

## Tapas

<b>Roast Beef with Tartar sauce and Gherkins</b>	5 €
<i>Mache Leaves</i>	
<i>Mustard / Gluten / Sulphites</i>	
<b>Shrimp with Mango and Chicory</b>	5 €
<i>Cocktail Sauce</i>	
<i>Shellfish / Gluten / Lactose / Mustard</i>	
<b>Cottage Cheese with roasted Peppers Jam</b>	4,5 €
<i>Roasted "Morrones" Peppers / Xerez Vinegar / Borage Flowers</i>	
<i>Gluten / Lactose / Sulphites</i>	
<b>Crab Filling and Orange</b>	5 €
<i>Coral Mix / Balsamic / Trout Eggs</i>	
<i>Gluten / Mustard / Fish / Shellfish</i>	

## Salads & Caviar

<b>Shrimp Salad with Artichokes</b>	18 €
<i>Eggs / Chicory / Cocktail Sauce</i>	
<i>Shellfish / Egg / Mustard</i>	
<b>Smoked salmon with honey and fennel Vinaigrette</b>	18 €
<i>Sherry Tomato / Lettuce / Orange</i>	
<i>Fish / Mustard / Sulphites</i>	
<b>Laminated Bresaola with Waldorf Salad</b>	15 €
<i>Wild Arugula / Grapes</i>	
<i>Celery / Eggs / Mustard</i>	
<b>Fried Tortilla with Spices &amp; Guacamole</b>	5,60 €
<i>Lime / Coriander</i>	
<i>Gluten</i>	
<b>Caviar Oscietra &amp; Creme Fraiche</b>	218 €
<i>Blinis / Caviar (30Gr)</i>	
<i>Lactose / Gluten / Fish</i>	

## Soup

<b>Gazpacho &amp; Coriander</b>	8 €
<i>Croûtons</i>	
<i>Gluten / Sulphites</i>	

## Toasts

<b>Chèvre Cheese and Guanciale Toast</b>	16 €
<i>Asparagus / Potato Chips</i>	
<i>Gluten / Lactose</i>	
<b>Tomato Confit and Mozzarella Toast</b>	13 €
<i>Basil Pesto / Modena Balsamic / Potato Chips</i>	
<i>Lactose / Sulphites / Nuts</i>	

<b>Charcuterie Boards</b>	½ Dose	1 Dose
<b>Cheese &amp; Quince Jam Board</b>	12 €	21 €
<i>"Da Serra" Cheese / "Azeitão" / "Da Ilha" / "Terrincho" / "Beira Baixa" / Quince Jam / Jams / Crackers / Toasts</i>		
<i>Gluten / Lactose / Nuts</i>		
<b>Parma Ham and Pickles Board</b>	12 €	20 €
<i>Bread Toasts</i>		
<i>Gluten / Sulphites</i>		

## Desserts

<b>Tiramisu by the spoon</b>	7 €
<i>Lactose / Gluten</i>	
<b>Wild Berries and Star Anise Pannacotta</b>	7 €
<i>Lactose</i>	
<b>Ice Lolly's</b>	6 €
<b>Green Apple &amp; Spinach</b>	
<b>Beetroot and Orange</b>	
<b>Mango and Strawberry</b>	
<b>Lemon Ginger and Basil</b>	
<b>Pineapple and Mint</b>	
<b>Acai with Banana</b>	
<b>Watermelon</b>	

## **Sparkling Wine**

Torel Boutiques *Special Cuvée, White* 9€ ▽ / 43€ ♂  
Torel Boutiques *Brut Nature, Rose* 7€ ▽ / 32€ ♂

## **Rose Wine**

Manoella 9€ ▽ / 38€ ♂

## **White Wine**

Duas Margens Reserva 9€ ▽ / 46€ ♂  
Soalheiro Granit 10€ ▽ / 40€ ♂  
M.O.B. Senna 13€ ▽ / 66€ ♂

## **Red Wine**

Duas Margens Reserva 10€ ▽ / 51€ ♂  
Sem Vergonha 13€ ▽ / 71€ ♂  
Quinta do Crasto Vinhas Velhas Reserva 20€ ▽ / 102€ ♂

## **Cocktails**

*Cosmopolitan* 10€  
*Porto Tónico/Pink* 10€  
*Piña Colada* 10€  
*Caipirinha - Classic, Strawberry or Passionfruit* 11€  
*Caipiroska* 11€  
*Blue Lagoon* 11€  
*Mojito - Classic, Strawberry or Passionfruit* 11€  
*Moscow Mule* 13€  
*Margarita - Classic, Strawberry or Passionfruit* 13€  
*Aperol Spritz* 13€  
*Pisco Sour* 13€  
*Bloody Mary* 11€  
*Paloma* 10€  
*Basil Smash* 12€  
*Daiquiri - Classic, Strawberry or Passionfruit* 13€  
*Expresso Martini* 13€

## **Mocktails**

*Virgin Mojito* 7€  
*Cinderella* 7€  
*Shirley Temple* 7,5€

## **Liqueurs**

Beirão 5cl 6€  
Amarguinha 5cl 6€  
Saint Germain Elderflower 6cl 12€

## **Gin**

Sharish 5cl 13€  
*Tanqueray n.º 10* 5cl 13€  
Adamus 5cl 13€  
Hendrick's 5cl 14€  
G'Vine Florasion 5cl 15€  
Martin Miller's 5cl 12€  
Monkey 47 5cl 18€

## **Vodka & Rum**

Eristoff 5cl 8€  
Grey Goose 5cl 17€  
Havana 3 5cl 9,5€

## **Beers & Waters**

*Super Bock & Bock Damm & without alcohol* 33cl 4€  
*Healsi Still & Sparkling* 50cl 3€  
*Fever Tree Premium Indian* 20cl 7€

## **Juices**

*Peach / Pear / Mango-Orange* 20cl 4€

## **Sodas & Fresh Juices**

Coca-Cola & Coca-Cola Zero 33cl 4,5€  
7 Up 33cl 4,5€  
*Lemon Ice Tea or Peach Ice Tea* 33cl 4,5€  
Ginger Ale & Ginger Beer 33cl 4,5€  
Lemonade 20cl 4,5€  
Orange 20cl 6€

## **Soalheiro Infusions**

4,5€

***Lemon-Balm / Chocolate-Mint / Lemon-Verbena / Lemon-Thyme  
Spearmint / Green-Tea / Camomile / English-Breakfast***

### **LEGAL PROVISIONS**

We will be pleased to provide any further clarification about the ingredients used in our menus.

Should you have any food allergies or a special dietary request, please let us know so we can prepare your menu accordingly.

Please note that the kitchen has no controlled environment so there may be cross-contamination.

All prices are in euros and include VAT.

A guest complaints book is available.

No dish, food or drink will be charged if it was not requested by the customer and if it remains untouched by the customer.

Pursuant to paragraph 1 of article 3 of decree-law no. 50/2013, of april 16, as amended by decree-law no. 106/15, of april 16:

1. It shall be prohibited to permit, for commercial purposes, to sell or, for commercial purposes, to make available, in public places and places open to the public:

(a) spirit drinks, or equivalent, to persons who have not attained the age of 18 years;

(b) all alcoholic beverages, spirits and non-spirits, to those who have not reached the age of 16 years, or to those who are notoriously intoxicated or appear to have a psychic anomaly.

We will be pleased to provide any further clarification about the ingredients used in our menus.