

well

“Don’t feel guilty about any of your pleasures.”



Omakase Experience

*Lugares limitados, recomendamos marcação prévia

**Limited seats, booking is recommended*

(+351) 927 468 881



O - MA - KA - SE お任せ

A palavra omakase (お任せ) vem do verbo confiar – em japonês, “makaseru” (任せる). No sentido da palavra, dentro do contexto gastronómico, significa, literalmente, “entrego ao chef”, mas há quem também interprete como “deixo nas suas mãos” ou “deixo por sua conta”.

dez momentos

jantar 80€ pp degustação do Chefe | 100€ pp ao balcão do Chefe

Omakase (お任せ) is a Japanese phrase, used when ordering food in restaurants, that means 'We trust the chef's choice' (from Japanese 'to entrust' 任せる - makaseru)

ten moments

dinner 80€ pp Chef's selection | 100€ pp Chef's table

Beverage

Champagne



Blanc

	MINI 0,20	0,75L	1,5L	3L	6L	9L	12L
Moët & Chandon Impérial	32	100	220	550	1600	3000	4100
Moët & Chandon Nectar Impérial		115					
Moët & Chandon Grand Vintage 2015		120					
Moët & Chandon Golden Ligth Up Luminous			240				
Veuve Clicquot Yellow Label		120	260	600			
Veuve Clicquot Yellow Extra Brut Old		180					
Veuve Clicquot Vintage 2015		180					
Veuve Clicquot La Grande Dame		250					
Dom Pérignon Vintage		270	665	3500	7000		
Dom Pérignon Vintage Luminous		300	695				
Dom Pérignon P2 2004 naked		690					
Krug Grand Cuvée		350					
Armand De Brignac Brut Gold		370	950	4000	10000		
Armand De Brignac Demi Sec		450					
Armand De Brignac Blanc de Blancs		1000					

Rosé

Moët & Chandon Impérial Rosé	120	250					
Moët & Chandon NIR	140	290	770	1800			
Moët & Chandon Grand Vintage Rosé 2015	150						
Veuve Clicquot Rosé	140	290					
Veuve Clicquot Vintage Rosé 2015	200						
Veuve Clicquot Grande Dame Rosé	425						
Dom Pérignon Rosé	450						
Dom Pérignon Rosé Luminous	455						
Krug Rosé	550						
Armand De Brignac Rosé	620	1200					

On Ice

acompanhado com fruta
with fruit

Moët & Chandon Ice Impérial

Moët & Chandon Ice Impérial Rosé

Veuve Clicquot RICH

Veuve Clicquot RICH Rosé



140 290 620

145 300

150 300

155

Packs and Rituals

25 Moët & Chandon Impérial Mini

740

3 Moët & Chandon Impérial

270 595 1485 4320

6 Moët & Chandon Impérial

540 1190 2970 8640

3 Moët & Chandon Ice Impérial

380 780 1670

6 Moët & Chandon Ice Impérial

760 1560 3350

3 Dom Pérignon

780 1930 9450 18900

6 Dom Pérignon

1560 3860 18900 37800

1 Moët & Chandon Impérial + 1 Belvedere Pure

270 560 1215 2880

3 Belvedere Pure

540 1080 2160

6 Belvedere Pure

1080 2160 4320



Cocktails

+ criações de autor
author's creations

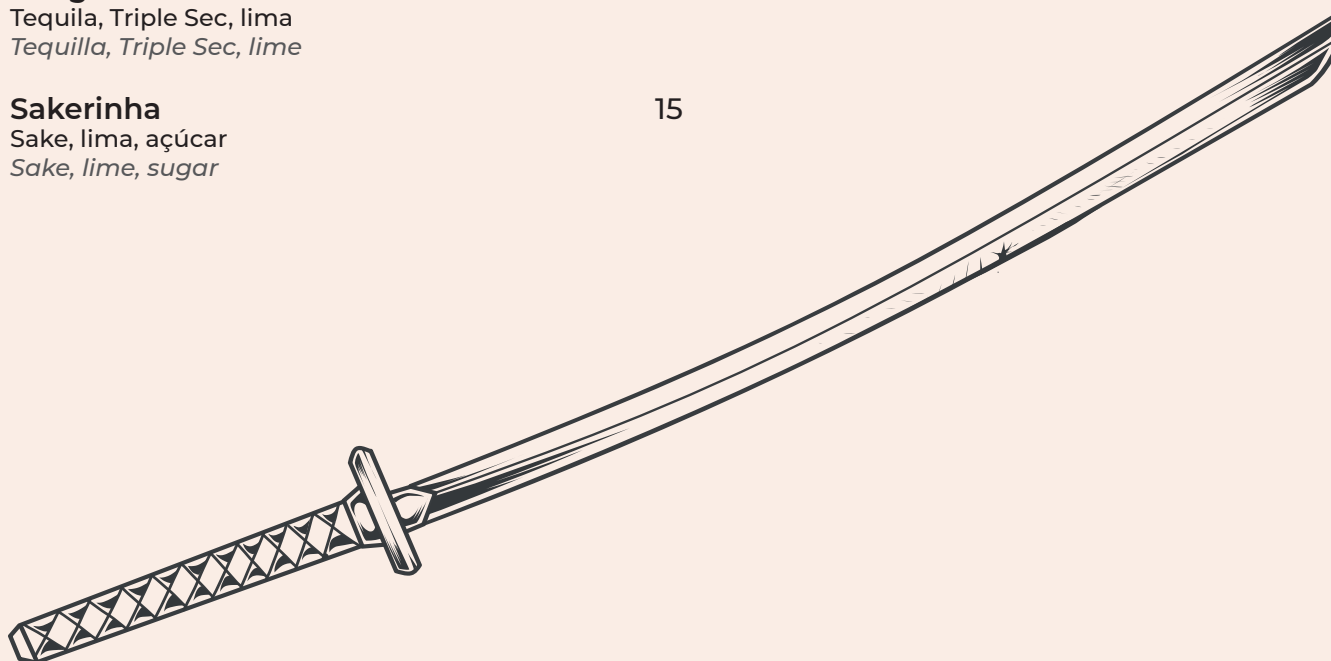
Charlie's Mojito Capitain Morgan, lima, menta, açúcar, água gaseificada <i>Capitain Morgan, lime, mint, sugar, fizzy water</i>	15
Negroni 47 Gin Monkey 47, Campari, vermute <i>Monkey 47 Gin, Campari, vermouth</i>	15
Well Passion Belvedere vodka, maracujá, manjericão, lima, bitter aromático <i>Belvedere vodka, passion fruit, basil, lime, aromatic bitter</i>	15
"My" Thai Licor Orgeat, sumo lima, rum branco, rum escuro, Triple Sec <i>Orgeat, lime juice, white rum, dark rum, Triple Sec</i>	15
Sir Richard Licor Beirão, sweet&sour, vermute seco, espuma de limão <i>Licor Beirão, sweet&sour, dry vermouth, lemon foam</i>	15
Piá Mule Ginger beer, Belvedere vodka, lima, espuma de gengibre <i>Ginger beer, Belvedere vodka, lime ginger foam</i>	15
Haraquiri Gin, xarope de lemongrass, xarope gengibre, lima, wasabi <i>Gin, lemongrass syrup, ginger syrup, lime, wasabi</i>	15
Sake Cooler Sake, lima, hortelã, xarope de fruta (Morango, maracujá ou tutti frutti) <i>Sake, lime, mint, your fruit syrup choice (strawberry, passion fruit or tutti frutti)</i>	15



+ cocktails clássicos classic cocktails

Um amante de cocktails clássicos? Os nossos bartenders estão preparados para superar as suas expectativas!
A classical cocktail lover? Our Bartenders are prepared to exceed your expectations!

Mojito Rum, lima, hortelã, açúcar, água gaseificada, Angostura <i>Rum, lime, mint, sugar, fizzy water, Angostura bitter</i>	12	Long Island Gin, vodka, rum, Triple Sec, lima, coca-cola, tequilha <i>Gin, vodka, rum, Triple Sec, lime, coca-cola, tequilla</i>	12
Caipirinha Cachaça, lima, açúcar <i>Cachaça, lime, sugar</i>	12	Sex On the Beach Vodka, sumo laranja, licor de pêsego, grenadine <i>Vodka, orange juice, peach schnapps, grenadine</i>	12
Daiquiri - Morango ou marujá <i>Strawberry or Passion fruit</i> Rum, lima, açúcar <i>Rum, lime, sugar</i>	12	Porn Star Martini Vodka, maracujá, lima, Passoa, clara de ovo <i>Vodka, passion fruit, lime, Passoa Licuor, egg white</i>	12
Aperol Spritz Espumante, Aperol, água gaseificada <i>Sparkling wine, Aperol, fizzy water</i>	12	Pinacolada Rum, ananás, coco <i>Rum, pineapple, coconut</i>	12
Margarita Tequila, Triple Sec, lima <i>Tequilla, Triple Sec, lime</i>	12	Expresso Martini Vodka, licor café, café expresso, açúcar <i>Vodka, coffee liqueur, coffee, sugar</i>	12
Sakerinha Sake, lima, açúcar <i>Sake, lime, sugar</i>	15		



Vinho Wine

Branco White

Pêra-Manca Alentejo

Antão Vaz, Arinto

Dona Sancha Dão

Malvasia Fina, Encruzado, Bical, Cerceal

Villa Nogueira Lisboa

Arinto, Sauvignon Blanc, Chardonnay

Boina Douro

Códega do Larinho, Viosinho, Siria, Rabigato

Quinta dos Castelares "Bio" Douro

Códega do Larinho, Rabigato, Gouveio

Monte da Peceguina Alentejo

Antão Vaz, Verdelho, Arinto, Roupeiro

ADEGAMÃE Bio Lisboa

Viosinho, Alvarinho, Arinto, Fernão Pires

ADEGAMÃE Dory Lisboa

Viosinho, Alvarinho, Arinto, Sauvignon

Felix Rocha Chardonnay Lisboa

Chardonnay

Felix Rocha Sauvignon Blanc Lisboa

Sauvignon Blanc

Felix Rocha Moscatel Leve Lisboa

Well Alentejo

Antão Vaz, Arinto

Verde Green

Quinta D' Amares Loureiro Minho

Loureiro

Quinta D'Amores Alvarinho Minho

Alvarinho



90 180

45

40

40

34

47

45

36

43

43

34

9 29

34

40

Tinto Red

Herdade do Freixo Reserva Alentejo Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet				
Quinta dos Castelares “Bio” Douro Tinta Roriz, Touriga Nacional, Touriga Franca				
Quinta de São Cristóvão Lisboa Syrah, Touriga Nacional e Alicante Bouschet				
Felix Rocha DOC 2011 Premium Lisboa Touriga Nacional, Syrah, Touriga Franca e Alicante Bouschet				
Monte da Peceguina Alentejo Aragonês, Alicante Bouschet, Touriga Nacional, Syrah, Cabernet Sauvignon				
ADEGAMÃE Pinot Noir Lisboa Pinot Noir				
Well Alentejo Aragonez, Trincadeira, Touriga Nacional	9	29		



Rosé

Chateau Saint Maur “L’Excellence” France - Côtes de Provence Cinsault, Grenache, Syrah, Rolle	65	130	280	560
Whispering Angel France - Côtes de Provence Grenache, Rolle, Cinsault, Syrah, Tibouren	55	125	275	540
Quinta dos Castelares Douro Pinot Noir			40	
QMF Blush Bairrada Baga, Touriga Nacional			35	
ADEGAMÃE Dory Lisboa Touriga Nacional, Pinot Noir			36	
Lou Peyrassol Provence Grenache, Cinsault, Syrah, Mourvèdre, Vermentino			70	
Rock Angel Provence			65	135 285
Well Alentejo Aragonez, Touriga Nacional	9	29		

Sangria

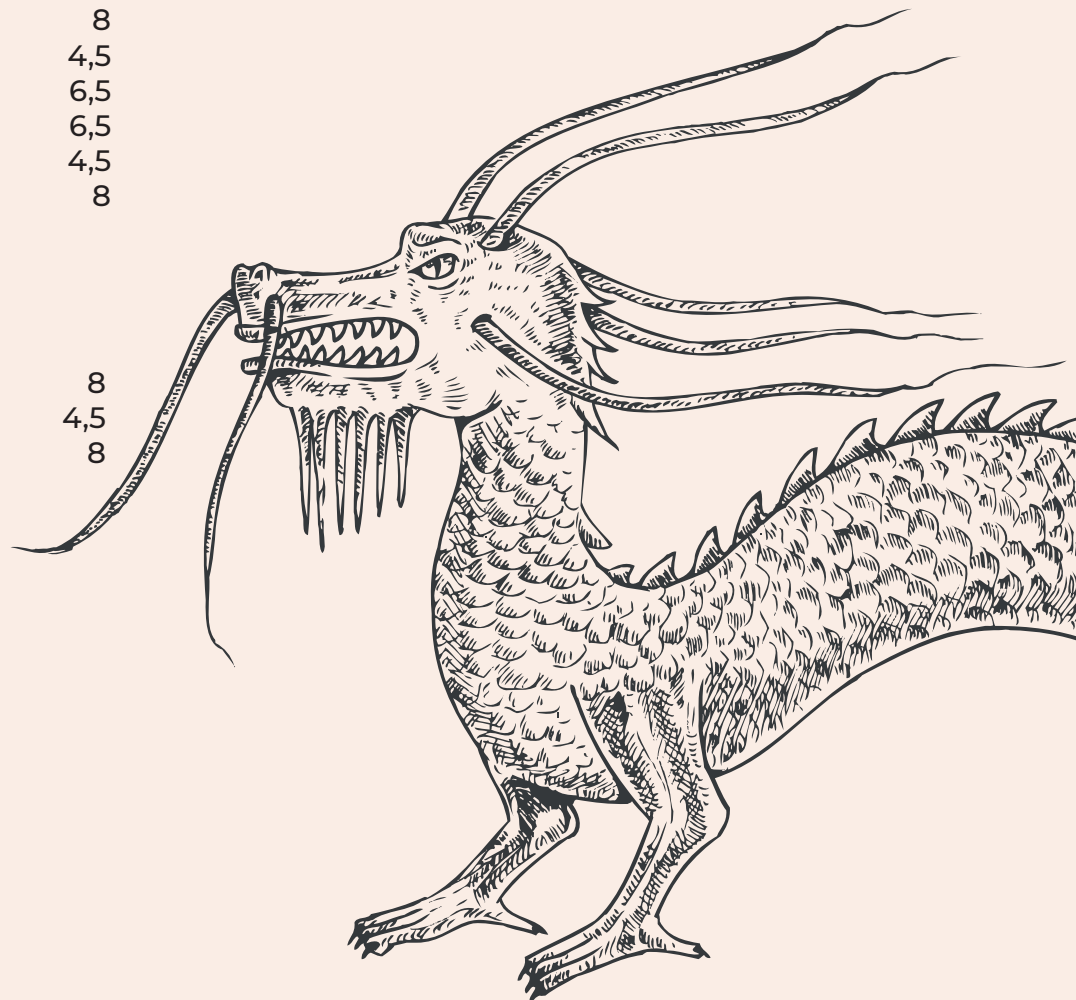
Branca/ Tinta/ Rosé <i>White/ Red/ Rosé</i>	35
Sake	40
Maracujá & Espumante <i>Passion Fruit & Sparkling Wine</i>	40
Frutos Vermelhos & Espumante <i>Red Fruits & Sparkling Wine</i>	40
Moët & Chandon <i>Frutos vermelhos ou maracujá</i> <i>Red berries or Passion fruit</i>	110
Belvedere Pure e Moët & Chandon Ice Imperial	170

Cerveja Beer

Imperial Carlsberg <i>Draught Beer</i>	4
Caneca Carlsberg <i>Pint</i>	8
Super Bock 33cl garrafa <i>Bottle</i>	4,5
Guinness Stout 35 cl lata <i>Can</i>	6,5
Corona 35cl garrafa <i>Bottle</i>	6,5
Cerveja s/ Álcool 33cl garrafa <i>non alcoholic Bottle</i>	4,5
Carlsberg Aluminium Bottle	8

Sidra Cider

Magners	8
Somersby pequena regular	4,5
Somersby grande large	8



Espirituosas Spirits

Vodka	Fabergé Imperial Collection Egg Weiß	32
	Belvedere	15
	Ciroc	15
	Smirnoff	10
Rum	Zacapa 23	18
	Plantation	10
Tequila	Don Julio Reposado	26
	Don Julio Blanco	15
	José Cuervo	11
	Dead Man's Fingers Strawberry (Shot)	8
Extra on the glass	Redbull	3
	Redbull Melância <i>Watermelon</i>	3

Gin

Monkey 47	20
Adamus	18
Hendricks	16
Nordés	16
Gin Vine	16
Martin Millers	15
Tanqueray 10	15
Bulldog	15
Gordon's Pink	12
Beefeater	12
Gordon's	10

Whisky

James Martin's 32	60
Johnnie Walker Black Label	13
Johnnie Walker Red Label	11
Jack Daniel's	11
Bushmills	11
JB	10

Serviço de Garrafas Espirituosas Spirit and Bottle Service

Vodka	
Belvedere Pure 0,75L	200
Belvedere Pure 1,5L	400
Belvedere Pure Luminous 0,75L	210
Belvedere Pure Luminous 1,5L	410
Belvedere Pure Luminous 3L	710
Belvedere Pure Luminous 6L	1600
Ciroc	200
Rum	
Zacapa 23	240
Whisky	
Johnnie Walker Black Label	170

Tequila	
Don Julio Reposado	350
Don Julio Blanco	200
Volcan de mi Tierra Blanco Naked	200
Volcan de mi Tierra X.A.	500
Gin	
Monkey 47	270
Adamus	240
Hendricks	210
Nordés	210
Gin Vine	210
Tanqueray 10	200

Mocktails

San Francisco 9,5
Sumo laranja, sumo limão, sumo ananás, grenadine
Orange juice, lemon juice, pineapple juice, grenadine

Caipikid 9,5
Lima, açúcar, água gaseificada
Lime, sugar, fizzy water

Virgin Pinacolada 9,5
Ananás, coco
Pineapple, coconut

Sumos Naturais Fresh Juices

Laranja 8
Orange

Limão e hortelã 8
Lemon and mint

Ananás e hortelã 8
Pineapple and mint

Smoothies

Energy Shot 9,5
Morango, banana
Strawberry, banana

Jungle Way 9,5
Açaí, morango, mirtilo, manga
Açaí, strawberry, blueberry, mango

Morning 9,5
Abacate, maçã, pera, kiwi, hortelã
Avocado, apple, pear, kiwi, mint

Exotic Passion 9,5
Cenoura, ananás, papaia, maracujá
Carrot, pineapple, papaya, passion fruit

Iced Coffee 9,5

Licores e Aguardentes Liqueurs & Brandys

Rémy Martin Louis XIII 350
Rémy Martin VSOP 14
Port Wine 10 YO 10
CRF 10
Baileys 8,5
Martini Rosso/Bianco 8,5
Licor Beirão 8,5
Amarguinha 8,5
Moscatel de Setúbal 8,5

Cafetaria Coffee & Refreshments

Expresso Espresso 3
Descafeinado *Decaffeinated* 3
Americano 3,5
Latte 4
Cappuccino 5
Chá Tea 4

Água 37,5cl *Still water* 3
Água 75cl *Still water* 5
Água das Pedras 25cl *Sparkling water* 3
Água das Pedras Limão 25cl *Sparkling water* 4
Água c/ gás San Pellegrino 75cl *Sparkling water* 6,5
Ginger Ale 5
Fever Tree *Tonic water* 4,5
Refrigerantes *Soft drinks* 5
Coca-Cola/ Coca-Cola Zero/ Sprite/ Fanta/ Nestea
Redbull 6



**Sushi,
Kitchen
&
Snacks**

Entradas de Sushi

Sushi Starters

Gyosas 4pcs 🍷🍷🍷🍷🍷🍷	12
Ceviche Ceviche 🍷🍷🐟	22
Salmão em cubos, Robalo, Cebola roxa, Pimentos, Coentros, Sumo de lima, Malagueta, Flor de sal, Azeite <i>Salmon cubes, Seabass, Red onion, Peppers, Coriander, Lime juice, Chilli pepper, Flower of salt, Olive oil</i>	
Hotategai 🍷🍷🍷	27
Vieiras laminadas, Layu, Ponzu, Raspa de lima, Ikura <i>Laminated Scallops, Layu, Ponzu, Lime zest, Ikura</i>	
Shake Tartar 🐟🍷🍷🍷🍷🍷	22
Salmão em cubos, Mostarda Dijon, Cebola roxa, Kizami wasabi, Molho especial do chef <i>Salmon cubes, Dijon mustard, Red onion, Kizami wasabi, Chef's special sauce</i>	
Spicy Cubes 🐟🍷🍷🍷🍷	28
Atum em cubos, Cebola roxa, Malagueta, Tomate cherry, Coentros, Sumo de laranja, Layu, Molho do chef <i>Tuna cubes, Red onion, Chilli pepper, Cherry tomato, Coriander, Orange juice, Layu, Chef's special sauce</i>	
Tuna Tataki 🐟🍷🍷🍷	24
Atum com especiarias, Sate, Azeite braseado com Ponzu, Maionese Japonesa, Tobiko <i>Tuna with spices, Sate, Braised olive oil with Ponzu, Japanese mayo, Tobiko</i>	
Wagyu Tataki 🍷🍷🍷🍷	32
Wagyu flamejado com azeite de trufa, Ponzu, Flor de sal, Maionese trufada, Alho francês frito <i>Flamed Wagyu with truffle olive oil, Ponzu, Flower of salt, Truffle mayo, Fried leek</i>	
Usuzukuri Trufado Truffled Ussuzukuri 🐟🍷🍷🍷 32	
Salmão laminado, Robalo, Atum, Ponzu, Layu, Cebolinho, Nanbanzuke, Azeite trufado, Ikura <i>Salmon slices, Seabass, Tuna, Ponzu, Layu, Chives, Nanbanzuke, Truffle olive oil, Ikura</i>	
Black Tiger Crispy 🍷🍷🍷🍷 25	
Camarão Black Tiger envolto em amêndoa, Sweet chilli <i>Black Tiger prawn covered with almond, Sweet chilli sauce</i>	
Hot Philadelphia 8pcs 🐟🍷🍷🍷🍷 18	
Rolo crocante com Salmão, Tobiko, Cream cheese, Teriyaki <i>Crispy roll with salmon, Tobiko, Cream cheese, Teriyaki</i>	
Tataki de Enguia Eel Tataki 🐟🍷🍷🍷 22	
Enguia braseada, Molho especial do chef <i>Braised Eel, Chef's special sauce</i>	

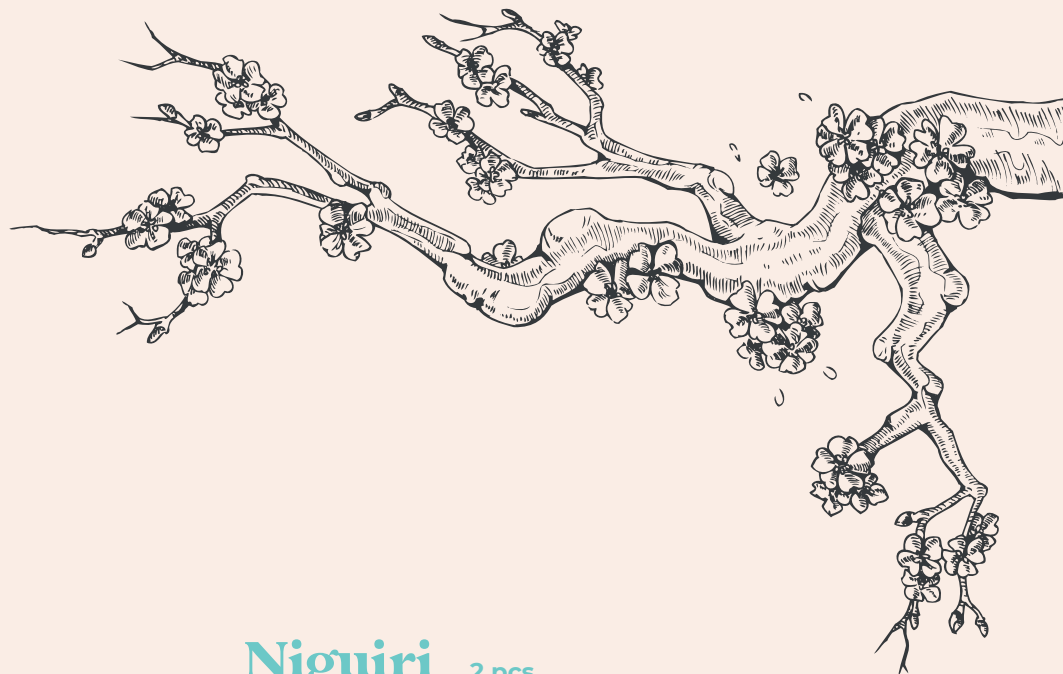


Sashimi 5 pcs

Otoro 🐟	24
Barriga de Atum <i>Tuna belly</i>	
Akami 🐟	18
Atum, kizami <i>Tuna, kizami</i>	
Shake 🐟	16
Salmão <i>Salmon</i>	
Shake miso 🐟🍷	18
Salmão braseado, miso <i>Braised salmon, miso</i>	
Hotate 🍯	22
Vieira <i>Scallop</i>	
Shiromi 🐟	22
Peixe branco do dia <i>White fish of the day</i>	

Hossomaki 6 pcs

Shake Salmão <i>Salmon</i> 🐟🍷	12
Tekka Atum <i>Tuna</i> 🐟🍷	14
Otoro Barriga de Atum <i>Tuna Belly</i> 🐟🍷	16
Vegan Pepino <i>Cucumber</i> 🍷🌿	12



Niguri 2 pcs

Shake 🐟🍷🌿	14
Salmão, ikura <i>Salmon, ikura</i>	
Otoro 🐟🍷🌿	20
Barriga de Atum, kizami, cebolinho <i>Tuna belly, kizami, chives</i>	
Akami 🐟🍷🌿	15
Atum, kizami <i>Tuna, kizami</i>	
Suzuki 🐟🍷🌿	15
Robalo, raspa de lima, tobiko yuzu <i>Seabass, lime zest, yuzu tobiko</i>	
Hotate 🍯🍷🌿	16
Vieira, raspa de lima, shichimi togarashi <i>Scallop, lime zest, shichimi togarashi</i>	
Scarlet 🍷🍷🌿	24
Carabineiro, azeite de trufa negra, caviar, flor de sal <i>Carabinero red shrimp, black truffle oil, caviar, flower of salt</i>	
All Niguiris 10 pcs 🐟🍷🍯🍷🌿	85
2 Shake, 2 Otoro, 2 Suzuki, 2 Hotate, 2 Scarlet	

Uramaki 4 pcs

- California** 🐟🥑🥒🌾 12
Salmão, camarão, abacate, pepino, tobiko
Salmon, prawn, avocado, cucumber, tobiko
- Ebi fry** 🍤🥑🥒🌾 14
Tempura de Camarão, maionese Japonesa, abacate envolvido com Salmão braseado e molho miso
Prawn tempura, Japanese mayo, avocado wrapped with braised Salmon and miso sauce
- Futomaki** 🐟🥑🥒🌾🍤🥚 14
Salmão, Atum, cebolinho, tempura de Caranguejo de Casca Mole, tobiko, maionese Japonesa, tamago
Salmon, Tuna, chives, Soft Shell Crab tempura, tobiko, Japanese mayo, tamago
- Spicy Tuna** 🐟🥑🥒🌾🥚🌶️ 14
Atum picante, maionese Japonesa, cebolinho, tobiko, espargos
Spicy Tuna, Japanese mayo, chives, tobiko, asparagus
- Soft Shell** 🍤🐟🥑🥒🌾🥚 14
Tempura de Caranguejo de Casca Mole, maionese japonesa, Salmão, alho francês, tobiko preto
Soft Shell Crab tempura, japanese mayo, Salmon, leek, black tobiko

Gunkan 2 pcs

- Otoro** 🐟🥑🌾 24
Barriga de Atum, kizami, caviar, flocos de ouro
Tuna Belly, kizami, caviar, gold leaf flakes
- Shake** 🐟🥑🌾 18
Salmão, Ikura, cebolinho
Salmon, Ikura, chives
- King Crab** 🍤🐟🥑🌾 26
Robalo, Caranguejo Real, tobiko, cebolinho, molho do chef
Seabass, King Crab, tobiko, chives, chef's special sauce
- Wagyu** 🥑🌾 26
Wagyu, Foie Gras, cebola confitada, flor de sal
Wagyu, Foie Gras, candied onion, flower of salt
- All Gunkans 8pcs** 🍤🐟🥑🌾 90

Tacos 1 pcs

Salmão 🐟 🌿 🍷
Salmon

14

Atum 🐟 🌿 🍷
Tuna

16

Barriga de Atum 🐟 🌿 🍷
Tuna belly

18

Combo Experience Sushi & Sashimi

📷 **Single** 🐟 🍣 🌿 🍷 🍱 🍱 🍱 🍱 🍱 🍱 🍱 🍱
16 peças 16 pieces

45

📷 **Couple** 🐟 🍣 🌿 🍷 🍱 🍱 🍱 🍱 🍱 🍱 🍱 🍱
32 peças 32 pieces

89

Vegan Chef's Freestyle 🌿 🍃
12 peças 12 pieces

40

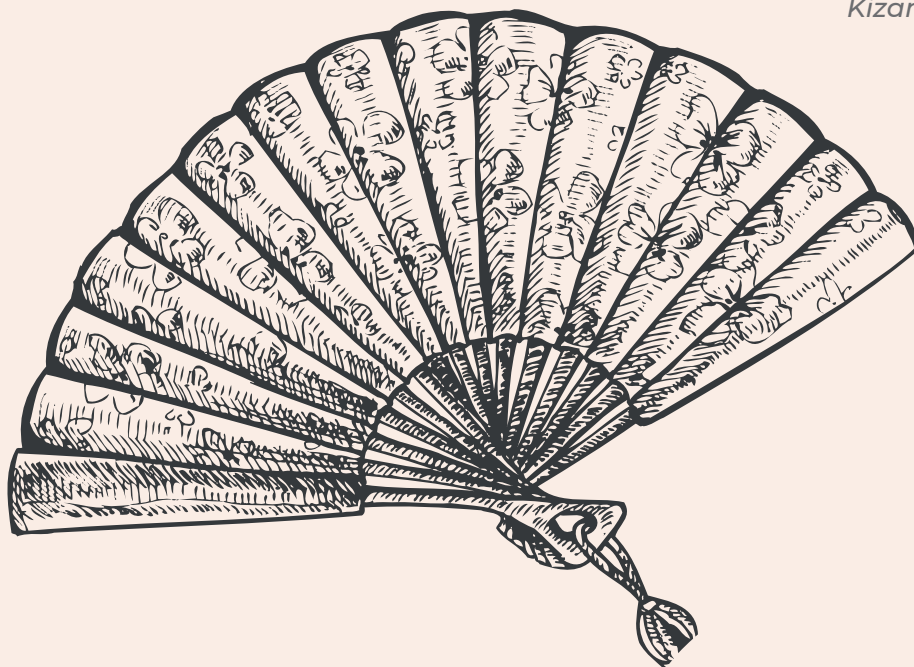
Sashimi Freestyle 🍱 🐟
25 peças sashimi 25 sashimi pieces

75

Extras

Kizami (Wasabi natural)
Kizami (Fresh Wasabi)

4



Entradas de cozinha

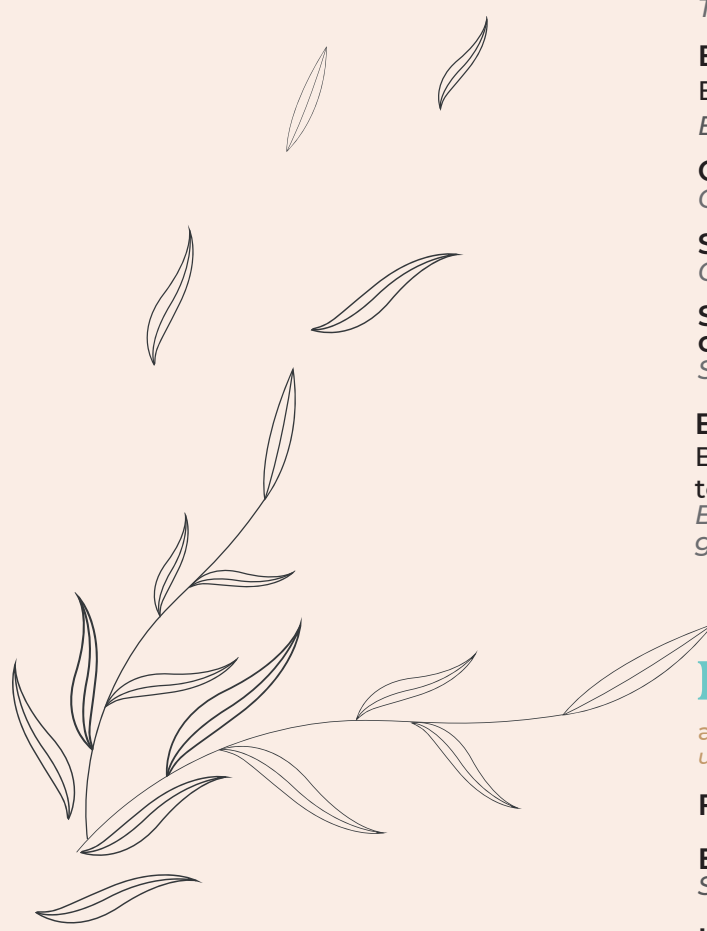
Kitchen starters

Azeitonas 🍷🌿 <i>Olives</i>	5
Sopa do dia 🌿 <i>Daily soup</i>	6,5
Guacamole c/ Nachos 🌿🌿 <i>Guacamole w/ Nachos</i>	12
Batatas Fritas 🍷 <i>Wedges</i>	7
Asinhas de Frango 🍷🍷 <i>Chicken wings</i>	12
Croquetes de Alheira (3 uni) 🍷🍷🍷🍷 <i>Traditional Portuguese "Alheira" sausage croquettes</i>	10
Beef Tartar 🍷🍷🍷🍷🍷🍷 Beef, cebola roxa, ovo, sesámo, pickles, tabasco, chalota <i>Beef, red onion, egg, sesame, pickles, tabasco, shallot</i>	22
Camarão grelhado com manga (6 uni) 🍷🍷🍷 <i>Grilled prawn with mango (6 pcs)</i>	20
Salada de Polvo 🍷🍷 <i>Octopus salad</i>	18
Salmão selado com crosta de sésamo c/ salada de manga e malagueta 🐟🍷🍷🌿 <i>Sesame crusted salmon with mango salad and chilli pepper</i>	19
Burrata 🍷🍷🍷🍷 Burrata, presunto, parmesão, azeitonas, tomate chucha ralado, cebola roxa, azeite trufado, croutons <i>Burrata, prosciutto, parmesan, olives, grated chucha tomato, red onion, truffle olive oil, croutons</i>	23

Kids

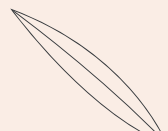
até aos 12 anos de idade
up to 12 years old

Fish and chips 🍷🍷🐟🍷 <i>Fish and chips</i>	19
Esparguete à Bolonhesa 🍷🍷🍷🍷 <i>Spaghetti Bolognese</i>	19
Hamburguer c/ Batatas Alface, queijo, tomate <i>Burger w/ wedges, lettuce, cheese, tomato</i>	22



Principais Main Course

- Tagliata Steak** 🍷🍴🌾🍷 38
Bife da Vazia, pancetta, chimichurri,
acompanhado c/ salada de rúcula, tomate cherry, parmesão
*Sirloin steak, pancetta, chimichurri sauce,
with arugula salad, cherry tomato, parmesan*
- Linguini Nero com Gambas** 🍷🍴🌾🍷 26
Squid ink pasta with prawns
- Picanha com Batatas e mini Salada** 🍷🍴🌾🍷 30
Brazilian Rump Steak with wedges and mini salad
- Polvo de Santa Luzia à Lagareiro** 🍷🍴 33
Polvo, batata a murro, bróculos
Octopus, Portuguese punched potato, broccoli
- Dourada** 🐟🌾 30
Dourada, batata a murro, espargos, azeite fumado
*Sea Bream, Portuguese punched potato,
asparagus, smoked olive oil*



Snacks Menu

disponível até às 17h
available until 5 p.m.

Bolo do Caco (servido com batatas fritas) Typical Madeiran bread sandwich

(served with wedges)

Prego de Atum  18

Tuna steak sandwich

Atum, maionese de alho e coentros, agrião, cebolete, sementes de sésamo

Tuna steak, garlic and coriander mayo, cress, spring onion, sesame seeds

Caesar  18

Frango grelhado, bacon, alface baby, parmesão, maionese, molho caesar, tabasco, ovo

Grilled Chicken, bacon, baby lettuce, parmesan, mayo, caesar sauce, tabasco, egg

Prego de Camarão  18

Fried Prawn sandwich

Camarão salteado, malagueta, alho, alecrim, rúcula, azeite

Sauteéd prawns, chilli, garlic, rosemary, rocket, olive oil

Prego do Lombo  18

Lombo, agrião, chimichurri, malagueta

Fillet steak, cress, chimichurri sauce, chilli

Well Burger  25

Beef, cheddar, ovo frito, bacon, alface baby, tomate, cebola roxa

Beef, cheddar, fried egg, bacon, baby lettuce, tomato, red onion

Veggie Burger  22

Veggie burger, compota de tomate cherry, alface baby

Veggie burger, cherry tomato jam, baby lettuce

Saladas Salads

Caesar  22

Frango, alho, bacon, parmesão, alface baby, maionese, tabasco, molho caesar, croutons
Chicken, garlic, bacon, parmesan, baby lettuce, mayo, tabasco, caesar sauce, croutons

Tuna Quinoa  22

Atum, quinoa, nabo daikon, rabanete, couve chinesa, manga, vinagrete de amendoim, sésamo

Tuna, quinoa, daikon, radish, Chinese cabbage, mango, peanut vinaigrette sauce, sesame seeds

Tofu Quinoa  22

Tofu, quinoa, nabo daikon, rabanete, couve chinesa, manga, vinagrete de amendoim, sésamo

Tofu, quinoa, daikon, radish, Chinese cabbage, mango, peanut vinaigrette sauce, sesame seeds

Poke

Salmão Salmon  23

Salmão, arroz, manga, abacate, edamame, tomate cherry, pepino doce

Salmon, rice, mango, avocado, edamame, cherry tomato, sweet cucumber

Atum Tuna  24

Atum, arroz, manga, abacate, alho francês, alga Goma Wakame, pepino doce, tomate cherry

Tuna, rice, mango, avocado, Goma Wakame sea weed, leek, sweet cucumber, cherry tomato

Vegan  23

Escolha de vegetais do chefe

Chef's vegetables selection

Extras

Guacamole, presunto <i>Guacamole, prosciutto</i>	4
Ovo Frito <i>Fried Egg</i>	3
Queijo, bacon, maionese <i>Cheese, bacon, mayo</i>	2,5
Pão <i>Bread</i>	3,5



Sobremesas Dessert

Eton Mess 🍫🍪🍓	9,5
Brownie c/ gelado de Pistache 🍫🍪🌿🍷	12
<i>Brownie with Pistachio Ice-cream</i>	
Semi-frio de Pistache 🍷🌿🍪	9,5
<i>Pistachio Soft Ice-cream</i>	
Carpaccio de ananás com gelado de canela 🍷	9,5
<i>Pineapple carpaccio with cinnamon ice cream</i>	
Bola de gelado 🍷	6
<i>Maracujá, canela, chocolate ou pistache</i> <i>Ice cream ball</i> <i>Passion fruit, cinnamon, chocolate or pistachio</i>	
 Pijaminha 🍷🍪🍓🌿	41
<i>Dessert combo mix</i>	

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.
No dish, food product or dish, including the couvert, shall be charged, unless it is ordered or rendered unusable by the costumer.

Preços em euros (€). *Prices in euros (€)*
IVA incluído. *VAT included.*

Alérgenos Allergens



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