

**Find out more about our events calendar:
Descubra mais sobre o nosso calendário de eventos:**



Beverage Selection

Champagne

Blanc

	 MINI 0,20	 0,75L	 1,5L	 3L	 6L	 9L	 12L
Moët & Chandon Impérial	37	130	260	610	1600	3250	5000
Moët & Chandon Nectar Impérial		140					
Moët & Chandon Grand Vintage		165					
Moët & Chandon Golden Light Up Luminous			280				
Veuve Clicquot Yellow Label		140	280	670			
Veuve Clicquot Yellow Extra Brut Old		190					
Veuve Clicquot Vintage		190					
Veuve Clicquot La Grande Dame		350					
Dom Pérignon Vintage		400	900	3600	7200		
Dom Pérignon Vintage Luminous		430	990				
Dom Pérignon P2	sob consulta		<i>on request</i>				
Dom Pérignon P3	sob consulta		<i>on request</i>				
Krug Grand Cuvée		440	880				
Armand De Brignac Brut Gold		500	1000	4200	10500		
Armand De Brignac Demi Sec		620					
Armand De Brignac Blanc de Blancs		1150					
Armand De Brignac Blanc des Noirs	sob consulta		<i>on request</i>				

On Ice

acompanhado com fruta
served with fruit

Moët & Chandon Ice Impérial	160	320	800				
Moët & Chandon Ice Impérial Rosé	165	330					
Veuve Clicquot RICH	170	340					
Veuve Clicquot RICH Rosé	175						

Rosé

	 MINI 0,20	 0,75L	 1,5L	 3L	 6L
Moët & Chandon Impérial Rosé	39	150	300		
Moët & Chandon NIR		190	380	930	1860
Moët & Chandon Grand Vintage Rosé		190			
Veuve Clicquot Rosé		160	320		
Veuve Clicquot Vintage Rosé		210			
Veuve Clicquot Grande Dame Rosé		480			
Dom Pérignon Rosé		690			
Dom Pérignon Rosé Luminous		725			
Dom Pérignon Rosé P2		2100			
Krug Rosé		650			
Armand De Brignac Rosé		735	1470		

Packs and Rituals

25 Moët & Chandon Impérial Mini	860				
3 Moët & Chandon Impérial		350	710	1770	4600
6 Moët & Chandon Impérial		705	1420	3500	9120
3 Moët & Chandon Ice Impérial		445	890	2305	
6 Moët & Chandon Ice Impérial		890	1770	4610	
3 Dom Pérignon Vintage		1120	2630	10400	20800
6 Dom Pérignon Vintage		2245	5260	20800	41600
1 Moët & Chandon Impérial + 1 Belvedere Pure		310	620	1360	3325
3 Belvedere Pure		570	1140	2020	
6 Belvedere Pure		1140	2280	4260	

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Dom Pérignon Rosé P2		2100			
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Packs and Rituals

3 Moët & Chandon NIR	520	1040	2595	5190	
6 Moët & Chandon NIR	1040	2080	5190	10380	
3 Moët & Chandon Golden Light Up Luminous		800			
6 Moët & Chandon Golden Light Up Luminous		1600			
3 Dom Pérignon Luminous	1200	2200			
6 Dom Pérignon Luminous	2400	4400			
3 Armand De Brignac Brut Gold	1400	2800	11700	29250	
1 Moët & Chandon NIR + 1 Belvedere Pure Luminous	360	720	1529,5	3230	
1 Moët & Chandon Golden Light Up Luminous + 1 Vodka Belvedere Pure Luminous 1,75L		625			
3 Moët & Chandon NIR + 3 Vodka Belvedere Pure Luminous	1080	2160	4590		
3 Belvedere Pure	570	1140	2020	4560	
6 Belvedere Pure	1140	2280	4040	9120	
6 Rock Angel	370	770	1625		

Cocktails

+ criações de autor author's creations

Charlie's Mojito 14

Rum, lima, menta, açúcar, água c/ gás
Rum, lime, mint, sugar, sparkling water

Premier Negroni 14

Gin, Martini Riserva Rubino, Martini Bitter
Gin, Martini Riserva Rubino, Martini Bitter

"My" Thai 14

Rum, Triple Sec, xarope de amêndoa, lima
Rum, Triple Sec, almond syrup, lime

Sir Richard 14

Gin, xarope de tangerina, lima, gengibre
Gin, tangerine syrup, lime, ginger

Piá Mule *Chef's recommendation* 14

Vodka, ginger beer, lima, xarope de gengibre, espuma de gengibre
Vodka, ginger beer, lime, ginger syrup, ginger foam

London Mule 14

Gin, lima, xarope citronela, ginger ale, espuma de gengibre
Gin, lime, lemon grass syrup, ginger ale, ginger foam

Mexican Mule 14

Tequila, lima, xarope de gengibre, ginger beer, espuma de gengibre
Tequila, lime, ginger syrup, ginger beer, ginger foam

Pirate Mule 14

Rum, ginger beer, lima, espuma de gengibre, xarope de gengibre
Rum, ginger beer, lime, ginger foam, ginger syrup

Sake Cooler 14

Sake, lima, hortelã, xarope de fruta (morango, maracujá ou tutti frutti)
Sake, lime, mint, your choice of fruit syrup (strawberry, passion fruit or tutti frutti)



+ cocktails clássicos classic cocktails

Mojito Rum, lima, hortelã, açúcar, água c/ gás, Angostura bitter <i>Rum, lime, mint, sugar, sparkling water, Angostura bitter</i>	12	Sex On the Beach Vodka, sumo de laranja, licor de pêssego, grenadine <i>Vodka, orange juice, peach schnapps, grenadine</i>	12
Caipirinha Cachaça, lima, açúcar <i>Cachaça, lime, sugar</i>	12	Porn Star Martini Vodka, maracujá, lima, Licor Passoa, clara de ovo <i>Vodka, passion fruit, lime, Passoa Liqueur, egg white</i>	12
Daiquiri Lima / Morango / Maracujá <i>Lime / Strawberry / Passion fruit</i> Rum, lima, açúcar <i>Rum, lime, sugar</i>	12	Piña Colada Rum, ananás, coco <i>Rum, pineapple, coconut</i>	12
Margarita Tequila, Triple Sec, lima <i>Tequila, Triple Sec, lime</i>	12	Espresso Martini Vodka, licor de café, café expresso <i>Vodka, coffee liqueur, coffee</i>	12
Long Island Gin, vodka, rum, Triple Sec, tequila, lima, coca- cola, xarope de açúcar <i>Gin, vodka, rum, Triple Sec, tequila, lime, coca-cola, sugar syrup</i>	12	Paloma Tequila, sumo de limão, polpa de toranja, água c/ gás <i>Tequila, lemon juice, grapefruit pulp, sparkling water</i>	12
		Cosmopolitan Vodka, xarope cranberry, Triple Sec, lima <i>Vodka, cranberry syrup, Triple Sec, lime</i>	12
		Gin Tropical Gin, RedBull Tropical	12



Wine

Branco

White

ADEGAMÃE Dry Lisboa
Viosinho, Alvarinho, Arinto, Sauvignon Blanc

ADEGAMÃE - "Bio" Lisboa
Viosinho, Alvarinho, Arinto, Fernão Pires

ADEGAMÃE Sauvignon Blanc Lisboa
Sauvignon Blanc

Félix Rocha Chardonnay Lisboa
Chardonnay

Boina Douro
Códega do Larinho, Viosinho, Siria, Rabigato

Vale do Ruivo - Vinhas Velhas Beira Interior
Arinto, Fonte Cal, Síria

ADEGAMÃE Riesling Lisboa
Riesling

Monte da Peceguina Alentejo
Antão Vaz, Arinto, Encruzado, Viosinho

Villa Nogueira Obidos
Arinto, Sauvignon Blanc, Chardonnay

Dona Sancha Dão
Malvasia Fina, Encruzado, Bical, Cerceal

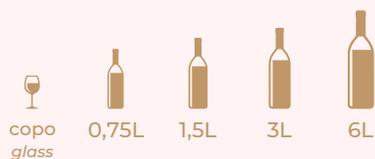
Quinta da Falorca Dão
Encruzado

Pêra-Mança Alentejo
Antão Vaz, Arinto

Verde Green

Quintade SãoGião Minho
Alvarinho

Casa Santa Eulália Minho
Alvarinho



8 29

36

38

38

38

47

49

49

49

49

59

99

29

35

Tinto Red

ADEGAMÃE Dory **Lisboa**

Touriga Nacional, Syrah, Pinot Noir, Aragonez

Quinta dos Castelares "Bio" **Douro**

Tinta Roriz, Touriga Nacional, Touriga Franca

Quinta de São Cristóvão **Lisboa**

Syrah, Merlot, Touriga Franca, Alicante Bouschet

Monte da Peceguina **Alentejo**

Aragonês, Alicante Bouschet, Touriga Nacional, Touriga Franca, Syrah, Cabernet Sauvignon

Mafarrico **Douro**

Tinta Roriz, Rufete, Tinto Cão, Touriga Franca, Tinta Amarela, Tinta Branca, Tinta Barroca

ADEGAMÃE Cabernet Sauvignon **Lisboa**

Ervedado do Fregal Reserva **Alentejo**

Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet

Félix Rocha DOC2011 Premium **Lisboa**

Touriga Nacional, Syrah, Touriga Franca, Alicante Bouschet

				
copo glass	0,75L	1,5L	3L	6L
8	29			

32

42

43

47

56

58

98

Rosé

Touriga Nacional, Pinot Noir ADEGAMÃE Dory **Lisboa**

QMF Blush **Bairrada**

Baga, Touriga Nacional

ADEGAMÃE Pinot Noir **Lisboa**

Pinot Noir

Chateau Saint-Maur "L'Excellence" **Provence**

Cinsault, Grenache, Syrah, Rolle

Whispering Angel **Provence**

Grenache, Rolle, Cinsault, Syrah, Tibouren

Rock Angel **Provence**

Grenache, Rolle, Cinsault

Garrus **Provence**

Grenache, Rolle, Syrah, Tibouren, Cinsault, Mourvèdre

8

29

36

44

65

130

280 560

55

125

275 540

65

135

285

130

270

Sa ngria

Branca/ Tinta/ Rosé	32
<i>White/ Red/ Rosé</i>	
Maracujá & Espumante <small>Chef's recommendation</small>	36
<i>Passion fruit & Sparkling wine</i>	
Frutos Vermelhos & Espumante	36
<i>Red fruits & Sparkling Wine</i>	
Moët & Chandon	130
<i>Frutos vermelhos ou maracujá</i>	
<i>Red fruits or passion fruit</i>	
Belvedere Pure	200
eMoët& Chandon Ice Impérial	

Extra on
the glass

Cerveja

Beer	
<i>Small, draught</i>	4
Imperial Carlsberg	8
<i>Caneca Carlsberg</i> <small>Pint, draught</small>	
Super Bock 33cl garrafa <small>Bottle</small>	4
Guinness Stout 35 cl lata <small>Can</small>	6
Corona 35cl garrafa <small>Bottle</small>	7
Stella Artois 33cl garrafa <small>Bottle</small>	7
Franziskaner 50cl garrafa <small>Bottle</small>	7
Cervejas/Álcool 33cl garrafa <small>non alcoholic Bottle</small>	4

Sidra

Cider	
Magners	9
Somersby pequena <small>regular</small>	4
Somersby grande <small>large</small>	8

Espirituosas

Spirits

Grey Goose	15
Belvedere	15
Fabergé Imperial Collection Egg Weiß	32
Bacardí Añejo Cuatro	15
Santa Teresa 1796	20
Patrón Silver	15
Patrón Reposado	22
Patrón Añejo	25
Dead Man´s Fingers Strawberry (Shot)	8
Redbull	3
Redbull Tropical	3

Tequil
a

Patrón

Patrón



Whisky

Dewars 12 Years	15
Dewars 15 Years	22
Dewars 21 Years	43
Aberfeldy 12 Years	25
James Martin´s 32	60
William Lawson´s	12
Jack Daniel's	12
Bushmills	12

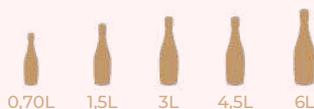
Gin

Bombay Sapphire	14
Oxley Bulldog	16
Hendricks Nordés	16
G´ Vine Adamus	16
Monkey 47	16
	16
	18
	20

Spritz

	14
Martini FieroSpritz	16
St Germain Aperol Spritz	14

Serviço de Garrafas Espirituosas Spirit and Bottle Service



Vodka

Grey Goose	200	400		1100	1600
Original / La Poire / Le Citron / L'Orange					
Grey Goose Altius	380	550			
Belvedere Pure	200	400			
Belvedere Pure Luminous	210	410	710		1600
Belvedere 10	500				

Tequila

Patrón Silver	220
Patrón Reposado	270
Patrón El Cielo	500
Gran Patrón Platinum	600
Gran Patrón Burdeos	950
Volcan de mi Tierra Blanco Naked	200
Volcan de mi Tierra X.A.	500

Gin

Bombay Sapphire	200
Oxley	230
Monkey 47	270
Adamus	240
Hendricks	230
Nordés	230
G´ Vine	230

Rum

Bacardí Añejo Cuatro	200
Bacardí Spiced	200
Bacardí Reserva Ocho	250

Whisky

Dewars 12 Years	200
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Mocktails

San Francisco 10
Martini Vibrante, sumo de laranja, sumo de limão,
sumo de ananás, grenadine
*Martini Vibrante, orange juice, lemon juice,
pineapple juice, grenadine*

Caipikid 10
Lima, açúcar, água c/ gás
Lime, sugar, sparkling water

Virgin Piña Colada 10
Martini Floreale, ananás, coco
Martini Floreale, pineapple, coconut

Sumos Naturais

Fresh Juices 9
Laranja 9

Orange and mint

Ananás e hortelã 9
Limão e hortelã 9

Maçã 9

Apple

Smoothies

Energy Shot 10
Morango, banana
Strawberry, banana

Jungle Way 10
Açaí, morango, mirtilo, manga
Açaí, strawberry, blueberry, mango

Morning 10
Abacate, maçã, pêra, kiwi, hortelã
Avocado, apple, pear, kiwi, mint

Exotic Passion 10
Cenoura, ananás, papaia, maracujá
Carrot, pineapple, papaya, passion fruit

Iced Coffee 10

Licores, Vermutes e Aguardentes Liqueurs, Vermouth & Brandys

St Germain 14
Rémy Martin Louis XIII 350
Rémy Martin VSOP 14
Port Wine 10 YO 10
CRF 10
Baileys 9
Martini Riserva Rubino/Ambrato / Bitter 9
Licor Beirão 9
Amarguinha 9
Moscatel de Setúbal 9

Cafetaria Coffee & Refreshments

Expresso Espresso 3
Descafeinado Decaffeinated 3
Americano 3,5
Latte 5
Cappuccino 5
Chá Tea 4
3
Água 37,5cl Still water 5
Água 75cl Still water 3
Água das Pedras 25cl Sparkling water 3,5
Água das Pedras Limão 25cl Sparkling water 6
Água c/ gás San Pellegrino 75cl Sparkling water 5
Ginger Ale 5
Fever Tree Tonic water 5
Refrigerantes Soft drinks 5
5
Coca-Cola/ Coca-Cola Zero/ Sprite/ Fanta/ Nestea 5
Redbull
Redbull Tropical

Flavours of the East

Oriental Harmony

<p>Gyosas 4pcs      </p> <p>Frango e vegetais <i>Chicken and vegetables</i></p>	12	<p>Tiradito de salmão c/ espuma de maracujá e molho ponzu      <i>Chef's Recommendation</i></p> <p><i>Salmon strip with passion fruit foam and ponzu sauce</i></p>	20
<p>Ceviche      </p> <p>Salmão em cubos, peixe branco, cebola roxa, pimentos, coentros, sumo de lima e malagueta, acompanhado c/ batata-doce roxa e molho ponzu <i>Salmon cubes, white fish, red onion, peppers, coriander, lime juice and chilli pepper, served with purple sweet potato and ponzu sauce</i></p>	26	<p>Tiradito de lírio c/ kimchi, raspa de lima e ovas de yuzu     <i>Chef's Recommendation</i></p> <p><i>White fish strip with kimchi, lime zest and yuzu roe</i></p>	28
<p>Tuna Tataki       <i>Chef's Recommendation</i></p> <p>Atum com especiarias, saté, azeite com ponzu, maionese japonesa e ovas tobiko <i>Tuna with spices, satay, olive oil with ponzu, japanese mayonnaise, and tobiko roe</i></p>	29	<p>Ponzu Oyster Shot  </p> <p>Ostra c/ molho ponzu especial, raspa de lima e ovas de yuzu <i>Oyster with special ponzu sauce, lime zest and yuzu roe</i></p>	7
<p>Tuna Crispy Rice    </p> <p>Arroz frito, atum picado, ovas tobiko, sriracha e maionese japonesa <i>Fried rice, chopped tuna, tobiko roe, sriracha and japanese mayonnaise</i></p>	24	<p>Yuzu Oyster Shot  </p> <p>Ostra c/ gelado de yuzu e ovas de yuzu <i>Oyster with yuzu ice cream and yuzu roe</i></p>	7
<p>Black Tiger Crispy  </p> <p>Camarão Black Tiger envolvido em amêndoa laminada, sweet chilli, servido com folha de arroz <i>Black Tiger prawns covered with almond, sweet chilli sauce, served with rice cracker</i></p>	26	<p>Pani Bomb      <i>Chef's Recommendation</i></p> <p>Pani puri com manga, peixe branco, ovas de yuzu e maionese kimchi <i>Pani puri with mango, white fish, yuzu roe and kimchi mayonnaise</i></p>	8
<p>Hot Philadelphia 8pcs     </p> <p>Rolo crocante com salmão, ovas tobiko, queijo creme e teriyaki <i>Crispy roll with salmon, tobiko roe, cream cheese and teriyaki</i></p>	18	<p>Pani-Veggie     </p> <p>Tofu, molho ponzu e maionese kimchi <i>Tofu, ponzu sauce, and kimchi mayonnaise</i></p>	8
<p>Temaki do chef <i>Chef's temaki</i>    </p>	17	<p>Salmon Tartar      </p> <p>Salmão em cubos, molho ponzu especial, lima, kimchi, kizami, pasta de abacate, ovas tobiko, ovo de codorniz e sementes de sésamo <i>Salmon cubes, special ponzu sauce, lime, kimchi, kizami, avocado paste, tobiko roe, quail egg and sesame seeds</i></p>	26
<p>Katsu Sando    </p> <p>Pão japonês, lombo de atum frito, repolho e molho tonkatsu <i>Japanese milk bread, fried tuna loin, cabbage and tonkatsu sauce</i></p>	26		

Sashimi 5pcs

Otoro 🌱🍣🍣🍣 25
Barriga de atum e kizami
Tuna belly and kizami

Akami 🌱🍣🍣 17
Atum e kizami
Tuna and kizami

Shake 🌱🍣🍣 15
Salmão
Salmon

Shiromi 🌱🍣🍣 22
Peixe branco do dia
White fish of the day

Sashimi freestyle 🌱🍣🍣 80
25 peças 25 pieces

Hossomaki 6 pcs

Otoro 🍣🍣🍣 18
Barriga de atum
Tuna belly

Shake 🍣🍣🍣 14
Salmão
Salmon

Tekka 🍣🍣🍣 16
Atum
Tuna

Vegan 🌱🌱 14
Pepino
Cucumber

Vegan Experience

Chef's freestyle 🌱🌱 40
12 peças 12 pieces



Niguri 2 pcs

Shake 🍣🍣🍣 14
Salmão e ikura
Salmon and ikura

Otoro 🍣🍣🍣 20
Barriga de atum e kizami
Tuna belly and kizami

Akami 🍣🍣🍣 16
Atum e kizami
Tuna and kizami

Suzuki 🍣🍣🍣 16
Robalo, raspa de lima, ovas tobiko e yuzu
Sea bass, lime zest, tobiko roe and yuzu

Scarlet 🍣🍣🍣 28
Carabineiro, ovas de arenque e flor de sal
Carabineiro red prawn, herring roe and fleur de sel

Carapau 🍣🍣🍣 *Chef's Recommendation* 16
Horse mackerel

Cavala 🍣🍣🍣 *Chef's Recommendation* 16
Mackerel

Suna 🍣🍣🍣 19
Atum c/ chimichurri e ovo de codorniz
Tuna with chimichurri and quail egg

Uramaki 4 pcs

California 🌾🍣🍫🍌 14

Salmão, camarão, abacate, pepino e ovas tobiko

Salmon, prawn, avocado, cucumber and tobiko roe

Ebi Fry 🌾🍣🍫🍌🍷🍷 16

Tempura de camarão, maionese japonesa e abacate, envolvido com salmão braseado, teriyaki e ovas tobiko

Prawn tempura, japanese mayonnaise and avocado, wrapped with braised salmon, teriyaki and tobiko roe

Volcano 🌾🍣🍫🍌🍷 17

Atum picante, maionese japonesa, ovas tobiko e espargos

Spicy tuna, japanese mayonnaise, tobiko roe and asparagus

Gunkan 2pcs

Shake 🌾🍣🍫 16

Salmão, ikura

Salmon, ikura

Snow Crab 🌾🍣🍫🍌🍷 19

Snow crab, ovas tobiko, sriracha, azeite trufado e maionese japonesa

Snow crab, tobiko roe, sriracha, truffle oil and japanese mayonnaise

Golden 🌾🍣🍫🍌 18

Ostra c/ molho do chef e raspa de lima

Oyster with chef's sauce and lime zest

Shimeji 🌾🍣 16

Cogumelos shimeji, cenoura laminada, cebolete, molho de manteiga, soja e mirin

Shimeji mushrooms, carrot, chives, butter sauce with soy and mirin

Hotate 🌾🍣🍫🍌🍷 18

Atum, vieira, manteiga e tomilho

Tuna, scallop, butter and thyme

Chimi Chimi 🌾🍣🍫🍌🍷🍷 *Chef's Recommendation* 16

Camarão tempura e espargos grelhados, envolvidos com atum braseado e molho chimichurri

Tempura prawn and grilled asparagus, wrapped with braised tuna and chimichurri sauce

Shiroi 🌾🍣🍫 18

Lírio com abacate e pepino envolvidos com peixe branco braseado, enguia e teriyaki

White fish with avocado and cucumber wrapped with braised white fish, eel, and teriyaki

Maguro 🌾🍣🍫🍌🍷 19

Atum c/ gengibre e foie gras braseados e molho teriyaki

Seared tuna with ginger and foie gras, finished with teriyaki sauce

Snow Crab 🌾🍣🍫🍌🍷 21

Snow crab, ovas tobiko, sriracha, azeite trufado e maionese japonesa

Snow crab, tobiko roe, sriracha, truffle oil and japanese mayonnaise

Tacos 1 pcs

Salmão 🌾🍣🍫🍌🍷 16

Salmão, guacamole, maionese japonesa e ovas tobiko

Salmon, guacamole, japanese mayonnaise and tobiko roe

Atum 🌾🍣🍫🍌🍷 18

Atum, guacamole, maionese japonesa e ovas tobiko

Tuna, guacamole, japanese mayonnaise and tobiko roe

Camarão Grelhado 🌾🍣🍫🍌🍷 17

Camarão grelhado, guacamole, maionese japonesa e ovas tobiko

Prawn, guacamole, japanese mayonnaise and tobiko roe

Extras

Kizami (Wasabi natural) 5

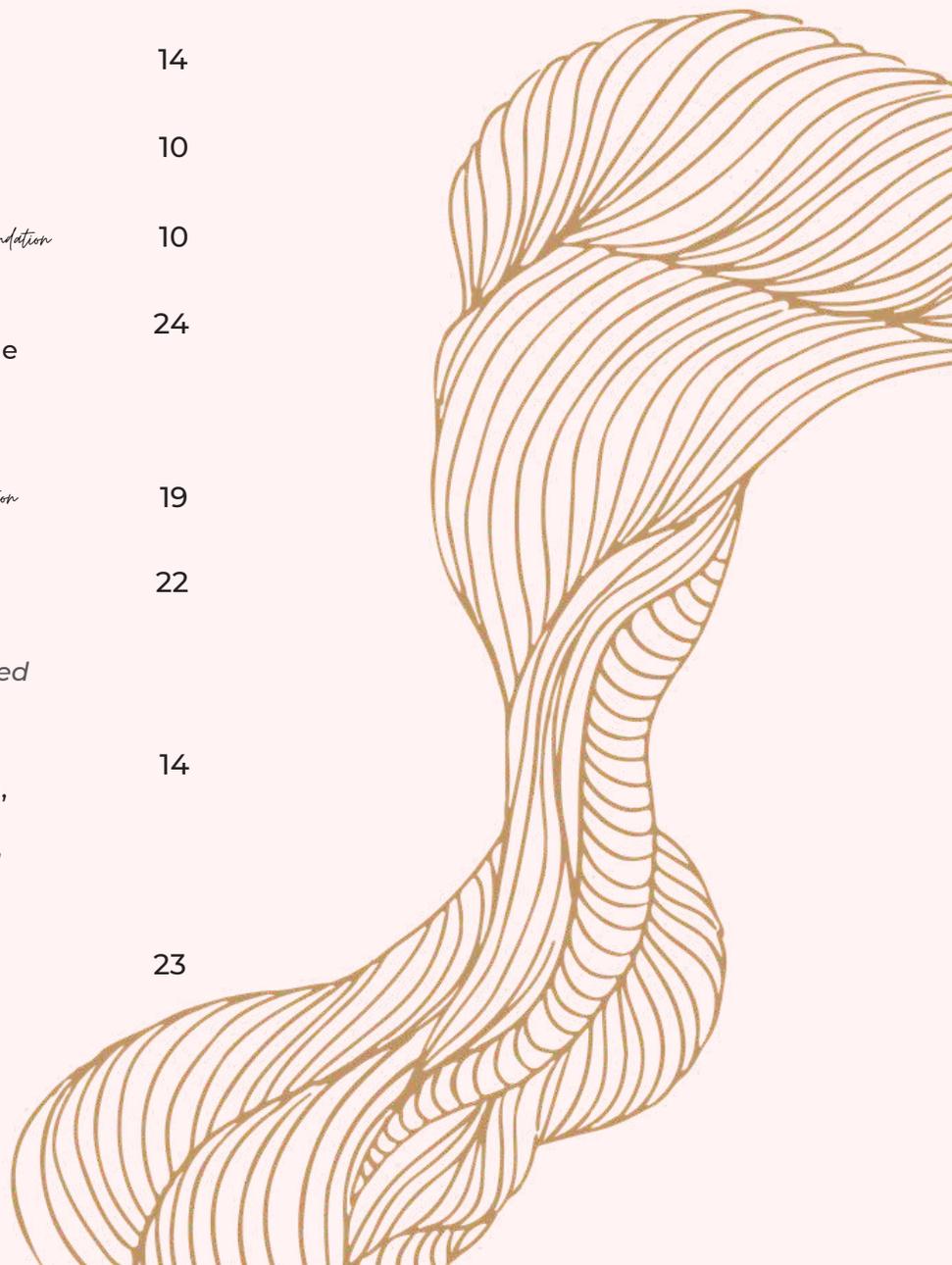
Kizami (Fresh Wasabi)



**Mediterranean
Bliss**

To Start

Azeitonas 🌱🌱🌱 <i>Olives</i>	4
Sopa do dia 🌱🌱 <i>Soup of the day</i>	6
Guacamole c/ nachos 🌱🌱 <i>Guacamole w/ nachos</i>	14
Batatas fritas 🌱🌱 <i>Chips</i>	8
Asinhas de frango 🌱🌱🌱 <i>Chicken wings</i>	14
Croquetes de alheira 3pcs 🌱🌱🌱🌱 <i>Traditional Portuguese "alheira" sausage croquettes</i>	10
Croquetes de couve-flor 4pcs 🌱🌱🌱🌱 <i>Chef's Recommendation</i> <i>Cauliflower croquettes</i>	10
Beef Tartar 🌱🌱🌱🌱🌱 <i>Bife, cebola roxa, ovo, sésamo, pickles, tabasco, chalota e pão torrado</i> <i>Beef, red onion, egg, sesame, pickles, tabasco, shallot and toasted bread</i>	24
Polvo c/ chouriço e salsa verde 🌱🌱🌱🌱 <i>Chef's Recommendation</i> <i>Octopus with chorizo and salsa verde</i>	19
Burrata 🌱🌱🌱🌱 <i>Burrata, presunto, parmesão, azeitonas, tomate, rúcula, cebola roxa, vinagre balsâmico e croutons</i> <i>Burrata, prosciutto, parmesan, olives, tomato, rocket, red onion, balsamic vinegar and croutons</i>	22
Espargos c/ beterraba e dukha 🌱🌱🌱🌱 <i>Espargos salteados com queijo creme, beterraba, maçã, dukha e vinagrete de mel</i> <i>Sautéed asparagus with cream cheese, beetroot, apple, dukha and honey vinaigrette</i> <i>(opção vegan disponível vegan option available)</i>	14
Ovos rotos c/ azeite trufado 🌱🌱🌱 <i>Batatas fritas com ovos, presunto e azeite trufado</i> <i>Chips with eggs, prosciutto and truffle oil</i>	23



Main Courses

- Entrecôte c/ batatas fritas** 🌾🥛🥗🍷 44
Entrecôte, molho chimichurri acompanhado c/ batatas fritas
Entrecôte, chimichurri sauce served with chips
- Picanha c/ batatas fritas e salada** 🌾🥛🥗🍷 36
Brazilian rump steak with chips and salad
- Risoto de cogumelos** 🌾🥛 32
Mushroom risotto
- Polvo de Santa Luzia à Lagareiro** 🌾🥛🥗🍷 *Chef's Recommendation* 36
Polvo acompanhado c/ batata a murro e brócolos
Octopus with portuguese smashed potatoes and broccoli
- Robalo c/ batata a murro, salada de funcho, laranja e molho salsa** 🌾🥛🥗🍷 36
Sea bass with portuguese smashed potatoes, fennel, orange salad and salsa sauce
- Camarão tigre c/ arroz de limão e coentros** 🥛🥗🌿🍷 *Chef's Recommendation* 49
Tiger prawn served with lemon rice and coriander
- Carré de borrego c/ legumes salteados, húmus e feta** 🌾🥛🥗🍷 44
Rack of lamb with sautéed vegetables, hummus and feta

Junior Picks

até aos 12 anos de idade
up to 12 years old

- Fish and chips** 🌾🥗 17
Filete de peixe estilo fish and chips caseiro, servido com batatas fritas, salada e molho tártaro
Homemade fish and chips fillet served with fries, salad and tartar sauce
- Espaguete à bolonhesa** 🌾🥛🍷 17
Spaghetti bolognese
- Hamburguer c/ batatas fritas** 🌾🥛🍷 20
Alface, queijo, tomate
Burger w/ chips, lettuce, cheese, tomato



Snacks Menu

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

Sandwiches

(servido com batatas fritas | served with chips)

Caesar 🌾🥚🥗🥑🍷🍴 22

Bolo do caco, frango grelhado, bacon, alface, parmesão, molho César e ovo
Typical Madeira bread, grilled chicken, bacon, lettuce, parmesan, caesar dressing and egg

Prego de Camarão 🌾🥚🥗🥑🍷🍴 22

Fried Prawn sandwich
Bolo do caco, camarão salteado, malagueta, alho, alecrim e rúcula
Typical Madeira bread, sautéed prawns, chilli, garlic, rosemary and rocket

Prego do Lombo 🌾🥚🥗🥑🍷🍴 22

Sirloin sandwich
Bolo do caco, lombo, agrião e molho chimichurri
Typical Madeira bread, fillet steak, cress and chimichurri sauce

Well Burger 🌾🥚🥗🥑🍷🍴 28

Bolo do caco, hambúrguer, cheddar, ovo frito, bacon, alface, tomate e cebola roxa
Typical Madeira bread, burger, cheddar, fried egg, bacon, lettuce, tomato and red onion

Peperonata 🌾🥚 20

Bolo do caco com pimentos, cebola, tomate e queijo cheddar
Typical Madeira bread with peppers, onion, tomato and cheddar cheese

Pokes

Salmão Salmon 🌾🥑 28

Arroz, manga, abacate, edamame, tomate cherry, pepino doce, sementes de sésamo e kimchi
Rice, mango, avocado, edamame, cherry tomato, sweet cucumber, sesame seeds and kimchi

Atum Tuna 🌾🥑 29

Arroz, manga, abacate, alga homa wakame, pepino doce e tomate cherry
Rice, mango, avocado, goma wakame sea weed, sweet cucumber, cherry tomato

Camarão grelhado Grilled prawn 🌾🥚🥗🥑 28

Arroz, manga, abacate, tomate cherry, alga goma wakame e edamame
Rice, mango, avocado, cherry tomato, goma wakame sea weed and edamame

Vegan 🌾🍃 28

Saladas Salads

Caesar 🌾🥚🥗🥑🍷🍴 26

Frango, bacon, parmesão, alface, molho César e croutons
Chicken, bacon, parmesan, lettuce, caesar dressing and croutons

Salada Veggie 🌾🥗 24

Couscous, tomate, cebola roxa, queijo feta, alcaparras, pimento vermelho e vinagrete
Couscous with tomato, red onion, feta cheese, capers, red pepper and vinaigrette (opção vegan disponível | vegan option available)



Extras

Guacamole, presunto <i>Guacamole, prosciutto</i>	5
Ovo frito <i>Fried egg</i>	3
Queijo, bacon, maionese <i>Cheese, bacon, mayonnaise</i>	3
Pão <i>Bread</i>	5

Sobremesas

Dessert

Brownie c/ gelado 🌱🥚🥛🍌 12 <i>Brownie with ice-cream</i>	12
Semi-frio de Pistácio 🌱🥚🥛🍌 10 <i>Pistachio soft ice-cream</i>	10
Ananás confitado c/ gelado 🍌🥚 11 <i>Ananás confitado em sauvignon blanc, coulis de coentros, gel de maracujá e gelado de chocolate branco</i> <i>Sauvignon blanc confit pineapple, coriander coulis, passion fruit gel and white chocolate ice cream</i>	11
Pana cotta 🥚 10 <i>Pana cotta de baunilha c/ ananás, manga e crumble de gengibre</i> <i>Vanilla panna cotta with pineapple, mango and ginger crumble</i>	10
Bola de gelado <i>Ice-cream scoop</i> 🥚 6 <i>Maracujá, canela, chocolate, baunilha, pistácio e chocolate branco</i> <i>Passion fruit, cinnamon, chocolate, vanilla, pistachio and white chocolate</i>	6
Salada de frutas 🌱🍏 10 <i>Seleção de fruta da época</i> <i>Selection of seasonal fruits</i>	10
Pijaminha 🌱🥚🥛🍌🍌 42 <i>Dessert combo mix</i>	42

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 drink, including the couvert, shall be charged, unless it is ordered or rendered unusable by the customer.

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

Alergénios

Allergens



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