



## SALA DE CORTE REOPENS IN NEW PREMISES IN LISBON

The question most asked in recent times by meat lovers — and not only... — in Lisbon now has an answer: the new Sala de Corte is at 7, Praça D. Luís I, not very far from where it used to be. On last July, Rui Sanches (Multifood) and Luís Gaspar opened the doors to their restaurant, which has grown in size and creativity!

For now, there are 66 seats at the new mecca for meat-lovers, distributed across square tables with comfortable settees up against the wall and round tables in the middle of the dining room. And of course there are stools at the dining counter, VIP seats for those who like to watch the kitchen's work up close. The physical growth of the restaurant has allowed the menu to be reworked and it now features several new additions, while maintaining the same quality, and the favourite cuts of fans of Chef Luís Gaspar's work.

Let's start with the new beef cuts, the big stars of the restaurant. The menu now includes a T-bone, a T-shaped steak on the bone, separating loin from sirloin, matured for 15 days, and Rabada Minhota Galega, which includes rump tail, picanha, rump and topside, served by weight and in which the customer is invited to choose the piece they want to weigh – and eat – from the maturing chamber. They are perfect for sharing and provide a more complete experience as they include different cuts and flavours in just one piece of meat. The Chuletón is from Galicia and matured for 30 days.

The Starters now include Goat Cheese in pastry (€10) and 64° egg (€12), a more contemporary approach to eggs with farinheira sausage, which Luís Gaspar has imported from Casa Lisboa in nearby Terreiro do Paço. In the Side dishes, they have added Rice with beans, onion chorizo and cassava crumbs (€4), and, in Sauces, a highly seasoned pepper sauce. In Desserts, there is now Grilled pineapple from the Azores, identical to that served at Casa Lisboa but served here with charcoal ice cream, Chocolate mousse with whisky Sabayon and hazelnuts, and a return for False caramel crumble. But don't worry: the Berry Pavlova and Hazelnut textures are still on the menu (all for €6).

The good news continues: you can now make lunch and dinner reservations on the [website](#). For those who prefer greater spontaneity, there are snacks which perfectly accompany the house cocktails, ideal for when waiting for a table to become available, such as Wonton with Serra da Estrela cheese, Pata Negra cured ham rissole, Portuguese-style roast beef taco with alheira mayonnaise, Focaccia with Portuguese cured meats, the indispensable Sala de Corte beef croquettes (all €4), and also Pata Negra cured ham platter (€18).

The space is an enlargement of the idea behind the project's first phase, retaining the same signature elements that characterised it before: the copper lamps, settees along the wall, stone tables and wooden boards for serving the meat. The wine cellar has grown and the maturing chambers have evolved technically

and in size. The grills for finishing the process of intensifying each cut, begun during the maturing, continue to be the stars of the kitchen and to perfume the dining room every time they are opened.

Last week was marked by the reopening of one of the most popular projects in the city. Sala de Corte is a chance to accompany the growth and evolution of Chef Luís Gaspar whose reign as Chef of the Year ended just a few days ago and who recently opened Casa Lisboa in Terreiro do Paço, a restaurant where Portuguese cuisine is presented to the world. At Sala de Corte, he has put the meat back on the grill and made space to welcome all those who like nothing better than to immerse themselves in carnivorous pleasures.

**Sala de Corte**

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