

COCKTAILS MOLECULARES

13.00

MOLECULAR COCKTAILS

Com o equipamento científico, técnicas e know-how da gastronomia molecular, aplicadas a mixologia criamos cocktails que trazem a ciência para o seu cocktail. Desfrute de cocktails com caviar, espuma e ar.

With scientific equipment, techniques and the know-how of molecular gastronomy, applied to mixology, we created cocktails that bring science to your glass. Enjoy cocktails with caviar, foams and air.

CREAMY CHAMPAGNE COCKTAIL

Champanhe e espuma de champagne cocktail

Champagne and champagne cocktail foam

VANILLA BUBBLES MARTINI

Vodka, Passoã, xarope baunilha francesa, sumo de lima e ar de baunilha

Vodka, Passoã, french vanilla syrup, lime juice and vanilla air

RED BERRIES CAVIAR DAIQUIRI

Rum, sumo de lima, xarope de açúcar e caviar de frutos vermelhos

Rum, lime juice, sugar syrup and red berries caviar

MOLECULAR MOCKTAIL

9.00

LOVE N' PARIS

Puré de morango, sumo de lima, sumo de arando e espuma de limão

Strawberry purée, lime juice, cranberry juice and lemon foam



Cocktails da autoria dos nossos mixologistas
Cocktails created by our mixologists

BON VIVANT

Gin, St-Germain, sumo de limão, xarope de açúcar, morango e pepino

Gin, St-Germain, lemon juice, sugar syrup, strawberry and cucumber

FALÉSIA SUNSET

Cachaça, Chartreuse Verte, puré de morango, sumo de lima e sumo de laranja

Cachaça, Chartreuse Verte, strawberry puree, lime juice and orange juice

MED MOOD

Gin, sumo de lima, xarope caseiro de cardamomo e lima, manjerição e flôr de sal

Gin, lime juice, homemade cardamom & lime syrup, basil and fleur de sel

MEXICAN SOUL

Tequila, sumo de arando, puré de frutos vermelhos, sumo de lima, flor de sal e clara de ovo

Tequila, cranberry juice, red berries puree, lime juice, fleur de sel and egg white

PUERTO ESCONDIDO

Rum envelhecido, creme de chocolate Mozart, xarope de caramelo e Angostura Bitter

Aged rum, Mozart chocolate cream, caramel syrup and Angostura Bitter

SPICE ME UP

Rum envelhecido, licor de melão, sumo de ananás, sumo de lima e tabasco

Aged rum, melon liqueur, pineapple juice, lime juice and tabasco

SPRING VIOLET

Vodka, June, Cointreau, sumo de lima, sumo de toranja, pasta de violetas, xarope de açúcar e clara de ovo

Vodka, June, Cointreau, lemon juice, grapefruit juice, violet paste, sugar syrup and egg white

THE SWEET BISON

Vodka, xarope de tarte de maçã, sumo de maçã, sumo de lima e natas

Vodka, apple pie syrup, apple juice, lime juice and cream



COCKTAILS CLÁSSICOS

10.00

CLASSIC COCKTAILS

Cocktails clássicos com um toque moderno e arrojado.
Classic cocktails with a modern and bold twist.

COSMOPOLITAN

Vodka Citron, Triple Sec, sumo de lima, sumo de arando e bitter de laranja

Vodka Citron, triple sec, lime juice, cranberry juice and orange bitter

ESPRESSO MARTINI

Rum envelhecido, 43 Liqueur, café extraído a frio, xarope de açúcar e bitter de chocolate

Aged rum, 43 Liqueur, cold brewed coffee, sugar syrup and chocolate bitter

NEGRONI COUSIN

Jack Daniels, Aperol e Yzaguirre Rojo Reserva

Jack Daniels, Aperol and Yzaguirre Rojo Reserva

MARY PICKFORD

Rum com infusão caseira de ananás grelhado, maraschino, sumo de ananás e grenadine

Homemade grilled pineapple infused rum, maraschino, pineapple juice and grenadine

SOUTHSIDE

Tanqueray Rangpur, sumo de limão, xarope de açúcar, hortelã e clara de ovo.

Tanqueray Rangpur, lemon juice, sugar syrup, mint and egg white

TOMMY'S MARGARITA

Tequila Reposado, xarope de agave e sumo de lima

Tequila Reposado, agave nectar and lime juice

TOM COLLINS

Old Tom gin, sumo de limão, xarope de açúcar, soda e bitter de toranja

Old Tom gin, lemon juice, sugar syrup, soda and grapefruit juice

OLD FASHIONED

Bourbon com infusão caseira de baunilha, cubo de açúcar e Angostura bitter

Homemade vanilla infused bourbon, sugar lamp and Angostura bitter



COLD & CHIC COCKTAILS

10.00

Cocktails sazonais dedicados à estação Primavera/Verão.
Seasonal cocktails dedicated to the Spring/Summer season.

ALMONDINI

Gin, Amarguinha, sumo de limão, bitter caseiro de lavanda e clara de ovo

Gin, Amarguinha, lemon juice, homemade lavender bitter and egg white

TROPICAL VIBE

Gin, sumo de toranja, xarope de manga, xarope de maracúja, água tônica e Angostura Bitter

Gin, grapefruit juice, mango syrup, passion fruit syrup, tonic water and Angostura Bitter

BRAZILIAN KICK

Cachaça com infusão caseira de chili, lima e puré de manga

Homemade chilli infused cachaça, lime and mango purée

IBERIAN BREEZE

Vermute Yzaguirre Blanco, sumo de limão, xarope de baunilha, gengibre e Angostura Bitter

Yzaguirre Blanco vermouth, lemon juice, vanilla syrup, ginger and Angostura Bitter

MINT JULEP

Bourbon, xarope de açúcar e hortelã

Bourbon, sugar syrup and mint

PAMA MOJITO

Licor de romã, rum, sumo de lima, xarope de açúcar, hortelã e soda.

Pomegranate Liqueur, rum, lime juice, sugar syrup, mint and soda

SUMMER DREAM

Vodka, Aperol, xarope caseiro de rooibos baunilha, sumo de lima e água tônica

Vodka, Aperol, homemade rooibos vanilla syrup, lime juice and tonic water

SUMMER ROYAL

Gin, licor de maçã verde, xarope de pepino, sumo de limão e espumante

Gin, green apple liqueur, cucumber syrup, lemon juice and sparkling wine



PUNCH & SANGRIA

Para partilhar com quem mais gosta
To share with your loved ones

SANGRIA CLÁSSICA 25.00
Brandy, Triple Sec, Licor Beirão, xarope de açúcar, sprite e o seu tipo de vinho favorito {tinto, branco, rosé}
Brandy, Triple Sec, Licor Beirão, sugar syrup, sprite and your favorite wine type {red, white, rosé}

PARTY PUNCH 35.00
Rum, Licor de Romã, sumo de arando, sumo de laranja, sumo de limão e Ginger Ale
Rum, Pomegranate Liqueur, cranberry juice, orange juice, lemon juice and Ginger Ale

RED BERRIES SANGRIA 45.00
Vodka Citron, Triple Sec, licor de morango, puré de frutos vermelhos, sprite e Laurent-Perrier Brut
Vodka Citron, Triple Sec, strawberry liqueur, red berries puree, sprite and Laurent-Perrier Brut

MOCKTAILS 6.00

100% sem álcool
100% alcohol free

ZIM & TONIC
Xarope caseiro de zimbro, sumo de limão e tônica
Homemade juniper syrup, lemon juice and tonic water

SWEET GINGER
Sumo de ananás, xarope de amêndoa, sumo de lima e gengibre
Pineapple juice, almond syrup, lime juice and ginger

YUMMY
Puré de Morango, sumo de ananás, sumo de lima, xarope de baunilha francesa e vinagre balsâmico
Strawberry purée, pineapple juice, lime juice, french vanilla syrup and balsamic vinegar



APERITIVOS & BITTERS

5cl

APERITIFS & BITTERS

Aperol		6.00
Dubonnet		6.00
Campari	6.00	
Fernet Branca		6.50
Jägermeister		6.50
Lillet Blanc		7.00
Pimms		6.00
Yzaguirre {Rojo, Rojo Reserva, Blanco}		6.00
Pernod		6.50
Ricard		6.50

GIN

5cl

Big Boss	10.00	
Bombay Sapphire	9.00	
Botanic		17.00
Brockmans		14.00
Bulldog	10.00	
Citadelle	10.00	
G'Vine Floraison	14.00	
Gin Mare		12.00
Gin Sul		18.00
Hendricks		12.00
Magellan	13.00	
Martin's Miller		11.00
Monkey 47		18.00
Nordés		12.00
Sharish		12.00
Tanqueray		7.00
Tanqueray No. Ten		13.00
Tanqueray Old Tom Gin	15.00	
Tanqueray Rangpur		11.00
Williams Chase		16.00

Se desejar poderá escolhe a sua tónica favorita
You may have your favorite tonic if you wish so

1724 Tonic		2.00
Fentiman's		2.00
Fever Tree Indian	2.00	
Fever Tree Mediterranean	2.00	
Schweppes Premium		2.00



RUM

5 cl

Bacardi Carta Blanca		6.00
Captain Morgan Spiced Gold		6.00
Diplomatico Reserva Exclusiva		15.00
Havana Club Añejo 3 Años	6.00	
Havana Club Añejo 7 Años	9.00	
Matusalem Reserva 15		13.00
Plantation 20th Anniversary	18.00	
Zacapa 23		16.00

CACHAÇA

5 cl

Capucana		12.00
Sagatiba	6.00	

VODKA

5 cl

Absolut	6.00	
Absolut Citron		7.00
Absolut Elyx		11.00
Belvedere		15.00
Crystal Head		18.00
Grey Goose		13.00
Stolichnaya		6.00
Stolichnaya Elite	15.00	
Wyborowa Exquisite		13.00
Zubrowka Bison Grass		7.00

TEQUILA

5 cl

Don Julio Reposado 100%% Agave	17.00	
José Cuervo Silver	7.00	
José Cuervo Reposado		8.00
Patron Silver 100%% Agave	16.00	



AGUARDENTE BAÇACEIRA

5cl

POMACE BRANDY

Aguardente Aldeia Velha	5.00
Grappa Bersano Barbera Cremosino	15.00

AGUARDENTE VÍNICA

5cl

PORTUGUESE BRANDY

Adega Velha	16.00
C.R.F. Reserva	7.00
DOC Lourinhã XO	12.00
José Maria da Fonseca 1964	13.00

AGUARDENTE DE FRUTOS

5cl

EAU DE VIE

Calvados	7.00
Mirabelle	14.00
Medronho	10.00
Kirsche	5.00

ARMAGNAC & COGNAC

5cl

Armagnac Castarède ***	10.00
Cognac Courvoisier VS	8.00
Cognac Rémy Martin VSOP	13.00
Cognac Hennessy Fine	15.00
Cognac Hennessy XO	45.00



WHISKIES

5cl

BLENDDED SCOTH WHISKY

Ballantines	6.00
Chivas Regal 12 Y.O.	9.00
Famous Grouse	6.00
Johnny Walker Red Label	6.00
Johnny Walker Black Label 12 Y.O.	10.00
Johnny Walker Blue Label	45.00
J&B	6.00
J&B 15 Y.O.	9.00

SINGLE MALT SCOTH WHISKY

Balvenie 21 Y.O.	38.00
Glen Elin 12 Y.O.	11.00
Glenkinchie 12 Y.O.	12.00
Glenfiddich 12 Y.O.	10.00
Glenrothes Select Reserve	13.00
Jura 10 Y.O.	10.00
Laphoig 10 Y.O.	14.00
Royal Lochnagar 12 Y.O.	13.00

IRISH WHISKEY

Bushmills	7.00
Jameson	7.00

AMERICAN WHISKEY

Bulleit Bourbon	9.00
Jack Daniel's Tennessee	9.00
Jack Daniel's Single Barrel	15.00
Jim Beam Bourbon	7.00

CANADIAN WHISKY

Canadian Club	7.00
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JAPANESE SINGLE MALT WHISKY

Yamazaki 12 Y.O.	21.00
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LICORES

6cl

LIQUEURS

Amaretto Disaronno		10.00
Amarguinha		5.00
Bailey's	8.00	
Benedictine		13.00
Chambord		18.00
Chartreuse Green	16.00	
Cointreau		10.00
Drambuie		12.00
Espirit de June		18.00
Frangélico		9.00
Galliano Vanilla		12.00
Ginja D'Óbidos		10.00
Gran Bonanza		12.00
Grand Marnier Cordon Rouge		13.00
Kahlúa		12.00
Lemoncello		9.00
Licor Beirão		7.00
Malibu		7.00
Mozart Chocolate Cream	12.00	
Orangea	6.00	
Pama		17.00
Safari		7.00
Sambuca	9.00	
Southern Comfort	11.00	
St-Germain		15.00

VINHO DO PORTO

7cl

PORT WINE

Noval Extra Dry		7.00
Quinta da Pacheca Pink		6.00
Quinta De La Rosa Lote 601 Rich Ruby		7.00
Noval 10 Y.O		10.00
Niepoort Tawny 20 Y.O.		14.00
Noval Colheita 1997		14.00

VINHO DA MADEIRA

7cl

MADEIRA WINE

Blandy's 5 anos Doce Full Rich		7.00
Blandy's 5 anos Meio-Doce Medium Rich	7.00	
Blandy's 5 anos Meio-Seco Medium Dry		7.00
Blandy's 5 anos Seco Dry	7.00	



MOSCATEL

7cl

MUSCAT

Horácio Simões Moscatel de Setúbal	6.00
Quinta do Portal	9.00

VINHO A COPO

15cl

WINE BY THE GLASS

BRANCO *White*

Malaca {Algarve}	5.00	
Ninfa Sauvignon Blanc {Tejo}		7.50

ROSÉ

Casa Amarela {Douro}		7.00
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TINTO *Red*

Dona Maria {Alentejo}		6.00
Quinta de La Rosa {Douro}	9.00	

ESPUMANTE *SPARKLING WINE* 10 cl

Hibernus Brut Premier Vintage		10.00
Kompassus Brut Rosé		10.00

CHAMPANHE *CHAMPAGNE*

10 cl

Laurent-Perrier Brut		12.00
Laurent-Perrier Brut Rosé	23.00	



CERVEJAS E CIDRAS

BEER AND CIDRA

PRESSÃO

DRAFT

Imperial Small	35cl	3.00
Caneca Pint	45cl	5.00

GARRAFA

BOTTLE

	33cl	
Maldita Bohemian Pilsner	6.00	
Maldita English Barleywine	6.00	
Maldita Robust Porter		6.00
Magners Irish Cider		5.00
Super Bock		4.00
Super Bock 0% Alcohol		4.00

REFRIGERANTES

SOFT DRINKS

Coca-Cola		3.00
Coca-Cola Zero	3.00	
Fanta Laranja Orange		3.00
Nestea Limão / Pêssego Lemon / Peach		3.00
Sprite		3.00
Schweppes Ginger Ale		4.00
Schweppes Tónica	3.00	
Schweppes Premium Tónica	4.00	

SUMOS E NECTARES

30cl

JUICES AND NECTARS

Por favor pergunte ao bartender pela selecção
Please ask the bartender for the available selection

SUMOS NATURAIS

30cl

FRESHLY SQUEEZED JUICE

Por favor pergunte ao bartender pela selecção
Please ask the bartender for the available selection



ÁGUAS

WATERS

Vitalis 25 cl <i>Still</i>		2.00
Pedras Salgadas 25 cl <i>Sparkling</i>	2.00	
Castelo 25 cl <i>Sparkling</i>		2.00

BEBIDAS QUENTES

HOT BEVERAGES

CAFÉ

COFFEE

Expresso <i>Espresso</i>	2.00	
Cappuccino		4.00
Leite Achocolatado <i>Chocolate milk</i>	4.00	

CHÁS E INFUSÕES

TEA AND INFUSIONS

Pergunte ao bartender pela selecção disponível
Please ask the bartender for the available selection



REFEIÇÕES LIGEIRAS

LIGHT MEALS

Gaspacho Andaluz com crumble de pancetta
Andaluzian gazpacho with pancetta crumble 5.00

Salada César de frango crocante ou camarão,
alface romana, tomate cereja e parmesão
*Cesar salad with chicken nuggets or prawns, romaine
lettuce, cherry tomato and parmegianno* 9.00

Niçoise de batata bonotte, atum fresco, ovo,
feijão francês e azeitonas
*Niçoise of bonotte potato, fresh tuna, egg, green beans and
olives* 10.00

Panini com salmão fumado, queijo creme,
alcaparras e pickles
*Panini with smoked salmon, cream cheese, capers and
pickles* 13.00

Prego em pão do caco com bacon e cebola caramelizada
*Steak sandwich in caco bread with bacon
and caramelized onion* 14.00

Wrap de frango com molho de iogurte, e vegetais finos
orientais
*Chicken wrap with yoghurt sauce and fine oriental
vegetables* 11.00

Carne assada lascada com aioli em pão de pita
*Sliced roast meat with aioli in pita
Bread* 12.00

