



MENU de BEBIDAS | BEVERAGE MENU

MAÇARICOS - COCKTAILS PARA COMEÇAR

COCKTAILS TO START

#28- short, bitter, herbal 12.00

Glenfiddich 12, Campari, manjeriçã, Ervilha
Glenfiddich 12m Campari, basil, peas

#8 - short, medium-dry, low abv 9.00

9diDante Purgatório Dry, Moot Vermute, Verjus, queijo
9diDante Purgatório Dry, Moot Vermouth, Verjus, cheese

#22 – short, bitter, not boring 9.50

Campari, 9diDante, café
Campari, 9diDante, coffee

#23 – non-alcoholic, funky, fun 15.00

Ceder's, Paragon White Penja, Tiki bitter
Ceder's, Paragon White Penja, Tiki bitter
Alergénico: frutos secos – amêndoa
Allergens: nuts - almond

#25 – low abv, herbal, refreshing 11.00

Vermute seco, maçã, canela, tomilho, cedro, alecrim
Dry Vermouth, appel, cinnamon, thyme, cedar, rosemary

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 15.50

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

#13 - short, spicy, citric 13.00

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

#27 – long, fresh, bubbles 12.00

Tequila 1800, Savoia, Hibiscus, Verjus, Toranja
Tequila 1800, Savoia, Hibiscus, Verjus, Grapefruit

#24 – umami, clarified, smokey 15.00

Mezcal, Aperol, Chartreuse Jaune, tomate
Mezcal, Aperol, Jaune Chartreuse, tomato
Alergénios: lactose
Allergens: lactose

Reduced Whisky Sour - Short, woody, foamy 18.00

Woodwork Portuguese Cask, redução de vinho da madeira, bitter nuclear
Woodwork Portuguese Cask, Madeira wine reduction, naked bitter

Colab.- 18.68 x Mr. Lyan





RESCALDO- COCKTAILS PARA TERMINAR

COCKTAILS TO FINISH

#20 – short, floral, magic 16.00

Baleia Gin, Menthe-Pastille, rosa

Baleia Gin, Menthe-Pastille, rose

#21 – long, spiced, fruity 14.00

Rémy Martin, Piment D'Espelette, Redon, Ginger Ale

Rémy Martin, Piment D'Espelette, Redon, Ginger Ale

#26 – short, tropical, herbal 16.00

Brugal 1888, Chartreuse Vert, manga, café

Brugal 1888, Chartreuse Vert, mango, coffee

#15 - medium, fresh, non-alcoholic 8.50

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

Porto Cocktail - short, boozy, fruity 18.50

Louriana XO, Qta Infantado Dry White, Ginja Mariquinhas, Louro

Louriana XO, Qta Infantado Dry White, Ginja Mariquinhas, bay leaf

Colab.- 18.68 x Mr. Lyan





APERITIFS & BITTERS

Moot Madeira, <i>wine vermouth</i>	10.00
Cinzano 1757, <i>vermouth</i>	12.00
Amaro Montenegro	12.00
Campari	10.00

LICORES LIQUEURS

Amêndoa Amarga, <i>bitter almond</i>	9.00
Ginja Mariquinhas, <i>sour cherry</i>	10.00
Licor Beirão D'Honra, <i>orange & spices</i>	12.00
Limoncello, <i>lemon</i>	10.00
Tia Maria, <i>coffee</i>	10.00
Giffard Apricot, <i>fruity</i>	10.00
Giffard Banane du Brésil, <i>banana</i>	12.00
Giffard Menthe Pastille, <i>mint</i>	10.00
June Pêra e Cardamomo, <i>pear and cardamom</i>	10.00
Nixta, <i>corn</i>	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 27.00

FUNKY WHISKY

Portugal, WoodWork Whisky 25.00
Mexico, Abasolo Whisky 18.00

COGNAC

Remy Martin VSOP 17.00
Remy Martin 1738 24.00





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 <i>Oaxaca</i>	18.00
Komos Añejo, <i>Cristalino</i>	35.00
1800 Silver, <i>Plata</i>	14.00

CACHAÇA

Yaguara Organic,	14.00
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BRANDIES & EAU-DE-VIE

Louriana XO, <i>eau-de-vie</i>	32.00
Medronho JR BIO, <i>wild strawberry schnapps</i>	12.00
Adega Velha 12 Anos	19.00

RUM

Abuelo Añejo, <i>Panamá</i>	14.00
Abuelo 12 anos, <i>Panamá</i>	16.00
Abuelo XV Tawny, <i>Panamá</i>	21.00
Canerock <i>Spiced, Jamaica</i>	16.00
William Hinton 6 anos, <i>Madeira</i>	14.00
Plantation Pineapple, <i>blend</i>	14.00

ABUELO Rum - Tasting Series

Añejo, 12 Años, XV Tawny	22.00 (3x25ml)
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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>	8.00 35.00
Espumante	Meuzenne, <i>Blend Champagne/Cerveja</i>	75.00
Rosé	Qta Monte D'oiro Reserva, <i>Syrah</i>	8.50
Rosé	Rufia Rosado, <i>Rufete Mencia</i>	9.00
Branco	João Pato Quaaaq Quaaaq, <i>Blend</i>	9.00
Branco	Menina d'Uva Liquen, <i>Malvasia</i>	11.50
Tinto	Só Vinha, <i>Blend</i>	9.00
Tinto	Pirata da Viúva Tutti-Frutti, <i>Blend</i>	12.00

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

CAFÉ DE ESPECIALIDADE

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.

