



MENU de BEBIDAS | BEVERAGE MENU

MAÇARICOS - COCKTAILS PARA COMEÇAR

COCKTAILS TO START

#1- long, herbal, low abv · 8.00

Martini Vibrante, 9diDante, Soda de Cedro
Martini Vibrante, 9diDante, Cedar Soda

#7 - short, zesty, woody · 12.50

Dewars 8 Whisky, Porto, Madeira, Lúpulo e Trigo Sarraceno
Dewars 8 Scotch, Port & Madeira Wine, Hops & Buckwheat

#6 - up, bubbly, evolving · 9.50

Beirão D'Honra, Amaro, Soda de Chá branco
Beirão D'Honra Liqueur, Amaro, White Tea Soda
Alergénico: lactose

#19 - short, floral, sweeter, non-alcoholic · 15.00

Ceder's Crisp, Martini Floreale, Paragon Penja, Romã
Ceder's Crisp, Martini Floreale, Paragon Penja, Pomegranate

Old Cuban - short, fresh, bubbly · 16.00

Abuelo Añejo rum, hortelã, lima, champagne
Abuelo Añejo rum, mint, lime, champagne





OS SOTAS - COCKTAILS PARA HARMONIZAR
OS SOTAS - DRINKS MADE TO PAIR

#4 - long, acidic, bubbly · 16.00

Medronho Eau-de-vie, Licor de Pêra e Cardamomo, Uva, Tônica
Medronho Eau-de-vie, Pear and Cardamom liqueur, Grape, Tonic

#12 - short, fresh, Citric · 14.50

The Botanist Gin, Limoncello de Tangerina, Amêndoa, Cardamomo
The Botanist Gin, Tangerine Limoncello, Almond, Cardamom
Alergénico: frutos secos – amêndoa
Versão sem-álcool disponível / *Non-Alcoholic version available*

#13 - short, spicy, citric · 12.00

Cachaça Yaguara, Lapsang-Sauchong, Piment D'Espelette, Mel de Eucalipto
Cachaça Yaguara, Lapsang-Sauchong, Piment D'Espelette, Eucalyptus honey

#14 - long, spicy, herbal · 12.00

Roku Gin, Matcha Cordial, Ginger Beer

#2 - medium, cherries, fruity · 12.00

Toda a Cereja do Fundão com Vodka, Starlino e Vermute
The whole Fundão cherries preserved in Vodka, Starlino and Vermouth

Madeira Cobbler - long, fruity, bittersweet · 14.00

Verdelho, Falernum, Abacaxi, Orgeat, Lima
Verdelho Madeira wine, Falernum, Pineapple, Orgeat, Lime
Alergénico: frutos secos - amêndoa





RESCALDO- COCKTAILS PARA TERMINAR
COCKTAILS TO FINISH

#3 - short, umami, boozy · 18.00

Rémy Martin 1738 Cognac, Pêra, Bitter de Shiitake
Rémy Martin 1738 Cognac, Pear, Shiitake Bitter

#11 - short, fruity, tropical· 14.00

Canerock Rum, Banane du Brésil, Café
Canerock Rum, Banane du Brésil, coffee

#10 - short, zesty & (not too) fruity · 12.00

Tequilla Plata, Rum de Gengibre e Framboesa
Tequilla Plata, Ginger Rum and Raspberry

#9 Kacicolada - long, iced, fruity & salty · 12.50

W. Hinton 6 anos & Plantation Pineapple runs, Côco Salgado, Ananás Grelhado
W. Hinton 6 years & Plantation Pineapple rums, Salted Coconut, Grilled Pineapple

#15 - medium, fresh, non-alcoholic · 8.00

Martini Floreale & Vibrante, framboesa, bolhas
Martini Floreale & Vibrante, raspberry, bubbles

#16 - short, fruity, sweet · 13.00

Abuelo Añejo Rum, Alperce, Ananás Grelhado, Canela
Abuelo Añejo Rum, Apricot, Grilled Pineapple, Cinnamon

Sazerac - short, boozy, complex · 18.00

Rémy Martin VSOP Cognac, Absinth, Peychaud's Bitter





APERITIFS & BITTERS

Moot Madeira, *wine vermouth* · 10.00

Cinzano 1757, *vermouth* · 12.00

Amaro Montenegro · 12.00

Campari · 10.00

LICORES LIQUEURS

Amêndoa Amarga, *bitter almond* · 9.00

Ginja Mariquinhas, *sour cherry* · 10.00

Licor Beirão D'Honra, *orange & spices* · 12.00

Limoncello, *lemon* · 10.00

Tia Maria, *coffee* · 10.00

Giffard Apricot, *fruity* · 10.00

Giffard Banane du Brésil, *banana* · 12.00

Giffard Menthe Pastille, *mint* · 10.00

June Pêra e Cardamomo, *pear and cardamom* · 10.00

Nixta, *corn* · 10.00





SCOTCH WHISKY

SPEYSIDE

Glenfiddich 21 · 44.00

NOMAD, 7, Outland · 14.00

ISLAY

Bruichladdich - The Classic Laddie · 16.00

BLEND

Dewar's 8 Caribbean Smooth · 12.00

IRISH WHISKY

Sexton, Irish · 14.00

BOURBON WHISKY

Buffalo Trace, Bourbon · 12.00

JAPANESE WHISKY

Nikka Pure Malt · 20.00

FUNKY WHISKY

Portugal, WoodWork Whisky · 22.00

Mexico, Abasolo Whisky · 18.00

COGNAC

Remy Martin VSOP · 16.00

Remy Martin 1738 · 19.00





GIN

DRY

Portofino Dry Gin, Liguria · 19.00

Tanqueray London Dry · 11.00

The Botanist, Islay · 16.00

FRUITY & SPICED

Roku, Japan · 16.00

Baleia, Azores, Portugal · 18.00

Hendricks Orbium, Scotland · 16.00

TONIC WATER

Tonic San Pellegrino *woody*

Fever-Tree *slim line tonic*

VODKA

Morosha, Trigo Wheat · 12.00

Nikka Coffey Vodka, Japan Blend · 19.00





TEQUILA & MEZCAL

- Amores Jován, Mezcal *Oaxaca* · 22.00
- Komos Añejo, *Cristalino* · 35.00
- 1800 Silver, *Plata* · 14.00

CACHAÇA

- Yaguara Organic, · 14.00

BRANDIES & EAU-DE-VIE

- Louriana XO, *eau-de-vie* · 32.00
- Medronho JR BIO, *wild strawberry schnapps* · 12.00
- Adega Velha 12 Anos · 19.00

RUM

- Abuelo Añejo, *Panamá* · 14.00
- Abuelo 12 anos, *Panamá* · 16.00
- Abuelo XV Tawny, *Panamá* · 21.00
- Canerock *Spiced, Jamaica* · 16.00
- William Hinton 6 anos, *Madeira* · 14.00
- Plantation Pineapple, *blend* · 14.00

ABUELO Rum - Tasting Series

- Añejo, 12 Años, XV Tawny
- 22.00 (3x25ml)

Dose de serviço de espirituosos – 50ml



Serving pour for spirits – 50ml



CERVEJA ARTESANAL CRAFT BEER

- Dois Corvos, Creature American IPA 33cl · 7.00
Dois Corvos, Prata Pilsner 33cl · 7.00
Dois Corvos, A Loco en el Coco, Coconut Pastry Imperial Stout 44cl · 9.50

VINHOS WINES

	15cl 75cl
Espumante · Raza Pet-Nat Branco, <i>Trajadura</i>	12.00 50.00
Champagne · Pierre Brocard Tradition, <i>Assemblage</i>	20.00 90.00
Rosé · Atlantis, <i>Tinta-Negra</i>	8.00 30.00
Branco · Flôr-do-Guadiana, <i>Arinto & Chardonnay</i>	7.00 29.00
Tinto · Filipa Pato Dinâmica, <i>Baga</i>	8.00 34.00

FORTIFICADOS FORTIFIED

	7cl
Moscatel · Horácio Simões Moscatel Roxo 2006	12.00
Porto Tawny · Quinta do Infantado Reserva BIO	11.00
Porto Ruby · Fonseca Terra Prima BIO	6.00
Madeira · Pereira D'Oliveira Verdelho 15 anos	16.00
Carcavelos · Villa Oeiras Superior	8.00
Jerez · Primitivo Collantes Arroyuelo <i>Fino En Rama</i>	8.00





COMPAGNIE COGNIALE TEAS · 4.50

Rooibos des Tropiques
English Breakfast
Sencha
Chamomile
Quatre fruits rouges
Earl Grey Supérieur

SPECIALTY COFFEE

torrado em Lisboa · roasted in Lisbon
Espresso | doppio · 2.00 | 3.00

SUMOS, ÁGUAS & REFRIGERANTES

SOFT-DRINKS & WATERS

Limonada *lemonade* · 4.00
Refrigerantes *sodas* · 4.00
San Pellegrino *tonic water* · 5.50
Fever-Tree slim line *tonic* · 5.50
Luso, *still water 25cl* · 2.00
Pedras Salgadas, *sparkling water 25cl* · 2.00
Água Castelo, *soda water 20cl* · 2.00

Os preços apresentados neste menu estão apresentados em euros (€), e incluem IVA à taxa legal em vigor.
The products are priced in the local currency (Euros €) and include tax at the legal rate.

