

GROUP MENU 2026

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SINCE 1991



Welcome to an experience of pleasure and sophistication, surrounded by history, art and charisma, in the heart of Aveiro's lagoon.

At Salpoente restaurant, we are passionate about what we do and we strive, in every detail, to provide unforgettable moments.

We want good gastronomy, art, and dedication to make you feel part of the family, with comfort, tranquillity, and refined sophistication.

We aim to build a premium identity in our cuisine, based on the latest gastronomic trends and inspired by the roots of our region and traditional cuisine, including international influences.

This is our tribute to our land, to the flavours it offers, to its people and raw materials — a legacy of many generations that we aim to modernise.

Located at the heart of Aveiro's lagoon, the restaurant stands out across the country for its architecture, which surprises and inspires: two salt warehouses from the 19th century, carefully restored, respectful of the city's identity and the riverpeople's heritage.

Every detail of the work by Duarte Duarte, the Author-Architect, is a celebration of the past embodied in the present.

Come savour and feel our contribution to this history, from which we are part.

Thank you for your choice and your trust.

The Salpoente Team

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SALPOENTE MENUS

Menus available for groups
of more than 10 people.

		SAL MENU	POENTE MENU	SALPOENTE MENU
COUVERT	Bread, butter, tapenade and olive oil	✓	✓	✓
SOUP	Cream of Zucchini Soup Almond Coriander		✓	✓
STARTERS	Our Salmon Taco Avocado Cherry Tomato Peppers Coriander	✓	✓	✓
FISH DISH OR MEAT	Roasted Flaked Cod Cornbread crust Kalamata olive Cabbage Smashed potato or Confit Pork Neck Carrot Purée Napa Cabbage Mustard Sauce	✓	✓	
FISH DISH	Roasted Flaked Cod Cornbread crust Kalamata olive Cabbage Smashed potato			✓
MEAT DISH	Confit Pork Neck Carrot Purée Napa Cabbage Mustard Sauce			✓
DESSERT	Vanilla Panna Cotta Red berries or Dark Chocolate Dacquoise Coffee mousse Cocoa crumble	✓	✓	✓
PRICE (without drinks)		38,00	42,50	52,50

Price in euros, includes VAT at the legal rate in force



SALPOENTE
MENUS
PREMIUM

Menus available for
reservations of 10 to 20 people.
For larger groups, please
contact us.

SALPOENTE MENU PREMIUM			SALPOENTE MENU PREMIUM EXPERIENCE
COUVERT	Bread, butter, tapenade and olive oil	✓	✓
SOUP	Escabeche of Cod Swim Bladder Potato foam Olive powder Parsley sprouts	✓	✓
STARTERS	Bairrada-Style Mushroom Sandwich Reineta apple purée Mayonnaise Pickled apple Sparkling wine and mustard sauce Shoestring potatoes	✓	✓
FISH DISH OR MEAT	"Sr. Bacalhau" with Salicornia "Sr. Bacalhau" Loin Creamy Mondego carolino rice with samphire Cod emulsion Sea lettuce powder or Beef Tenderloin, Mushrooms & Truffle Brown butter-glazed beef tenderloin Potato terrine Burrata cream with black garlic Wild mushrooms Truffle	✓	
FISH DISH	"Sr. Bacalhau" with Salicornia "Sr. Bacalhau" Loin Creamy Mondego carolino rice with samphire Cod emulsion Sea lettuce powder		✓
MEAT DISH	Beef Tenderloin, Mushrooms & Truffle Brown butter-glazed beef tenderloin Potato terrine Burrata cream with black garlic Wild mushrooms Truffle		✓
DESSERT	Traditional Bussaco Morgado Walnut cake filled with ovos moles	✓	✓
PRICE (without drinks)		60,00	80,00

Price in euros, includes VAT at the legal rate in force



SALPOENTE
MENUS
VEGETARIANS

Menus available for groups of
more than 10 people.

		POENTE VEGETARIAN MENU	SALPOENTE VEGETARIAN MENU
COUVERT	Bread, butter, tapenade, and olive oil	✓	✓
SOUP	Vegetable Cream Soup Flavoured with Serra cheese Seeds	✓	✓
STARTER	Bairrada-Style Mushroom Sandwich Reineta apple purée Mayonnaise Pickled apple Sparkling wine and mustard sauce Shoestring potatoes		✓
1st COURSE	Vegetable Stew (Brás de Legumes) Egg Olives Shoestring potatoes	✓	✓
2nd COURSE	Chestnut Gnocchi, Mushrooms & Truffle Burrata cream with black garlic Mushrooms Parmesan Grated truffle		✓
DESSERT	Traditional Bussaco Morgado Walnut cake filled with ovos moles	✓	✓
PRICE (without drinks)		37,50	60,00

Price in euros, includes VAT at the legal rate in force



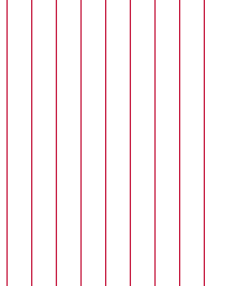
SALPOENTE

DRINKS AND OTHERS

			PRICE
SERVICE DRINKS	Water, soft drinks, beer, coffee	House wines	5,50
		Premium Wines	12,50
		Premium Plus Wines	21,50
SERVICE CANAPÉS	4 to 5 varieties - Simple Canapés		7,50
	4 to 5 varieties - Premium Canapés		14,50
	7 to 8 varieties - Premium Plus Canapés		21,50
BAR OPEN	Service drinks - Simple Bar		13,50
	Complimentary drinks and house spirits - Premium Bar		19,50
	Complimentary beverages and premium spirits - Premium Plus Bar		27,50
SERVICE AFTER HOURS	Early opening of the restaurant, before 12:30 p.m. or 7:30 p.m. Extended restaurant closing time, after 3:30 p.m. or 11:30 p.m.		Upon request

Price in euros, includes VAT at the legal rate in force





Group Menu 2026

Terms and Conditions

1. The prices shown are subject to availability restaurant, on the date of the reservation request;
2. After confirmation of availability by the restaurant, the order reservations will only be confirmed upon receipt of proof of payment payment of the contract price;

Payment terms:

1. 50% at the time of booking
2. 50% on the day of service

Bank Details

Palheiros da Ria Clube, Lda

IBAN PT50 0007 0000 0004 28532432 3 BIC/SWIFT BESCPTPL

In anticipation of your preference,
We are available for any clarification you may need.

Salpoente Team

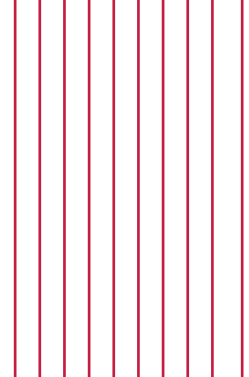
234 382 674

914 138 619

comercial@salpoente.pt | www.salpoente.pt

3. The choice of dishes from the selected menu must always be the same for the entire group;
4. Final reservation details including: date, time, number of people, menu with the choice of dish(es), drinks, and extras, it must be sent by written at least 5 business days in advance of the date of service. Any food intolerances/restrictions must be stated in this same communication to ensure alternative at the time of service (the restaurant does not guarantee alternatives nor does it guarantee the desired menu if it is not fulfilled this written communication in advance);
5. Any request for changes to the menu and respective dishes is subject to review and adjustment of the Menu price;
6. Any extra requests made outside the agreed conditions will be charged at restaurant prices;
7. Salpoente reserves the right to change the menu at any time availability or stock shortage of the indicated products.

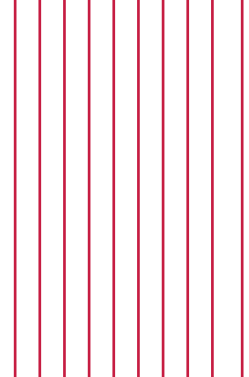




MAIN ROOM

(Capacity for 51 people; Wi-Fi; AC; wheelchair accessible)





CHANNEL ROOM

(Capacity for 28 people; Wi-Fi; AC; Video conferencing equipment; Individualized sound system)



LOUNGE ROOM

(Capacity: 24 people; Wi-Fi; AC)



CHEF'S ROOM

(Capacity for 10 people; Wi-Fi; AC)



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MICHELIN
2025