

PRADO

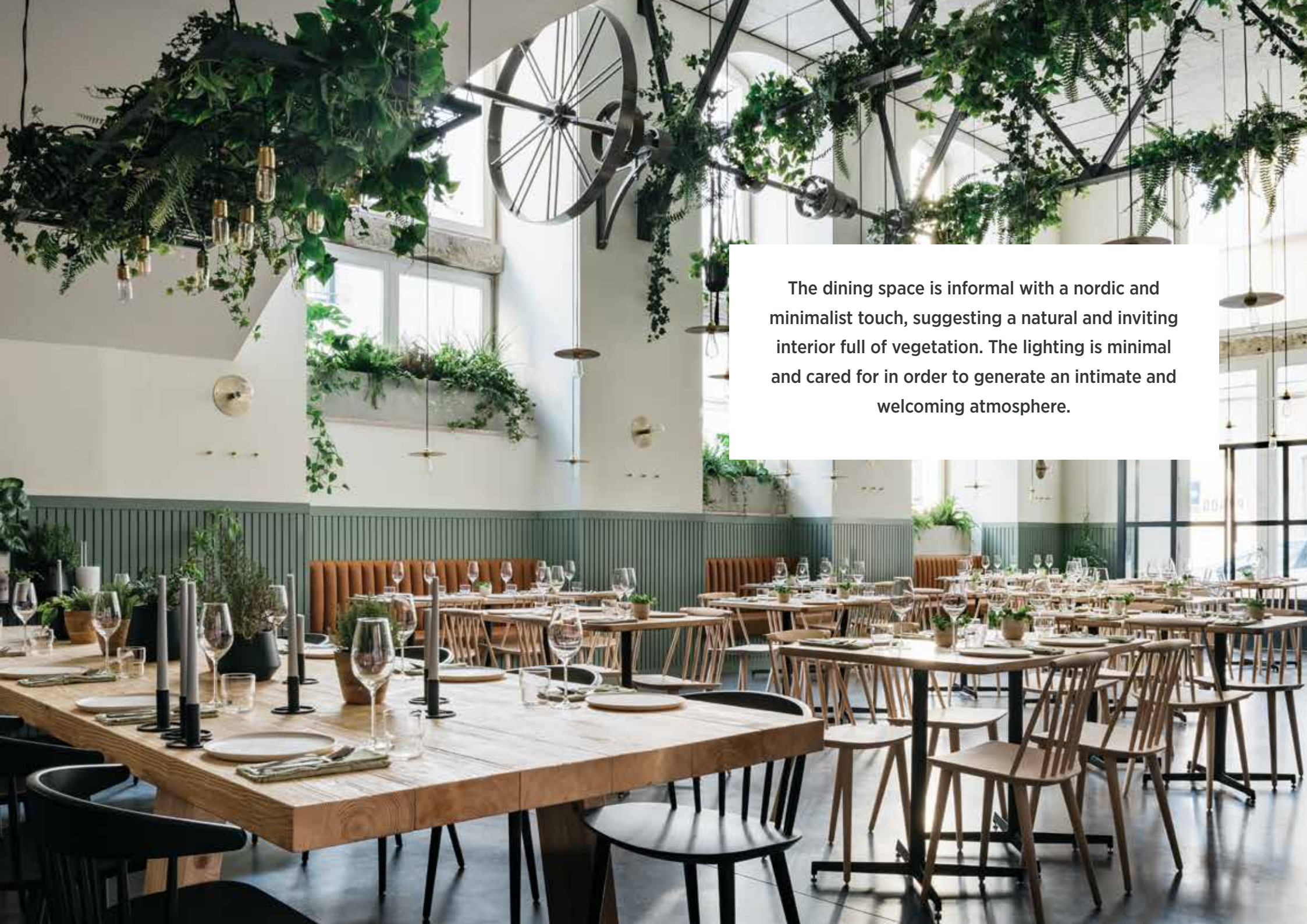


OUR VENUE

We came upon this abandoned and derelict old factory, the place had been left to ruins, to the point where vegetation literally took over, covering all the old rusty interiors. As soon as we found the place, we instantly had the idea of keeping that green “take-over” while renovating the site, since it would be the base of our concept for the farm-to-table restaurant we had in mind. The former preserve, candied fruit and tinned biscuits factory still had some leftover machinery, which was restored, reassembled and reused in its original space, like the huge top tables’ working stones, which were cut in small pieces and repurposed by us as the restaurant’s serving platters.



The general idea for the interior design was inspired by the restaurant’s name, “PRADO”, which means “Meadow”, and the whole design approach was based on a combination of nature-inspired elements, representing an eco-friendly way of life which also ended up mimicking, in a way, the environment that existed before our intervention. Since we’re going through such a strong moment for ecological awareness that transcends as much as unites all disciplines, we used this new paradigm to decorate the interior, using different shades of greens, greys and earthy tones, combined with contemporary furniture pieces made from natural raw materials such as stone, wood.



The dining space is informal with a nordic and minimalist touch, suggesting a natural and inviting interior full of vegetation. The lighting is minimal and cared for in order to generate an intimate and welcoming atmosphere.

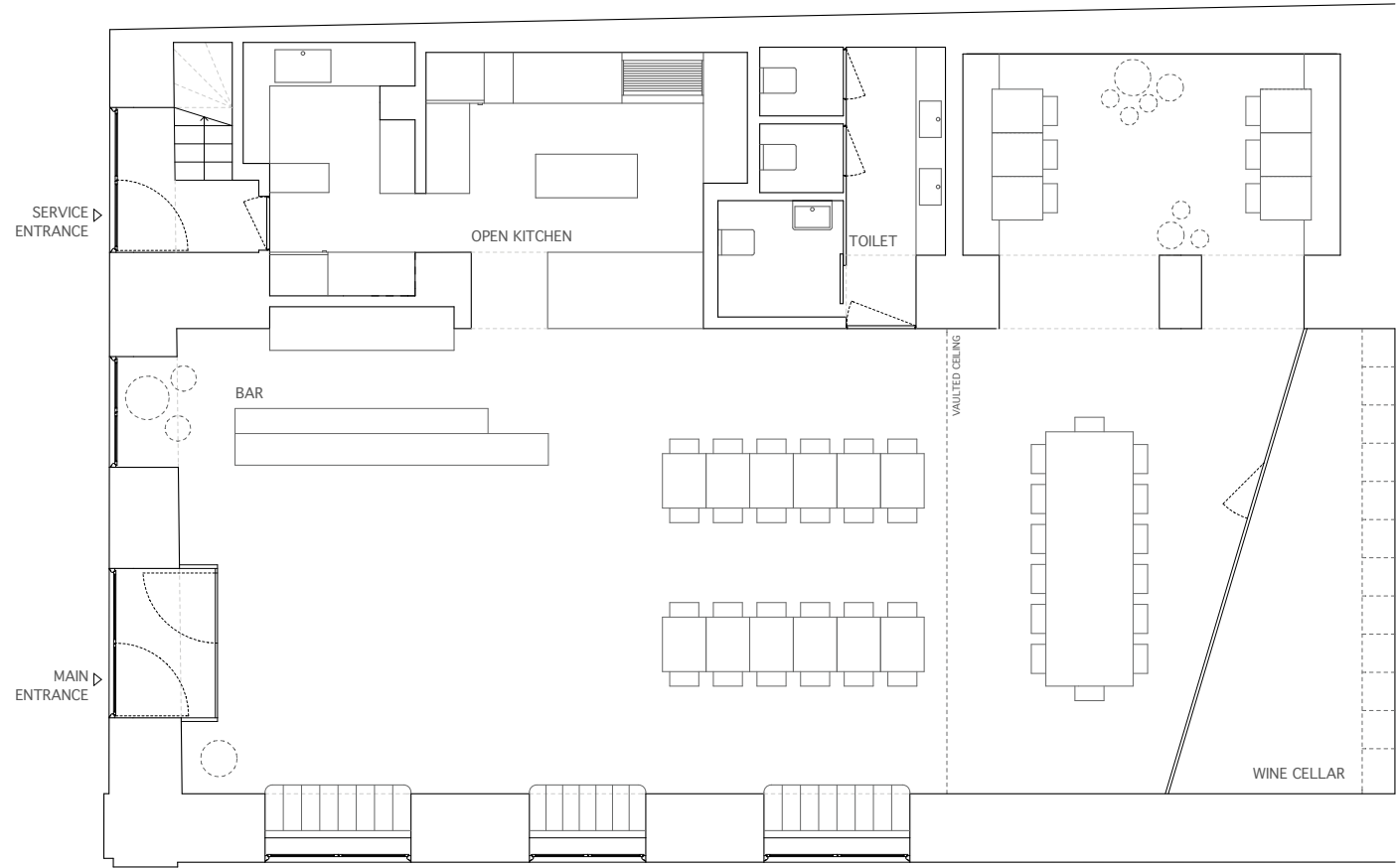




VENUE LAYOUT. 1

— Seated Service

— up to 50 guests

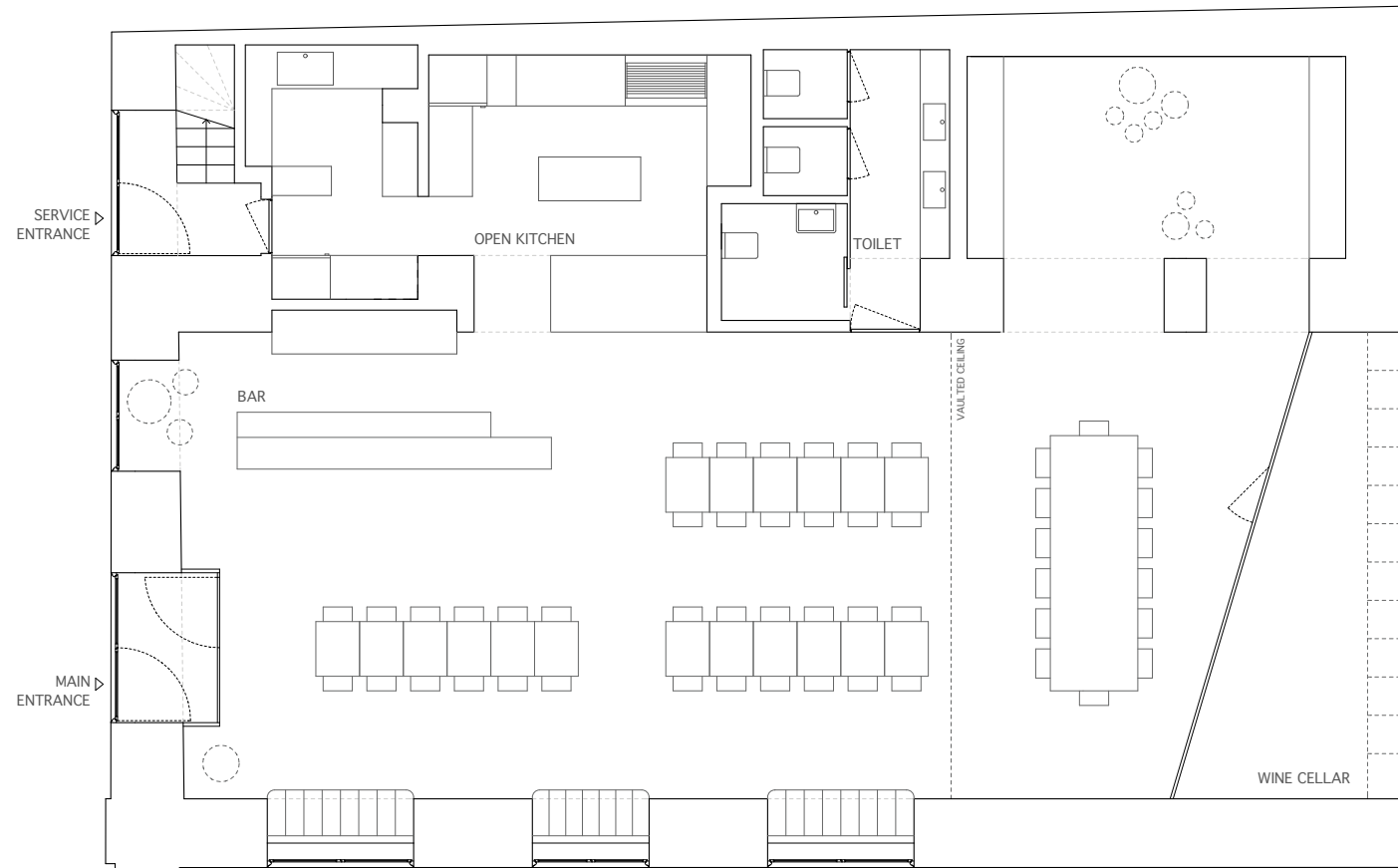


AREA - 120 m²

VENUE LAYOUT. 2

— Seated Service

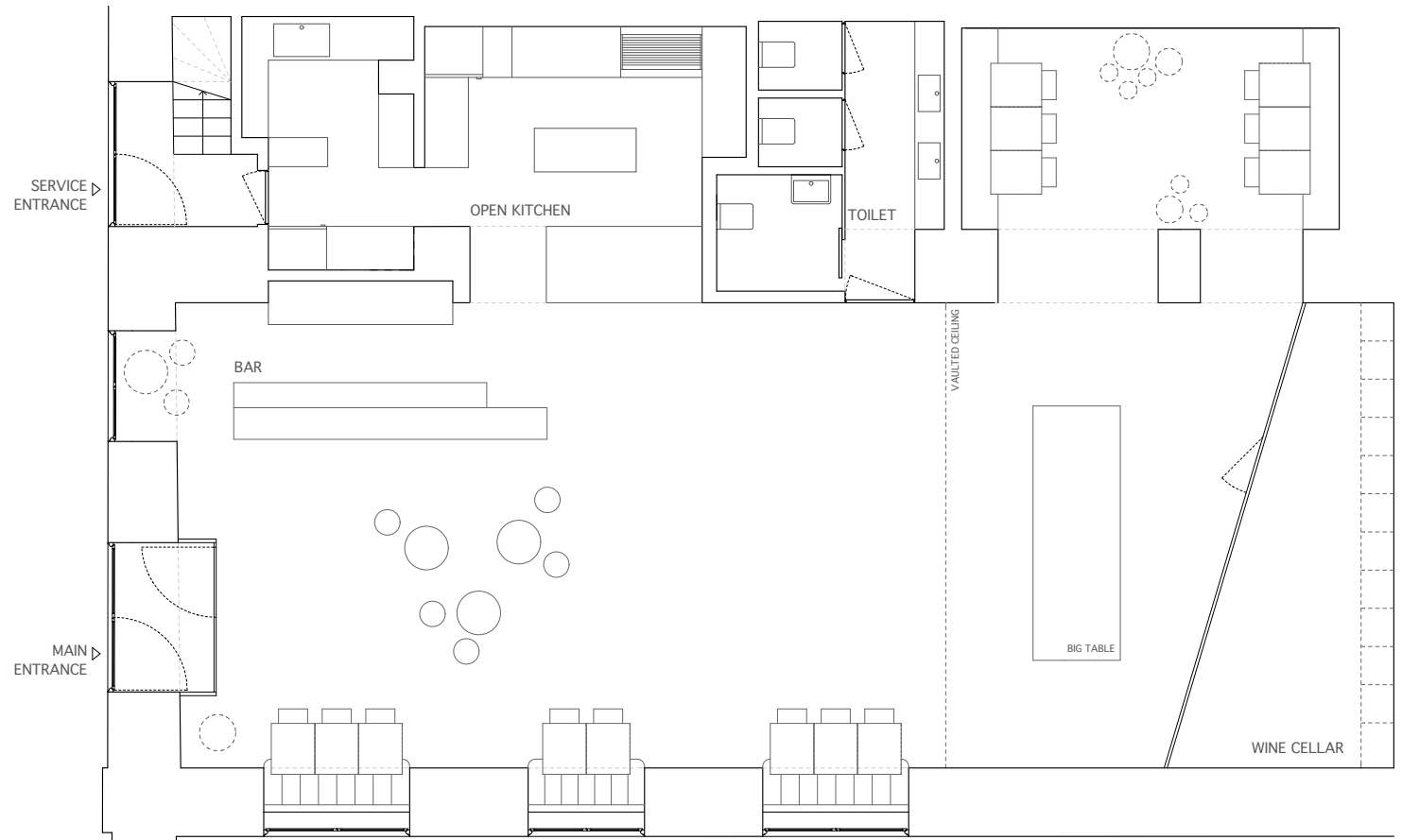
— up to 50 guests



AREA - 120 m²

VENUE LAYOUT . 3

- Standing
- Finger Food Service
- 50 to 90 guests



AREA - 120 m²





OUR MENUS

Prado celebrates the best Portugal has to offer, from sea to land.
All our dishes are inspired by and made with national, seasonal, and fresh ingredients.
Basically, if it's not in season, it's not on the table.
To go with the food, our wine list, with only organic, biodynamic, and natural wines.





THANK YOU