



The perfect restaurant for true meat lovers

It has been 4 years since Lisbon became a little more carnivorous, thanks to the opening of the Sala de Corte, something of a trendsetter when it comes to Lisbon restaurants specialising in matured meat. The project has grown, we have new premises and the team has gone from strength to strength. What has remained the same is the truly unique experience of the combined excellence and pleasure of our meat.

Chef Luís Gaspar (who is not yet 30 but has already garnered such awards as Kitchen Chef of the Year and Best Promising Chef, both in 2017) has headed up this project since the start and has made the restaurant's iconic counter his home. "This is a really special project because it is the first one I have undertaken in my own name", he explains, as he recalls the bustle of the opening night: "We were doing something that had never been done before, a restaurant distinctly focused on the product, a steakhouse with a contemporary take. There were some concerns, which is perfectly normal for a start-up, but the restaurant quickly found its stride and attracted widespread acclaim".

Now that the newness has worn off, the chef, who has grown in stature along with the steakhouse, accepts that the project is now in a more "mature phase". "We grew with the change of space. We wanted to build the quality of our offer and maximise the customer experience and we have certainly outdone ourselves", he says. Always focused on the quality of the product and of his team (which is both young and yet increasingly solid), Luís Gaspar has no doubts: "I am sure that Sala de Corte has many good years ahead of it!".

The elegance of the space and the attendant service mean that there is a constant demand from both new and returning customers. But now there are four new reasons why we should pay particular attention to this project:

NEW DISHES The cuts of meat are still the central feature of all meals at Sala de Corte. Galician Chuletón, Galician Rabada Minhota, T-bone, Rump, Picanha, Entrecôte, Tenderloin and Chateaubriand still wend their way from the Jospers to the table on traditional wooden boards. However, both the chef and rest of the team like to show off their creativity and innovation from time to time, through new menu offerings. The most recent of these include a starter of Foie Gras, Elvas plum with red onion compote (€19), a dessert of Rum baba, mascarpone cream and vanilla (€8) and the Portuguese cheese board (€12), available both as a dessert and a snack.

THE RESTAURANT IS NOW TAKING EVENING BOOKINGS The popularity of the restaurant and the long queues have led to a change that will delight all those who have contemplated moving home to be closer to the restaurant and surer of a table: from now on, the restaurant is accepting evening bookings via the website at saladecorte.pt, or by phone (+351) 213 460 030.

BEST STEAKS IN EUROPE SELECTS SALA DE CORTE The Big Seven Travel guide has picked its 50 best steakhouses in Europe and Sala de Corte, the only Portuguese restaurant to make the list, has taken a very worthy 13th place. In the world rankings, the restaurant comes 40th. The articles refer to the restaurant as being “bright and airy” and a place where “sitting at the bar with a friend, a glass of wine and a steak is one of the best things to do in Lisbon”. The variety of the offer and the way the staff take customers through the cuts and the wine list are also much praised.

Sala de Corte

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