



# Merry Christmas

Festive menus 2025

# Christmas at 550°

At 550°, fire is at the heart of everything. The wood flame inspires every dish, every aroma, every moment. Cooking with fire is cooking with time. It's knowing when to pause, when to let colour develop. It's giving a dish a touch that only the flame can bestow.

More than a meal, we offer a sensory experience led by flavour, smoke and the creativity of our kitchen.

This Christmas, we celebrate with you: special menus, signature cocktails, and a dedicated team to transform your event into a 550° experience — with wood-fired cooking and details that warm every moment.





## menu **Pizza**

**25€**

PER PERSON  
MINIMUM 10 PEOPLE

### COUVERT

1 TO SHARE BETWEEN 3

### STARTERS

1 TO SHARE BETWEEN 2

### MAIN COURSE

1 PER PERSON

### DESSERT

1 PER PERSON

Grilled sourdough bread, brown butter  
and smoked olive oil

Padrón peppers cooked on embers

Artichokes and mushroom pizza

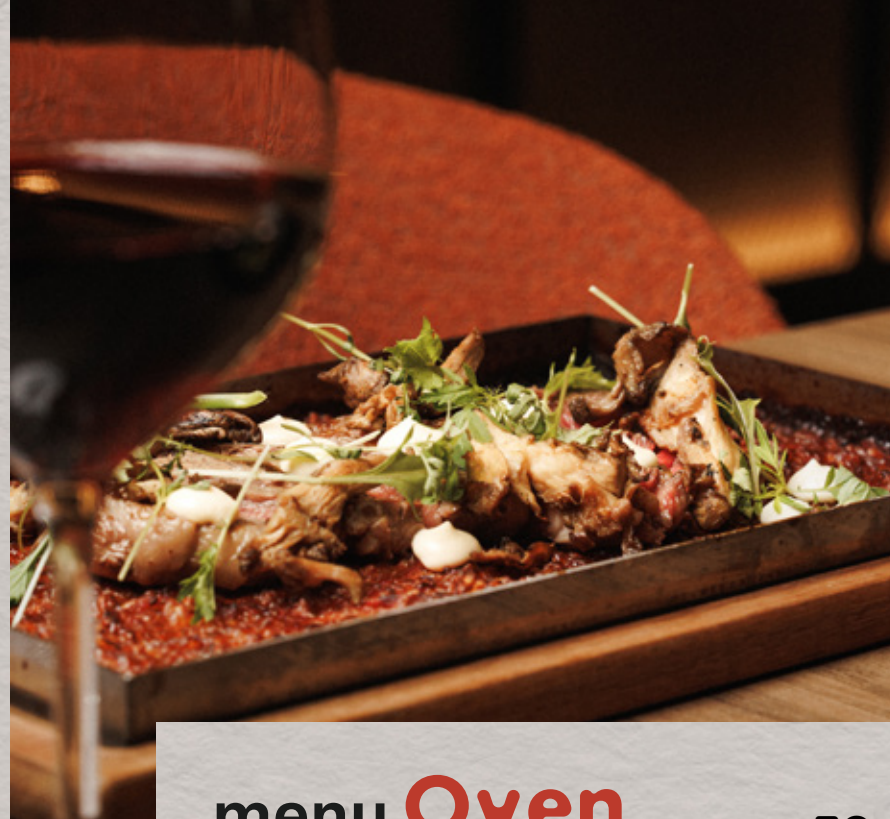
or

Margherita pizza

or

Ventricina pizza

Banoffee



## menu **Oven Rice**

**38€**

PER PERSON  
MINIMUM 10 PEOPLE

### COUVERT

1 TO SHARE BETWEEN 3

### STARTERS

1 TO SHARE BETWEEN 2

### MAIN COURSE

1 TO SHARE BETWEEN 2

### DESSERT

1 PER PERSON

Grilled sourdough bread, brown butter  
and smoked olive oil

Padrón peppers cooked on embers

and Portuguese 100% acorn-fed charcuterie plate

Catch of the day rice with beurre blanc and roasted Leek

or

Rib Eye rice with mushrooms and garlic mayo

or

Grilled vegetables rice with pickled mustard seeds

Grilled pineapple crumble





# menu **on the Fire** 40€

PER PERSON  
MINIMUM 10 PEOPLE

## COUVERT

1 TO SHARE BETWEEN 3

## STARTERS

1 TO SHARE BETWEEN 2

## MAIN COURSE

1 TO SHARE BETWEEN 2

## DESSERT

1 PER PERSON

Grilled sourdough bread, brown butter and smoked olive oil

“Bulhão Pato” smokey mussels and Garlic bread, parmesan and spring onions

Strips laborela black iberian pork and Rump cap, angus grain fed with french fries and creamy spinach

Lemon and meringue



welcome  
**drink**

Mojito; Caipirinha; Bombay Gin & Tonic  
**5€** per person

## drinks supplement I

Assobio, Esporão · Douro  
White or red wine  
1/2 Bottle per person

or

Sangria (white, rosé or red)  
1/2 Jug per person

or

4 Draft beers 0,30cl  
per person

Coffee

**9€** per person

## drinks supplement II

Herdade dos Grous, Esporão · Alentejo  
White or red wine  
1/2 Bottle per person

or

Sangria (white, rosé or red)  
1/2 Jug per person

or

4 Draft beers 0,30cl  
per person

Coffee

**14€** per person

Our dishes may contain nuts, seeds, or traces of foods that can cause allergies or food intolerances. If you need information about the detailed composition of the dishes, please consult our staff before placing your order. VAT Included.

Includes organization and monitoring of the event and sound system (upon availability).  
Free parking (upon availability).  
Entertainment proposals upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATIONS • T 211 147 831 | E book@550graus.pt

**Cancellation terms and penalties:** Cancellation up to 1 month before the event - 50% penalty of the total reservation amount.  
Cancellation between 30 days and 15 days before the event - 75% penalty of the total reservation amount.  
Any cancellation within 14 days prior to the event date will be charged in full

**Event reservation and warranty:** To confirm the event, a payment of 50% of the total reservation amount, non-refundable, and the remaining payments must be made. 50% up to 14 days before the event. The final invoice will only be issued after full payment and after the event.

