

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



Beverage Selection

Champagne

Blanc

Moët & Chandon Impérial

Moët & Chandon Nectar Impérial

Moët & Chandon Grand Vintage

Moët & Chandon Golden Light Up Luminous

Veuve Clicquot Yellow Label

Veuve Clicquot Yellow Extra Brut Old

Veuve Clicquot Vintage

Veuve Clicquot La Grande Dame

Dom Pérignon Vintage

Dom Pérignon Vintage Luminous

Dom Pérignon P2

Dom Pérignon P3

Krug Grand Cuvée

Armand De Brignac Brut Gold

Armand De Brignac Demi Sec

Armand De Brignac Blanc de Blancs

Armand De Brignac Blanc des Noirs

	 MINI 0,20	 0,75L	 1,5L	 3L	 6L	 9L	 12L
	37	130	260	610	1600	3250	5000
		140					
		165					
			280				
		140	280	670			
		190					
		190					
		350					
		400	900	3600	7200		
		430	990				
	sob consulta	<i>on request</i>					
	sob consulta	<i>on request</i>					
		440	880				
		500	1000	4200	10500		
		620					
		1150					
	sob consulta	<i>on request</i>					

On Ice

acompanhado com fruta
served with fruit

Moët & Chandon Ice Impérial

Moët & Chandon Ice Impérial Rosé

Veuve Clicquot RICH

Veuve Clicquot RICH Rosé

160 320 800

165 330

170 340

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	

Rosé

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Moët & Chandon Impérial Rosé	39	150	300		
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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

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

Ervedado do Fregal Reserva Alentejo

Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet

Félix Rocha DOC 2011 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

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

Cerveja

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

Sidra

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

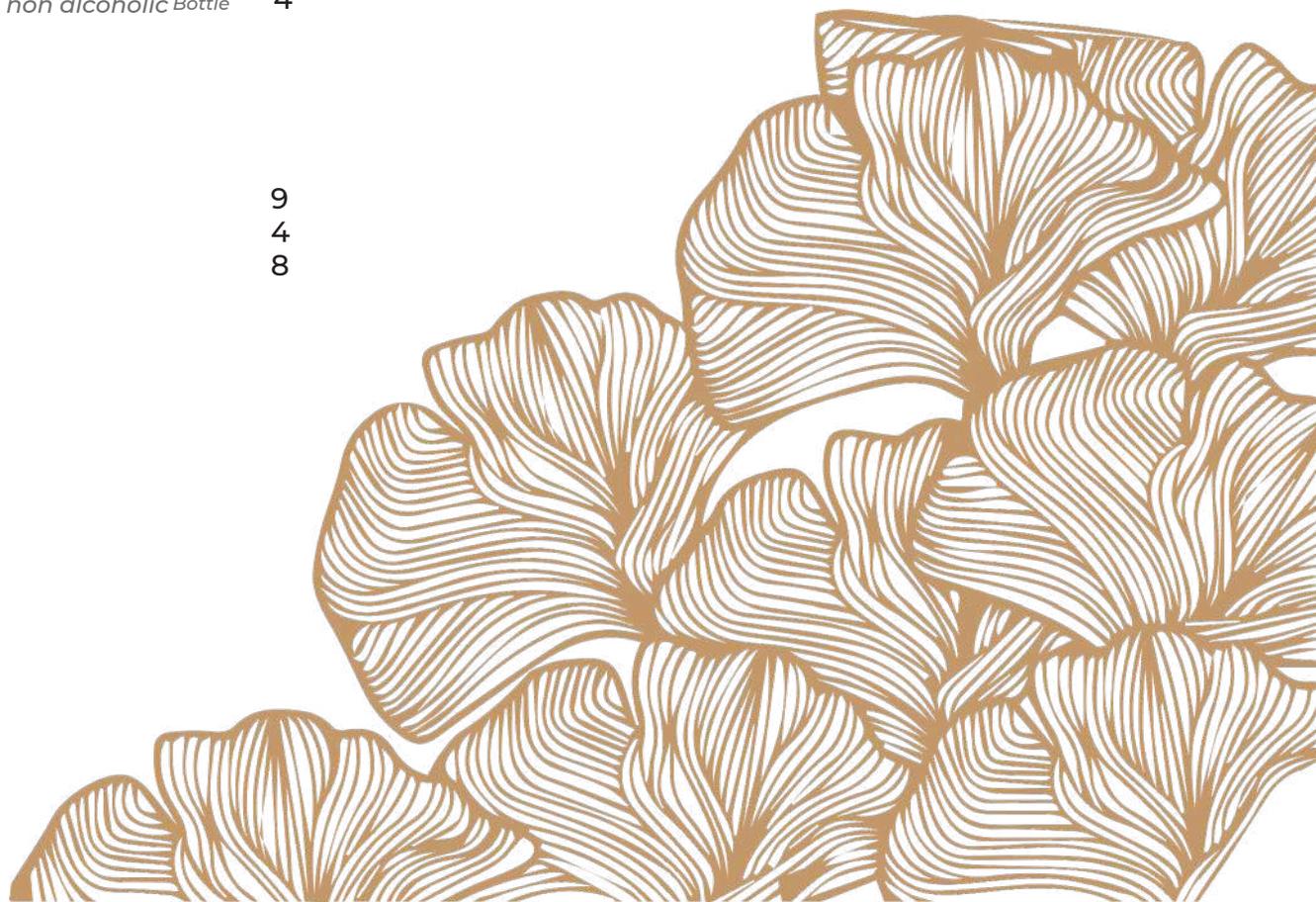
Extra on
the glass

Tequil
a

Patrón

Vodka

Sa



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

Martini Vibrante, sumo de laranja, sumo de limão, sumo de ananás, grenadine

Martini Vibrante, orange juice, lemon juice, pineapple juice, grenadine

Caipikid

Lima, açúcar, água c/ gás

Lime, sugar, sparkling water

Virgin Piña Colada

Martini Floreale, ananás, coco

Martini Floreale, pineapple, coconut

10

10

10

Sumos Naturais

Fresh Juices

Laranja

Orange and mint

Ananás e hortelã

Pineapple and mint

Maçã

Apple

9

9

9

9

Smoothies

Energy Shot

Morango, banana

Strawberry, banana

Jungle Way

Açaí, morango, mirtilo, manga

Açaí, strawberry, blueberry, mango

Morning

Abacate, maçã, pêra, kiwi, hortelã

Avocado, apple, pear, kiwi, mint

Exotic Passion

Cenoura, ananás, papaia, maracujá

Carrot, pineapple, papaya, passion fruit

Iced Coffee

10

10

10

10

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

Moscatele 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

Coca-Cola/ Coca-Cola Zero/ Sprite/ Fanta/ Nestea

5

Redbull

Redbull Tropical

Flavours of the East

Oriental Harmony

Gyosas 4pcs 	12	Tiradito de salmão c/ espuma de maracujá e molho ponzu  <i>Chef's Recommendation</i>	20
Frango e vegetais <i>Chicken and vegetables</i>		<i>Salmon strip with passion fruit foam and ponzu sauce</i>	
Ceviche 	26	Tiradito de lírio c/ kimchi, raspa de lima e ovas de yuzu  <i>Chef's Recommendation</i>	28
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>		<i>White fish strip with kimchi, lime zest and yuzu roe</i>	
Tuna Tataki  <i>Chef's Recommendation</i>	29	Ponzu Oyster Shot 	7
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>		<i>Ostra c/ molho ponzu especial, raspa de lima e ovas de yuzu</i> <i>Oyster with special ponzu sauce, lime zest and yuzu roe</i>	
Tuna Crispy Rice 	24	Yuzu Oyster Shot 	7
Arroz frito, atum picado, ovas tobiko, sriracha e maionese japonesa <i>Fried rice, chopped tuna, tobiko roe, sriracha and japanese mayonnaise</i>		<i>Ostra c/ gelado de yuzu e ovas de yuzu</i> <i>Oyster with yuzu ice cream and yuzu roe</i>	
Black Tiger Crispy 	26	Pani Bomb  <i>Chef's Recommendation</i>	8
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>		<i>Pani puri com manga, peixe branco, ovas de yuzu e maionese kimchi</i> <i>Pani puri with mango, white fish, yuzu roe and kimchi mayonnaise</i>	
Hot Philadelphia 8pcs 	18	Pani-Veggie 	8
Rolo crocante com salmão, ovas tobiko, queijo creme e teriyaki <i>Crispy roll with salmon, tobiko roe, cream cheese and teriyaki</i>		<i>Tofu, molho ponzu e maionese kimchi</i> <i>Tofu, ponzu sauce, and kimchi mayonnaise</i>	
Temaki do chef <i>Chef's temaki</i> 	17	Salmon Tartar 	26
		<i>Salmão em cubos, molho ponzu especial, lima, kimchi, kizami, pasta de abacate, ovas tobiko, ovo de codorniz e sementes de sésamo</i> <i>Salmon cubes, special ponzu sauce, lime, kimchi, kizami, avocado paste, tobiko roe, quail egg and sesame seeds</i>	
		Katsu Sando 	26
		<i>Pão japonês, lombo de atum frito, repolho e molho tonkatsu</i> <i>Japanese milk bread, fried tuna loin, cabbage and tonkatsu sauce</i>	

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/ chimichuiri 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 🌱🌿🌱 4
Olives

Sopa do dia 🌱🌿 6
Soup of the day

Guacamole c/ nachos 🌱🌿 14
Guacamole w/ nachos

Batatas fritas 🌱🌿 8
Chips

Asinhas de frango 🌱🌿🌱 14
Chicken wings

Croquetes de alheira 3pcs 🌱🌿🌱🌿 10
Traditional Portuguese "alheira" sausage croquettes

Croquetes de couve-flor 4pcs 🌱🌿🌱🌿🌱 *Chef's Recommendation* 10
Cauliflower croquettes

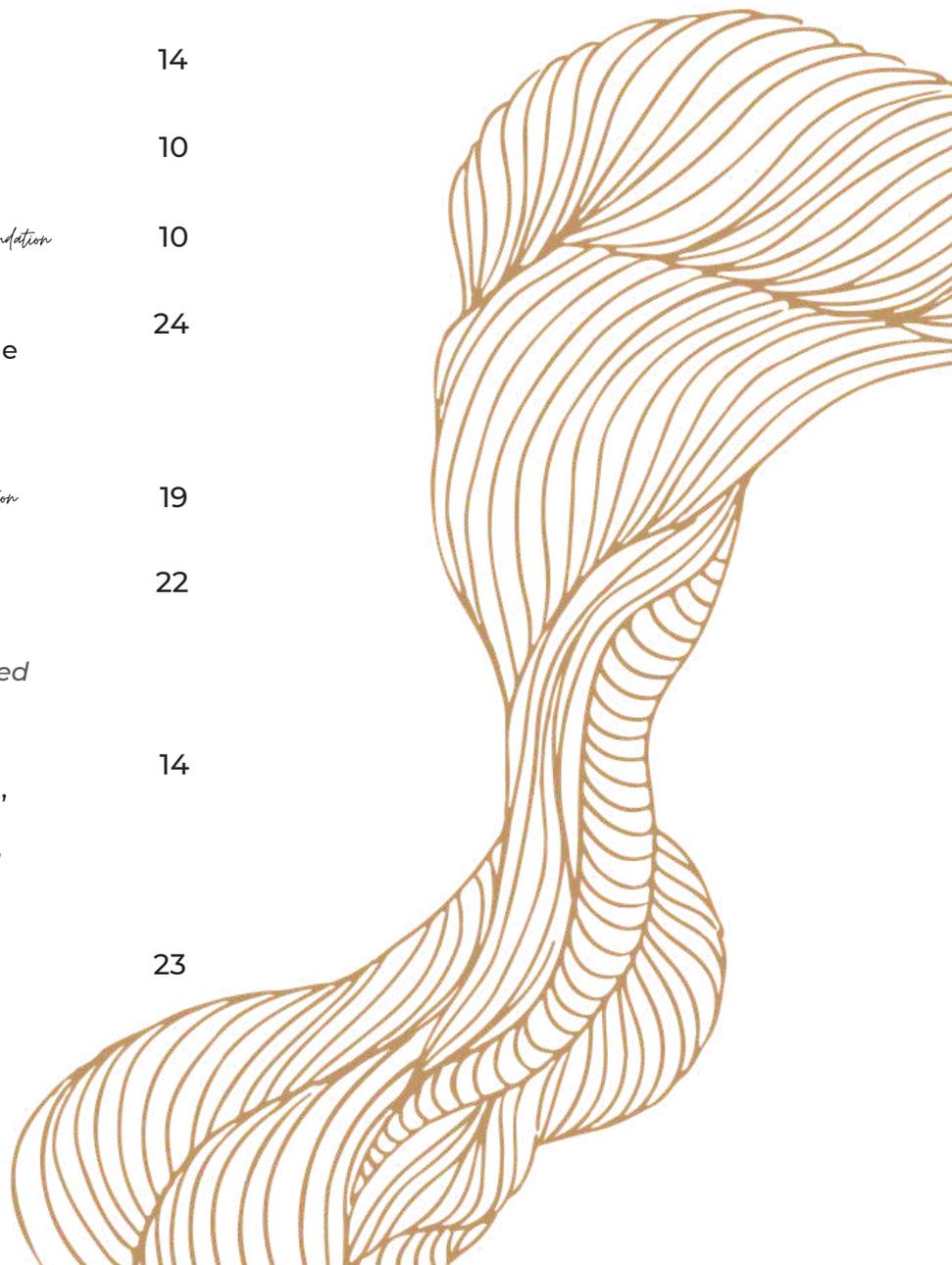
Beef Tartar 🌱🌿🌱🌿🌱🌿 24
Bife, cebola roxa, ovo, sésamo, pickles, tabasco, chalota e pão torrado
Beef, red onion, egg, sesame, pickles, tabasco, shallot and toasted bread

Polvo c/ chouriço e salsa verde 🌱🌿🌱🌿🌱 *Chef's Recommendation* 19
Octopus with chorizo and salsa verde

Burrata 🌱🌿🌱🌿 22
Burrata, presunto, parmesão, azeitonas, tomate, rúcula, cebola roxa, vinagre balsâmico e croutons
Burrata, prosciutto, parmesan, olives, tomato, rocket, red onion, balsamic vinegar and croutons

Espargos c/ beterraba e dukha 🌱🌿🌱🌿 14
Espargos salteados com queijo creme, beterraba, maçã, dukha e vinagrete de mel
Sautéed asparagus with cream cheese, beetroot, apple, dukha and honey vinaigrette
(opção vegan disponível | vegan option available)

Ovos rotos c/ azeite trufado 🌱🌿🌱🌿 23
Batatas fritas com ovos, presunto e azeite trufado
Chips with eggs, prosciutto and truffle oil



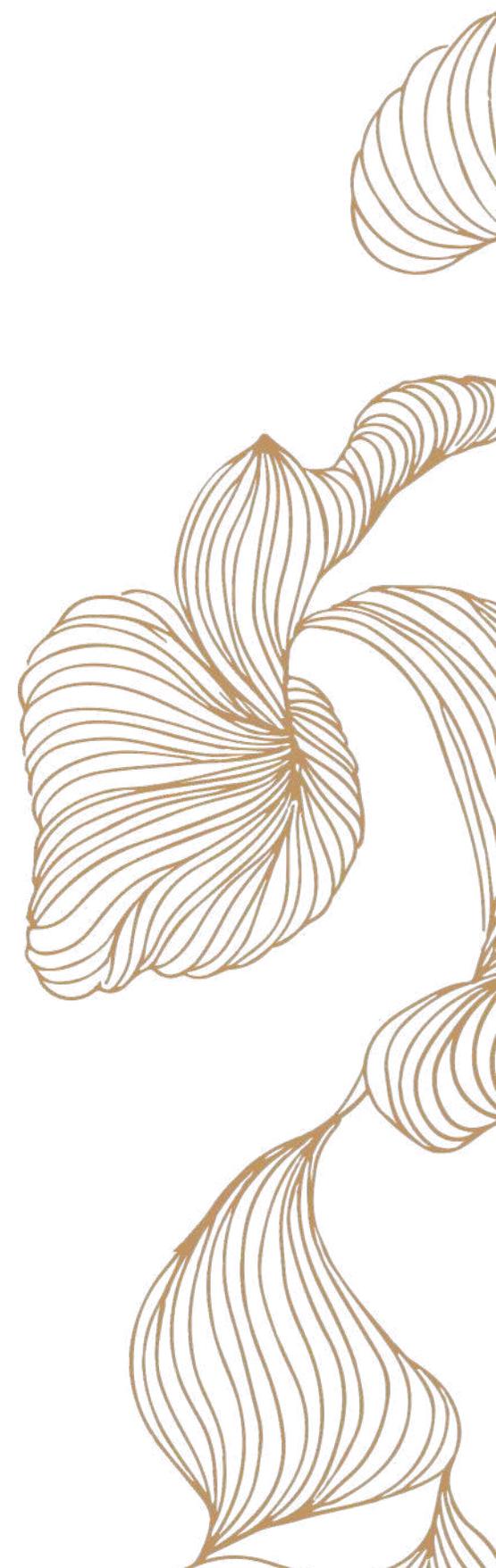
Main Courses

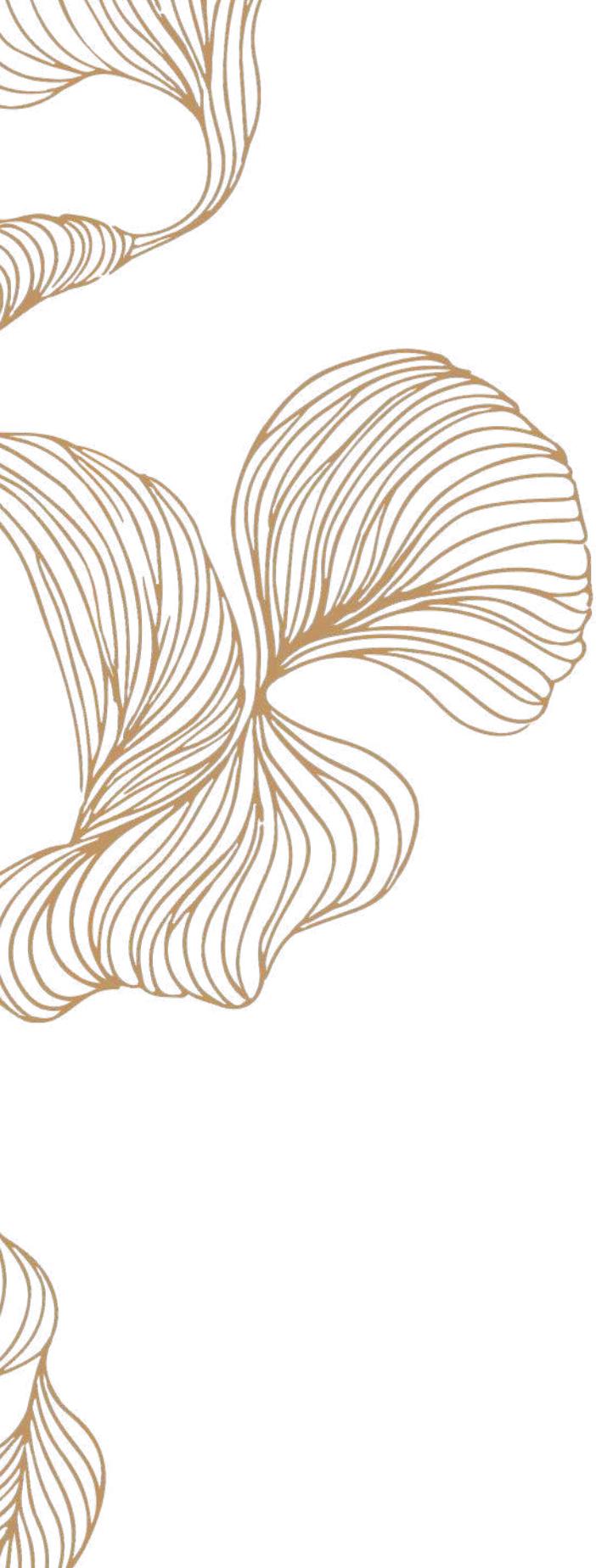
- Entrecôte c/ batatas fritas** 🌾🥛🥗🍷 44
Entrecôte, molho chimichurri acompanhado c/ batatas fritas
Entrecôte, chimichurri sauce served with chips
- Picanha c/ batatas fritas e salada** 🌾🥛🥗 36
Brazilian rump steak with chips and salad
- Risoto de cogumelos** 🌾🥛 32
Mushroom risotto
- Polvo de Santa Luzia 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
- Esparguete à bolonhesa** 🌾🥛🍷 17
Spaghetti bolognese
- Hambúrguer c/ batatas fritas** 🌾🥛🍷 20
Alface, queijo, tomate
Burger w/ chips, lettuce, cheese, tomato





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 🌾🥛🍦 <i>Brownie with ice-cream</i>	12
Semi-frio de Pistácio 🌾🥛🍦🍦 <i>Pistachio soft ice-cream</i>	10
Ananás confitado c/ gelado 🍷🥛 <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 🥛 <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> 🥛 <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 🌿🍏 <i>Seleção de fruta da época</i> <i>Selection of seasonal fruits</i>	10
Pijaminha 🌾🥛🍦🍦 <i>Dessert combo mix</i>	42

Alergénios

Allergens



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.*

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