



MAXIME

ENTERTAINING LISBON SINCE 1949





The year was 1949 and, on a Wednesday, November the 30th, we made ourselves known to the world and to Lisbon society.

We were a luxury cabaret, a stage for premieres, a spotlight for stars, a place of conspiracies, hideouts, and lovers, we were decadent, and avant-garde. Since the beginning and until today, a meeting place for artists, actors, singers, writers, painters, and curious souls who gather at the table. Always at the table.

As "alfacinhas de gema" - true Lisbon locals -, we get inspiration from the four corners of the world, sipping on trends and influences, creating what we call our cuisine, our flavours. Simple, national, or sometimes with a foreign flair, our flavours awaken memories we can't live without.

It's that feeling of belonging, with a hint of 'saudade', that we want to share, hoping to educate the palate of the most demanding.

Today, we pay tribute to all those who have come through our doors, in an ode to Lisbon's gastronomy. We pledge to honour and carry forth the legacy.

Let the games begin!

Appetizers

STARTERS

Beef tartare
Ricotta bruschetta with tomato
Fish ceviche, fried corn
Club sandwich on brioche
Caprese salad

HOT

Vegetable tempura, miso sauce
Cockle savory pastry, roasted garlic mayonnaise
Chicken gyoza, teriyaki sauce and chives
Potato wrapped shrimp, tartar sauce
Truffled cauliflower cream, mushroom foam
Beef steak in madeira flat bread

DESSERTS

Egg yolk pudding, crumble and red berries
Triple chocolate cake
Mini fruit spit
Matcha brownie, sesame cream
Lime meringue pie
Hazelnut mousse, banana caramelized in rum, crumble

3 ITEMS	$\frac{1}{2}$ HOUR 10€ /PER PERSON*	1 HOUR 14€ /PER PERSON*
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5 ITEMS	$\frac{1}{2}$ HOUR 12€ /PER PERSON*	1 HOUR 16€ /PER PERSON*
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Welcome Drink

OPTION A

Fruit juices from the Maxime selection
Mineral water
Sparkling water
Sparkling wine sangria with red berries

FROM

10€/PER PERSON* · DURATION 30 MIN.

14€/PER PERSON* · DURATION 1 HOUR

OPTION B

Fruit juices from the Maxime selection
Mineral water
Sparkling water
Sparkling wine sangria with red berries
Draft beer
White Port Tonic

FROM

14€/PER PERSON* · DURATION 30 MIN.

20€/PER PERSON* · DURATION 1 HOUR

Includes organization and monitoring of the event.

VAT included at the legal rate in force.

INFORMATION & BOOKING

T (+351) 910 137 514

E esperoport@maximerestaurante.com

* The prices shown may change according to the time set and/or composition.

*Don't
stop me
now!*

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the event.

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Open Bar

OPTION A

Mineral water
Sparkling water
Soft drinks
Fruit juice
Draft beer
Gin Bombay
Martini Maxime Cocktails selection
Vodka Eristoff
Whisky Dewar's

1:30 HOUR
25€/PER PERSON

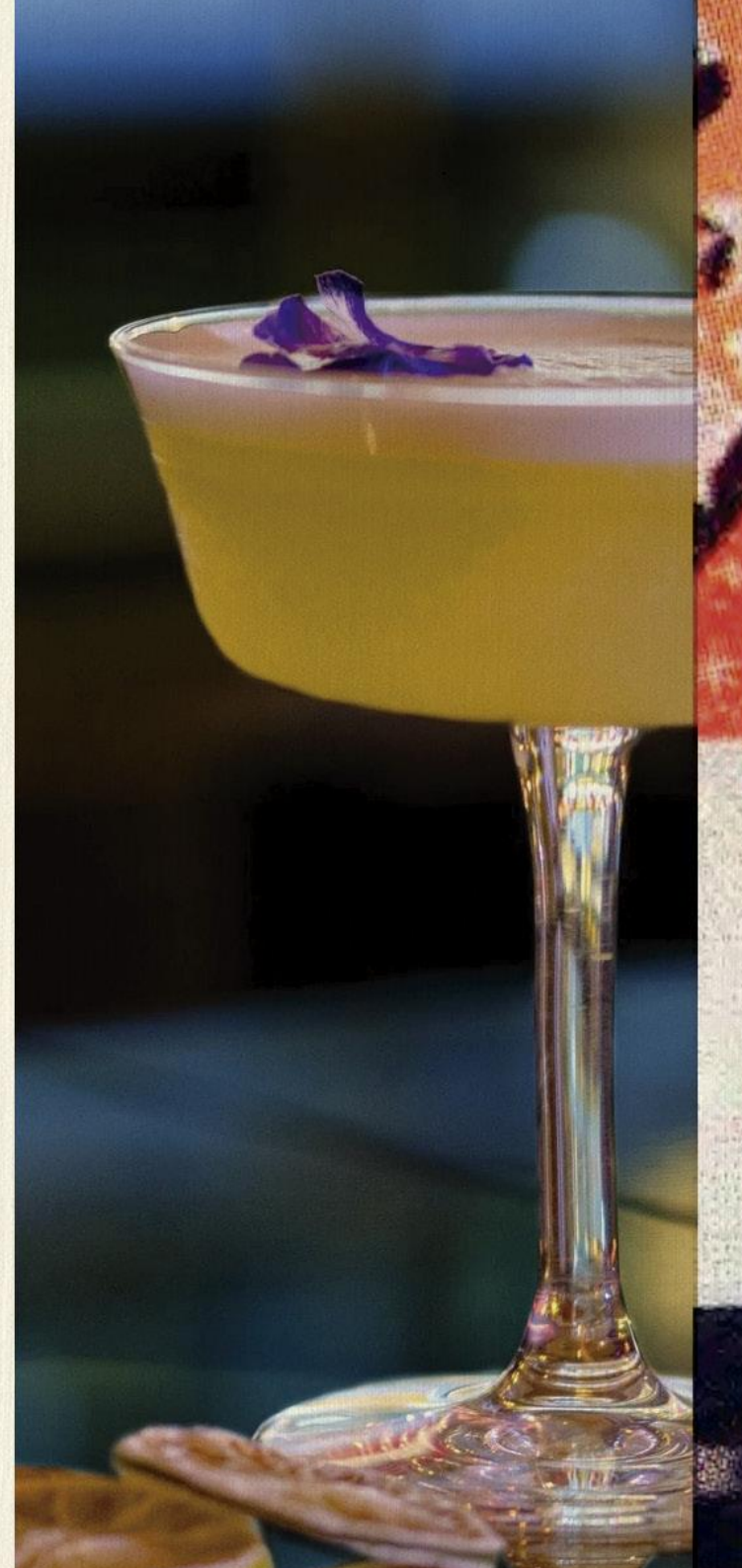
2:30 HOURS
38€/PER PERSON

OPTION B

Mineral water
Sparkling water
Soft drinks
Fruit juice
Draft beer
Gin Bombay
Martini Maxime Cocktails selection
Vodka Grey Goose
Whisky Dewar's 12 years
Rum Bacardi Carta Blanca

1:30 HOUR
35€/PER PERSON

2:30 HOURS
45€/PER PERSON



Keep it simple but fancy!

[W.O. SHOW]

In the 40's, the area between Avenida da Liberdade and Praça da Alegria became a true cabarets route. On November 30, 1949, Maxime opened its doors, being considered the most luxurious cabaret in the city.

Shall we have dinner?

Includes organization and monitoring of the event, menu and entertainment when included, as well as audiovisuais necessary for the chosen entertainment. VAT included at the legal rate in force.

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Menu • 1

Truffled leek cream soup, soft boiled egg, bacon, 'ilha' cheese foam

Veal, pumpkin puree, asparagus, green pepper sauce

Apple, salted caramel parfait, oat crumble

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

48€/PER PERSON

Menu • 2

Bisque, citronella, ginger, coriander

Fresh cod, soft boiled egg, onion, straw potatoes, cod foam

Duck magret, orange, parsnip textures, madeira sauce, kale

'Fartura', sour cherry gel, egg bundle ice cream

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

58€/PER PERSON

Keep it simple but fancy!

[W.O. SHOW]

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Buffet

STARTERS

Selection of cheeses and cold meats

Jams, dried fruit

Veal croquettes

Roasted baby vegetables, pomegranate, 'babaganoush', wild leaves

Caprese salad

Romaine lettuce, crispy chicken, Caesar dressing, bacon, crouton, 'ilha' cheese

Potato, mustard sauce, bacon and onion

Spinach with chèvre cheese, rock pear and walnuts

Marinated salmon

HOT DISHES

Truffled leek cream, bacon crumble

Stewed veal in port wine, quince and madeira sauce

Grilled swordfish

Gnocchi, pear, creamy gorgonzola sauce, arugula and caramelized walnuts

Thai rice, lemongrass, lime

Mashed sweet potatoes

Seasonal vegetables

DESSERTS

Chocolate brownie, raspberry gel

Lime meringue pie

Orange tart, lemon cream

Salted caramel parfait, peta-zetas, hazelnut crumble and 70% chocolate

Coconut pannacotta, pineapple and lime jelly, oat crumble

Sliced fruit

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

45€/PER PERSON

Cocktail Dinnatoire

Veal croquettes

Romaine lettuce, crunchy shrimp, Caesar dressing, bacon, crouton, 'ilha' cheese

Fish ceviche, fried corn

Cockle savory pastry, roasted garlic mayonnaise

Bisque, citronella, ginger, coriander

Stewed veal in port wine, quince and madeira sauce

Croaker, creamed corn and cockle, sea lettuce and coriander

Truffled mushroom risotto, goat's cheese and pumpkin seeds

Egg yolk pudding, crumble and red berries

Mini fruit spit

Lime meringue pie

Hazelnut mousse, banana caramelized in rum, crumble

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

55€/PER PERSON

The stage is yours

[KARAOKE]

Big names in Portuguese music have been here, such as António Calvário, Simone de Oliveira, Tony de Matos, José Cid, Jorge Palma, and many other artists.

Tonight, the stage is yours! Scratch your name on the renowned Maxime stage.

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Menu • 1

BITES

Truffled leek cream soup, crème fraîche, chives

Veal tartare, cured yolk

Chicken satay, peanut sauce, spring onion, sesame

Mini crispy tuna in madeira flat bread, miso mayonnaise, coleslaw, mizuna

Apple pie, cinnamon mousse, yogurt, ginger, caramelized walnuts

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

60€/PER PERSON

Menu • 2

MENU

Chèvre, crunchy pear chutney, caramelized nuts, lavender honey

Stewed veal in port wine, seasonal roots, quince and madeira sauce

Apple, salted caramel parfait, oat crumble

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

60€/PER PERSON

And all that jazz

[DINNER SHOW]

Welcome to the greatest jazz classics of the 40's. Iconic melodies by composers such as Gershwin, Cole Porter or Glenn Miller and any others, in a glorious apotheosis brought by the singer Vanity Redfire and the pianist Francisco Sassetti.

Includes organization and monitoring of the event, menu and entertainment when included, as well as audiovisuals necessary for the chosen entertainment.
VAT included at the legal rate in force.



Menu • 1

BITES

Pumpkin cream soup, 'ilha' cheese foam

Piccolinis, burrata, cherry tomato pesto

Tuna tataki, chives, ponzu, sesame, salicornia, wasabina

Lamb kofta, mango chutney and yogurt

Veal croquette, choucroute, mustard

Blondie, blood orange ice cream, coffee

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

65€/PER PERSON

Menu • 2

MENU

Bisque, citronella, ginger, coriander

Veal, pumpkin puree, asparagus and green pepper sauce

Coconut and rum panacotta, strawberry sorbet

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

65€/PER PERSON

Guess what?

[QUIZ]

Tables with fake tops and secret codes camouflaging the clandestine gaming evening in nightclubs at the beginning of 20th century.

Today we have reserved for you a quiz night with challenges designed just for you. Between bearded questions, bingo, musical rounds, beyond another dynamics, take risks and put on your best poker face.

Is your team ready?

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Menu • 1

BITES

Truffled leek cream soup, crème fraîche, chives

Veal tartare, cured yolk

Chicken satay, peanut sauce, spring onion, sesame

Mini crispy tuna in Madeira flat bread, miso mayonnaise, coleslaw, mizuna

Apple pie, cinnamon mousse, yogurt, ginger, caramelized nuts

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

60€/PER PERSON

Menu • 2

MENU

Chèvre, crunchy pear chutney, caramelized nuts, lavender honey

Stewed veal in port wine, seasonal roots, quince and madeira sauce

Apple, salted caramel parfait, oat crumble

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

60€/PER PERSON

Maxime Comedy Club

[STAND-UP COMEDY]

Is there a better sign than this was Raúl Solnado's debut stage?

Laugh about your everyday life, share stories in a personalized stand-up comedy show, and don't take each other too seriously.

As the Master would say, "do yourself a favor and be happy"!

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Menu • 1

BITES

Pumpkin cream soup, 'ilha' cheese foam

Piccolinis, burrata, cherry tomato pesto

Tuna tataki, chives, ponzu, sesame, salicornia, wasabina

Lamb kofta, mango chutney and yogurt

Veal croquette, choucroute, mustard

Blondie, blood orange ice cream, coffee

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

65€/PER PERSON

Menu • 2

MENU

Bisque, citronella, ginger, coriander

Veal, pumpkin puree, asparagus and green pepper sauce

Coconut and rum panacotta, strawberry sorbet

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

65€/PER PERSON

I love Rock'n'roll

[DINNER- SHOW]

In the 70's, the first clubs in Portugal appeared and rock music invaded the dance floors.

At Maxime, rock broke the cabaret! A show full of wild extravagance and Rock'n'Roll daring.

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Menu

Pumpkin cream soup, pancetta crumble, 'ilha' cheese foam

Cuttlefish and shrimp risotto, coriander

Angus, mustard and green pepper sauce, asparagus and seasonal leaf salad, potato rosti

Hazelnut mousse, fudge, cherry, cookie crumble, marshmallow

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

75€/PER PERSON

Maxime Cabaret Show

[DINNER- SHOW]

It was in 1949 that Maxime Dancing, with parisian inspiration, opened its doors and gave voice to elegant and provocative variety shows. At the time, a unique house, without competition, that we want to immortalize. At the Maxime Cabaret Show, musicians, dancers, magicians and many other performers take to the stage with the guarantee of a night of authentic frenzy.

The perfect combination of music, flavors and lust.

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Menu

Chèvre, crunchy pear chutney, caramelized nuts, lavender honey

Swordfish, shrimp grits, tomato compote, coriander, kale

Stewed veal in port wine, seasonal roots, quince and madeira sauce

Choux pastry, salted caramel, peta-zetas, oat crumble, vanilla ice cream

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

75€/PER PERSON

It's teaser time

[DINNER- SHOW]

Going to a cabaret might be a daring idea. For the shy people, it would even be a transgression. So, It's Teaser Time promises a sneak peek of tease and lust. An ephemeral variety show.

Eightease

[DINNER- SHOW]

In the 80s we broke barriers. Surrounded by an avalanche of everything we didn't know existed until then, we lost ourselves between hits and new trends.

A journey through the hits of the 80s, in a cabaret show designed for the most nostalgic people.

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VAT included at the legal rate in force.

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Menu

Chèvre, crunchy pear chutney, caramelized nuts, lavender honey

Beef, pumpkin puree, asparagus, green pepper sauce

Coconut and rum pannacotta, strawberry sorbet

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

65€/PER PERSON

Menu

Shrimp, papaya cocktail

Angus, mustard and green pepper sauce, asparagus and seasonal leaf salad, potato rosti

Vanilla profiterole, chocolate, strawberry sorbet

Drinks included during meal:

mineral water, sparkling water, red, white and rosé wine from Maxime selection, soft drinks, juices, draft beer, tea and coffee

FROM

75€/PER PERSON

Lucky wheel & jackpot slim!

[ADDITIONAL]

Create a game in your company's style, challenge your employees' knowledge and give gifts to the most daring...

price upon request

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GENERAL CONDITIONS

- The offer described corresponds to the current year and the 2025 season, and may be subject to change at the specific request of the client, year/season changes;

- The offer and estimated value per person reflects the maximum number of people according to Maxime's maximum capacity, subject to change depending on the minimum number of people to be considered in the proposal;

- The suggested menu may change, partially or totally, due to the change of season and year. The SET MENU for each offer is adapted according to dietary restrictions presented up to 15 days before the event, after which time the service may be compromised;

- The estimated price per person does not include welcome-drink service, open bar, DJ, among other services at the client's request, at an additional cost;

- The initial proposal is not pre-booked and is subject to revision and availability upon confirmation;

- Images and sound may be captured for dissemination and sharing on various communication channels. If you do not agree, please inform the organization;

- The offer to be considered is subject to the availability of agenda, the animation production company and audiovisual partners, when applicable.

CONFIRMATIONS CONDITIONS

- Partial, non-refundable payment is required to confirm the event;

- 30% must be paid when the event is confirmed and 70% up to 30 working days before the event takes place, making up the total amount;

- If the event is confirmed less than 30 days before the date of the event, 100% of the total amount will be refunded;

- Cancellation after confirmation of the event - penalty of 30% of the total amount agreed;

- Cancellation up to 29 working days before the event - penalty of 100% of the total amount agreed;

- The final invoice will only be issued after full payment and after the event.



MAXIME

ENTERTAINING LISBON SINCE 1949



PRAÇA DA ALEGRIA, 58
1250-004 LISBON | PORTUGAL