

pesca

PESCA CELEBRATES LISBON'S NOMINATION AS EUROPEAN GREEN CAPITAL WITH A NEW MENU

Restaurant Pesca presents its latest menu full of new dishes, using local, seasonal and sustainable produce. In the year Lisbon is named European Green Capital, Diogo Noronha's restaurant has reinforced its place as the leading purveyor of signature cuisine in Lisbon with the smallest environmental footprint possible.

The concept, already renowned in Portugal, is a reference for those seeking restaurants serving sustainable food. Focusing on Portuguese fish and seafood, Pesca has been included in the famous Michelin guide – Two Forks rating, for the second year in a row. It is a unique restaurant based on the quality of the produce, consistency of service and a bold and innovative signature cuisine. Thanks to a network of small producers, farmers and fishermen, mostly local and environmentally concerned, Pesca is today a showcase of everything that is best about Portugal – of which the new menu is proof.

It is a tribute to the Azores archipelago whose excellent fish is unknown to most of the world. The region is represented by São Miguel's sweet and tender squid combined with rocha pear and quince in ginger and wild sorrel pickle. Alongside this, and as a means to enhance artisanal processes, the menu includes line-caught hake from the Azores – chosen due to the low environmental impact of the techniques used – combined with a velouté of River Sado oysters.

Another of the highlights, paying homage to Portugal's bread-making tradition, is the new sourdough bread made with barbela wheat. Barbela wheat, or escravo wheat as it used to be called due to its vertical roots, takes nutrients from deeper in the soil and as a result needs fewer fertilisers than newer wheat varieties. Furthermore, as the stalks are taller, they block sunlight from reaching the weeds, preventing their growth and reducing the need for herbicides. The quality of this low gluten bread proves that this seed was well chosen.

Diogo Noronha, a chef who has espoused the latest trends in healthy food for many years, once again reveals his care in choosing produce, much of which is considered a "superfood" or probiotic. Examples of this are kale, the neglected Jerusalem artichoke (a perfect replacement for the potato), the nutritional salsify, bergamot and fermented beetroot. Across 5 starters, two of which vegetarian – seasonal mushroom pave and an incredible combination of cauliflower in various textures – 5 mains and 4 desserts, Diogo Noronha and his team reveal all of their creative potential. New additions include two new tasting menus – Maré and Maresia.

The Maresia menu pays tribute to the Azores, the first archipelago in the world to obtain the sustainable destination seal in 2019. The wealth of the traditions and of the sea around the Azores give rise to a journey in four stages marked by surprising combinations and unforgettable flavours.

The Maré menu, inspired by Portugal's passion for the sea, is a profound journey that begins on terra firma and dives into the Atlantic coast. It reveals the renowned wealth of Portuguese fish and seafood, but also the ancient products that have enriched the history of gastronomy in Portugal.

To toast to all of this creativity, there is a new signature cocktail menu by Fernão Gonçalves which highlights the use of home-made vermouths aged in oak barrels, home-made sodas and a new selection of wines made chiefly by small, organic producers with minimal human input.

More details about the concept can be found in the press kit attached and further information can be obtained about the new menus at <https://restaurantepesca.pt/en/kitchen/>. We would like to invite you to spread the word about this concept and to join us at Pesca on your next trip to Lisbon.

P L A T E F O R M
R U I S A N C H E S

A Multifood é agora Plateform.

A Plateform é um grupo de restauração com ADN 100% português. Uma plataforma que tem como objectivo criar conceitos originais e inovadores que antecipam tendências e onde há lugar para a celeridade do fast casual mas também para a minúcia da alta cozinha.

Criada em 1998 por Rui Sanches, inaugurou no mesmo ano o primeiro restaurante Vitaminas, em Lisboa, marca que se revelou pioneira na restauração saudável em Portugal. A Plateform, ao longo de 21 anos de presença no mercado nacional, é percursora de um caminho alicerçado na inovação, na qualidade e na atenção ao detalhe, com projetos tailor-made que marcaram a cena gastronómica portuguesa, como a steakhouse Sala de Corte, o mexicano Coyo Taco ou a pizzeria ZeroZero.

Abriu o restaurante de fine dining Alma (2*Michelin) e ainda o Tapisco, conceito de fusão das cozinhas ibéricas, em Lisboa e Porto, ambos com assinatura do chef Henrique Sá Pessoa. Também na cozinha de autor, a Plateform criou o restaurante Pesca, com assinatura do chef Diogo Noronha. Do seu portfólio de restaurantes, constam 26 marcas, 23 próprias e 3 internacionais.

Do centro comercial à rua, da calçada portuguesa às estrelas Michelin, na Plateform criam-se diariamente universos gastronómicos únicos que impulsionam o futuro da restauração em Portugal.

Para mais informações e entrevistas
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