

inspira[®] Liberdade
Boutique Hotel

**We bring an inspiring
touch to your Christmas.**

CHRISTMAS 2025





Whether celebrating with friends, family or co-workers, this Christmas season, you will find a festive and sparkling atmosphere at our elegant Boutique Hotel & Spa, Inspira Liberdade.

We present our Happy Holidays menus carefully prepared by our Executive Chef Anderson Miotto.

The entire team at Inspira Liberdade Boutique Hotel, wishes you a Merry Christmas and an inspiring 2026.

Tiago Pereira

DIRETOR GERAL



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BUFFET

Azevinho

Vegetable Cream Soup
Grilled Sea Bream, sautéed vegetables in thyme olive oil
Stuffed Turkey Breast with dried fruits and spinach

COLD SELECTION

Bakery Selection
Cheese and Charcuterie Board
Sausage Roll
Beetroot Verrine with Cream Cheese
Traditional Portuguese Fried Pastries
Greek Salad
Grilled Vegetable Salad
Penne with Pesto, Parmesan, and Sun-dried Tomatoes
Red Cabbage with Bacon
Simple Salads

DESSERTS

Bolo Rei (Portuguese King's Cake)
Coscorões (Portuguese Fried Pastries)
Sonhos (Portuguese Doughnuts) with Port Wine Reduction
Crème Brûlée
Chocolate Mousse
Poached Pear in Red Wine
Apple Tart
Sliced Fresh Fruit

BUFFET

Pinheiro

Carrot Cream Soup with crispy leeks, basil olive oil
Sea Bass Stuffed with Prawns, julienne vegetables, shrimp bisque
Confit Duck Leg, wild rice and steamed vegetables

COLD SELECTION

Bakery Selection
Cheese and Charcuterie Board
Mini Farinheira Sausage Roll
Gaspacho Verrine with cod flakes and coriander
Vegetable Terrine
Traditional Portuguese Fried Pastries
Cod Fritter with Parsley Sauce
Caesar Salad
Lentils with Beira Sausages
Prawn and Pineapple Salad
New Potato Salad with aioli and crispy bacon
Simple Salads

DESSERTS

Bolo Rei (Portuguese King's Cake)
Bolo Rainha (Queen's Cake)
Sonhos (Portuguese Doughnuts)
Coscorões (Portuguese Fried Pastries)
Orange Roll
Creamy Rice Pudding with Cinnamon Crumble
Chocolate Cake
Raspberry Mousse
Sliced Fresh Fruit

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BUFFET

Nevada

Caldo Verde (Portuguese Kale Soup) with crispy Beira Alta chorizo
Cod with Turnip Greens, sweet potato purée, crispy cornbread
Iberian Pork Loin, sautéed vegetables in spices
Ratatouille with pomodoro and basil sauce

COLD SELECTION

Bakery Selection
Cheese and Charcuterie Board
Traditional Portuguese Fried Pastries
Poultry Terrine
Sausage Roll
Octopus Salad
Cold Meat Board
Vegetable Tempura
Breaded Brie with red fruit compote
Panko Prawns with soy sauce reduction
Fusilli with Prawns
Couscous with Grilled Vegetables
Mushroom and Chicken Rice
Beetroot and Pineapple Salad
Simple Salads

DESSERTS

Bolo Rei (Portuguese King's Cake)
Bolo Rainha (Queen's Cake)
Coscorões (Portuguese Fried Pastries)
Sonhos (Portuguese Doughnuts) with Port Wine Reduction
Apple Crumble
Farófias (Portuguese Egg White Dessert) with crème anglaise
Fruit Tart
Chocolate Trilogy
Lemongrass Crème Brûlée
Sliced Fresh Fruit

BUFFET

Estrela

Pumpkin Cream Soup with toasted almonds

Portuguese Fish Stew

Beef Steak with roasted vegetables and basmati rice

Tagliatelle with Green Asparagus and seasonal vegetables

COLD SELECTION

Bakery Selection
Charcuterie Board
National and International Cheeses
Duck Terrine
Mini Farinheira Sausage Roll
Cod Shot with confit peppers
and crispy corn bread
Octopus Terrine
Grilled Vegetables with Pesto
Vegetable Quiche
Tandoori Chicken with spicy aioli
Vegetable Tempura
Mozzarella and Cherry Tomato Skewer
Focaccia with Sun-dried Tomatoes and Basil
Prawn Salad
Couscous with Spices
Steamed Vegetables
Quinoa with Vegetables and Chicken
Simple Salads

DESSERTS

Bolo Rei (Portuguese King's Cake)
Bolo Rainha (Queen's Cake)
Coscóões (Portuguese Fried Pastries)
Sonhos (Portuguese Doughnuts) with Port Wine Reduction
Apple Crumble
Farófias (Portuguese Egg White Dessert)
with crème anglaise
Fruit Tart
Chocolate Trilogy
Lemongrass Crème Brûlée
Sliced Fresh Fruit

BUFFET

Sonho

Mushroom Soup with crispy confit duck
Lagareiro-style Octopus with roasted potatoes
Pork Loin with Alentejo-style breadcrumbs and sautéed turnip greens
Penne with pesto and confit tomatoes

COLD SELECTION

Bakery Selection
National and International Cheeses
Charcuterie Board
Carved Roast Beef
Tandoori Chicken and Vegetable Tart
Melon Shot with Ribeira mint
Traditional Portuguese Fried Pastries
Cod Fritter
Crispy Farinheira Sausage Ball
Octopus Salad
Mushroom Quiche
Mini Russian Salad
Caesar Salad with tandoori chicken
Breaded Brie with red fruit compote
Game Pie with Port wine reduction
Chickpea and Cod Salad
Grilled Vegetables
Red Cabbage with Citrus and Walnuts
Black-eyed Peas with Tuna
Simple Salads

DESSERT

Bolo Rei (Portuguese King's Cake)
Bolo Rainha (Queen's Cake)
Coscorões (Portuguese Fried Pastries)
Sonhos (Portuguese Doughnuts)
with Port Wine Reduction
Apple Crumble
Farófias (Portuguese Egg White Dessert)
with crème anglaise
Fruit Tart
Chocolate Trilogy
Lemongrass Crème Brûlée
Sliced Fresh Fruit

MENU

Boreal

OPTION 1

Pea Cream Soup with parmesan crisps, ricotta mousse, and ham
Confit Cod with turnip greens, corn bread crumble, and vegetable cannelloni
Chocolate Trilogy with cocoa sorbet

OPTION 2

Cod Petals with focaccia, pata negra ham, gazpacho, and pennyroyal
Pork Tenderloin with confit shallots and wild rice
Pannacotta with red berries and oat crumble

MENU

Bronze

OPTION 1

Brie in Filo Pastry with pumpkin compote and walnuts

Duck Magret with carrot purée and orange sauce

Passion Fruit Flan with mint sorbet

OPTION 2

Poultry Terrine with Port wine jelly

Grilled Salmon with sweet potato purée

São Tomé Chocolate Mousse with crispy cocoa nibs and chocolate ice cream

MENU

Prata

STARTER

Grilled Prawn with avocado on coriander toast and herb-infused olive oil

MAIN COURSE

Confit Duck Leg with creamy paio sausage rice and Serra cured cheese

DESSERT TASTING OF TRADITIONAL SWEETS

Abade de Priscos Pudding

Orange Roll

Toucinho do Céu with Algarve almonds and lemon sorbet

MENU

Ouro

STARTER

Pumpkin Cream Soup with spiced crumble, cream cheese, and chives

MAIN COURSES

Grilled Sole with low-temperature cooked vegetables and coriander sauce

Lamb Loin with potato gratin and roasted vegetables

DESSERT

Wild Strawberry Soup with pistachio financier, cocoa tuile, and mint sorbet

BEVERAGES

Drinks Supplement

OPTION 1

Inspira Water
Soft Drinks
Coffee and Tea

OPTION 2

Inspira Water
Soft Drinks

Capela White Wine
Alentejo
Antão Vaz, Arinto, Verdelho

Capela Red Wine
Alentejo
Trincadeira, Alicante Bouschet,
Touriga Nacional

Coffee and Tea

OPTION 3

Inspira Water
Soft Drinks

Monte Capela White
Alentejo
Verdelho

Monte Capela Red
Alentejo
Alfrocheiro, Aragonês, Syrah

Coffee and Tea

BEVERAGES

Open Bar

STYLE

Eristoff Vodka
Bacardi Blanco
Patron Tequila
Bombay Sapphire Gin
Dewar's Whisky

DELUXE

Eristoff Vodka
Bacardi Blanco
Patron Tequila
Bombay Sapphire Gin
Dewar's Whisky
Terras do Demo Sparkling Wine
Licor Beirão
Remy Martin VSOP

ENTERTAINMENT

Live music and DJ

SAXOPHONIST

MUSIC QUARTET
JAZZ, BOSSA NOVA,
SOUL POP, R&B, FUNK

JAZZ AND BOSSA NOVA DUO

DJ

MUSIC TRIO
JAZZ, BOSSA NOVA,
SOUL POP, R&B, FUNK

SOUND SYSTEM

Contacts

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