

well

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





# OMAKASE EXPERIENCE

\*Lugares limitados, recomendamos marcação prévia  
*\*Limited seats, booking is recommended*

Para reservar | *For booking*  
(+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 100€ pp degustação 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 100€ pp Chef's selection**



# Drinks

# Champagne

## Blanc


	 MINI 0,20	 0,75L	 1,5L	 3L	 6L	 9L	 12L
Moët & Chandon Impérial	35	120	240	600	1600	3250	5000
Moët & Chandon Nectar Impérial		130					
Moët & Chandon Grand Vintage		155					
Moët & Chandon Golden Light Up Luminous			260				
Veuve Clicquot Yellow Label		130	260	650			
Veuve Clicquot Yellow Extra Brut Old		180					
Veuve Clicquot Vintage		180					
Veuve Clicquot La Grande Dame		340					
Dom Pérignon Vintage		380	890	3500	7000		
Dom Pérignon Vintage Luminous		410	950				
Dom Pérignon P2 naked		850					
Dom Pérignon P3	sob consulta		<i>on request</i>				
Krug Grand Cuvée		420	840				
Armand De Brignac Brut Gold		480	960	4000	10000		
Armand De Brignac Demi Sec		590					
Armand De Brignac Blanc de Blancs		1100					
Armand De Brignac Blanc des Noirs	sob consulta		<i>on request</i>				

## On Ice

acompanhado com fruta  
served with fruit

Moët & Chandon Ice Impérial	150	300	780				
Moët & Chandon Ice Impérial Rosé	155	310					
Veuve Clicquot RICH	160	320					
Veuve Clicquot RICH Rosé	165						

## Rosé

	 MINI 0,20	 0,75L	 1,5L	 3L	 6L
Moët & Chandon Impérial Rosé	37	140	280		
Moët & Chandon NIR		180	360	900	1800
Moët & Chandon Grand Vintage Rosé		180			
Veuve Clicquot Rosé		150	300		
Veuve Clicquot Vintage Rosé		200			
Veuve Clicquot Grande Dame Rosé		470			
Dom Pérignon Rosé		660			
Dom Pérignon Rosé Luminous		690			
Dom Pérignon Rosé P2		2000			
Krug Rosé		620			
Armand De Brignac Rosé		700	1400		

## Packs and Rituals

25 Moët & Chandon Impérial Mini	830				
3 Moët & Chandon Impérial		340	684	1710	4560
6 Moët & Chandon Impérial		680	1368	3420	9120
3 Moët & Chandon Ice Impérial		430	855	2220	
6 Moët & Chandon Ice Impérial		860	1710	4440	
3 Dom Pérignon Vintage		1080	2530	10000	20000
6 Dom Pérignon Vintage		2160	5060	20000	40000
1 Moët & Chandon Impérial + 1 Belvedere Pure		300	600	1310	3200
3 Belvedere Pure		570	1140	2130	
6 Belvedere Pure		1140	2280	4260	

# Cocktails

## + criações de autor author's creations

### Charlie's Mojito

Bacardí Añejo Cuatro, lima, menta, açúcar, água  
c/ gás

*Bacardí Añejo Cuatro, lime, mint, sugar, sparkling water*

### Premier Negroni

Bombay Premier Cru, Martini Reserva Rubino,  
Martini Bitter

*Bombay Premier Cru, Martini Reserva Rubino,  
Martini Bitter*

### "My" Thai

Bacardí Carta Blanca, Bacardí Añejo Cuatro,  
Triple Sec, xarope de amêndoa, lima

*Bacardí Carta Blanca, Bacardí Añejo Cuatro,  
Triple Sec, almond syrup, lime*

### Sir Richard

Bombay Sapphire, xarope de tangerina, lima,  
gingibre

*Bombay Sapphire, tangerine syrup, lime, ginger*

### Piá Mule *Chef's recommendation*

Grey Goose, ginger beer, lima, xarope de gengi-  
bre, espuma de gengibre

*Grey Goose, ginger beer, lime, ginger syrup,  
ginger foam*

### London Mule

Bombay Premier Cru, lima, xarope citronela,  
ginger ale, espuma de gengibre

*Bombay Premier Cru, lime, lemon grass syrup,  
ginger ale, ginger foam*

### Mexican Mule

Cazadores Blanco tequila, lima, xarope de gengi-  
bre, ginger beer, espuma de gengibre

*Cazadores Blanco tequila, lime, ginger syrup,  
ginger beer, ginger foam*

16

### Pirate Mule

Bacardí Añejo Cuatro, ginger beer, lima, espuma  
de gengibre, xarope de açúcar

*Bacardí Añejo Cuatro, ginger beer, lime, ginger  
foam, sugar syrup*

16

16

### Fire Mule

Apple Fire, lima, xarope de gengibre, ginger beer,  
espuma de gengibre

*Apple Fire, lime, ginger syrup, ginger beer, ginger  
foam*

16

16

### Sake Cooler

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)*

16

16

16

16

16

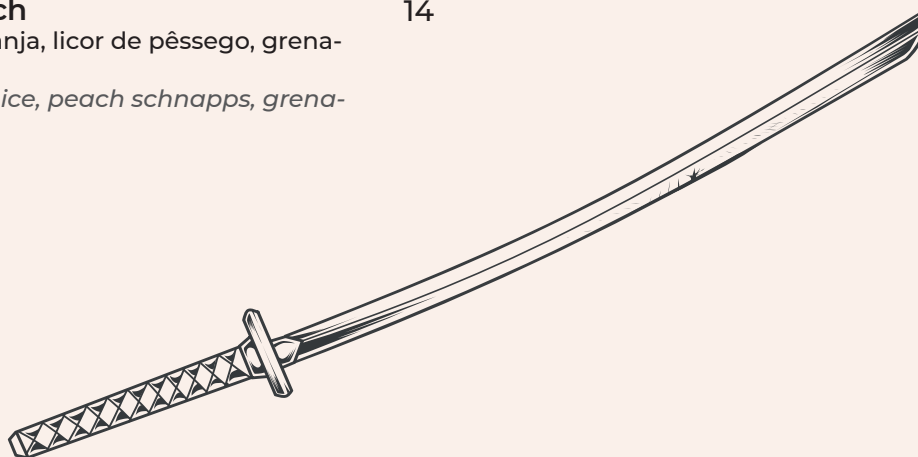




## + cocktails clássicos classic cocktails

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!

<b>Mojito</b> Bacardí Carta Blanca, lima, hortelã, açúcar, água c/ gás, Angostura bitter <i>Bacardí Carta Blanca, lime, mint, sugar, sparkling water, Angostura bitter</i>	14	<b>Porn Star Martini</b> 42 Below, maracujá, lima, Licor Passoa, clara de ovo <i>42 Below, passion fruit, lime, Passoa Liqueur, egg white</i>	14
<b>Caipirinha</b> Leblon, lima, açúcar <i>Leblon, lime, sugar</i>	14	<b>Pinacolada</b> Bacardí Carta Blanca, ananás, coco <i>Bacardí Carta Blanca, pineapple, coconut</i>	14
<b>Daiquiri - Lima / Morango / Maracujá</b> <i>Lime / Strawberry / Passion fruit</i> Bacardí Carta Blanca, lima, açúcar <i>Bacardí Carta Blanca, lime, sugar</i>	14	<b>Espresso Martini</b> 42 Below, licor de café, café expresso <i>42 Below, coffee liqueur, coffee</i>	14
<b>Margarita</b> Cazadores Blanco tequila, Triple Sec, lima <i>Cazadores Blanco tequila, Triple Sec, lime</i>	14	<b>Paloma</b> Patron Silver, sumo de limão, polpa de toranja, água c/ gás <i>Patron Silver, lemon juice, grapefruit pulp, sparkling water</i>	14
<b>Long Island</b> Bombay Sapphire, 42 Below, Bacardí Carta Blanca, Triple Sec, Cazadores Blanco tequila, lima, coca-cola <i>Bombay Sapphire, 42 Below, Bacardí Carta Blanca, Triple Sec, Cazadores Blanco tequila, lime, coca-cola</i>	14	<b>Cosmopolitan</b> 42 Below, xarope cranberry, Triple Sec, lima <i>42 Below, cranberry syrup, Triple Sec, lime</i>	14
<b>Sex On the Beach</b> 42 Below, sumo laranja, licor de pêssego, grenadine <i>42 Below, orange juice, peach schnapps, grenadine</i>	14	<b>Gin Tropical</b> RedBull Tropical, Bombay Sapphire	14



# Vinho Wine

## Branco White

<b>ADEGAMÃE Dory Lisboa</b> Viosinho, Alvarinho, Arinto, Sauvignon Blanc
<b>Quinta dos Castelares - "Bio" Douro</b> Códega do Larinho, Rabigato, Gouveio
<b>Odisseia Douro</b> Gouveio, Moscatel Galego, Rabigato
<b>Félix Rocha Sauvignon Blanc Lisboa</b> Sauvignon Blanc
<b>Félix Rocha Chardonnay Lisboa</b> Chardonnay
<b>Boina Douro</b> Códega do Larinho, Viosinho, Siria, Rabigato
<b>Monte da Peceguina Alentejo</b> Antão Vaz, Arinto, Encruzado, Viosinho
<b>Villa Nogueira Lisboa</b> Arinto, Sauvignon Blanc, Chardonnay
<b>Dona Sancha Dão</b> Malvasia Fina, Encruzado, Bical, Cerceal
<b>Quinta da Falorca Dão</b> Encruzado
<b>Quinta do Lamal Douro</b> Gouveio
<b>Pêra-Manca Alentejo</b> Antão Vaz, Arinto

				
copo glass	0,75L	1,5L	3L	6L
9,5	32			

40

42

44

44

47

47

47

49

55

65

95 190

## Verde Green

<b>Quinta de São Gião Minho</b> Alvarinho
<b>Quinta D'Amares Alvarinho Minho</b> Alvarinho

34

40

## 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

### Odisseia Douro

Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Barroca

### 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 Pinot Noir Lisboa

Pinot Noir

### Herdade do Freixo Reserva Alentejo

Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet

### Félix Rocha DOC 2011 Premium Lisboa

Touriga Nacional, Syrah, Touriga Franca, Alicante Bouschet

### Quinta da Falorca Dão

Vínhas Centenárias

## Rosé

### ADAGAMÃE Dory Lisboa

Touriga Nacional, Pinot Noir

### QMF Blush Bairrada

Baga, Touriga Nacional

### Quinta Maria Izabel Douro

Tinta Roriz, Tinta Francisca, Touriga Nacional

### Quinta dos Castelares- “Bio” Douro

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, Role, Syrah, Tibouren, Cinsault, Mourvèdre

				
copo g/ass	0,75L	1,5L	3L	6L
9,5	32			

34

40

42

48

52

54

65

90

130

9,5

32

38

42

44

65

130

280

560

55

125

275

540

65

135

285

130

270

## Sangria

<b>Branca/ Tinta/ Rosé</b> <i>White/ Red/ Rosé</i>	35
<b>Maracujá &amp; Espumante</b> <i>Chef's recommendation</i> <i>Passion fruit &amp; Sparkling wine</i>	40
<b>Frutos Vermelhos &amp; Espumante</b> <i>Red fruits &amp; Sparkling Wine</i>	40
<b>Moët &amp; Chandon</b> <i>Frutos vermelhos ou maracujá</i> <i>Red fruits or passion fruit</i>	130
<b>Belvedere Pure</b> <b>e Moët &amp; Chandon Ice Impérial</b>	180

## Cerveja Beer

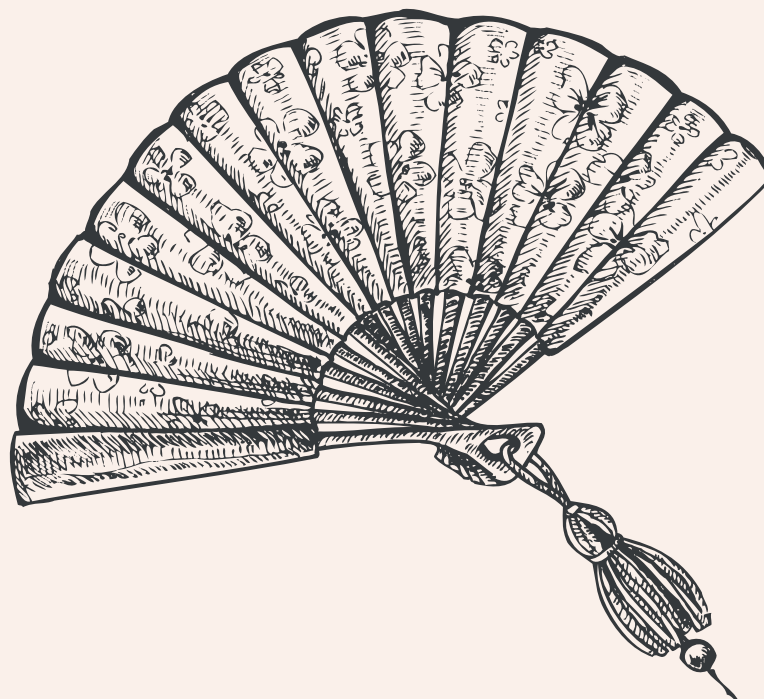
<b>Imperial Carlsberg</b> <i>Small, draught</i>	5
<b>Caneca Carlsberg</b> <i>Pint, draught</i>	9
<b>Super Bock 33cl garrafa</b> <i>Bottle</i>	5,5
<b>Guinness Stout 35 cl lata</b> <i>Can</i>	6,5
<b>Corona 35cl garrafa</b> <i>Bottle</i>	7
<b>Stella Artois 33cl garrafa</b> <i>Bottle</i>	7
<b>Franziskaner 50cl garrafa</b> <i>Bottle</i>	7,5
<b>Cerveja s/ Álcool 33cl garrafa</b> <i>non alcoholic Bottle</i>	5,5

## Sidra Cider

<b>Magners</b>	9
<b>Somersby pequena</b> <i>regular</i>	5
<b>Somersby grande</b> <i>large</i>	9

## Espirituosas Spirits

<b>Vodka</b>	Grey Goose	15
	Belvedere	15
	Fabergé Imperial Collection Egg Weiß	32
<b>Rum</b>	Bacardí Añejo Cuatro	15
	Santa Teresa 1796	20
<b>Tequilla</b>	Patrón Silver	15
	Patrón Reposado	22
	Patrón Añejo	25
	Dead Man´s Fingers Strawberry (Shot)	8
<b>Extra on the glass</b>	Redbull	3
	Redbull Tropical	3



## 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

## Spritz

Martini Fiero Spritz	14
St Germain	16
Aperol Spritz	14

## Gin

Bombay Sapphire	12
Bombay Bramble (Pink)	12
Bombay Pressé	12
Bombay Premier Cru	15
Oxley	16
Bulldog	15
Hendricks	16
Nordés	16
G´ Vine	16
Adamus	18
Monkey 47	20

## Serviço de Garrafas Espirituosas Spirit and Bottle Service



### Vodka

	0,70L	1,5L	3L	4,5L	6L
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				

### Gin

Bombay Sapphire	200
Bombay Premier Cru	220
Oxley	230
Monkey 47	270
Adamus	240
Hendricks	230
Nordés	230
G´ Vine	230

### 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

### 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 Pinacolada 10

Martini Floreale, ananás, coco  
*Martini Floreale, pineapple, coconut*

## Sumos Naturais Fresh Juices

### Laranja 9

*Orange*

### Limão e hortelã 9

*Lemon and mint*

### Ananás e hortelã 9

*Pineapple and mint*

### 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

Amen (licor de amêndoa) 9

Moscatel de Setúbal 9

## Cafetaria Coffee & Refreshments

Expresso Espresso 4

Descafeinado Decaffeinated 4

Americano 4,5

Latte 6

Cappuccino 6

Chá Tea 4,5

Água 37,5cl Still water 3,5

Água 75cl Still water 6

Água das Pedras 25cl Sparkling water 3,5

Água das Pedras Limão 25cl Sparkling water 4

Água c/ gás San Pellegrino 75cl Sparkling water 7

Ginger Ale 6

Fever Tree Tonic water 6

Refrigerantes Soft drinks 6

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

Redbull 6

Redbull Tropical 6



**Susbi**

*Diogo Soares*

# Entradas de Sushi

## Sushi Starters

### Gyosas 4pcs 🌿🍷🍣🍣🍣🍣

Frango

*Chicken*

### Ceviche 🍷🍣🍣

Salmão em cubos, robalo, cebola roxa, pimentos, coentros, sumo de lima, malagueta, flor de sal, azeite acompanhado c/ nachos e pasta de abacate

*Salmon cubes, seabass, red onion, peppers, coriander, lime juice, chilli pepper, flower of salt, olive oil, served with nachos and avocado paste*

### Tuna Tataki 🍷🍣🍣🍣🍣 *Chef's recommendation*

Atum com especiarias, sate, azeite com ponzu, maionese japonesa, tobiko

*Tuna with spices, sate, olive oil with ponzu, japanese mayo, tobiko*

### Beef Tataki 🍷🍣🍣🍣

Bife flamejado com azeite de trufa, ponzu, flor de sal, maionese trufada, alho francês frito

*Flamed beef with truffle oil, ponzu, flower of salt, truffle mayo, fried leek*

### Usuzukuri Trufado *Truffled Usuzukuri* 🍷🍣 36

Salmão laminado, robalo, atum, ponzu, layu, cebolinho, nanbanzuke, azeite trufado, ikura

*Salmon slices, seabass, tuna, ponzu, layu, chives, nanbanzuke, truffle olive oil, ikura*

### Black Tiger Crispy 🌿🍣

Camarão Black Tiger envolto em amêndoa, sweet chilli, servido com hóstia de camarão

*Black Tiger prawns covered with almond, sweet chilli sauce, served with prawn cracker*

### Hot Philadelphia 8pcs 🌿🍷🍣🍣

Rolo crocante com salmão, tobiko, cream cheese, teriyaki

*Crispy roll with salmon, tobiko, cream cheese, teriyaki*

### 14 Tiradinho de salmão c/ espuma de maracujá 🍷🍣🍣 24

*Salmon strip with passion fruit foam*

### 28 Tiradinho de lírio c/ kimchi, raspa de lima e ovas de yuzu 🍷🍣 *Chef's recommendation* 28

*White fish strip with kimchi, lime zest and yuzu roe*

### Oyster Shot 🍷 7

Ostra c/ molho do chef e raspa de lima

*Oyster with chef's sauce and lime zest*

### Pani Bomb 🍷🍣 *Chef's recommendation* 8

Pani puri com manga, peixe branco, ovas de yuzu, maionese de kimchi

*Pani puri with mango, white fish, yuzu roe, kimchi mayonnaise*

### 29 Salmon Tartar 🍷🍣🍣🍣🍣🍣 29

### Salmon Tartar 🍷🍣🍣🍣🍣🍣 29

Salmão em cubos, molho do chef, lima, flor de sal, kimchi, kizami, pasta de abacate, ovas tobiko, ovo de codorniz

*Salmon cubes, chef's sauce, lime, flower of salt, kimchi, kizami, avocado paste, tobiko roe, quail egg*

### Tuna Tartar 🍷🍣 34

Tártaro de atum c/ pasta de abacate, ovo de codorniz, kimchi

*Tuna tartar with avocado paste, quail egg, kimchi*

### Temaki do chef *Chef's Temaki* 🌿🍷🍣 22





## Sashimi 5 pcs

**Otoro** 🌱 🍷 🐟  
Barriga de Atum  
*Tuna belly*

**Akami** 🌱 🍷 🐟  
Atum, kizami  
*Tuna, kizami*

**Shake** 🌱 🍷 🐟  
Salmão  
*Salmon*

**Shiromi** 🌱 🍷 🐟  
Peixe branco do dia  
*White fish of the day*

**Sashimi freestyle** 🌱  
25 peças 25 pieces

## Hossomaki 6 pcs

**Otoro** 🌱 🍷 🐟  
Barriga de Atum  
*Tuna belly*

**Shake** 🌱 🍷 🐟  
Salmão  
*Salmon*

**Tekka** 🌱 🍷 🐟  
Atum  
*Tuna*

**Vegan** 🌱 🌱  
Pepino  
*Cucumber*

## Vegan Experience

**Chef's freestyle** 🌱 40  
12 peças 12 pieces

28

20

18

25

87

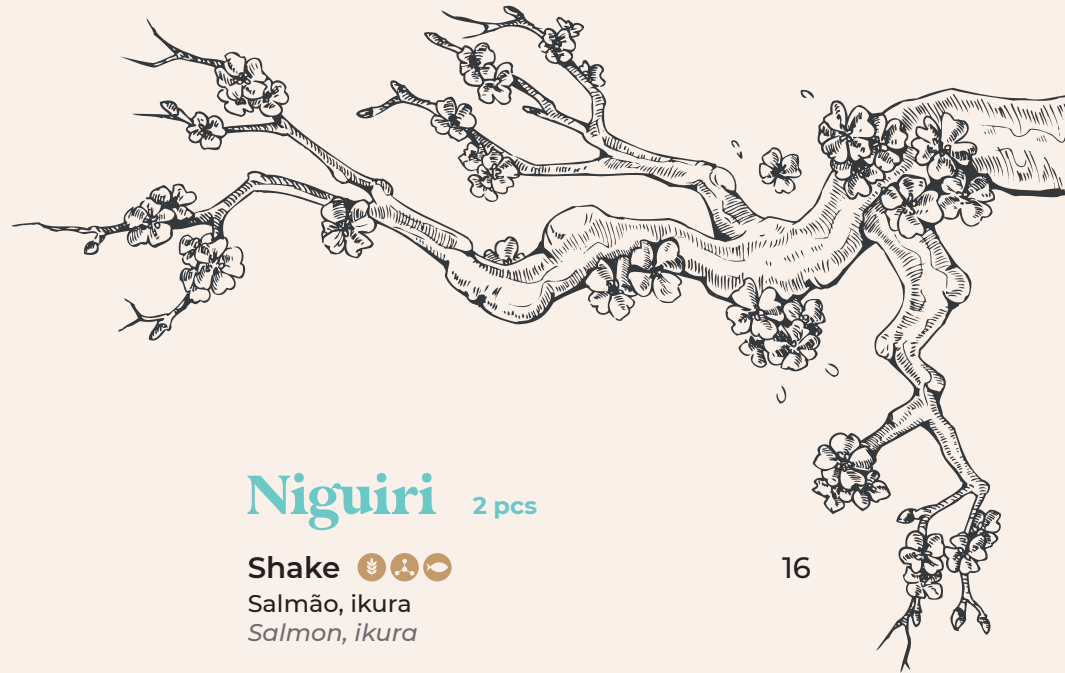
18

14

16

14

40



## Niguri 2 pcs

**Shake** 🌱 🍷 🐟 16  
Salmão, ikura  
*Salmon, ikura*

**Otoro** 🌱 🍷 🐟 23

Barriga de atum, kizami, cebolinho  
*Tuna belly, kizami, chives*

**Akami** 🌱 🍷 🐟 18  
Atum, kizami  
*Tuna, kizami*

**Suzuki** 🌱 🍷 🐟 18  
Robalo, raspa de lima, tobiko yuzu  
*Seabass, lime zest, yuzu tobiko*

**Scarlet** 🌱 🍷 🍷 🍷 30  
Carabineiro, azeite de trufa negra, caviar, flor  
de sal

*Carabinero red prawn, black truffle oil, caviar,  
flower of salt*

**Carapau** 🌱 🍷 🍷 🍷 *Chef's recommendation* 18  
*Horse mackerel*

**Cavala** 🌱 🍷 🍷 🍷 18  
*Mackerel*

**Sardinha** 🌱 🍷 🍷 🍷 18  
*Sardine*

**Suna** 🌱 🍷 🍷 🍷 🍷 22

Atum c/ chimichuri e ovo de codorniz  
*Tuna with chimichuri and quail egg*

## Uramaki 4 pcs

### California 🌿👤🐟🥑

Salmão, camarão, abacate, pepino, tobiko  
*Salmon, prawn, avocado, cucumber, tobiko*

### Ebi Fry 🌿👤🐟🥑

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*

### Volcano 🌿👤🐟🔥

Sarrajão picante, maionese japonesa, cebolinho, tobiko e espargos  
*Spicy atlantic bonito, Japanese mayo, chives, tobiko and asparagus*

## Gunkan 2 pcs

### Shake 🌿👤🐟

Salmão, Ikura, cebolinho  
*Salmon, Ikura, chives*

### Kokkuro 🌿👤🐟

Berbigão  
*Cockles*

### Golden 🌿👤🐟

Ostra c/ molho do chef e raspa de lima  
*Oyster with chef's sauce and lime zest*

### Gamba da costa 🌿👤🐟

Portuguese coastal prawn

### Samurai 🌿👤🐟🔥

Atum picado c/ kimchi e pepino  
*Minced tuna with kimchi and cucumber*

### 16 Chimi Chimi 🌿👤🐟🥑 *Chef's recommendation* 18

Camarão tempura, espargos grelhados envolvidos com atum braseado e molho chimichurri  
*Tempura prawn, grilled asparagus tossed with braised tuna and chimichurri sauce*

### 18 Black Dragon 🌿👤🐟🥑 20

Sarrajão com abacate e pepino, envolvido em sementes de sésamo de kimchi  
*Atlantic bonito with avocado and cucumber, tossed in kimchi sesame seeds*

### 19 Shiroi 🌿👤🐟 20

Lírio com abacate e pepino envolvido com peixe branco braseado e enguia  
*White fish with avocado and cucumber tossed with braised white fish and eel*

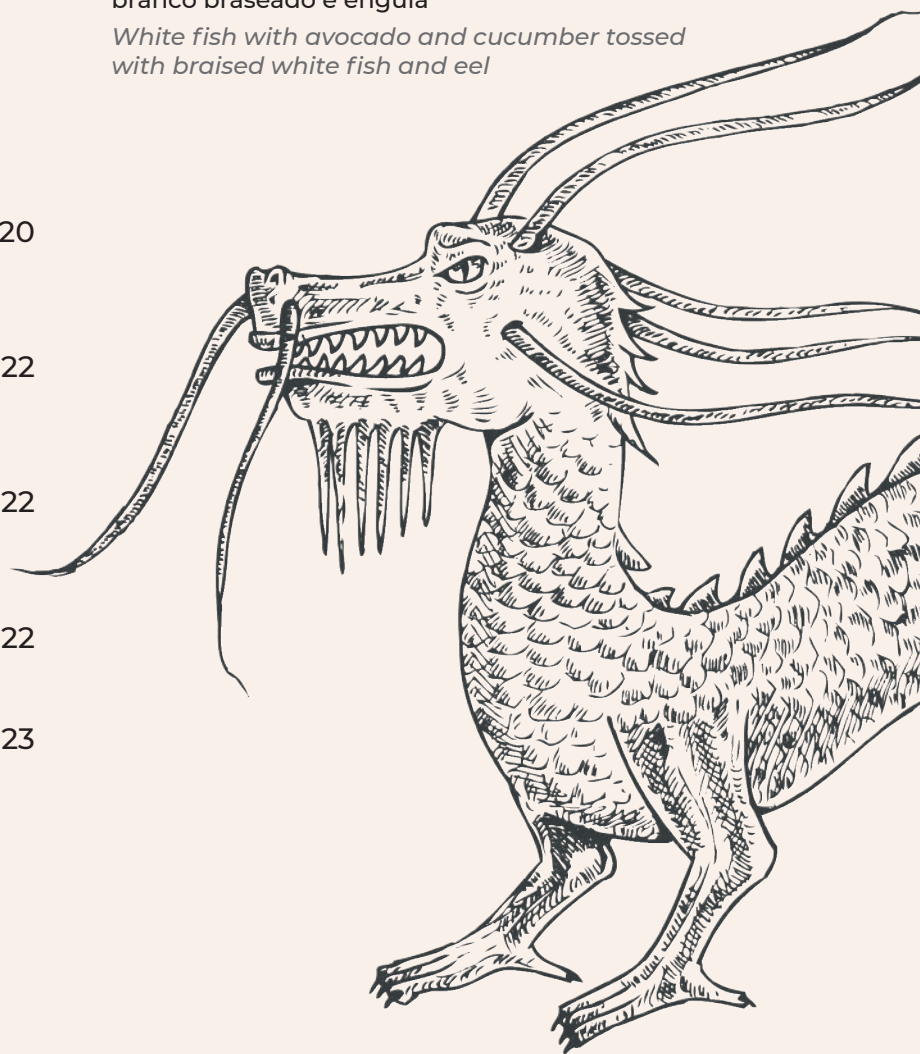
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## Tacos 1 pcs

**Salmão** 🌿 🍷 🍷 🍷  
*Salmon* 16

**Atum** 🌿 🍷 🍷 🍷  
*Tuna* 18

## Extras

**Kizami (Wasabi natural)** 5  
*Kizami (Fresh Wasabi)*





# Mediterranean

*Produce to Inspire*

# Entradas de cozinha

## Kitchen starters

**Azeitonas** 🌿🌿🌿  
*Olives*

**Sopa do dia** 🌿🌿  
*Soup of the day*

**Guacamole c/ nachos** 🌿🌿  
*Guacamole w/ nachos*

**Batatas fritas** 🌿🌿  
*Chips*

**Asinhas de frango** 🌿🌿🌿  
*Chicken wings*

**Croquetes de alheira (3 uni)** 🌿🌿🌿🌿  
*Traditional Portuguese "alheira" sausage croquettes*

**Croquetes de couve-flor (4 uni)** 🌿🌿🌿🌿🌿 *Chef's recommendation*  
*Cauliflower croquettes*

**Beef Tartar** 🌿🌿🌿🌿🌿  
*Bife, cebola roxa, ovo, sésamo, pickles, tabasco, chalota*  
*Beef, red onion, egg, sesame, pickles, tabasco, shallot*

**Frito misto** *Mixed fry* 🌿🌿🌿🌿  
*Camarão, polvo, vieiras, croquetes de alheira, croquetes de couve flor*  
*Prawn, octopus, scallops, traditional Portuguese "alheira" sausage croquettes, cauliflower croquettes*

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

**Mil folhas de morcela c/ puré de maçã e redução de vinho do Porto** 🌿🌿🌿🌿  
*Black Pudding and apple pastry served with a Port Wine sauce reduction*

**Burrata** 🌿🌿🌿🌿  
*Burrata, presunto, parmesão, azeitonas, tomate, cebola roxa, azeite trufado*  
*Burrata, prosciutto, parmesan, olives, tomato, red onion, truffle olive oil*

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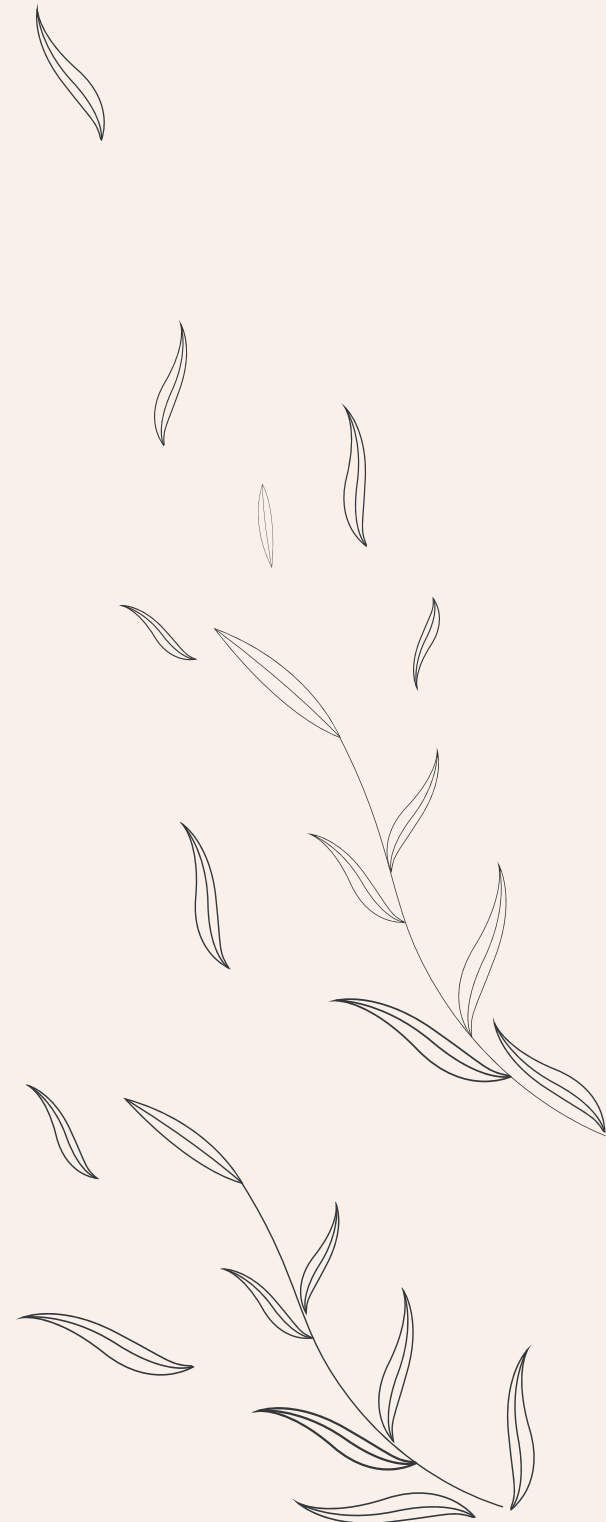
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# Principais

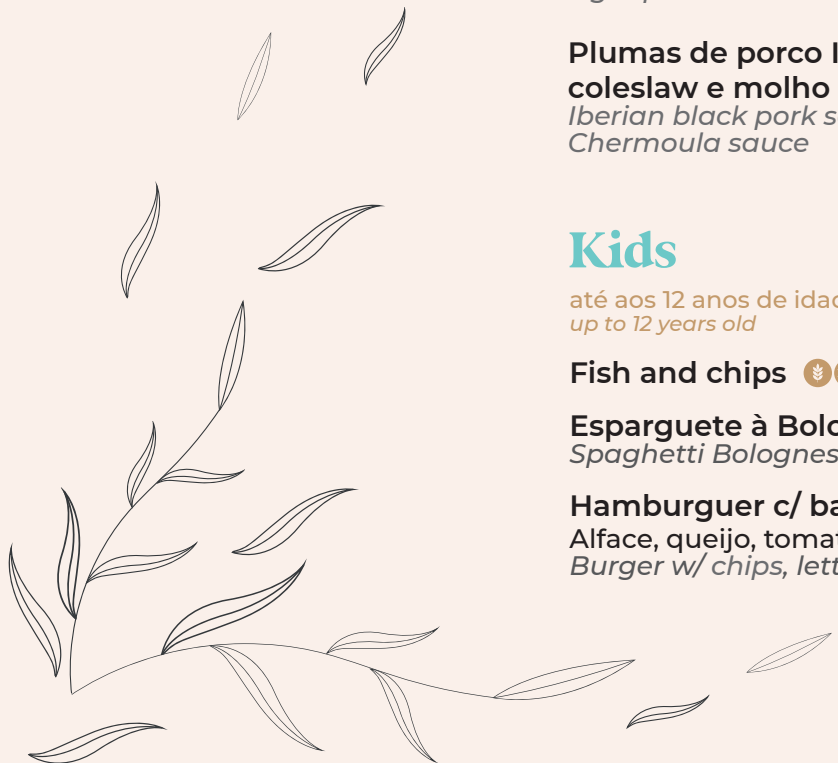
## Main Course

- Tagliata steak** 🌾🥩🍷🍴 48  
Entrecôte, pancetta, chimichurri acompanhado c/ salada de rúcula, tomate cherry, parmesão  
*Entrecôte, pancetta, chimichurri sauce with rocket salad, cherry tomato, parmesan*
- Linguini nero c/ gambas** 🌾🥩🍷🍴🍴🍴 32  
*Squid ink pasta with prawns*
- Picanha c/ batatas fritas e salada** 🌾🥩🍷🍴 38  
*Brazilian Rump Steak with chips and salad*
- Polvo de Santa Luzia à Lagareiro** 🌾👩🍳 *Chef's recommendation* 38  
Polvo acompanhado c/ batata a murro, brócolos  
*Octopus with Portuguese smashed potatoes, broccoli*
- Bacalhau c/ chouriço, abacate e migado de batata** 🍷🥩🐟🌿 38  
*Cod with chorizo, avocado and potato brandade*
- Dourada** 🌾🐟 38  
Dourada, batata a murro, espargos  
*Sea bream, Portuguese smashed potatoes, asparagus*
- Camarão tigre c/ arroz de limão** 🍷🍴🌿 *Chef's recommendation* 60  
*Tiger prawn served with lemon rice*
- Plumas de porco Ibérico servido com batata frita, coleslaw e molho de Chermoula** 🌾🥩🍷 44  
*Iberian black pork served with chips, coleslaw and Chermoula sauce*

## Kids

até aos 12 anos de idade  
up to 12 years old

- Fish and chips** 🌾🐟 19
- Esparguete à Bolonhesa** 🌾🥩🍷 19  
*Spaghetti Bolognese*
- Hamburguer c/ batatas fritas** 🌾🍷🍴 22  
Alface, queijo, tomate  
*Burger w/ chips, lettuce, cheese, tomato*



# Snacks Menu

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

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

(served with chips)

**Caesar** 🌾🥚🍷🍷🍷🍷 20  
Frango grelhado, bacon, alface, parmesão, maionese, molho César tabasco, ovo  
*Grilled chicken, bacon, lettuce, parmesan, mayo, caesar dressing, tabasco, egg*

**Prego de Camarão** 🌾🥚🍷🍷🍷🍷🍷 20  
*Fried Prawn sandwich*  
Camarão salteado, malagueta, alho, alecrim, rúcula  
*Sauteed prawns, chilli, garlic, rosemary, rocket*

**Prego do Lombo** 🌾🥚🍷🍷🍷🍷🍷 20  
*Sirloin sandwich*  
Lombo, agrião, molho chimichurri  
*Fillet steak, cress, chimichurri sauce*

**Well Burger** 🌾🥚🍷🍷🍷🍷 28  
Hamburguer, cheddar, ovo frito, bacon, alface, tomate, cebola roxa  
*Burger, cheddar, fried egg, bacon, lettuce, tomato, red onion*

**Peperonata** 🌾🥚 20  
Baguete c/ pimentos, cebola, tomate, queijo cheddar  
*Baguette with peppers, onion, tomato, cheddar cheese*

## Saladas Salads

**Caesar** 🌾🥚🍷🍷🍷🍷 24  
Frango, bacon, parmesão, alface, molho César, croutons  
*Chicken, bacon, parmesan, lettuce, caesar dressing, croutons*

**Gregga** 🥚🍷🍷 24  
Queijo feta, pimentos, cebola roxa, alface, oregãos, azeite, vinagre, hortelã  
*Feta cheese, peppers, red onion, lettuce, oregano, olive oil, vinegar, mint*

## Poke

**Salmão Salmon** 🌾🐟 25  
Arroz, manga, abacate, edamame, tomate cherry, pepino doce  
*Rice, mango, avocado, edamame, cherry tomato, sweet cucumber*

**Atum Tuna** 🌾🐟 27  
Arroz, manga, abacate, alho francês, alga Goma Wakame, pepino doce, tomate cherry  
*Rice, mango, avocado, Goma Wakame sea weed, leek, sweet cucumber, cherry tomato*

**Camarão grelhado Grilled prawn** 🌾🥚🍷🍷 27  
Arroz, manga, abacate, tomate cherry, alga Goma Wakame, edamame  
*Rice, mango, avocado, cherry tomato, Goma Wakame sea weed, edamame*

**Vegan** 🌾🍃 25



## Extras

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

## Sobremesas

### Dessert

<b>Eton mess</b> 🍷🍷🍷🌱	9,5
<b>Brownie c/ gelado</b> 🌱🍷🍷🍷🍷 <i>Brownie with ice-cream</i>	12
<b>Semi-frio de Pistachio</b> 🌱🍷🍷 <i>Pistachio soft ice-cream</i>	9,5
<b>Carpaccio de ananás c/ gelado</b> 🍷 <i>Pineapple carpaccio with ice-cream</i>	9,5
<b>Bola de gelado</b> <i>Ice-cream scoop</i> 🍷 Maracujá, canela, chocolate ou pistachio <i>Passion fruit, cinnamon, chocolate or pistachio</i>	6
<b>Pijaminha</b> 🌱🍷🍷🍷 <i>Dessert combo mix</i>	41

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 costumer.*

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



★ Recomendação do Chef | *Chef's recommendation* ★

## Alergénios Allergens



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