



Museu da[®]
Cerveja



GROUPS MENU
2026



UM BRINDE AO MUNDO + 8 + A TOAST TO THE WORLD



Aguarde a sua vez
Please wait here

FOUR REASONS TO ENJOY A UNIQUE EXPERIENCE

Portuguese cuisine

A restaurant with the best that Portuguese cuisine has to offer to the world, with exclusive menus for groups and a unique speciality: Codfish Cake with Serra da Estrela PDO cheese filling.

A museum dedicated to beer

A multisensory journey through the history of beer in the world, on a guided tour or audio guides available in several languages, ending with a tasting. Visit the world of over 100 Portuguese craft beers, the greatest symbol of conviviality and sharing, in a perfect toast.

Exclusive 'Júlio Pomar' cup

Beer is honoured at an imposing altar made of cups bearing the flags of 193 countries, celebrating the world's most popular alcoholic beverage. Featuring an exclusive design, signed by the Portuguese artist Júlio Pomar, the glass is an inverted half bottle with a double layer of glass to preserve the temperature. The perfect gift for every beer lover!

The country's biggest terrace

The space where the sun and the Tagus River gather at the table for a beer is enhanced by a journey through Portuguese cuisine and celebrated with the flavours of the sea and the land.

ALL THIS IN ONE PLACE THE PERFECT SPOT TO HOST YOUR GROUP



TASTE OF THE EARTH

MENU

Groups from 5 to 20 people

COUVERT

Selection of traditional bread
Flavoured butter
Extra virgin olive oil tasting

STARTER

Fried eggs and fries with smoked ham

MAIN COURSE

Grilled veal ribeye steak with chimichurri sauce,
rustic potatoes and green salad
or
Grouper and shrimp rice

DESSERT

Goopy sponge cake in a waffle basket with
custard tart ice cream

DRINKS

Museum Beer (Lager, Ambar & Dark Lager), soft drinks,
mineral water, sparkling water and espresso





PORTUGUESE SOUL

MENU

Groups of 20 or more

COUVERT

Selection of traditional bread
Flavoured butter
Extra virgin olive oil tasting

To share (1 option)

Chickpea salad with Portuguese tinned fish
or
Sardine tiborna on a bed of caramelized onion

STARTERS

(1 option)

Codfish Cake with PDO Serra da Estrela Cheese Filling
or
Traditional Codfish Cake

MAIN COURSE

(1 option)

Grouper and shrimp rice
or
Traditional duck rice with Portuguese sausages, lettuce and rocket salad
or
Beer-Braised pork shank with mashed potatoes, lettuce and rocket salad

DESSERT

(1 option)

Bread pudding with caramel
or
Fruit salad

DRINKS

Museum Beer (Lager, Ambar & Dark Lager), soft drinks, mineral water,
sparkling water and espresso





“CAIS DAS NAUS”

MENU

Groups of 20 or more

COUVERT

Selection of traditional bread
Flavoured butter
Extra virgin olive oil tasting

To share (1 option)

Breaded green beans
or
Cod fritters

STARTERS

(1 option)

Traditional Portuguese Pica-pau (pieces of beef sautéed)
or
Codfish Cake with PDO Serra da Estrela Cheese Filling

MAIN COURSE

(1 option)

Chipped cod with onion and breadcrumbs
or
Pork tenderloin with orange and honey, roasted vegetables
and potato au gratin

DESSERT

(1 option)

Chocolate mousse with fleur de sel
or
Apple crumble with vanilla ice cream

DRINKS

Museum Beer (Lager, Ambar & Dark Lager), soft drinks, mineral water,
sparkling water and espresso





LISBON LIGHT

MENU

Groups of 20 or more

COUVERT

Selection of traditional bread
Flavoured butter
Extra virgin olive oil tasting

To share (1 option)

Board of traditional Portuguese cheeses and cured meats

STARTERS

(1 option)

Galician-style octopus
or

Sliced roast beef, crispy cornbread, and old mustard

MAIN COURSE

(1 option)

Salmon fillet with creamy shellfish rice
or

Roasted beef with mustard crust, roasted vegetables
and potatoes au gratin

DESSERT

(1 option)

Chocolate mousse with fleur de sel
or

Apple crumble with vanilla ice cream

DRINKS

Museum Beer (Lager, Ambar & Dark Lager), soft drinks,
mineral water, sparkling water and espresso





PORTUGUESE TABLE MENU

Groups of 20 or more

COUVERT

Selection of traditional bread
Flavoured butter
Extra virgin olive oil tasting

APPETIZERS

Sardine tiborna on a bed of caramelized onion
Cherry tomato, mozzarella & guacamole salad
Sliced roasted chorizo
Codfish à Brás (shredded cod, sliced fried potatoes,
and scrambled eggs)
Traditional Portuguese Pica-pau (pieces of beef sautéed)
Mini pork sandwiches

DESSERT

(1 option)

Chocolate mousse with fleur de sel
or
Museum Rice Pudding

DRINKS

Museum Beer (Lager, Ambar & Dark Lager), soft drinks,
mineral water, sparkling water and espresso





VEGETARIAN/VEGAN MENU

Groups of 20 or more

COUVERT

Selection of traditional bread
Flavoured butter
Extra virgin olive oil tasting

AMUSE BOUCHE

Vegetable cream soup

STARTERS

(1 option)

Lettuce & rocket salad with roasted vegetables and orange
or
Fried eggs with mushrooms

MAIN COURSE

(1 option)

Vegetable Moqueca (Brazilian stew) with white rice
or
Cauliflower grilled chunk with quinoa and spinach

DESSERT

(1 option)

Fruit salad

DRINKS

Museum Beer (Lager, Ambar & Dark Lager), soft drinks,
mineral water, sparkling water and espresso





HALAL MENU

Groups of 20 or more

COUVERT

Selection of traditional bread
Flavoured butter
Extra virgin olive oil tasting

AMUSE BOUCHE

Vegetable cream soup

STARTERS

(1 option)

Lettuce & rocket salad with roasted vegetables and orange
or
Chickpea salad with Portuguese tinned fish

MAIN COURSE

(1 option)

Vegetable Moqueca (Brazilian stew) with white rice
or
Oven-roasted halal lamb with rustic potatoes and vegetables

DESSERT

(1 option)

Fruit salad

DRINKS

Soft drinks, mineral water, sparkling water and espresso





SUPPLEMENTS

WELCOME DRINK STANDARD

(1 hour)

Museum Beer (Lager, Amber & Dark Lager)
Casa de Cambres Douro DOC red wine
Rede Douro DOC white wine
Rede Douro DOC rosé wine

WELCOME DRINK PREMIUM

(1hour)

Casa de Cambres Douro DOC red wine
Rede Douro DOC white wine
Rede Douro DOC rosé wine
Gin and tonic
Aperol Spritz
Mimosa
Bellini
Tutti-frutti Berry Splash (Mocktail)
Tequilla Sunrise

WINE SUPPLEMENT

Casa de Cambres Douro DOC red wine
Rede Douro DOC white wine
Rede Douro DOC rosé wine

DJ SUPPLEMENT

(4 hours)

OPEN BAR SUPPLEMENT

Casa de Cambres Douro DOC red wine
Rede Douro DOC white wine
Rede Douro DOC rosé wine
Gin and tonic
Aperol Spritz
Mimosa
Bellini
Tutti-frutti Berry Splash (mocktail)
Tequilla Sunrise

CRAFT BEER TASTING 2 BEERS

330ml

Chiado, IPA
Rossio, Amber Ale

CRAFT BEER TASTING (HOUSE BREW)

500ml

Terreiro
Session IPA & Chiado
IPA & Rossio
Amber Ale



GENERAL CONDITIONS

- The prices shown include VAT at the legal rate in force.
- Reservation confirmation following payment of 50% of the total amount.
- Menu confirmation must be made no later than 10 days before the event.
- The number of people indicated on the event confirmation will be equivalent to the amount charged.
- Free cancellation up to 5 working days before the event. Cancellations made after this period will not be refunded.
- The drinks service begins with the seating of the guests and ends with the coffee service.
- Children up to 5 years old: free.
- Children up to 12 years old: 50% of the menu price.
- Children aged 12 and over: 100% of the menu price.
- Room capacity: 200 people.
- Table layout: 10 people per table.
- Groups up to 50 people, Plated Service.
- Groups from 50 people, Butler Service.

Note: Events are guaranteed and prioritized when 50% of the total amount is paid and proof of bank transfer is sent to reservas@museudacerveja.pt no later than 48 hours before the event.



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SPECIAL FOR GROUPS

FREE ENTRY TO THE MUSEUM

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