



MENU de BEBIDAS | BEVERAGE MENU

MAÇARICOS – COCKTAILS PARA COMEÇAR COCKTAILS TO START

#1– long, herbal, low abv · 8.00

Martini Vibrante, Cinzano 1757, Soda de Cedro
Martini Vibrante, Cinzato 1757, Cedar Soda

#7 – short, zesty, woody · 12.50

Dewars Whisky, Porto, Madeira, Lúpulo e Trigo Sarraceno
Dewars 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

#17 – short, fresh, NO abv · 12.00

Ceder's Crisp destilado sem alcól, Orgeat, Laranja
Ceder's Crisp non-alcoholic spirit, Orgeat, Orange
Alergénico: frutos secos – amêndoa

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

#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

#13 – short, spicy, citric · 12.00

Cachaça Leblon, Bruichladdich, Piment D'Espelette, Mel de Eucalipto
Cachaça Leblon, Bruichladdich, Piment D'Espelette, Eucalyptus honey

#14 – long, spicy, herbal · 12.00

Roku Gin, Matcha Ginger Beer

#18 – long, herbal, NO abv · 8.00

Cordial Paragon Penja, Soda de Cedro
Paragon Penja Cordial, Cedar Soda

#4 – long, acidic, bubbly · 16.00

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

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, sweet & salty · 14.00

Canerock Rum, Ron Cdon Café, Banane du Brésil, Café Salgado
Canerock Rum, Ron Cdon Café, Banane du Brésil, salty coffee

#5 – short, tropical, fruity · 14.00

Blend de Rums, sementes de abóbora, Falernum, Fermentado Kvass
Rum blend with pumpkin seeds, Falernum, Kvass
Alergénico: frutos secos – amêndoa

#9 Kakicolada – long, iced, fruity & salty · 12.50

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

#15 – medium, fresh, NO abv · 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
Chartreuse Vert, *herbal* · 10.00
Giffard Apricot, *fruity* · 10.00
Giffard Banane du Brésil, *banana* · 12.00
Giffard Menthe Pastille, *mint* · 10.00
June Péra e Cardamomo, *pear and cardamom* · 10.00
Chartreuse Vert, *herbal* · 16.00





SCOTCH WHISKY

SPEYSIDE

Glenlivet 18 · 32.00

Glenfiddich 21 · 80.00

HIGHLAND

Glenmorangie 10 · 18.00

ISLAY

Laphroig 10 · 18.00

Bruichladdich - The Classic Laddie · 16.00

BLEND

Dewar's 8 Caribbean Smooth · 12.00

IRISH WHISKY

Sexton · 14.00

BOURBON WHISKY

Buffalo Trace, Bourbon · 12.00

JAPANESE WHISKY

Nikka Pure Malt · 20.00

PORTUGUESE WHISKY

WoodWork Whisky · 16.00

COGNAC

Remy Martin VSOP · 16.00

Remy Martin 1738 · 19.00

SODA MIXER · +2.50





GIN

DRY

- Bombay Sapphire, England · 32.00
- The Botanist, Islay · 16.00
- Portofino Dry Gin, Liguria · 19.00

FRUITY & SPICED

- Roku, Japan · 16.00
- Adamus, Portugal · 18.00
- Hendricks Orbium, Scotland · 16.00

TONIC WATER · +2.50

- Tonic San Pellegrino *woody*
- Fever-Tree *slim line tonic*

VODKA

- Morosha, Trigo Wheat · 12.00
- Nikka Coffey Vodka, Japan Blend · 19.00

SODA MIXER · +2.50





TEQUILA & MEZCAL

- Altos Plata · 14.00
Komos Añejo, *Cristalino* · 35.00
Derrumbes n°1, *Mezcal Oaxaca* · 22.00

CACHAÇA

- Carvalheira, *tradicional* · 15.00
Leblon, *premium* · 14.00

BRANDIES & EAU-DE-VIE

- Louriana XO, *eau-de-vie* · 32.00
Medronho Maria's, *wild strawberry schnapps* · 14.00
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

SODA MIXER · +2.50

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 NATURAIS & CIDRAS NATURAL WINES & CIDER

	15cl 75cl
Cidra · Eric Bordelet <i>Poiré Authentique</i>	7.00 32.00
Espumante · Raza Pet-Nat Rosé, <i>Espadeiro Vinhão</i>	12.00 50.00
Champagne · Pierre Brocard Tradition, <i>Assemblage</i>	19.00 89.00
Rosé · Quinta da Biaia 750, <i>Mourisco</i>	8.00 34.00
Branco · Quinta de Sant'Ana, <i>Fernão Pires</i>	7.00 32.00
Tinto · Filipa Pato Dinâmica, <i>Baga</i>	8.00 34.00

FORTIFICADOS FORTIFIED

	7cl
Moscatel · Horácio Simões Moscatel Roxo 2006	11.00
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

Kombucha Gengibre e Limão · 5.50

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

