

INSPIRAÇÕES FRESCAS FRESH INSPIRATIONS

Salada de camarão, manga, tomate, parmesão e molho de citrinos

Prawn salad, mango, tomato, parmesan, citrus dressing

19 € 🍷🍷🍷🍷🍷

Salada de polvo com chalota caramelizada

Octopus salad with caramelized shallot

18 € 🍷🍷🍷

Salada de frango fumado, bacon, tomate, croutons
Smoked chicken salad, bacon, tomato and croutons

17 € 🍷🍷🍷🍷🍷

Salada de quinoa, tomate, amêndoa, romã, coco e vinagrete de framboesa
Quinoa salad, tomato, almonds, pomegranate, coconut and raspberry vinaigrette

15.5 € 🍷🍷🍷🍷🍷

SUJA MÃOS WITH HANDS

Tacos de caranguejo casca mole
Soft shell crab tacos

25 € 🍷🍷🍷🍷🍷🍷

Tempura de gambas em panko e amêndoa com molho trufado
Prawns tempura with panko and almonds with truffle sauce

19 € 🍷🍷🍷🍷🍷

Tacos camarão
Prawn tacos

18 € 🍷🍷🍷

Bao de cordeiro
Lamb bao

18 € 🍷🍷🍷🍷

Bao de camarão
Shrimp bao

18 € 🍷🍷🍷🍷

Tosta de camarão
Shrimp Toast

16 € 🍷🍷🍷

Tacos frango crocante
Crispy chicken tacos

15 € 🍷🍷🍷🍷

Gyozas de vegetais
Vegetables gyozas

15 € 🍷🍷🍷🍷🍷

Tostada Soul Garden
Soul Garden tostada

15 € 🍷🍷🍷🍷

Tacos de tofu
Tofu tacos

14 € 🍷🍷🍷🍷

Tempura de legumes e cogumelos
Vegetables and mushrooms tempura

14 € 🍷🍷🍷🍷🍷

Asas de frango
Chicken wings

12 € 🍷🍷🍷🍷

COMER À COLHER WITH A SPOON

Sopa de camarão e leite de coco
Thai Prawn Coconut soup

12 € 🍷🍷🍷

Sopa Miso com wakame e tofu
Miso soup with wakame and tofu

8 € 🍷

CRU E SAUDÁVEL RAW & HEALTHY

Tartaro de atum com sésamo
Tuna tartar with sesame

17 € 🍷🍷🍷🍷

Salmão braseado em mostarda japonesa
Torched salmon with Japanese mustard sauce

15 € 🍷🍷🍷

Ceviche de corvina com aji amarillo
White bass ceviche with aji amarillo

16 € 🍷🍷🍷🍷



SABORES DO JAPÃO JAPANESE FLAVOURS

HOT ROLLS

Hot Maki Rolls

Ebi Hot [6 pieces]

Camarão, salmão, maionese
picante e teriyaki
Prawn, salmon, spicy
mayonnaise and teriyaki

19.5 € 🍷🍷🍷🍷🍷🍷

Special Hot [8 pieces]

Salmão, queijo creme, ito
tougarashi e teriyaki
Salmon, cream cheese, ito
tougarashi and teriyaki

17.5 € 🍷🍷🍷🍷🍷🍷

Hot Sake [8 pieces]

Salmão, queijo creme,
cebolinho e teriyaki
Salmon, cream cheese, chives
and teriyaki

16 € 🍷🍷🍷🍷🍷🍷

URAMAKI

Inside out traditional roll [8 Pieces]

Soul Garden

Camarão frito, takuan, salmão e
abacate
Fried prawn, takuan, salmon and
avocado

23.5 € 🍷🍷🍷🍷🍷🍷

Soft Shell

Caranguejo casca mole,
espargos, cebola frita e
maionese de lima
Soft shell crab, asparagus, crispy
onion and lime mayonnaise

27 € 🍷🍷🍷🍷🍷🍷

California Soul

Camarão, abacate e pepino
Prawn, avocado and cucumber

21.5 € 🍷🍷🍷🍷

Yasai

Pepino, espargo, manga e
abacate
Cucumber, asparagus, mango
and avocado

16 € 🍷🍷🍷

Spicy Tuna

Atum, maionese picante e
abacate
Tuna, spicy mayonnaise and
avocado

20 € 🍷🍷🍷🍷

GUNKAN

A ball of rice topped with fish
[2 Pieces]

Salmon

Salmão, tomate seco e teriyaki
Salmon, dried tomato
and teriyaki

11 € 🍷🍷🍷

NIGIRI / CHIRASHI

Nigiri Moriwase [6 pieces]

Salmão, atum e peixe branco
Salmon, tuna and white fish

25 € 🍷🍷🍷🍷🍷🍷

Chirashi [9 pieces]

Peixe fatiado sobre arroz de
sushi

Sliced fish over sushi rice

28 € 🍷🍷🍷🍷

Tuna

Atum, kimchi, togarashi e
cebola frita
Tuna, kimchi, togarashi and
crispy onion

13 € 🍷🍷🍷🍷

SASHIMI

Sashimi Salmão [7 pieces]

Sashimi de salmão com molho
kimchi

Salmon sashimi with kimchi
sauce

18 € 🍷

White Fish

Peixe branco, camarão, tobiko e
maionese japonesa White fish,
prawns, tobiko and Japanese
mayonnaise

13.5 € 🍷🍷🍷🍷

Sashimi Moriwase [15 pieces]

Sashimi fusion trufado
Truffled fusion sashimi

32 € 🍷🍷🍷🍷

AMANTES DE CARNE MEAT LOVERS

Ribs de porco preto cozida lentamente
Slow cooked black pork ribs
20 € 🍷🍴

Barriga de porco cozida lentamente com hoisin, bimis, shitaki e pimento
Slow cooked pork belly with hoisin, broccolini, shitaki and peppers
20 € 🍷🍴🌶️

Pad thai de frango
Chicken pad thai
19 € 🍷🍴🌶️

Nasi goreng de frango
Chicken nasi goreng
19 € 🍷🍴🌶️

Thai beef com molho de soja picante
Thai beef with spicy soya sauce
33 € 🍷🍴🌶️

PEIXE & MARISCOS FISH & SEAFOOD

Tataki de atum com sésamo e batata doce
Seared tuna with sesame and sweet potato
18 € 🍷🍴🌶️

Yaki udon de gambas e legumes
Stir fried Udon noodles with prawns and vegetables
22 € 🍷🍴🌶️

Bacalhau fresco em miso e sake com bok choy
Fresh cod on miso and sake with bok choy
25 € 🍷🍴

Caril massaman de camarão com arroz de coco
Massaman prawn curry with coconut rice
25 € 🍷🍴

PARA PICAR SMALL BITES

Legumes em folha de arroz
Vegetables with rice leaf
9 € 🍷🍴

Casca de batata crocante com molho aioli
Crispy potato skin with aioli sauce
8 € 🍷🍴🌶️

Nachos com guacamole
Nachos with guacamole
8 € 🍷🍴

Edamame salgado e picante
Salty and spicy edamame
7 € 🍷🍴

MOMENTO DOCE SWEET TOOTH

Cheesecake de tâmaras e caju, sobert de coco
Dates and cashew cheesecake, coconut sorbet
11 € 🍷🍴🌶️

Sanduiche de biscoito de arroz com mascarpone e cerejas
Open faced rice biscuits sandwich with mascarpone and cherries
9 € 🍷🍴🌶️

Mousse de coco com manga e litchia
Coconut mousse with mango and lychee
9 € 🍷🍴

Torta de nashi, caramelo salgado e amareto
Japanese pear roll with salted caramel and amaretto
9 € 🍷🍴🌶️

Ganache de chocolate branco com infusão de açafraão e yuzu, servido com maçã caramelizada
White chocolate ganache infused with saffron and yuzu, served with caramelized apple
9 € 🍷🍴

Mousse de pêra e chocolate recheada com gel de Asahi
Pear and chocolate mousse filled with Asahi gel
9 € 🍷🍴

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado

Any dish food or beverage couvert included can't be charged if not requested by the cliente or if be unusable

Os produtos e ingredientes selecionados deste menu, maioritariamente orgânicos, espelham a nossa preocupação com o ambiente e a sustentabilidade. A seleção de compra dos produtos e ingredientes assenta na preferência de fornecedores locais e certificados

This menu's products and ingredients, which are mostly organic, reflect our commitment to the environment and sustainability. The product and ingredient purchases are made with a preference for local and certified suppliers.

Preços com IVA e 5% de taxa de serviço.

All prices are inclusive of VAT and 5% service charge

-  Tremoços/Lupine
-  Amendoins/Peanuts
-  Leite/Milk
-  Frutos casca rija/Nuts
-  Sésamo/Sesame seeds
-  Sulfitos/Sulfites
-  Peixe/Fish
-  Glúten/Gluten
-  Soja/Soy
-  Crustáceos/Crustacean
-  Ovo/Egg
-  Mostarda/Mustard
-  Aipo/Celery
-  Molusco/Mollusk
-  Vegetariano/Vegetarian
-  Vegan

SIGNATURE'S 17€

SEXY THAI

Ciroc Pineapple, Benedictine, Pineapple juice, Lemon juice, Orgeat syrup

"Maybe I'm too late to be your first. But right now, I'm preparing myself to be your last."

SHAKE YOUR SOUL

Tequilla Reposado, Pisco, Guarana Infusion, Seven Up
"Gravitation is not responsible for people drinking the Soul-shaking elixir."

WAGAZABI

Sake Junmai, Spiced Rum, Wasabi paste, Nori seaweed
"We've learned that nothing is perfect, until we pair it with sushi..."

IRRESISTIBLE

Roku Gin, Aperol, Grapefruit juice, Egg white
"You are enough to drive a saint to madness or a king to his knees."

COCKTAILS 15€

FUME'

Mezcal anejo, Red vermouth, Kahlua, Lime juice, Cinnamon syrup,
"There may be a great fire in our Souls, yet no one ever comes to warm himself at it, and the passers-by see only a wisp of smoke."

PASSION

Spiced Rum, Cranberry juice, Orange juice, Passion fruit foam
"It is the Soul's duty to be loyal to its own desires. Firstly, it must abandon itself to Passion."

HOT ROYAL

Cognac, Beirão, Pineapple juice, Lime juice, Agave syrup, Chili pepper
"In the past, people were born royal. Nowadays, royalty comes from how and what you do."

TWO CONTINENTS

White rum, pisco, tequila blanco, Cachaça, Sake, Guaraná Soda and Agave syrup
"Having one is just alright, two is too many, three is not enough..."



MOCKTAILS 13€

SUMMER KICK

Passion Fruit, orange juice, honey, egg white
"I wonder what it would be like to live in a world where it was always June."

GREEN AND GREAT

Apple juice, Cinnamon syrup, Lime juice, Basil, Ginger Ale
"The future will either be green or not at all."

WONDERLAND

Raspberry puree, Orange juice, Lime juice, Egg white
"You may say I'm a dreamer, but I'm not the only one. I hope someday you'll join us. And the world will live as one."

TO SHARE among 4 souls

PORTSIDE - MULE 50 €

Vodka, Porto Dry, Lime juice, Ginger beer
"If you don't drink, how will your friends know that you love them at 2am?"

POMEJITO 50 €

Rum, Espumante, Sugar cane, Lime, Pomegranate, Mint
"Too much of anything is bad, but too many Pomejitos are barely enough."

SAMBIRINHA 50 €

Cachaça, Guava shrub, Lime juice
"Happiness is having a rare steak, a jar of Sambirinha and a dog to eat the rare steak."

SOULGRIA 45 €

Sparkling wine, red fruits, Soul Garden mix
"Why Soulgria? We believe in drinking responsibly, that's why we use organic fruit."

WINE BY GLASS CHAMPAGNE & SPARKLING

POMMERY APANAGE, Brut, France, Champagne 20 €
Yellow fruit paired with sweet citrus fruits and delicate notes of white flowers

LUIS PATO, Vinha Pan, Portugal, Bairrada 7 €
Delicate hints of apricot and redcurrant with notes of earthy minerality

WHITE

COVELA, Portugal, Avesso Vinho Verde 8 €
Soft to full-bodied fine minerality and a clean citrus flavor.

PASQUA, Pinot Grigio, Italy, Friuli Venezia Giulia 9 €
Fruity and intense but yet balanced. Notes of toast, hazelnut and vanilla

VALDIVIESO, Chardonnay, Chile, Curico Valley 10 €
Fresh, crispy and slightly acid to refresh the palate.

RAMOS PINTO, Duas Quintas Branco, Portugal, Douro 11 €
Intense, wide mouth with soft texture. Citric and ripe fruit aromas. Fresh and long.

ROSE

QUINTA DO ESPINHO, Portugal, Douro 7 €
Red fruit well balanced with mineral acidity, which leaves a pleasant after-taste.

L'OSTAL E CAZES, Syrah, Grèñache, France, Provence 8 €
Light and fresh. It finish with a touch of freshness with fruity aromas

RED

QUEVEDO, Oscar's, Cabernet Sauvignon, Portugal, Douro 8 €
Medium body, full of young fruits and a touch of oak

SIRIUS, Merlot, France, Bordeaux 9 €
Medium-bodied with lively acidity, firm tannins and berry fruit notes

PALACIOS REMONDO, Rioja La Vendimia, Spain, Rioja 10 €
Juicy orchard fruit and soft minerality lead to a long, refreshing finish

THE NED, Pinot Noir, New Zealand, Marlborough 11 €
Smooth, fruity light-bodied with toasty and smoky oak notes

SWEET & PORT

VENÂNCIO DA COSTA LIMA, J.M.V. Moscatel de Setúbal, Portugal 7 €
Complex aromas of grape raisins, dried fruits and honey.

QUEVEDO, Port Tawny, Portugal, Douro 8 €
Spicy entry on the palate followed by a touch of red and dried fruits.

RAMOS PINTO, Ruby Port, Portugal, Douro 10 €
Fresh and fruity aromas with cherry, blackberry, plum and raspberry.

GIN TONIC FOR THE SOUL

Iconic gins paired with bespoke garnishes to enhance their tasting notes and release all their aromatic essence. A splash of premium tonic to top up and... cheers!

Soul Garden Gin – Lisbon 19 €
Edible flowers, Mint, Cucumber



Real Gin - Portugal 19 €
Ginger, Lemon, Peach

Nordes - Spain 19 €
Blueberries, Raspberries, Sage

Ki No Bi Kyoto - Japan 22 €
Kumquat, Lemongrass, Lime

Monkey 47 - Germany 23 €
Grapefruit, coriander,

SAKE BY BOTTLE

Ozeki Yamada Nishiki – Tokubetsu Junmai 12 €
Cheio de corpo e seco
Full-body and dry

Karatamba - Ozeki 15 €
Leve de corpo e semi-seco
Light body and semi-dry

Ozeki Nama – Futsushu 18 €
Refrescante e doce
Refreshing and sweetish

Shirakawago Junmai Nigorizake - Gifu 22 €
Cremoso e intenso
Creamy and intense

Yamatoshizuku Junmai Ginjo - Akita 25 €
Mineral, leve e equilibrado
Mineral, light and balanced

Kubota Junmai Daiginjo - Hokuriku 30 €
Leve e doce
Light and sweet

GIN

Principais Botânicos/ Main botanicals

Soul Garden Gin - Lisbon 16 €
Blueberries, Geranium, Cucumber, Bergamot
Mirtilos, Gerânio, Pepino, Bergamota



LONDON DRY STYLE

All the flavor ingredients are extracted before or during distillation

Beefeater - England 12 €
Laranjas de Sevilha, casca de Limão e Sementes de Coentros
Seville Oranges, Lemon Peel, Coriander Seeds

Tanqueray Dry - Scotland 12 €
Zimbro Toscano, Raiz de Angelica, Coentros, e Alcaçuz
Tuscan Juniper, Angelica Root, Coriander and Liquorice

Beefeater Pink - England 12 €
Morango, Lima, Toranja, Casca de Limão e Alcaçuz
Strawberry, Lime, Grapefruit, Lemon Peel, Liquorice,

Bombay Sapphire – England 13 €
Casca de Limão, Bagos Cubeb, Coentros, Raiz de Andelica and Alcaçuz
Lemon peel, Cubeb berries, Coriander, Angelica root, Liquorice

Martin Miller's - England 14 €
Angelica, Cássia, Canela, Flor de Iris, Alcaçuz, Noz-moscada,
Laranja e Lírio
Angelica, Cassia, Cinnamon, Iris Flower, Licorice, Nutmeg, Orange
and Orris

Hendricks - Scotland 16 €
Rosa Búlgara e Pepino
Bulgarian Rose and Cucumber

Bulldog – England 16,5 €
Lavanda,Íris, Dragon Eye, Cássia e Folhas de Lotus
avander, Iris, Dragon eye, Cassia, Lotus Leaves

Tanqueray 10 - Scotland 17,5 €
Coentros, Angelica, Alcaçuz, Toranja, Lima e Laranja
Coriander, Angelica, Liquorice, Grapefruit, Fresh Lime and Fresh
Orange

Sipsmith - England 18 €

Casca de Laranja, Casca de Limão, Raiz de Lírio e Raiz de Alçaças
Orange Peel, Lemon Peel, Orris Root and Licorice Root

NEW WESTERN STYLE

Makes use of extensive botanicals resulting in floral and fruity notes, and a slightly lighter feel on the pallet.

Roku Gin - Japan 15.5 €

Angelica, Flores e Folhas de Cerejeira, Chá Verde, Sansho and Yuzu
Angelica, Cherry Blossom and Leaves, Green Tea, Sansho and Yuzu

G'vine Floraison - France 16 €

Flores de Uva, Cássia, Coentros, Pimemnta Cubeb e Gengibre
Grape Flowers, Cassia, Coriander, Cubeb Pepper and Ginger

Sharish - Portugal 16 €

Laranja, Limão, Lúcia Lima, Citronela e Maça Bravo-Esmolfe
Orange, Lemon, Lúcia Lima, Lemongrass and Esmolfe Apples

Nordes - Spain 16 €

Hibisco, Frutos Silvestres, Sálvia, Eucalipto e Menta
Hibiscus, Wild Berries, Sage, Eucalyptus and Mint

Brockmans - England 16 €

Amora, Mirtilo, Canela, Laranja e Raiz de Lírio
Blackberry, Blueberries, Cinnamon, Orange and Orris Root

Mare - Spain 16.5 €

Azeitona, Tomilho, Alecrim e Manjeriçao
Olive, Thyme, Rosemary and Basil

Real Gin - Portugal 17 €

Laranja, Limão, Lima, Lucía -Lima, Gengibre, Pêssego, Physalis e Baunilha
Orange, Lemon, Lime Lucia, Ginger, Peach, Physalis and Vanilla

Sharish Distiller's Cut - Portugal 17.5 €

Tangerina, Bergamota, Lima de Kaffir, Cardamomo e Flores de Laranja
Tangerine, Bergamot, Lima Kaffir, Cardamom and Orange Blossom

Jinzu - Scotland 18 €

Coentros, Angelica, Yuzu e Flores de Cerejeira Japonesa
Coriander, Angelica, Yuzu and Japanese Cherry Blossom

Ki No Bi Kyoto - Japan 19 €

Lascas de Madeira Honoki, Bambu, Chá Gyokura, e Pimenta em Grão Japonesa
Hinoki Wood Chips, Bamboo, Gyokuro Tea and Japanese Peppercorn.

Tribute - Spain 19 €

Erva-Príncipe, Laranja, Limão, Laranja Mandarin e Lima
Lemongrass, Orange, Lemon, Mandarin and Lime

Monkey 47 - Germany 20 €

Angelica, Coentros, Flor de Sabugueiro, Hibisco e Verbena Limão
Angelica, Coriander, Elderflower, Hibiscus, and Citron Verbena

OLD TOM STYLE

Antique style of gin where licorice can be added after distillation and are colored using malt base and/or barrel-aging.

Citadelle Reserve Old Tom 20.5 €

PLYMOUTH STYLE

Made only by the Plymouth Gin Distillery in the south of England, dating back to 1793, with a less juniper-forward profile, more citrus, and a touch of spice.

Plymoth - England 17.5 €

VODKA

Notas de Prova/ Tasting notes

Absolut - Sweden 11.5 €

Cristalina e elegante com toques de grãos apimentados
Clean and elegant, with touches of peppery grains

Tito's - USA 12 €

Mineralidade limpa com caráter agranolado e toque de milho doce
Clean minerality with grain character and hint of sweet corn

Ketel One - Netherlands 13 €

Paladar cremoso com mel de acácia. Desenvolve-se com ervas cortadas e raspas
Creamy palate with acacia honey. It develops with cut herbs and zest

Absolut Elyx - Sweden 14 €

Massas leves de pão acabado de cozer, gengibre cristalizado, sementes de sésamo e cereais
Light wafts of freshly baked bread, candied ginger, sesame seed and cereal

Grey Goose - France 15.5 €

Paladar apimentado e perfumado com notas de anis estrelado e centeio
Peppery, perfumed palate with hints of star anise and rye

Belvedere - Poland 15.5 €

Limpo e sedoso com uma sensação na boca cremosa. Notas florais e leve pimenta preta
Clean and silky with a creamy mouthfeel. Floral notes and mild black pepper

Beluga Transatlantic - Russia 16 €

Muito limpo com notas de especiarias de pimenta preta
Very clean with black pepper spice notes

Ciroc - France 16 €

Limão picante e leve dulçura de mel com notas de pimenta preta
Zesty lemon and slight honey sweetness with hints of black pepper

Chase - England 16 €

Cremoso e delicado com notas de especiarias - uma mistura de pimenta, estrela de anis e noz-moscada
Creamy and delicate with spicy notes - a mix of pepper, star anise and nutmeg

Crystal Head - Canada 17 €

Paladar doce e granulado com pimenta e especiarias
Grainy, sweet palate with pepper and spice

TEQUILA & MEZCAL

Notas de Prova/ Tasting notes

Olmeca Silver - Jalisco 13 €

Pimento verde assado e ervas, notas de mel e cascas de frutas cítricas
Roasted green peppers and herbs, hints of honey and citrus peels

Olmeca Reposado - Jalisco 14 €

Limpa com agave. Carvalho sutil e notas de farelo e maçã
Clean with light agave. Subtle oak and notes of bran and apple

Don Julio Blanco - Jalisco 15.5 €

Limpo, paladar mineral, delicado herbal e cítrico
Clean, mineral palate, delicate herbal and citrus

Patron Silver - Jalisco 16 €

Açúcar escuro, notas de caramelo, noz-moscada, cedro e pimenta
Dark sugar, hints of butterscotch, nutmeg, cedar and pepper

Montelobos Mezcal - Oaxaca 17 €

Fumado envolto em sabores de frutas tropicais maduras
Smokiness wrapped up in flavors of ripe tropical fruit

Don Julio Reposado - Jalisco 18.5 €

Notas de agave e de frutas tropicais e verdes
Agave-grass notes hints of tropical-fruit and green

Casamigos Blanco - Jalisco 21 €

Baunilha e toques de torta de limão e merengue e suspiros de carvalho

Vanilla and hints of lemon meringue pie, with whispers of oak influence

Patron Reposado - Jalisco 23 €

Picante e doce, notas de baunilha e doçura de caramelo de mel

Spicy and sweet, hints of vanilla and honey caramel sweetness

Casamigos Añejo - Jalisco 28 €

Toffee penny, agave torrado, chocolate amargo e notas de carvalho com especiarias doces

Toffee penny, roasted agave, dark chocolate and sweetly spiced oak notes

Casamigos Mezcal Joven - Oaxaca 26 €

É fumado, quase pode sentir o sabor cinz, e ácido, com notas fumadas no final,

It's smoky, almost ashy, and acidic, with more smoky notes in the finish

Patron Añejo - Jalisco 28 €

Leve e limpo, com baunilha, leve cítrico, notas de carvalho e um toque de coco

Light and clean, with vanilla, light citrus, hints of oak, and a touch of coconut

Clase Azul Reposado - Jalisco 37 €

Absolutamente elegante, doce e rico, notas de agave, baunilha e banana

Absolutely elegant, sweet and rich, notes of agave, vanilla and banana

SCOTCH WHISKY & IRISH WHISKEY

Notas de Prova/ Tasting notes

SINGLE MALTS SPEYSIDE

Cardhu 12yo 15.5 €

Suave, arredondado, doçura suave, turfa macia
Smooth, rounded, gentle sweetness, soft peat

Balvenie 12yo Double-Wood 17.5 €

Doce com bom corpo, especiarias, baunilha, um toque de turfa

Sweet with good body, spice, vanilla, a hint of peat

Cardhu Gold 18 €

Seco com notas de biscoito, carvalho e canela
Dry with hints of biscuit, oak and cinnamon

Glenlivet 15yo 25 €

Cheio e rico com especiarias de inverno; canela, cravo e carvalho grosso

Full and rich with winter spice; cinnamon, cloves and thick oak

Macallan 18yo 50 €

Passas ricas com notas de caramelo, baunilha e gengibre
Rich raisin with notes of caramel, vanilla and ginger

HIGHLANDS

Glenmorangie 10yo 17.5 €

Fresco e equilibrado, baunilha, tiramisú e toffee
Fresh and balanced, vanilla, tiramisú and toffee

Oban 14yo 24 €

Um final longo e maltado com carvalho tostado e especiarias

A long, malty finish with toasty oak and spice

ISLAND, ISLAY

Talisker 10yo 16 €

Fogueira de turfa com pimenta preta e cevada seca
Bonfire of peat crackling with black pepper, and dry barley

Laphroaig 10yo 17 €

Nota de turfa fumada com especiarias e alcaçuz
Smoky peat note with spices and liquorice

Lagavulin 16yo 29 €

Muito grosso e rico, poderosa turfa e carvalho
Very thick and rich, powerful peat and oak

Bruichladdich Classic Lady 25 €

Pastelaria amanteigada e biscoitos de malte
Buttery pastry and malt biscuits

BLENDED

Monkey Shoulder 16 €

Muito maltado, entrega cremosa com uma sugestão de
frutas silvestres
Very malty, creamy delivery with a suggestion of berry fruit

J.W. Red Label 10 €

Madeira de cedro, carvalho e caramelo, anisado
Cedar wood, oak and butterscotch, aniseed

Chivas Regal 12yo 14 €

Uma mistura picante e maravilhosamente equilibrada.
Complexo
A spicy, beautifully balanced blend. Lots going on here

J.W. Blue Label 31 €

Macio e equilibrado. Toffee e notas de fumo muito
melancólicas
Supple and balanced. Toffee and hints of very wistful
smoke

J&B 15yo 14.5 €

Nariz arredondado e equilibrado. Notas de frutas, toffee
e malte
Balanced and rounded nose. Hints of fruit, toffee and malt

IRISH

Jameson 11 €

Frutas cristalizadas, ervas cortadas e malte de nozes
Candied fruit, cut herbs and nutty malt

JAPANESE WHISKY

Notas de Prova/ Tasting notes

Nikka From the Barrel 22 €

Encorpado e poderoso. Especiarias de inverno e caramelo
com caramelo
Full-bodied and punchy. Winter spices and toffee with
caramel

Nikka Taketsuru 24 €

Baunilha, subtilmente floral em alguns pontos. Pêra e
pêssego maduros
Vanilla, subtly floral at points. Ripe pear and peach

Nikka Coffey Malt 25 €

Cremoso e gourmand. Notas de frutas cítricas, café e
ameixa
Creamy and gourmand. Notes of citrus, coffee and plum

Suntory Hibiki Harmony 30 €

Manteiga derretida e tâmaras caramelizadas. Um toque de
sândalo
Melted butter and caramelised dates. A hint of sandalwood

Nikka 12 32 €

Carvalho amanteigado, malte arredondado, um toque de
couro e um toque de fumo
Buttery oak, rounded malt, a touch of leather and a hint of
smoke

Suntory Yamasaki 12 45 €

Suave e macio. Nota cítrica com notas de frutas tropicais e
um pouco de rum
Smooth and soft. Citrus note with tropical fruit notes and a
little rum

AMERICAN AND CANADIAN WHISKEY

Notas de Prova/Tasting notes

Jack Daniel's 13,5 €

Suave e macio com notas de banana, nozes e caramelo
Smooth and soft with notes of banana, nuts and caramel

Bulleit Bourbon 14 €

Notas de laranja, especiarias de inverno e um toque de
folha de tabaco
Orange notes, winter spices and a hint of tobacco leaf

Maker's Mark 14,5 €

Rico e completo. Notas de centeio e especiarias, malte de
cevada e baunilha
Rich and full. Notes of rye and spice, barley malt and vanilla

Bulleit Rye 15,5 €

Quente com notas de especiarias, pêssegos e cerejas
Hot with hints of spices, peaches and cherries

Eagle Rare 18 €

Mel, pão com manteiga, nozes oleosas e um toque de
frutas vermelhas
Honey, buttered bread, oily walnuts and a touch of red fruit

Blanton's 30 €

Complexo, agradável com frutas escuras, especiarias
profundas, vigoroso e rico
Complex, enjoyable with dark fruits, deep spices, peppery
and rich

RUM

Notas de Prova/ Tasting notes

ENGLISH STYLE

The former colonies of the British empire producing
rums that are rich with spirit character and high flavor
compounds-esters.

Plantation 3 - Jamaica, Trinidad and Barbados 11,5 €

Entrada de paladar apimentada. Creme de baunilha
cremoso, mel de cana fresco

Spiced palate entry. Creamy vanilla custard, fresh sugar
cane honey

Captain Morgan Spiced - Jamaica 12,5 €

Açúcar demerara, melão fumado, cravo, noz-moscada e
canela doce

Demerara sugar, smoky molasses, cloves, nutmeg and
sweet cinnamon

Plantation Pineapple - Barbados 14 €

Torta de melão com especiarias, Abacaxi empresta
elementos suculentos e levemente terrosos

Spiced molasses tart, Pineapple lends juicy and slightly
earthy elements

Plantation Overproof - Barbados, Jamaica, Guyana 16 €

Calor contínuo de cravo, combinado com bolinhos de
maçã e banana caramelizados

Continued clove warmth, paired with caramelized apple
and banana fritters

Mount Gay - Barbados 20,5 €

Frutado e bem arredondado com notas de banana,
baunilha, fumo, carvalho tostado e especiarias

Fruity and well-rounded with notes of banana, vanilla,
smoke, toasty oak and spice

Appleton Estate 12 - Jamaica 20,5 €

Paladar picante e cremoso. Biscoitos digestivos, goiaba e
açúcar mascavo

Spicy, creamy palate. Digestive biscuits, guava and
muscovado sugar

SPANISH STYLE

Lighter, more approachable style, that derive their flavor from barrel

Havana Club 3 - Cuba 11 €

Limpo e arredondado. Notas de frutas cítricas, baunilha e carvalho

Clean and rounded. Notes of citrus, vanilla and oak

Bacardi Carta Blanca – Puerto Rico 11 €

Corpo médio com notas de frutas tropicais e de açúcar mascavo

Medium-body with hints of tropical fruit and a note of dark brown sugar

Santa Teresa Añejo - Venezuela 12 €

Cascas mistas, pimenta, feno e bastante carvalho

Mixed peels, pepper, hay, plenty of creaking oak

Diplomatico Mantuano - Venezuela 13.5 €

Carvalho levemente carbonizado, açúcar mascavo e frutas secas com caramelo

Lightly charred oak, brown sugar and caramel-coated dried fruits

Havana Club 7 - Cuba 13.5 €

Cheio e rico com notas de caixa de charutos goiaba e folha de bananeira com toffee

Full and rich with notes of cigar box, guava and banana leaf with more toffee

Diplomatico Reserva - Venezuela 15 €

Cacau e baunilha, notas enormes de especiarias de carvalho, cónhaque, ameixas e pimenta

Cocoa and vanilla, huge notes of oaky spice, brandy, plums and pepper

Zacapa 23 - Guatemala 18 €

Muito doce e macio. Açúcar mascavo escuro, melão, arredondado, tão suave!

Very sweet and soft. Dark brown sugar, molasses, rounded, so gentle!

El Prohibido – Mexico 19 €

Mel, chocolate preto e mais passas. Café preto, noz-moscada e carvalho

Honey, dark chocolate and more raisins. Black coffee, nutmeg and oak

Havana Club Maestros - Cuba 19.5 €

Frutos cheios, ricos, secos e escuros. Passas e maçãs

Full, rich, dried, dark fruits. Dates and apples

Santa Teresa 1796 - Venezuela 20 €

Baunilha e notas ricas de caramelo, melão, banana e chocolate

Vanilla and rich notes of butterscotch, molasses, bananas and chocolate

Zacapa XO - Guatemala 29 €

Intensidade absolutamente incrível com ondas de açúcar mascavo, caramelo e carvalho picante

Absolutely amazing intensity with waves of brown sugar, toffee and spicy oak

CACHAÇA

Sagatiba - Brazil 12 €

Um paladar de ervas com notas de pêra, creme de caramelo e algodão doce

A spiced, herbal palate with notes of pear drop, crème caramel and candy floss

Leblon - Minas Gerais 14 €

Limpo e intenso. Distintamente erbal, doce e picante

Clean and intense. Distinctively grassy, sweet and spicy

Capucana - Brazil 16 €

Notas de flores, de mel e compota de frutas

Notes of honey blossom and stewed fruit

COGNAC & ARMAGNAC

Notas de Prova/ Tasting notes

Hennessy VS 13 €

Notas amadeiradas, nozes e florais. Nuances de frutas vermelhas, baunilha e carvalho
Woody, nutty and floral notes. Hints of with berries, vanilla and oak

Janneau VSOP 15 €

Impressão persistente de passas douradas tostadas e especiarias.
Persistent impression of toasted golden raisins and spices.

Courvoisier VS 16 €

Chocolate com cobertura de laranja cristalizada, torta de maçã assada
Chocolate covered candied orange, baked apple tart

Remy Martin VSOP 16 €

Baunilha, mel manuka e coulis de frutas vermelhas. Figs secos e banana
Vanilla, manuka honey and red berry coulis. Dried figs and banana

Martell VSOP 18,5 €

Deliciosas notas de frutas. Nuances de madeira e especiarias suaves
Luscious fruit notes. Hints of wood and soft spices

Remy Martin XO 35 €

Picante com pastéis quentes, uvas muito maduras, frutas e especiarias
Spicy with warm pastries, overripe grape, fruits and spices

Hennessy XO 38 €

Chocolate amargo e ameixas maduras. Um pouco de sultana, manteiga de cacau e especiarias
Dark chocolate and over-ripe plums. A little sultana, cocoa butter and spice

Martell XO 45 €

Conhaque macio e suave com notas de frutas cítricas, flores e nozes
Soft, mellow cognac with hints of citrus, blossom and walnut,

AGUARDENTES & BRANDY

Notas de Prova/ Tasting notes

Pisco 1615 15 €

Floral, sweet and aromatic
Floral, doce e aromático

Adega Velha 12 20 €

Rico com aroma complexo, notas de bagas, frutos secos e madeira
Rich with complex aroma, notes of berries, dried fruits and wood

Ferreirinha 20 €

Macio e delicado, notas típicas de uma aguardente produzida com vinho verde
Soft and delicate, typical notes of a brandy produced with vinho verde

Palacio Da Brejoeira 21 €

Macio sabor frutado típico da casta Alvarinho
Soft a fruity flavor typical of the Alvarinho variety

Grappa Nonino 22,5 €

Elegante, aromático, suave e sensual
Elegant, aromatic, soft and sensual

Ysabel Regina 23 €

Baunilha, doce de leite e ameixas com um pouco de açúcar de demerara
Vanilla, sweet latte and prunes with a little demerara

Macieira XO 25 €

Madeira forte que infunde baunilha. Notas de chocolate e especiarias
Strong wood which infuses vanilla. Notes of chocolate and spices

Louriana XO 30 €

Aroma intenso e frutado, com notas de baunilha, madeira, café e frutos secos
Intense and fruity aroma, with notes of vanilla, wood, coffee and dried fruits.

Magistra 31 €

Notas de noz, amêndoa, madeira, baunilha e flores secas
Notes of walnut, almond, wood, vanilla, and dried flowers

Aliança XO 35 €

Suave e complexo, notas aromáticas de frutos secos e cristalizados

Smooth and complex, aromatic notes of dried and crystallized fruits

LICORES LIQUEUR

Amarguinha 9.5 €

Licor Beirão 10 €

Sabuca 10 €

Gnja Terra Dinossauros 10 €

Baileys 10 €

Ricard 10 €

Jagermeister 10.5 €

Averna 10.5 €

Amaretto Disaronno 10 €

Fernet Branca 10.5 €

Licor Beirão D'honra 11.5 €

Limontejo 12.5 €

CERVEJA EM GARRAFA BEER BY BOTTLE

Asahi – Japan 7.5 €

Kirin – Japan 7.5 €

Sagres Preta - Portugal 5.5 €

Sagres Zero - Portugal 5.5 €

Heineken - Netherlands 6.5 €

Corona- Mexico 8.5 €

Sagres - Portugal 5.5 €

CERVEJA DE PRESSÃO BEER BY DRAFT

Sagres - Portugal 5.5 €

SIDRA CIDER

Bandida Do Pomar - Portugal 5.5 €

Sidrada Uma Maça - Portugal 7.5 €

Sidrada Tres Maças - Portugal 8.5 €

Sidrada Pera Rocha - Portugal 9.5 €

SEM ÁLCOOL ALCOHOL FREE

Ceder's Wild 13 €

Seedlip Spice 13 €

REFRIGERANTES SOFT DRINKS

Coca Cola 5 €

Coca Cola - Zero 5 €

Seven Up 5 €

Ginger Ale 5 €

Ginger Beer 5 €

Ice Tea 5 €

Fanta 5 €

Red Bull 7 €

ÁGUA TÓNICA TONIC WATER

Schweppes 5 €

Fever-Tree 6 €

Fever-Tree light 6 €

SUMOS NATURAIS FRESH JUICES

Lemon, Orange 6 €

ÁGUA LISA STILL WATER

Luso 50cl 4.25 €

Luso 100cl 5 €

ÁGUA GASEIFICADA SPARKLING WATER

Pedras 25cl 3.5 €

Pedras 75cl 5.5 €

Água Castello 3.5 €

CAFÉ COFFEE

Espresso/ Expresso 3.5 €

Double-Espresso/ Expresso Duplo 4.5 €

Americano | Abatanado 3.5 €

Cappuccino 5.5 €

Latte 5.5 €

CHÁ TEA

Seleção de chás e infusões
Selection of tea and infusion
5 €

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WINE BY GLASS

CHAMPAGNE & SPARKLING

POMMERY APANAGE, 20 €

Brut, Pinot Noir, Chardonnay, Pinot Meunier, France, Champagne

Notes of yellow fruit complemented by sweet citrus fruits and delicate notes of white flowers

LUIS PATO, 7 €

Vinha Pan, Baga, Portugal, Bairrada

Delicate hints of apricot and redcurrant with notes of earthy minerality

WHITE

COVELA 8 €

Portugal, Avesso, Vinho Verde

Soft to full-bodied fine minerality and a clean citrus flavor.

QUEVEDO, 8 €

Oscar's Branco, Viosinho, Arinto de Bucelas, Portugal, Douro

Soft to full-bodied fine minerality and a clean citrus flavor.

PASQUA, 9 €

Pinot Grigio, Italy, Friuli Venezia Giulia

Fruity and intense but yet balanced. Notes of toast, hazelnut and vanilla

VALDIVIESO, 10 €

Chardonnay, Chile, Curico Valley

Fresh, crispy and slightly acid to refresh the palate.

RAMOS PINTO, 11 €

Douro Duas Quintas Branco, Rabigato, Viosinho, Portugal, Douro

Intense, wide mouth with soft texture. Citric and ripe fruit aromas. Fresh and long.

ROSE

QUINTA DO ESPINHO, 7 €

Touriga Nacional, Touriga Franca, Portugal, Douro

Red fruit well balanced with mineral acidity, which leaves a pleasant after-taste.

L'OSTAL E CAZES, 8 €

Syrah, Grenache, France, Provence

Light and fresh. It finishes with a touch of freshness with fruity aromas and pomegranate notes.

RED

QUEVEDO, 8 €

Oscar's, Cabernet Sauvignon, Portugal, Douro

Medium body, full of young fruits and a touch of oak

SIRIUS, 9 €

Merlot, Cabernet Sauvignon, France, Bordeaux

Medium-bodied with lively acidity, firm tannins and berry fruit notes

PALACIOS REMONDO, 10 €

Rioja La Vendimia, Grenache, Spain, Rioja

Juicy orchard fruit and soft minerality lead to a long, refreshing finish

THE NED, 11 €

Pinot Noir, New Zealand, Marlborough

Smooth, fruity light-bodied with toasty and smoky oak notes

SWEET & PORT

VENÂNCIO DA COSTA LIMA, 7 €

J.M.V. Moscatel de Setúbal, Portugal, P. de P. de Setúbal

Complex aromas of grape raisins, dried fruits and honey. Dense, soft, aromatic mouth and sweet finish

QUEVEDO, 8 €

Port Tawny, Touriga Nacional, Tinta Roriz, Portugal, Douro

Spicy entry on the palate followed by a touch of red and dried fruits.

RAMOS PINTO, 10 €

Ruby Port, Touriga Nacional, Tinta Roriz, Portugal, Douro

Fresh and fruity aromas with cherry, blackberry, plum and raspberry, with a slight touch of fresh mint.

WINE BY BOTTLE

CHAMPAGNES & SPARKLING

FRANCE

POMMERY APANAGE, 100 €
Brut, Pinot Noir, Chardonnay

BILLECART-SALMON, 190 €
Blanc de Blanc, Chardonnay

RUINART, 400 €
Rose, Pinot Noir, Chardonnay

LOUIS ROEDERER, 570 €
Cristal, Pinot Noir, Chardonnay

DOM PERIGNON, 570 €
Brut, Pinot Noir, Chardonnay

PORTUGAL

LUIS PATO, 32 €
Vinha Pan, Baga, Bairrada

CASA ALTAS, 40 €
Chardonnay, Beira-Interior
MURGANHEIRA, Vintage, 70 €
Pinot Noir, Távora-Varosa

ITALY

VILLA SANDI, 50 €
Superiore DOCG Extra Brut "Rivetta 120" Cartizze, Glera,
Prosecco

CA DEL BOSCO, 60 €
Franciacorta, Chardonnay, Pinot nero, Franciacorta

GERMANY

BALTHASAR RESS, 65 €
Sekt, Riesling, Rheingau

USA

WILD IDOL ROSE, NON-ALCOHOLIC 80 €
Dornfelder, Müller-Thurgau, California

WHITE

PORTUGAL

Adega Mae, 25 €
Dory reserva, Alvarinho, Viosinho

QUEVEDO OSCAR, 30 €
Branco, Viosinho, Arinto de Bucelas, Douro

QUINTA DA DEVESA, 32 €
Sauvignon Blanc, Douro

Q. DO PENEDO, 32 €
Encruzado, Dão

LAGOALVA, 32 €
Arinto, Lisboa

QUINTA SERRA D'OURA, 35 €
Head Rock Colheita, Alvarinho, Gouveio, Trás-os-Montes

JOSÉ MADEIRA AFONSO, 40 €
Casas Altas, Chardonnay, Dão

JOAO PORTUGAL RAMOS, 40 €
Alvarinho, V. Verde

RAMOS PINTO, 45 €
Douro Duas Quintas Branco, Rabigato, Viosinho, Douro

QUINTA DE CHOCAPALHA, 62 €
CH, Arinto de Bucelas, Lisboa

OSVALDO AMADO, 180 €
Branco, Rarissimo 2015, Arinto, Bairrada

FRANCE

JEAN MARC BROCARD, 55 €
Chablis, Chardonnay

DOMAINE BONNARD, 58 €
Sancerre, Sauvignon Blanc

JEAN-PAUL & BENOIT DROIN, 65 €
Petit Chablis, Chardonnay

TRIMBACH, Réserve, 65 €
Pinot Gris, Alsace

JEAN-PAUL & BENOIT DROIN, 200 €
Chablis, Grand Cru, Valmur, Chardonnay

VINCENT GIRARDIN, 350 €
Puligny-Montrachet 1er Cru 'Les Combettes',
Chardonnay, Côte de Beaune

ITALY

ROCCA DELLE MACIE, 34 €
Orvieto Classico, Garganega, Tuscany

PASQUA, 35 €
Pinot Grigio, Friuli Venezia Giulia

ANTINORI, 45 €
Tomasca, Chardonnay, Tuscany

PASQUA LUGANA, 45 €
DOC Villa Borghetti, Lugana, Lombardy

PIO CESARE, 62 €
Gavi, Cortese, Piedmont

ANTINORI, 160 €
Cervaro della Sala, Chardonnay, Umbria

SPAIN

TORRES, 52 €
Vina Esmeralda, Gewürztraminer, Penedes

CHILE

VALDIVIESO, 35 €
Chardonnay, Curico Valley

GERMANY

PRUMM, 52 €
Troocken, Riesling, Mosel

BALTHASAR RESS, 58 €
Von Unserm Troocken, Riesling, Rheingau

DONNHOF, 58 €
Troocken, Riesling, Nahe

USA

EISELE VINEYARD, 55 €
Sauvignon Blanc, Napa

WENTE VINEYARDS, 55 €
Morning Fog, Chardonnay, Livermore valley

CHILE

MONTES, 45 €
Reserva, Sauvignon Blanc, Casablanca

MONTES, 62 €
Montes Alpha, Chardonnay, Aconcagua Valley

AUSTRALIA & SOUTH AFRICA

LANGMEIL SPRING FEVER, 50 €
Chardonnay, Australia, Eden Valley

STELLENRUST, 45 €
Chenin Blanc, Stellenbosch

BRAMPTON, 45 €
Unoaked, Chardonnay, Stellenbosch

NEW ZELAND

Craggy Range, 50 €
Sauvignon Blanc, Hawkes Bay

WILD ROCK, 55 €
Sauvignon Blanc, Marlborough

ARGENTINA

PULENTA, 55 €
Chardonnay, Mendoza

CATENA, 60 €
Chardonnay, Mendoza

URUGUAY

BODEGA GARZÓN, 60 €
Reserva Albariño, Albariño, Maldonado

ROSE

PORTUGAL

QUINTA DO ESPINHO, 30 €
Touriga Nacional, Touriga Franca, Douro

PAULO MACHADO, 48 €
Insula Chão de Lava, Saborinho, Touriga Nacional, Azores

FRANCE

L'OSTAL E CAZES, 35 €
Syrah, Grenache, Provence

DOMAINE OTT, 60 €
By Ott, Syrah, Cinsault, Provence

ITALY

PASQUA, 45 €
11 minuti, Trevenezie IGT, Verona

RED

PORTUGAL

ADEGAMÃE, 25 €
Dory Reserva, Merlot, Cabernet Sauvignon, Lisboa

QUEVEDO, 30 €
Oscar's, Cabernet Sauvignon, Douro

VIRGO, 35 €
Syrah, Trincadeira, Alentejo

PEGOS CLAROS RESERVA, 38 €
Reserva, Castelao, P. de P. de Setúbal

CASAS ALTAS, 38 €
Monastrell, Dão

CASA DE SAIMA, 40 €
Colheita, Baga, Touriga Nacional, Bairrada

QUINTA DO COUQUINHO, 45 €
Colheita, Touriga Nacional, Touriga Franca, Douro

CHOCAPALHA, 85 €
CH, Touriga Nacional, Lisboa

OSVALDO AMADO, 85 €
Clarete, Rarissimo 2013, Dão

FRANCE

SIRIUS, 40 €

Merlot, Cabernet Sauvignon, Bordeaux

DOMAINE BONNARD, 62 €

Sancerre, Pinot Noir, Loire

CHÂTEAU DE SAINT COSME, 80 €

Saint Cosme Côtes du Rhône, Shiraz, Rhone

AURELIUS, 100 €

Saint-Émilion Grand Cru, Cabernet Franc, Merlot, St. Emilion

DOMAINE DU PEGAU, 110 €

Châteauneuf Du Pape, Grenache, Mourvedre, Rhone

CHATEAU MARGAUX, 2,100 €

Premier Grand Cru Classé, Margaux

SPAIN

PALACIOS REMONDO, 45 €

Rioja La Vendimia, Grenache

PALACIOS, 62 €

Bierzo Petalos, Mencía

ÁLVARO PALACIOS, 100 €

Les Terrasses Laderas de Pizarra, Grenache, Priorat

ITALY

ZENSA, 45 €

Nero D'Avola, Sicily

PASQUA, 50 €

Valpolicella Ripasso Superiore DOC, Black Label, Corvina, Verona

FRESCOBALDI, 60 €

Chianti Riserva Nipozzano, Sangiovese, Chianti

ANTINORI, 60 €

Villa Antinori, Sangiovese, Tuscany

PIO CESARE, 65 €

Barbera d'Alba, Piedmont

FRESCOBALDI, 110 €

Castel Giocondo, Brunello di Montalchino, Sangiovese, Tuscany

TOMMASI, 170 €

Amarone della Valpolicella, Corvina, Rondinella, Verona

PIO CESARE, 220 €

Barolo, Nebbiolo, Piedmont

TENUTA SAN GUIDO, 1,000 €

Sassicaia, Cabernet Sauvignon, Tuscany

MALTA

MERIDIANA WINE ESTATE, 65 €

Melqart Superior, Merlot, Cabernet Sauvignon, Ta Qali

USA

WENTE, 60 €

Vineyards, Sandstone, Merlot, Livermore valley

JOSEPH PHELPS, 1,000 €

Insignia, Malbec, Petit Verdot, Napa

EISELE VINEYARD, 1,600 €

Cabernet Sauvignon, Napa

CHILE

VALDIVIESO, 60 €

Pinot Noir, Casablanca

VALDIVIESO, 60 €

Single vineyard, Carménère, Maipo Valley

MONTES, 65 €

Montes Alpha, Cabernet Sauvignon, Aconcagua Valley

ARGENTINA

CATENA, 65 €
Malbec, Mendoza

SOUTH AFRICA

DIEMERSFONTEIN, 65 €
Pinotage, Wellington

VILLAFONTE, 80 €
Meerlust, Merlot, Stellenbosch

BOEKENHOUTSKLOOF, 90 €
The Chocolate Block, Syrah, Cabernet Sauvignon,
Swartland

AUSTRALIA

LANGMEIL, 65 €
Valley Floor, Shiraz, Barossa Valley

NEW ZEALAND

THE NED, 50 €
Pinot Noir, Marlborough

MATUA, 65 €
Pinot Noir, Marlborough

URUGUAY

BODEGA GARZÓN, 55 €
Cabernet Sauvignon, Maldonado

BODEGA GARZÓN, 62 €
Reserva, Tannat, Maldonado

SWEET & PORT

PORTUGAL

VENÂNCIO DA COSTA LIMA, 30 €
J.M.V. Moscatel de Setúbal, Moscatel de Setúbal, P. de P.
de Setúbal

FERREIRA, 30 €
Dona Antonia Reserva Tawny, Touriga Nacional, Tinta
Roriz, Douro

DOWS LBV 2012, 30 €
Touriga Nacional, Tinta Roriz, Douro

QUEVEDO, 35 € €
Port Tawny, Touriga Nacional, Tinta Roriz, Douro

RAMOS PINTO, 45
Ruby Port, Touriga Nacional, Tinta Roriz, Douro

ITALY

PASSITO DI PANTELLERIA DOP, 40 €
Zibibo, Sicily

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recomendada uma alternativa adequada.

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WINE BY GLASS

CHAMPAGNE & SPARKLING

POMMERY APANAGE, 20 €

Brut, Pinot Noir, Chardonnay, Pinot Meunier, France, Champagne

Notes of yellow fruit complemented by sweet citrus fruits and delicate notes of white flowers

LUIS PATO, 7 €

Vinha Pan, Baga, Portugal, Bairrada

Delicate hints of apricot and redcurrant with notes of earthy minerality

WHITE

COVELA 8 €

Portugal, Avesso, Vinho Verde

Soft to full-bodied fine minerality and a clean citrus flavor.

QUEVEDO, 8 €

Oscar's Branco, Viosinho, Arinto de Bucelas, Portugal, Douro

Soft to full-bodied fine minerality and a clean citrus flavor.

PASQUA, 9 €

Pinot Grigio, Italy, Friuli Venezia Giulia

Fruity and intense but yet balanced. Notes of toast, hazelnut and vanilla

VALDIVIESO, 10 €

Chardonnay, Chile, Curico Valley

Fresh, crispy and slightly acid to refresh the palate.

RAMOS PINTO, 11 €

Douro Duas Quintas Branco, Rabigato, Viosinho, Portugal, Douro

Intense, wide mouth with soft texture. Citric and ripe fruit aromas. Fresh and long.

ROSE

QUINTA DO ESPINHO, 7 €

Touriga Nacional, Touriga Franca, Portugal, Douro

Red fruit well balanced with mineral acidity, which leaves a pleasant after-taste.

L'OSTAL E CAZES, 8 €

Syrah, Grenache, France, Provence

Light and fresh. It finishes with a touch of freshness with fruity aromas and pomegranate notes.

RED

QUEVEDO, 8 €

Oscar's, Cabernet Sauvignon, Portugal, Douro

Medium body, full of young fruits and a touch of oak

SIRIUS, 9 €

Merlot, Cabernet Sauvignon, France, Bordeaux

Medium-bodied with lively acidity, firm tannins and berry fruit notes

PALACIOS REMONDO, 10 €

Rioja La Vendimia, Grenache, Spain, Rioja

Juicy orchard fruit and soft minerality lead to a long, refreshing finish

THE NED, 11 €

Pinot Noir, New Zealand, Marlborough

Smooth, fruity light-bodied with toasty and smoky oak notes

SWEET & PORT

VENÂNCIO DA COSTA LIMA, 7 €

J.M.V. Moscatel de Setúbal, Portugal, P. de P. de Setúbal

Complex aromas of grape raisins, dried fruits and honey. Dense, soft, aromatic mouth and sweet finish

QUEVEDO, 8 €

Port Tawny, Touriga Nacional, Tinta Roriz, Portugal, Douro

Spicy entry on the palate followed by a touch of red and dried fruits.

RAMOS PINTO, 10 €

Ruby Port, Touriga Nacional, Tinta Roriz, Portugal, Douro

Fresh and fruity aromas with cherry, blackberry, plum and raspberry, with a slight touch of fresh mint.

WINE BY BOTTLE

CHAMPAGNES & SPARKLING

FRANCE

POMMERY APANAGE, 100 €
Brut, Pinot Noir, Chardonnay

BILLECART-SALMON, 190 €
Blanc de Blanc, Chardonnay

RUINART, 400 €
Rose, Pinot Noir, Chardonnay

LOUIS ROEDERER, 570 €
Cristal, Pinot Noir, Chardonnay

DOM PERIGNON, 570 €
Brut, Pinot Noir, Chardonnay

PORTUGAL

LUIS PATO, 32 €
Vinha Pan, Baga, Bairrada

CASA ALTAS, 40 €
Chardonnay, Beira-Interior
MURGANHEIRA, Vintage, 70 €
Pinot Noir, Távora-Varosa

ITALY

VILLA SANDI, 50 €
Superiore DOCG Extra Brut "Rivetta 120" Cartizze, Glera,
Prosecco

CA DEL BOSCO, 60 €
Franciacorta, Chardonnay, Pinot nero, Franciacorta

GERMANY

BALTHASAR RESS, 65 €
Sekt, Riesling, Rheingau

USA

WILD IDOL ROSE, NON-ALCOHOLIC 80 €
Dornfelder, Müller-Thurgau, California

WHITE

PORTUGAL

Adega Mae, 25 €
Dory reserva, Alvarinho, Viosinho

QUEVEDO OSCAR, 30 €
Branco, Viosinho, Arinto de Bucelas, Douro

QUINTA DA DEVESA, 32 €
Sauvignon Blanc, Douro

Q. DO PENEDO, 32 €
Encruzado, Dão

LAGOALVA, 32 €
Arinto, Lisboa

QUINTA SERRA D'OURA, 35 €
Head Rock Colheita, Alvarinho, Gouveio, Trás-os-Montes

JOSÉ MADEIRA AFONSO, 40 €
Casas Altas, Chardonnay, Dão

JOAO PORTUGAL RAMOS, 40 €
Alvarinho, V. Verde

RAMOS PINTO, 45 €
Douro Duas Quintas Branco, Rabigato, Viosinho, Douro

QUINTA DE CHOCAPALHA, 62 €
CH, Arinto de Bucelas, Lisboa

OSVALDO AMADO, 180 €
Branco, Rarissimo 2015, Arinto, Bairrada

FRANCE

JEAN MARC BROCARD, 55 €
Chablis, Chardonnay

DOMAINE BONNARD, 58 €
Sancerre, Sauvignon Blanc

JEAN-PAUL & BENOIT DROIN, 65 €
Petit Chablis, Chardonnay

TRIMBACH, Réserve, 65 €
Pinot Gris, Alsace

JEAN-PAUL & BENOIT DROIN, 200 €
Chablis, Grand Cru, Valmur, Chardonnay

VINCENT GIRARDIN, 350 €
Puligny-Montrachet 1er Cru 'Les Combettes',
Chardonnay, Côte de Beaune

ITALY

ROCCA DELLE MACIE, 34 €
Orvieto Classico, Garganega, Tuscany

PASQUA, 35 €
Pinot Grigio, Friuli Venezia Giulia

ANTINORI, 45 €
Tomasca, Chardonnay, Tuscany

PASQUA LUGANA, 45 €
DOC Villa Borghetti, Lugana, Lombardy

PIO CESARE, 62 €
Gavi, Cortese, Piedmont

ANTINORI, 160 €
Cervaro della Sala, Chardonnay, Umbria

SPAIN

TORRES, 52 €
Vina Esmeralda, Gewürztraminer, Penedes

CHILE

VALDIVIESO, 35 €
Chardonnay, Curico Valley

GERMANY

PRUMM, 52 €
Troocken, Riesling, Mosel

BALTHASAR RESS, 58 €
Von Unserm Troocken, Riesling, Rheingau

DONNHOF, 58 €
Troocken, Riesling, Nahe

USA

EISELE VINEYARD, 55 €
Sauvignon Blanc, Napa

WENTE VINEYARDS, 55 €
Morning Fog, Chardonnay, Livermore valley

CHILE

MONTES, 45 €
Reserva, Sauvignon Blanc, Casablanca

MONTES, 62 €
Montes Alpha, Chardonnay, Aconcagua Valley

AUSTRALIA & SOUTH AFRICA

LANGMEIL SPRING FEVER, 50 €
Chardonnay, Australia, Eden Valley

STELLENRUST, 45 €
Chenin Blanc, Stellenbosch

BRAMPTON, 45 €
Unoaked, Chardonnay, Stellenbosch

NEW ZELAND

Craggy Range, 50 €
Sauvignon Blanc, Hawkes Bay

WILD ROCK, 55 €
Sauvignon Blanc, Marlborough

ARGENTINA

PULENTA, 55 €
Chardonnay, Mendoza

CATENA, 60 €
Chardonnay, Mendoza

URUGUAY

BODEGA GARZÓN, 60 €
Reserva Albariño, Albariño, Maldonado

ROSE

PORTUGAL

QUINTA DO ESPINHO, 30 €
Touriga Nacional, Touriga Franca, Douro

PAULO MACHADO, 48 €
Insula Chão de Lava, Saborinho, Touriga Nacional, Azores

FRANCE

L'OSTAL E CAZES, 35 €
Syrah, Grenache, Provence

DOMAINE OTT, 60 €
By Ott, Syrah, Cinsault, Provence

ITALY

PASQUA, 45 €
11 minuti, Trevenezie IGT, Verona

RED

PORTUGAL

ADEGAMÃE, 25 €
Dory Reserva, Merlot, Cabernet Sauvignon, Lisboa

QUEVEDO, 30 €
Oscar's, Cabernet Sauvignon, Douro

VIRGO, 35 €
Syrah, Trincadeira, Alentejo

PEGOS CLAROS RESERVA, 38 €
Reserva, Castelao, P. de P. de Setúbal

CASAS ALTAS, 38 €
Monastrell, Dão

CASA DE SAIMA, 40 €
Colheita, Baga, Touriga Nacional, Bairrada

QUINTA DO COUQUINHO, 45 €
Colheita, Touriga Nacional, Touriga Franca, Douro

CHOCAPALHA, 85 €
CH, Touriga Nacional, Lisboa

OSVALDO AMADO, 85 €
Clarete, Rarissimo 2013, Dão

FRANCE

SIRIUS, 40 €

Merlot, Cabernet Sauvignon, Bordeaux

DOMAINE BONNARD, 62 €

Sancerre, Pinot Noir, Loire

CHÂTEAU DE SAINT COSME, 80 €

Saint Cosme Côtes du Rhône, Shiraz, Rhone

AURELIUS, 100 €

Saint-Émilion Grand Cru, Cabernet Franc, Merlot, St. Emilion

DOMAINE DU PEGAU, 110 €

Châteauneuf Du Pape, Grenache, Mourvedre, Rhone

CHATEAU MARGAUX, 2,100 €

Premier Grand Cru Classé, Margaux

SPAIN

PALACIOS REMONDO, 45 €

Rioja La Vendimia, Grenache

PALACIOS, 62 €

Bierzo Petalos, Mencía

ÁLVARO PALACIOS, 100 €

Les Terrasses Laderas de Pizarra, Grenache, Priorat

ITALY

ZENSA, 45 €

Nero D'Avola, Sicily

PASQUA, 50 €

Valpolicella Ripasso Superiore DOC, Black Label, Corvina, Verona

FRESCOBALDI, 60 €

Chianti Riserva Nipozzano, Sangiovese, Chianti

ANTINORI, 60 €

Villa Antinori, Sangiovese, Tuscany

PIO CESARE, 65 €

Barbera d'Alba, Piedmont

FRESCOBALDI, 110 €

Castel Giocondo, Brunello di Montalchino, Sangiovese, Tuscany

TOMMASI, 170 €

Amarone della Valpolicella, Corvina, Rondinella, Verona

PIO CESARE, 220 €

Barolo, Nebbiolo, Piedmont

TENUTA SAN GUIDO, 1,000 €

Sassicaia, Cabernet Sauvignon, Tuscany

MALTA

MERIDIANA WINE ESTATE, 65 €

Melqart Superior, Merlot, Cabernet Sauvignon, Ta Qali

USA

WENTE, 60 €

Vineyards, Sandstone, Merlot, Livermore valley

JOSEPH PHELPS, 1,000 €

Insignia, Malbec, Petit Verdot, Napa

EISELE VINEYARD, 1,600 €

Cabernet Sauvignon, Napa

CHILE

VALDIVIESO, 60 €

Pinot Noir, Casablanca

VALDIVIESO, 60 €

Single vineyard, Carménère, Maipo Valley

MONTES, 65 €

Montes Alpha, Cabernet Sauvignon, Aconcagua Valley

ARGENTINA

CATENA, 65 €
Malbec, Mendoza

SOUTH AFRICA

DIEMERSFONTEIN, 65 €
Pinotage, Wellington

VILLAFONTE, 80 €
Meerlust, Merlot, Stellenbosch

BOEKENHOUTSKLOOF, 90 €
The Chocolate Block, Syrah, Cabernet Sauvignon,
Swartland

AUSTRALIA

LANGMEIL, 65 €
Valley Floor, Shiraz, Barossa Valley

NEW ZEALAND

THE NED, 50 €
Pinot Noir, Marlborough

MATUA, 65 €
Pinot Noir, Marlborough

URUGUAY

BODEGA GARZÓN, 55 €
Cabernet Sauvignon, Maldonado

BODEGA GARZÓN, 62 €
Reserva, Tannat, Maldonado

SWEET & PORT

PORTUGAL

VENÂNCIO DA COSTA LIMA, 30 €
J.M.V. Moscatel de Setúbal, Moscatel de Setúbal, P. de P.
de Setúbal

FERREIRA, 30 €
Dona Antonia Reserva Tawny, Touriga Nacional, Tinta
Roriz, Douro

DOWS LBV 2012, 30 €
Touriga Nacional, Tinta Roriz, Douro

QUEVEDO, 35 € €
Port Tawny, Touriga Nacional, Tinta Roriz, Douro

RAMOS PINTO, 45
Ruby Port, Touriga Nacional, Tinta Roriz, Douro

ITALY

PASSITO DI PANTELLERIA DOP, 40 €
Zibibo, Sicily

Caso algum artigo se encontre indisponível, será
recomendada uma alternativa adequada.

If a wine or beverage is unavailable, a suitable alternative
will be recommended.

Os ingredientes e produtos utilizados nas nossas receitas,
bem como cafés chás, maioritariamente orgânicos, refletem
o nosso compromisso com o ambiente e a sustentabilidade.
A seleção de compra dos ingredientes, cafés e chás assenta
na preferência de fornecedores locais e certificados.

The ingredients and products used in our recipes, as well
as coffees and teas, which are mostly organic, reflect our
commitment to the environment and sustainability. The
ingredients, coffees, and teas purchases are made with a
preference for local and certified suppliers.

Preços com IVA e 5% de taxa de serviço.
All prices are inclusive of VAT and 5% service charge