

O PASTUS

EVENTS KIT



www.opastus.pt

About us

HUGO DIAS DE CASTRO

Born in Guimarães, he has always been passionate about food and always knew he wanted to be a cook. It was Grandma São who passed on her love of cooking.

He studied culinary arts at Estoril Hospitality School. He worked at kitchens such as, 100 Maneiras (still in Cascais), then at Tivoli Terrace. He opened The Oitavos and Tavares Rico, both with Aimé Barroyer. Afterwards traveled to Seville and returned to Portugal to open Gusto de Heinz Beck. The Netherlands is the next destination where he worked for another 12 months with Edwin Vinke (2 Michelin stars), at The Kromme Watergang. He returns to Portugal and works at the Ritz Four Seasons Hotel. Later, he opens Tabik restaurant; 2 years later he took on the role of executive chef at Grupo Corpo Santo. O Pastus is his first personal project and it is a dream came true.

ANNAKAREN FUENTES

Mexican by origin, she has lived in Oeiras since she was 11 years old.

She begins his journey at Estoril Hospitality School where she meets Hugo Dias de Castro, her partner.

Not just focusing on the culinary world, she embarks to Chicago to study Hotel Management where she focuses on asset management. She returns to Portugal where she worked in areas such as front office, revenue management and cost control.

Nowadays, she is responsible for the back office at O Pastus and it is also our Maître d'.



About O Pastus

Located in the historic center of Paço de Arcos, most precisely at the Paço de Arcos municipal garden

We are a market restaurant, who gives primacy to seasonality and products worked.

The menu is brought to us by Chef Hugo Dias de Castro, who's kitchen origin is Portuguese, however, given his professional path the flavours are influenced by all his lived experiences.

We bring contemporaneity to Portuguese gastronomy, always giving priority to the product that is worked.

We entered the Michelin Guide since 2022

O PASTUS

Space

Interior



A minimalist and intimate space with capacity for approximately 30 people, ideal for small groups looking for a tasting and sharing option.

Exterior

A privileged outdoor space, a terrace in the Bandstand of the Paço de Arcos municipal garden. A space with capacity for approximately 30 people at the top of the Bandstand. The ideal place for a coffee break, a buffet or a cocktail at the end of the day.



chef at home

O Pastus in the comfort of your home, only available for Tasting Menus. A transport fee may be additional...Speak to us!



BEGGINING

4 moments

45€ per person

JOURNEY

7 moments

70€ per person

As the basis of our concept is product and seasonality, the menus are prepared together with Hugo Dias de Castro so as not to lose the origin and essence of O Pastus. Always giving priority to the product and seasonality.

breakfast

Start your day at our bandstand or in your meeting room. Our homemade sourdough bread cannot be missing from our offer.

seasonal fruit

charcuterie

sweets

Natural juices, coffee, tea from C^a Portuguesa do Chá

15€ per person



coffee breaks

at our bandstand or at your meeting room

COFFEE STATION

<i>Fresh juices- seasonal fruit</i>	<i>12€ LT</i>
<i>Tea C^a Portuguesa do Chá</i>	<i>10€ LT</i>
<i>Coffee</i>	<i>8€ LT</i>
<i>Financiers</i>	<i>12 pieces 12€</i>
<i>Madeleines</i>	<i>12 pieces 12€</i>
<i>Mini brioche and croissant</i>	<i>10 pieces 12€</i>
<i>Charcuterie</i>	<i>Board 15€</i>

BEFORE LUNCH

6€ per person

Fresh juices- seasonal fruit
Tea C^a Portuguesa do Chá
Coffee
Yogurt, jam and granola
Mini brioche or croissant
Charcuterie

AFTER LUNCH

7€ per person

Iced tea C^a Portuguesa do Chá
Coffee
Codfish cakes
Po'Boy sandwich
Tuna tartar



buffet

at the bandstand or in your meeting room
 Taylormade with our Chef

ELEMENTARY

Price 25€ per person, minimum 15 people

Composed salad

Cold starter

Main

Dessert



ORIGIN

Price 40€ per person, minimum 15 people

Composed salad

Cold starter

Hot starter

Fish main course

Meat main course

Dessert



cocktail

duration 1h

COLD DELICACIES

Extremeña of iberian ham and tomato

*3 pieces - 8€ per person,
minimum 15 people*

Tuna tartar

Bean hummus and codfish salad

Duck escabeche tartlet

HOT DELICACIES

*Croissant, foie gras and red onions
in sumac*

Mini oxtail sandwich

Shrimp po'boy

Azores veal croquet



SWEETS

*Tonka bean panna cotta and macerated
strawberries*

Spongy chocolate cake and macadamias

Banana tartlet and mole toffee

*+1 piece sweet - 1.2€ per
person*



drinks

for your cocktail - duration 1h

I

Red wine and white wine

Natural orange juice

Still water

7€ per person



II

Sparkling wine, red wine and white wine

Natural orange juice

Still water

9€ per person

III

Tonic port, spritz and sparkling wine

Natural orange juice

Still water

11€ per person



IV

Gin Tonic, Negroni, Pisco sour

Natural orange juice

Still water

17€ per person

III

Champagne

Natural orange juice

Still and sparkling water

27€ per person



drinks

to harmonize your meal

I *12€ per person*

Half bottle of wine

Coffee

Still water

II *18€ per person*

Tonic port or sparkling wine

Half bottle of wine

Coffee

Still water

III *20€ per person*

gGin tonic, mojito or daiquiri

Half bottle of wine

Coffee

Still water

tasting

At O Pastus interior or on the bandstand

Exclusiveness of space, minimum 15 people



MANIFEST

3 moments

30€ per person

1 Starter

Main of fish or meat

1 Dessert

ORIGIN

7 momentos

60€ per person

2 Snacks

2 Starters

Main of fish and meat

Pre dessert

Dessert