

GROUP BOOKINGS + PRIVATE DINING HIRE

Tuesday - Saturday

@libertakitchen.com

*Rua Rodrigues Sampaio 39, 1150-278 Lisbon,
Portugal*





We can host seated events for groups from 12 to 44 people in our dining space and up to 16 people on each terrace.

S H A R I N G

35 per person | served family style, to share.

F E A S T I N G

50 per person | served family style, to share.

Both menus are designed for the whole table to share and enjoy together.

Bread, Butter & Sicilian Olives

PICK FOUR

Cold Cuts | selection of cured meats and seasonal pickles

Focaccina | burrata, pistachio mortadella, pesto

Vitello Tonnato | veal confit, capers, tonnato sauce

Beetroot Salad | stracciatella, mustard seeds, mint

Cabbage | paprika, pecorino cream

PICK ONE

Fregola | seafood, fish of the day, horseradish & fennel foam, mint

Risotto | saffron risotto, slow-cooked short rib, gremolata

PICK ONE

Cotoletta Milanese | panko-fried veal chop

Rib Eye 400 GR | grilled rib eye, green pepper sauce

PICK ONE

Roasted Veg | grilled veggies, flaked almond

Raviolo Doppio | leeks, gorgonzola, pears, walnut pesto

PICK TWO

Semifreddo | chocolate, EVO oil, salt flakes

Tiramisu | homemade savoardi biscuit, mascarpone cheese, coffee

Profiterole | gelato, hot chocolate



SHARING

35 PER PERSON | SERVED FAMILY STYLE, TO SHARE.

Bread, Butter & Sicilian Olives

PICK THREE

Cold Cuts | selection of cured meats and seasonal pickles

Focaccina | burrata, pistachio mortadella, pesto

Vitello Tonnato | veal confit, capers, tonnato sauce

Beetroot Salad | stracciatella, mustard seeds, mint

Cabbage | paprika, pecorino cream

PICK TWO

Raviolo Doppio | leeks, gorgonzola, pears, walnut pesto

Fregola | seafood, fish of the day, horseradish & fennel foam, mint

Risotto | saffron risotto, slow-cooked short rib, gremolata

PICK ONE

Burnt Cheesecake | basque style

Tiramisu | homemade savoardi biscuit, mascarpone cheese, coffee





D R I N K S

Our wine list celebrates varietals inspired by the Mediterranean. Special focus is given to Portuguese producers, but we also showcase a selection of European wines.

A member of our team will contact you after booking to discuss your wine and drinks needs.

Preordering is required to ensure availability.



TO BOOK

Please contact our reservations team via email. We would be happy to discuss your event further.

reservations@liberta.kitchen

FINAL DETAILS

Available for private hire, subject to the following minimum spend:

Private Dining Room | €2000 lunch / €4000 dinner

Please provide dietaries/allergens within 48 hours of booking.

We kindly request at least 72 hours' notice for cancellations via reservations@liberta.kitchen. In the event of a cancellation with less notice, we regrettably request a charge of €50 per person.

A 10% service charge will be added to the final bill.

We will do our best to accommodate additional diners but may be limited by table size. Please inform us of any changes to your party size within 24 hours.

