

MAXIME
ENTERTAINING LISBON SINCE 1949

Merry Christmas

The oldest cabaret in Lisbon offers a distinctive and personalised offer for your Christmas event.
At Maxime, the cuisine and the show complement each other in an exciting experience.



The year was 1949 on November the 30th, Wednesday,
we made ourselves known to the world and to Lisbon society.

We were a luxury cabaret, a stage for premieres, a spotlight for stars, a place of conspiracies, hideouts, and lovers, we were decadent, and avant-garde. Since the beginning and until today, a meeting place for artists, actors, singers, writers, painters, and curious souls who gather at the table. Always at the table.

As “alfacinhas de gema” - true Lisbon locals -, we get inspiration from the four corners of the world, sipping on trends and influences, creating what we call our cuisine, our flavors. Simple, national, or sometimes with a foreign flair, our flavors awaken memories we can't live without. It's that feeling of belonging, with a hint of 'saudade', that we want to share, hoping to educate the palate of the most demanding.

Today, we pay tribute to all those who have come through our doors, in an ode to Lisbon's gastronomy. We pledge to honor and carry forth the legacy.

Let the games begin!

Appetizers

STARTERS

Beef tartare, oyster mayonnaise, panko and herbs
Ricotta bruschetta with tomato
Fish ceviche and fried corn
Club sandwich on brioche
Caprese salad

HOT

Vegetable tempura and miso sauce
Cockle savory pastry and roasted garlic mayonnaise
Chicken gyoza, teriyaki sauce and chives
Potato wrapped shrimp and tartar sauce
Truffled cauliflower cream and mushroom foam
Beef steak in madeira flat bread

DESSERTS

Egg yolk pudding, crumble and red berries
Triple chocolate cake
Mini fruit spit
Matcha brownie and sesame cream
Lime meringue pie
Hazelnut mousse, banana caramelized in rum and crumble

	½ HOUR	1 HOUR
3 ITEMS	10€ /PER PERSON*	14€ /PER PERSON*
5 ITEMS	12€ /PER PERSON*	16€ /PER PERSON*

Welcome Drink

OPTION A

Fruit juices from the Maxime selection
Mineral water
Sparkling water
Sparkling wine sangria with red berries

FROM

10€/PER PERSON* · DURATION 30 MIN.

14€/PER PERSON* · DURATION 1 HOUR

OPTION B

Fruit juices from the Maxime selection
Mineral water
Sparkling water
Sparkling wine sangria with red berries
Draft beer
White Port Tonic

FROM

14€/PER PERSON* · DURATION 30 MIN.

20€/PER PERSON* · DURATION 1 HOUR

Includes organisation and supervision of the event
and menu.
VAT included at the legal rate in force.

INFORMATION & BOOKING

T (+351) 910 137 514

E esperoportim@maximerestaurante.com

* The amount shown may change according to the time set and/or composition.

Don't stop me now!

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and menu.
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Open Bar

OPTION A

Mineral water
Sparkling water
Soft drinks
Fruit juice
Draft beer
Gin Bombay
Martini Maxime Cocktails selection
Vodka Eristoff
Whisky Dewar's

1:30 HOUR

25€/PER PERSON

2:30 HOURS

38€/PER PERSON

OPTION B

Mineral water
Sparkling water
Soft drinks
Fruit juice
Draft beer
Gin Bombay
Martini Maxime Cocktails selection
Vodka Grey Goose
Whisky Dewar's 12 years
Rum Bacardi Carta Blanca

1:30 HOUR

35€/PER PERSON

2:30 HOURS

45€/PER PERSON

** The amount shown may change according to the time set and/or composition.*



Keep it simple but fancy!

[W.O. SHOW]

In the 40s, the axis between Avenida da Liberdade and Praça da Alegria became a true cabarets route.

On November 30, 1949, Maxime opened its doors, being considered the most luxurious cabaret in the city.

Shall we have dinner?

Includes organisation and supervision of the event and menu.
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INFORMATION & BOOKING

T (+351) 910 137 514

E esperoparti@maximerestaurante.com

Menu · 1

Truffled leek cream soup, soft boiled egg and bacon

Veal, potatoes stuffed with smoked meats and cream cheese, asparagus, and Madeira sauce

Apple, salted caramel parfait, oat crumble

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

48€/PER PERSON

Menu · 2

Bisque, citronella, ginger, coriander

Fresh cod, soft boiled egg, onion, straw potatoes and sabayon

Duck magret, pear textures, muscatel sauce and pakchoy

'Fartura', coffee cream and sour cherry gel

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

58€/PER PERSON

Keep it simple but fancy!

[W.O. SHOW]

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and menu.
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INFORMATION & BOOKING

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Buffet

STARTERS

Selection of cheeses and cold meats
Jams, dried fruit
Veal croquettes
Babaganoush, pomegranate and wild leaves
Caprese salad
Romaine lettuce, crispy chicken, Caesar dressing, bacon,
crouton, 'ilha' cheese
Potato, mustard sauce, bacon and onion
Spinach with chèvre cheese, pear and walnuts
Marinated salmon

HOT DISHES

Truffled leek cream, bacon crumble
Stewed veal in port wine, quince and madeira sauce
Grilled croaker
Gnocchi, pear, creamy gorgonzola sauce, arugula and
caramelized walnuts
Thai rice, lemongrass and lime
Mashed sweet potatoes
Seasonal vegetables

DESSERTS

Chocolate brownie, raspberry gel
Lime meringue pie
Orange tart, lemon cream
Salted caramel parfait, peta-zetas, hazelnut crumble and
70% chocolate
Coconut pannacotta, pineapple and lime jelly, oat crumble
Sliced fruit

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from
Maxime selection, soft drinks, juices, draft beer, tea and
coffee

FROM

45€/PER PERSON

Cocktail Dinnatoire

Veal croquettes
Romaine lettuce, crunchy shrimp, Caesar dressing,
bacon, crouton, 'ilha' cheese
Fish ceviche, fried corn
Cockle savory pastry, roasted garlic mayonnaise

Bisque, citronella, ginger, coriander
Stewed veal in port wine, quince and madeira sauce
Croaker, creamed corn and cockle, sea lettuce and
coriander

Truffled mushroom risotto, goat's cheese and pumpkin
seeds

Egg yolk pudding, crumble and red berries
Mini fruit spit
Lime meringue pie
Hazelnut mousse, banana caramelized in rum, crumble

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine
from Maxime selection, soft drinks, juices, draft beer,
tea and coffee

FROM

55€/PER PERSON

The stage is yours

[KARAOKE]

Big names in Portuguese music have passed through here, such as António Calvário, Simone de Oliveira, Tony de Matos, José Cid, Jorge Palma, among other artists. Tonight, the stage is yours! Engrave your story and name on the renowned Maxime stage.

Includes organization with monitoring of the event, menu selected and entertainment, as well as audiovisuals necessary for its realization.
VAT included at the legal rate in force.

INFORMATION & BOOKING

T (+351) 910 137 514

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Menu • 1

BITES

Truffled leek cream soup, crème fraîche, chives

Veal tartare, oyster mayonnaise, panko and herbs

Chicken satay, peanut sauce, spring onion, sesame

Mini crispy tuna in madeira flat bread, miso mayonnaise, coleslaw, mizuna

Apple pie, cinnamon mousse, yogurt, ginger, caramelized walnuts

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

65€/PER PERSON

Menu • 2

MENU

Chèvre, crispy puff pastry, wild spinach, and marmalade

Stewed veal in port wine, parsnip textures and madeira sauce

Apple, salted caramel parfait, oat crumble

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

65€/PER PERSON



And all that jazz

[DINNER SHOW]

Welcome to the greatest jazz classics of the 40s. Iconic melodies by composers such as Gershwin, Cole Porter or Glenn Miller among others, in a glorious apotheosis brought to you by singer Vanity Redfire and pianist Francisco Sassetti.

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INFORMATION & BOOKING

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Menu • 1

BITES

Pumpkin cream soup and 'ilha' cheese foam

Piccolinis, burrata, cherry tomato pesto

Tuna tataki, chives, ponzu, sesame, salicornia, wasabina

Lamb kofta, mango chutney and yogurt

Veal croquette, choucroute, mustard

Blondie, blood orange ice cream, coffee

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

70€/PER PERSON

Menu • 2

MENU

Bisque, citronella, ginger, coriander

Veal, potato stuffed with smoked meats and cream cheese, asparagus, and Madeira sauce

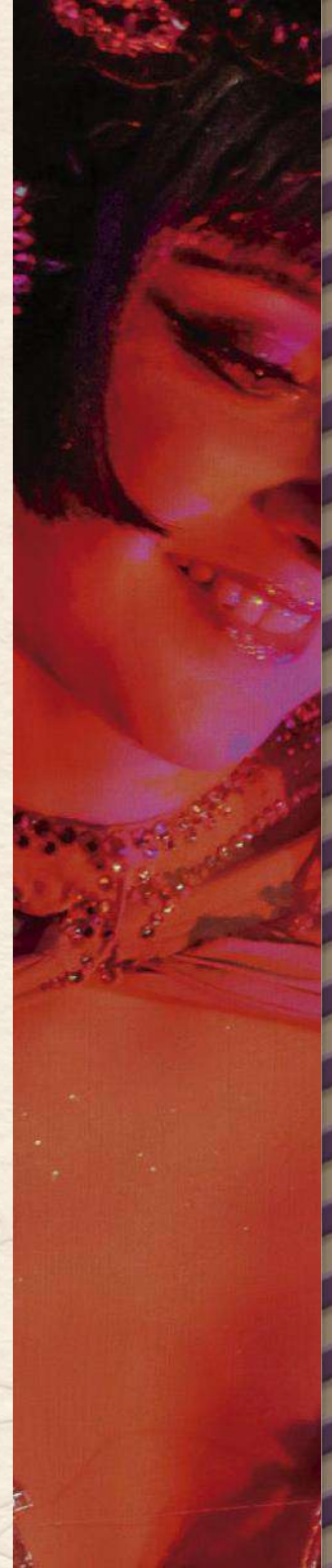
Strawberry, tiramisu foam and cocoa

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

70€/PER PERSON



Guess what?

[QUIZ]

False-topped tables and secret codes camouflaged the clandestine gaming nights in nightclubs at the beginning of the last century.

Today we have reserved for you a quiz night with challenges designed just for you. Between bearded questions, bingo, musical rounds, among other dynamics, take risks and put on your best poker face. Is your team ready?

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INFORMATION & BOOKING

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Menu • 1

BITES

Truffled leek cream soup, crème fraîche, chives

Veal tartare, oyster mayonnaise, panko and herbs

Chicken satay, peanut sauce, spring onion, sesame

Mini crispy tuna in Madeira flat bread, miso mayonnaise, coleslaw, mizuna

Apple pie, cinnamon mousse, yogurt, ginger, caramelized nuts

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

65€/PER PERSON

Menu • 2

MENU

Chèvre, crispy puff pastry, wild spinach and marmalade

Stewed veal in port wine, parsnip textures and madeira sauce

Apple, salted caramel parfait, oat crumble

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

65€/PER PERSON

Maxime Comedy Club

[STAND-UP COMEDY]

Is there a better omen than this being Raúl Solnado's debut stage? Laugh about your everyday life, share stories in a personalized stand-up comedy show, and don't take each other too seriously.

As the master would say, "do yourself a favor and be happy"!

Includes organization with monitoring of the event, menu selected and entertainment, as well as audiovisuals necessary for its realization. VAT included at the legal rate in force.

INFORMATION & BOOKING

T (+351) 910 137 514

E esperoporti@maximerestaurante.com

Menu • 1

BITES

Pumpkin cream soup, 'ilha' cheese foam

Piccolinis, burrata, cherry tomato pesto

Tuna tataki, chives, ponzu, sesame, salicornia, wasabina

Lamb kofta, mango chutney and yogurt

Veal croquette, choucroute, mustard

Blondie, blood orange ice cream, coffee

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

70€/PER PERSON

Menu • 2

MENU

Bisque, citronella, ginger, coriander

Veal, potato stuffed with smoked meats and cream cheese, asparagus, and Madeira sauce

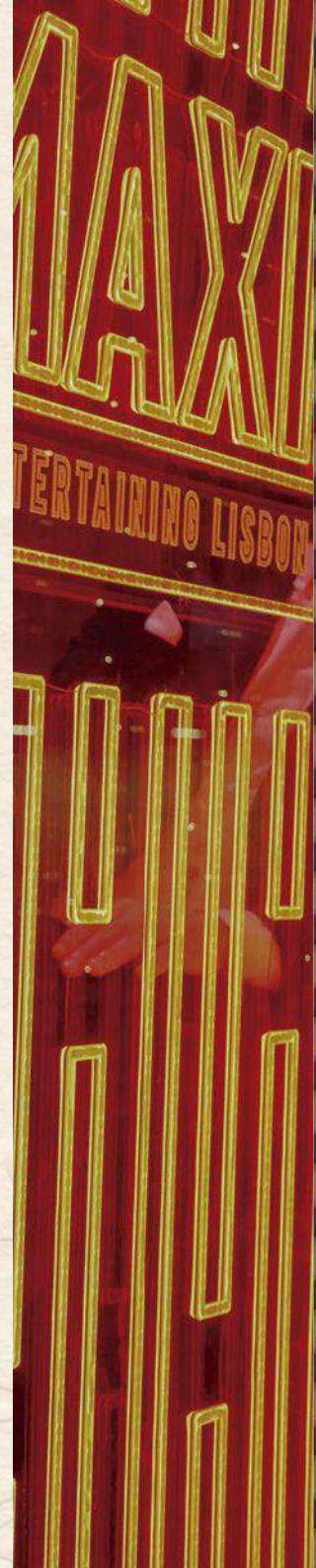
Banana crumble, cinnamon mousse, yogurt, ginger, and caramelized walnuts

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

70€/PER PERSON



I love Rock n'Roll

[DINNER- SHOW]

In the 70s, the first clubs in Portugal appeared and rock invaded the dance floors. At Maxime, Rock broke the cabaret! A show full of wild extravagance and Rock'N'Roll daring.

Includes organization with monitoring of the event, menu selected and entertainment, as well as audiovisuals necessary for its realization.
VAT included at the legal rate in force.

INFORMATION & BOOKING

T (+351) 910 137 514

E esperoport@maximerestaurante.com

Menu

Pumpkin cream soup, pancetta crumble, 'ilha' cheese foam

Cuttlefish and shrimp risotto, coriander

Angus, truffled duchesse, glazed carrots, and green pepper sauce

Hazelnut mousse, fudge, cherry, cookie crumble, marshmallow

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

80€/PER PERSON



Maxime Cabaret Show

[DINNER- SHOW]

It was in 1949 that Maxime Dancing, with parisian inspiration, opened its doors and gave voice to elegant and provocative variety shows. At the time, a unique house, without rival, that we want to immortalize. At the Maxime Cabaret Show, musicians, dancers, magicians and many other performers take to the stage with the guarantee of a night of authentic frenzy. The perfect combination of music, flavors and lust.

Includes organization with monitoring of the event, menu selected and entertainment, as well as audiovisuals necessary for its realization.
VAT included at the legal rate in force.

INFORMATION & BOOKING

T (+351) 910 137 514

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Menu

Chèvre, crispy puff pastry, wild spinach and marmalade

Cod, chickpea purée, turnip greens and pil pil sauce

Veal stewed in port wine, parsnip textures and Madeira sauce

Choux pastry, salted caramel, peta-zetas, oat crumble, vanilla ice cream

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

80€/PER PERSON



It's teaser time

[DINNER- SHOW]

Going to a cabaret might be a daring idea. For the more shy, it would even be a transgression. So, It's Teaser Time promises a sneak peek of tease and lust. An ephemeral variety show.

Eightease

[DINNER- SHOW]

In the 80s we broke barriers and opened doors on the other side of the world. Surrounded by an avalanche of everything we didn't know existed, we got lost between one hit wonders and new trends. A journey through the hits of the 80s, in a cabaret show designed for the most nostalgic.

Includes organization with monitoring of the event, menu selected and entertainment, as well as audiovisuals necessary for its realization.
VAT included at the legal rate in force.

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Menu

Chèvre, crispy puff pastry, wild spinach and marmalade

Veal, potato stuffed with smoked meats and cream cheese, asparagus, and Madeira sauce

Banana crumble, cinnamon mousse, yogurt, ginger, and caramelized walnuts

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

70€/PER PERSON

Menu

Shrimp, papaya cocktail

Angus, truffled duchesse potatoes, glazed carrots, and green pepper sauce

Strawberry, tiramisu mousse, and cocoa

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

80€/PER PERSON



Wheel of fortune & jackpot Slim!

[ADDITIONAL]

Because the night embraces fun, surprise your team and liven up your Christmas party.

Design a game in the image of your company, challenge your employees' knowledge and give gifts to the most daring...

Price on request

Includes organization with monitoring of the event, menu selected and entertainment, as well as audiovisuals necessary for its realization.
VAT included at the legal rate in force.

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GENERAL CONDITIONS

- The offer described corresponds to the current year and the 2025 season, and may be subject to change at the specific request of the client, year/season changes;
- The offer and estimated value per person reflects the maximum number of people according to Maxime's maximum capacity, subject to change depending on the minimum number of people to be considered in the proposal;
- The suggested menu may change, partially or totally, due to the change of season and year. The SET MENU for each offer is adapted according to dietary restrictions presented up to 15 days before the event, after which time the service may be compromised;
- The estimated price per person does not include welcome-drink service, open bar, DJ, among other services at the client's request, at an additional cost;
- The initial proposal is not pre-booked and is subject to revision and availability upon confirmation;
- Images and sound may be captured for dissemination and sharing on various communication channels. If you do not agree, please inform the organization;
- The offer to be considered is subject to the availability of agenda, the animation production company and audiovisual partners, when applicable.

CONFIRMATION CONDITIONS

- Partial, non-refundable payment is required to confirm the event;
- 30% must be paid when the event is confirmed and 70% up to 30 working days before the event takes place, making up the total amount;
- If the event is confirmed less than 30 days before the date of the event, 100% of the total amount will be refunded;
- Cancellation after confirmation of the event - penalty of 30% of the total amount agreed;
- Cancellation up to 29 working days before the event - penalty of 100% of the total amount agreed;
- The final invoice will only be issued after full payment and after the event.



MAXIME

ENTERTAINING LISBON SINCE 1949

PRAÇA DA ALEGRIA, N.º 58
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