ESPRESSO MARTINI

MOCHA · RICH · BOLD

Rum Diplomático Mantuano, Tia Maria, Café, Baunilha e Chocolate Bitters

15 €

TIKI MAI TAI

TIKI · TROPICAL · FRUITY

Rum Diplomático Planas, Canaïma Gin, Hine, Cognac, Laranja e Orgeat

20€

MAJAROKA

FRUITY · HERBAL · BOLD

Vodka Zubrówka, Maracujá e Manjericão

18€

THE ROYAL REFRESHER

SPARKLING · SWEET · FRESH

Gancia Prosecco, Grey Goose e Pepino

15€

CHARMING

FLORAL · FRUTIY · ELEGANT

Gin Greenall's, Rosas e St. Germain

15€

GREEN ISLAND

FRESH · HERBAL · FRUITY

Gin Engine, Pepino e Manjericão

15€

PALOMA

SMOKY · CITRUSY · REFRESHING

Mezcal, Soda Toranja Le Tribute

20€

YUBA

TIKI · TROPICAL · FRUITY

Whiskey Nikka Coffey Grain, Cachaça Anumará, Ananás, Lima e Yuzu Matcha Tea

22€

NEW FASHIONED

CHOCLATY · RICH · SPIRIT-FORWARD

Grand Marnier Rouge, Rum Diplomático Reserva Exclusiva, Bitter Chocolate

25€

LA CATRINA

TIKI · TROPICAL · FRUITY

Tequila Herradura, Aperol, Laranja

20€

IRIS IVY

TIKI · TROPICAL · FRESH

Gin Greenall's Wild Berry, Toranja, Rosas,
Gancia Prosecco e Vinho Rosé

18€

OLIVIA

DRY · FRESH · ELEGANT

Gin Mare e Le Tribute Olive Lemonade

20€

NORDÉS 75

AROMATIC · REFRESHING · ELEGANT

Nordés Gin, Limão, Açúcar e Gancia Prosecco

15€

DISARONNO SPRITZ

SWEET · REFRESHING · ALMONDY

Disaronno, Limão, Soda e Gancia Prosecco

15€

VELVET EXPRESS

LIQUID DESSERT · VELVETY · TIRAMISÚ

Disaronno Velvet, Tia Maria e Pig's Nose

15€

SUNRISE SPARKLER

TROPICAL · REFRESHING · SWEET

Sumo de Laranja, Sumo de Limão, Grenadine,
Kylie Minogue 0% e Sparkling Rosé

15€

ROSÉ FIZZ

CITRUS · REFRESHING · EFFERVESCENT

Sumo de Toranja, Sumo de Limão, Xarope de Açúcar, Clara de Ovo, Kylie Minogue 0% e Sparkling Rosé

15€

COCKTAILS

COCKTAILS CLÁSSICOS 15€

BLOODY MARY
Vodka Żubrówka, sumo de tomate, sumo de limão, pimenta
Vodka Żubrówka, tomato juice, lemon juice, pepper

CAIPIRINHA
Cachaça Anumará, açúcar em cubo, lima
Cachaça Anumará, sugar cube, lime

DAIQUIRI
Rum Diplomático Planas, açúcar, sumo de lima
White Rum Diplomático Planas, sugar, lime juice

ESPRESSO MARTINI
Vodka Żubrówka, Tia Maria, café
Vodka Żubrówka, Tia Maria, coffee

LONG ISLAND ICED TEA
Vodka Żubrówka, Rum Diplomático Mantuano, Tequila
Gin Greenall's, Triple Sec, Coca-cola
Vodka Żubrówka, Rum Diplomático Mantuano, Tequila
Gin Greenall's, Triple Sec, Coke

MAI TAI
Rum Diplomático Planas, Orange Curacao, sumo de lima,
Orgeat, Rum Diplomático Mantuano
White Rum Diplomático Planas, Orange Curacao, lime juice,
Orgeat, Rum Diplomático Mantuano

MOJITO
Rum Diplomático Planas, açúcar em cubo, sumo de limão, hortelã
White Rum Diplomático Planas, sugar cube, lemon juice, mint

AMARGUINHA SOUR
Amarguinha, mix doce e amargo
Amarguinha, sweet and sour mix

MARGARITA
Tequila, sumo de lima, Cointreau
Tequila, lime juice, Cointreau

NEGRONI
Gin Greenall's, vermute doce, Campari
Gin Greenall's, sweet vermouth, Campari

COSMOPOLITAN
Vodka Żubrówka, sumo de arando, Cointreau
Vodka Żubrówka, cranberry juice, Cointreau

PIÑA COLADA
Rum Diplomático Planas, licor de coco, sumo de ananás
White Rum Diplomático Planas, cocnut liqueur, pineapple juice

BEIRÃO SOUR
Licor Beirão, mix doce e amargo
Licor Beirão, sweet and sour mix

CLOVER CLUB
Gin Greenhall's, sumo de limão, xarope de framboesa, clara de ovo
Gin Greenhall's, lemon juice, raspberry syrup, egg white

BRANDY ALEXANDER
Conhaque Hine, creme de cacau, natas
Cognac Hine, cacao cream, cream

WHISKY SOUR
Woodfor Reserve Bourbon, mix doce e amargo
Woodfor Reserve Bourbon, sweet and sour mix

SANGRIAS

Vinho Tinto | Vinho Branco | Vinho Rosé | Espumante 25€
Red Wine | White Wine | Rose Wine | Sparkling

Sangria St. Germain 30€

MOCKTAILS álcool free

VIRGIN COLADA 12€
Sumo de ananás e côco
Pineapple and coconut juices

CITRICO 12€
Sumo de laranja, sumo de toranja e sumo de limão
Oranja, grapefruit and lemon juices

SHIRLEY TEMPLE 12€
Ginger Ale e xarope de Grenadine
Ginger Ale and Grenadine Syrup

TROPICAL SUNSET 12€
Maracujá, manga, laranja e ananás
Passion fruit, mango, oranje and pineapple

VINHOS E BEBIDAS WINES & DRINKS

VINHOS WINES

	copo glass	garrafa bottle
Vinho	9€	30€
Tinto | Branco | Rosé Red | White | Rose		
Alvarinho	9€	30€
ESPUMANTE SPARKLING		
Espumante	15€	-
Prosecco	12€	-
CHAMPAGNE		
Champagne	20€	-

CERVEJAS E CIDRAS BEER

PRESSÃO DRAFT	30cl	40cl
Super Bock	3€	4,5€

GARRAFA BOTTLE	33cl
Super Bock	3,5€
Super Bock s/álcool álcool free	3,5€
Somersby	4,5€
Corona	4,7€

REFRIGERANTES SOFT DRINKS

Coca-Cola	3€
Coca-Cola Zero	3€
Fanta	3€
Sprite	3€
Iced Tea	3€
Ginger Ale	3€
Água Tónica Tonic Water	3,5€

SUMOS E NÉCTARES JUICES

Ananás Pineapple	3,5€
Maçã Apple	3,5€
Pêssego Peach	3,5€
Manga Mango	3,5€
Limonada Lemonade	3,5€
Laranja Natural Orange	8€

ÁGUA MINERAL WATER

Água s/ gás Water	3€	5€
Água c/ gás Sparkling water	3€	5€
S. Pellegrino	3€	6€

BATIDOS MILKSHAKES 9€

Chocolate	Framboesa Raspberry
Banana	Morango Strawberry
Baunilha Vanilla	Ananás Pineapple
Côco Coconut	Manga Mango

SMOOTHIES 10€

TROPICAL TANGO
Frutos tropicais Tropical fruits

MAD BERRIES
Frutos vermelhos Red fruits

EXTRA ENERGY
Morango e banana Strawberry and banana

ESPIRITUOSOS SPIRITS

APERITIVOS

Bonato	15€
Vermouth Dry | Bianco | Rosso	15€
Ricard	15€
Campari	15€
Aperol	15€
Fernet Branca	15€
Pimm's	15€
Porto Tónico	15€
Algarve Tónico	15€

GIN

Greenall's	12€
Greenall's Wildberry	15€
Nordés	20€
Canaïma	24€
Engine	26€
Gin Mare	26€
Gin Mare Capri	30€
Beefeater	13€
Tanqueray Nº10	15€
Algarve	15€
Sharish / Sharish Blue	15€
Bombay Saphire	18€
Hendrick's	18€
Martin Millers	18€
G'Vine Floraison	18€
G'Vine Nouaison	18€
Citadelle	18€
Alma	18€
London Nº1	21€
Le Tribute	21€
Bulldog	22€
Monkey 47	26€

WHISKY

BLENDED SCOTCH

Pig's Nose	15€
J&B 15 Anos Years	13€

SINGLE MALT

Glenfiddich 12 Anos Years	18€
Cardhu 12 Anos Years	18€
Macallan 12 Anos Years	28€

IRISH WHISKEY

Jameson	13€
Bushmills	13€
Red Bush	13€

BOURBON

Bulleit Bourbon	18€
Bulleit 95 Rye	18€
Woodford Reserve	18€

TENNESSEE

Jack Daniel's Old nº7	15€

JAPAN WHISKEY

Nikka From The Barril	19€

CANADIAN

Candian Club	10€

VODKA

Zubrówka	10€
Absolut	18€
Grey Goose	18€
Vodka Imperial	18€

ESPIRITUOSOS SPIRITS

LICORES LIQUEURS

Tia Maria	12€
Disaronno	14€
Disaronno Velvet	15€
Viño Naranja	13€
Amarguinha	13€
Licor Beirão	13€
Limoncello	13€
Sambuca	13€
Baileys	13€
Frangélico	13€
Ginja	13€
Cointreau	13€
Malibu	13€
Drambuie	13€
Safari	13€
Grand Marnier	23€
Bénédictine	23€

BRANDY E AGUARDENTE

Antiqua	13€
CRF	13€
Adega Velha 6 Anos Years	15€
Chancella	18€
Calvados	18€
Medronho	18€
Grapa	23€
Caves S. João 1966	28€
Pedro Ximénez (Isabel Regina)	28€

COGNAC

Cognac Hine	40€
Courvoisier VSOP	20€
Remy Martin VSOP	23€

RUM & CACHAÇA

Diplomático Planas	20€
Diplomático Mantuano	20€
Diplomático Reserva Exclusiva	26€
Diplomático Ambassador	45€
Havana Club 7 Anos Years	18€
Bacardi 8 Anos Years	18€
Plantation 3 Stars	18€
Plantation Pineapple	18€
Plantation Grande Reserve	18€
Plantation Grande Reserve 5 Anos Years	18€
El Dorado 15 Anos Years	30€
Zacapa XO	30€

TEQUILA

Patrón Orange	18€
Patrón (100% Agave)	28€
Don Julio	23€

XEREZ SHERRY

Sandeman Don Fino	11€
Tio Pepe (Seco Dry)	11€

CAFETARIA

Café Espresso Expresso Ristretto | Intenso | Leggero	2,2€
Descafeinado Decaf	2,2€
Abatanado Americano	3€
Café Duplo Double Expresso	4,4€
Café Latte Coffe Latte	4€
Café com leite Coffee with milk	3,5€
Cappuccino	4€

CAFÉS ESPECIAIS SPECIAL COFFEES

NESPRESSO BONBON 10€
Café, espuma de leite, leite condensado e chocolate
Coffee, milk foam, condensed milk and chocolate

BANANA SPLIT 10€
Espresso, leite frio, banana e biscoito
Expresso, cold milk, banana and biscuit

CREMOSO DE BAUNILHA 10€
Café, espuma de leite e gelado de baunilha
Coffee, milk foam and vanilla ice cream

ICED MACCHIATO FLAVOUR 10€
Café, espuma de leite fria e gelo picado
Coffee, cold milk foam and crushed ice

NESPRESSO TIRAMISÚ 10€
Café, gelado de chocolate, bolacha e espuma de leite
Coffee, chocolate ice cream, crunchy biscuit and milk foam

COFFEE & TONIC 10€
Café, hortelã e água tónica
Coffee, mint and tonic water

IRISH COFFEE 20€
Espresso, Irish Whisky e natas
Expresso, Irish Whisky and cream

CHÁS ESPECIAIS SPECIAL TEAS

(Chá Camélia, from Niepoort)

ASSAM BIO, CHÁ PRETO BLACK TEA 10€
Chá com cor escura e sabor característico do chá preto, com cafeína Dark colour Tea with black tea characteristic flavour, with caffeine

KIRISHIMA SENCHO BIO 10€
Chá com aromas verdes e notas de algas, com algum cafeína Tea with green aromas and seaweed notes, with some caffeine

TISANA, FESTA DAS FLORES 10€
DANCING FLOWERS
Chá com aromas de menta, toque floral e doce, sem cafeína Tea with mint aromas, floral and sweet notes, without caffeine

FLOR CHÁ BIO TEA PLANT FLOWERS 10€
Chá floral com delicados taninos e toque verde, sem cafeína Floral Tea with delicated tanins and green notes, without caffeine

PIPA CHÁ BIO 10€
Chá afinado em pipas de Vinho do Porto, aromas a frutos secos e mel e final de Vinho do Porto, com pouca cafeína
Tea prepared in very old Port casks, with dry fruits aroma, honey and Port Wine final, with some caffeine

MENU

T'ÁS AQUI T'ÁS A COMER
YOU'RE HERE, YOU'RE EATING

Chips de Batata doce — 3,5€
Sweet Potato Chips

Pão artesanal — 4,9€
Artisan bread

Azeite da nossa produção — 2,7€
Olive oil from our production

Amendoim torrado — 3,5€
Roasted peanuts

Azeitonas marinadas com laranja e orégãos — 3,9€
Marinated olives with orange and oregano

Figos secos do Algarve — 4,95€
Dried figs from the Algarve

SE QUERES PEDE UM SÓ PARA TI
IF YOU WANT, ORDER ONE JUST FOR YOU

Hambúrguer de vaca — 14€
bolo do caco | bacon | queijo dos açores
Beef burger | bolo do caco | bacon | Azores cheese

Bochecha de porco — 9€
estufada | puré de batata | cebolinho
Pork cheek | stew | mashed potatoes | chives

O QUE É DOCE NUNCA AMARGOU
WHAT IS SWEET NEVER TURNS BITTER

Morango | framboesa | amendoim | espuma — 10€
Strawberry | raspberry | peanut | foam

Chocolate | iogurte | café | caramelo — 12€
Chocolate | yogurt | coffee | caramel

Seleção de gelados artesanais — 8,9€
Selection of artisanal ice creams

P'ÓS AMIGOS
FOR FRIENDS

Sopa cremosa de peixe — 3,5€
Creamy fish soup

Ostra ao natural com limão (1 un.) — 3,5€
Natural oyster with lemon (1 unit)

Pepino | vinagrete de mel — 3,5€
Cucumber | honey vinaigrette

Alcachofra | azeite virgem | flor de sal — 6,5€
Artichoke | virgin olive oil | sea salt flower

Biqueirão com azeite | alcaparras — 7€
Anchovy with olive oil | capers

Atum marinado | tosta | soja | mel e lima — 8,5€
Marinated tuna | toast | soy | honey and lemon

Cavala marinada | pickle de cebola | pepino — 8€
gengibre | azeite de tomate seco
Marinated mackerel | onion pickle | cucumber
ginger | dried tomato olive oil

Salada de polvo sobre pão de sementes — 9,5€
Octopus salad on seed bread

Peito de frango | alface | anchova | bacon — 8€
parmesão | maionese
Chicken breast | cogollo | anchovy
parmesan cheese | mayonnaise

Terrine de foie gras | geleia de laranja (100g) — 22,5€
Foie gras terrine | orange jam (100g)

Seleção de queijos portugueses — 16,5€
compota de abóbora | mel
Selection of Portuguese cheeses
pumpkin jam | honey

MENU

VOUS ÊTES ICI, VOUS MANGEZ
ESTÁS AQUÍ, ESTÁS COMIENDO

Chips de patate douce — 3,5€
Chips de batata

Pain artisanal — 4,9€
Pan artesano

Huile d'olive de notre production — 2,7€
Aceite de oliva de nuestra producción

Cacahuètes grillées — 3,5€
Cacahuetes tostados

Olives marinées à l'orange et à l'origan — 3,9€
Aceitunas marinadas con naranja y orégano

Figues séchées de l'Algarve — 4,95€
Higos secos del Algarve

SI VOUS LE SOUHAITEZ, COMMANDEZ-EN UN JUSTE POUR VOUS
SI QUIERES, PIDE UNO SOLO PARA TI

Burger de boeuf — 14€
bolo do caco | bacon | fromage des Açores
Hamburguesa de ternera
bolo do caco | tocino | queso de los Azores

Joue de porc — 9€
ragoût | purée de pommes de terre | ciboulette
Carrillera de cerdo | Guiso | Puré de patatas | Cebolletas

CE QUI EST DOUX NE DEVIENT JAMAIS AMER
LO DULCE NUNCA SE VUELVE AMARGO

Fraise | framboise | cacahuète | mousse — 10€
Fresa | frambuesa | Cacahuetes | Espuma

Chocolat | yaourt | café | caramel — 12€
Chocolate|yogur | café | caramelo

Sélection de glaces artisanales — 8,9€
Selección de helados artesanales

POUR LES AMIS
PARA LOS AMIGOS

Soupe de poisson crémeuse — 3,5€
Sopa cremosa de pescado

Huître naturelle au citron (1 unité) — 3,5€
Ostra natural al limón (1 unidad)

Vinaigrette concombre | miel — 3,5€
Vinagreta de pepino y miel

Artichaut | huile d'olive | fleur de sel — 6,5€
Alcachofa | aceite de oliva virgen | flor de sal

Anchois à l'huile d'olive | câpres — 7€
Anchovy with olive oil | capers

Thon mariné | toast | soja | miel et citron — 8,5€
Atún marinado | tostadas | soja | miel y limón

Maquereau mariné | cornichon à l'oignon | concombre gingembre | huile d'oli-ve aux tomates séchées — 8€
Caballa marinada | pepinillo de cebolla | pepino jengibre | tomate seco | aceite de oliva

Salade de poulpe sur pain aux graines — 9,5€
Ensalada de pulpo en pan de semillas

Poitrine de poulet | cogollo | anchois parmesan | mayonnaise — 8€
Pechuga de pollo | cogollo|anchoa queso parmeno | mayonesa

Terrine de foie gras | confiture d'orange (100g) — 22,5€
Terrina de foie gras | confitura de naranja(100g)

Sélection de fromages portugais | confiture de citrouille | miel — 16,5€
Selección de quesos portugueses confitura de calabaza | miel

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