

THE ROOFTOP MENU

Todos os preços são dados em euros (€) e incluem IVA à taxa legal em vigor
All given prices are in euros (€) and include VAT at the legal rate



THE ROOFTOP COCKTAILS

MEDRONHO HIGBALL	17
Sulista Medronho, Gvine Pêra e Cardamomo, Uva, Tônica <i>Sulista Medronho, Gvine Pear & Cardamom, Grapes, Tonic</i>	
XO BUBBLES	21
MAVEM, Amendoa Amarga, nozes, champagne <i>MAVEM, Amendoa Amarga, walnuts, champagne</i>	
MOURARIA	16
Martin Miller's, manjeriçao, boshi de morango, espumante <i>Martin Miller's, basil, strawberry boshi, sparkling wine</i>	
APPLE HIGBALL	17
Glenfiddich 15, Milk Punch, cidra <i>Glenfiddich 15, Milk Punch, cider</i>	
TITO VERDE	15
Patrón Silver, Tio Pepe, Manjeriçao, ervilha <i>Patrón Silver, Tio Pepe, basil, peas</i>	
BAH SPECIAL	15
Abuelo Añejo, Giffard Apricot, Ananás Grelhado, Canela <i>Abuelo Añejo, Giffard Apricot, Grilled Pineapple, Cinnamon</i>	



SUNSET CONFERENCE

AGAVE OLD FASHIONED 16

Blend de Patrón, Savoia, Ojo de Tigre

Blend of Patrón, Savoia, Ojo de Tigre

SUGARCANE RUSH OLD FASHIONED 16

Blend de Bacardi, Canerock, W. Hinton

Blend of Bacardi, Canerock, W. Hinton

FRENCH QUARTER OLD FASHIONED 16

Bourbon, Rye, Remy Martin, Calvados

Bourbon, Rye, Remy Martin, Calvados

MALT OLD FASHIONED 16

Glenfiddich, Monkey Shoulder, Compass Box

Glenfiddich, Monkey Shoulder, Compass Box

NON - ALCOHOLIC COCKTAILS

CHAI MULE 8

Prana Chai, limão, noz moscada, soda

Prana Chai, lemon, nutmeg, soda

PEPPERMINT HIGHBALL 12

Limão, hortelã, soda

Lemon, mint, soda

ALMOND SMASH 15

Fluère Spiced Cane Dark Roast, Martini Vibrante,

amêndoa

Fluère Spiced Cane Dark Roast, Martini

Vibrante, almond



FROM THE BACK - BAR

	
	5 cl
Spritz (St Germain, M Fiero, Aperol, Campari)	14
Porto Tonic	12
Bloody Mary	10
Caipirinha	12
Cosmopolitan	12
Espresso Martini	12
Old Cuban	16
Negroni	14
Mule	14
Dry Martini *	- / -
Sour *	- / -
Mules *	- / -

- escolha o seu espírituoso, preço variável
choose your spirit, will be priced accordingly

APERITIVOS E BITTERS *aperitifs and bitters*

Campari <i>bitter aperitif</i>	10
Moot, <i>Madeira wine vermouth</i>	10
Martini Rubino/Ambrato <i>vermouth</i>	10
Noilly Prat	10



GIN



Dry

Bombay Sapphire, <i>England</i>	12
Gin Sul <i>Portugal</i>	19
Monkey 47, <i>Germany</i>	27
Tanqueray no 10, <i>England</i>	16
The Botanist, <i>Scotland</i>	23
Bulldog, <i>England</i>	16
Martin Miller's, <i>England</i>	14

Floral & Zesty

Sharish Distiller's Cut, <i>Portugal</i>	13
Hendricks, <i>Scotland</i>	16
Baleia Gin, <i>Portugal</i>	18

Fruity & Spiced

Roku, <i>Japan</i>	16
Gin Mare, <i>Spain</i>	16

CACHAÇA & PISCO

Pisco 1615, <i>Perú</i>	11
Yaguara Organic, <i>Brazil</i>	11

CACHAÇA & PISCO

Morosha	12
Tito's	14
Grey Goose, France <i>wheat</i>	19
Ketel One	15



TEQUILA & MEZCAL

Patrón Silver	16
Patrón Reposado	20
Patrón Añejo	22
Clase Azul Plata	40
Clase Azul Reposado	60
OJO de Tigre Mezcal	14

RUM

Bacardi Carta Blanca	11
Bacardi 8	14
Plantation Single Cask Guatemala VSOR	24
Canerock Spiced	14
<i>Soda mixer</i>	+2,50



WHISKY & WHISKEY

Scotch whisky

Dewar's 12	13
Macallan 12, <i>Speyside</i>	28
Johnnie Walker Black Label, <i>blend</i>	14
CompassBox Peat Monster	22

Irish whiskey

Jameson, <i>blend</i>	11
-----------------------	----

American Whiskey

Buffalo Trace, <i>Bourbon</i>	12
Jack Daniel's, <i>Tennessee</i>	14
Michter's Bourbon	26

World Whiskey

Nikka from the Barrel, <i>single malt</i>	24
Nikka Pure Malt	23

COGNAC & ARMAGNAC

Rémy Martin VSOP, <i>cognac</i>	16
Martell XO, <i>cognac</i>	55
<i>Soda mixer</i>	+2,50



VINHOS
wines

B u b b l e s

Hehn, Bairrada <i>Blend</i>	15	60
A. Bergère Champagne <i>Blend</i>	22	100
Jacquesson Cuvée 745 Extra Brut Champagne <i>Blend</i>	-	160
Bourgeois-Diaz BD3CC, Brut nature Champagne, <i>Blend</i>	-	225

B r a n c o s / W h i t e ' s

Flôr-do-Guadiana, Alentejo, <i>Arinto & Chardonnay</i>	10	30
Soalheiro Terramatter, Vinhos Verdes, <i>Alvarinho</i>	15	30
Adega Mãe Bio Lisboa, <i>Alvarinho, Arinto, Fernão Pires</i>	12	50
Trois Atlântico Setúbal, <i>Vinhas Velhas</i>	-	170

R o s é

Quinta do Monte D'Oiro Rosé Reserva, Lisboa, <i>Syrah</i>	18	95
M de Minuty, Provence, <i>Blend</i>	13	54

T i n t o / R e d ' s

Pirata da Viúva Lisboa, <i>Blend</i>	14	65
XXVI Pezga (<i>Amphiora Wine</i>) Alentejo, <i>Blend</i>	16	70
Quinta do Vallado, Douro, <i>Blend</i>	12	60



VINHOS FORTIFICADOS

fortified wines

P o r t o P o r t

Barão de Vilar 10 anos, <i>white</i>	10
2017, Quinta do Javali LBV, <i>ruby</i>	12
Porto Quinta do Javali 30 anos, <i>tawny</i>	22

M a d e i r a

D'Oliveiras 15 anos meio-doce <i>half-sweet</i>	16
---	----

C a r c a v e l o s

1995, Quinta dos Pesos, <i>Carcavelos</i>	15
---	----

M o s c a t e l

Horácio Simões, <i>Moscatel Roxo</i>	12
--------------------------------------	----

BRANDIES & EAU-DE-VIE

Louriana XO, <i>eau-de-vie</i>	32
Palácio da Brejoeira, <i>eau-de-vie</i>	16
Mavem, <i>portuguese brandy</i>	20
Medronho Maria's, <i>local schnapps</i>	14

LICORES

local liqueurs

Singeverga, <i>herbal</i>	9
Amêndoa Amarga, <i>bitter almond</i>	9
Dona Cristina, <i>brandy & honey</i>	9
Ginja Mariquinhas, <i>sour cherry</i>	10
Licor Beirão, <i>orange & spices</i>	9



CERVEJA

beer

Pressão draft	
Dois Corvos Creature, <i>IPA</i>	30 cl 7
Dois Corvos Prata, <i>Pilsner</i>	7
Garrafa bottle	
Sagres Zero, <i>alcohol-free</i>	33 cl 6
Sagres Preta, <i>stout</i>	6
Bandida do Pomar <i>Cider</i>	6

SUMOS NATURAIS

fresh fruit juices

Laranja, toranja ou ananás <i>orange, grapefruit or pineapple</i>	6
Limonada <i>lemonade</i>	6

SUMOS, ÁGUAS & REFRIGERANTES

soft-drink, waters & sodas

Refrigerantes <i>Soda</i>	5
<i>Coca Cola Coca Cola Zero Sprite</i>	
Refrigerantes Artesanais <i>Craft Soda Why Not</i>	5
<i>Cola Framboesa e Tomilho Lima e Erva Mate</i>	
<i>Cola Raspberry & Thyme Lime & Mate</i>	
Soft Drinks <i>soft-drinks</i>	6
San Pellegrino <i>tonic water</i>	4
Fever-Tree Indian <i>tonic water</i>	5,5
Fever-Tree Slim line <i>tonic water</i>	5,5
Luso <i>still water (25cl)</i>	3
Pedras Salgadas <i>sparkling water (25cl)</i>	3
Água Castelo <i>soda / sparkling water (25cl)</i>	3



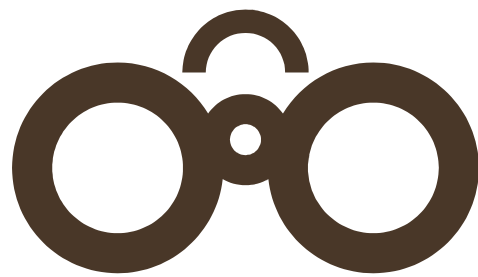
CHÁS & INFUSÕES

<i>Compagnie Cologniale</i>	4,5
Rooibos des Tropiques	
English Breakfast	
Camomila <i>Chamomile</i>	
Quatre fruits rouges	
Earl Grey Supérieur	

CAFETARIA

Coffee

Café espresso <i>espresso</i>	3
Espresso duplo <i>double espresso</i>	4
Café americano <i>americano</i>	4
Descafeinado <i>decaffeinated espresso</i>	3
Chocolate quente <i>hot chocolate</i>	3
Cappuccino	5
Macchiatto	5
Iced coffee	5,5
Flat white coffee	5
Latte	5



MENU de COMIDAS
snacks menu



S N A C K S

Pastel de massa tenra de camarão e sambal <i>Wild shrimp patties with sambal</i>	7
Croquetes de carne e mostarda portuguesa (2uni) <i>Meat croquettes & Portuguese mustard</i>	6,5
Empada de frango em vinha d'alhos <i>Wine & garlic chicken pie</i>	3,5
“Bôla” de enchido fumado <i>Smoked ham bun</i>	3
Batatas fritas BAHR & maionese da Bairrada 🍷 <i>BAHR potato crisps & Bairrada mayonnaise</i>	6
Paleta de Porco Alentejano com nozes e flores de funcho, servido com tostas 🍷🥖 <i>Alentejo Pork smoked ham – paleta – with walnuts & fennel flowers, served with toasted bread</i>	17
Queijos – Azeitão Rui Simões e São Jorge 24 meses, servido com tostas 🍷 <i>Azeitão sheep soft cheese & 24 months cured cow cheese, served with toasted bread</i>	14,5
Pão de trigo e aveia Massa-mãe & manteiga Rainha do Pico, servido com tostas 🍷🥖 <i>Wheat & oats sourdough & ‘Rainha do Pico’ Butter, served with tosted bread</i>	4,5

S A L A D A S *salads*

Queijo de cabra “Ortodoxo”, pêra Nashi e mirtilos curado 🍷 <i>Goat cheese “Ortodoxo”, Nashi pear & cured blueberries</i>	19
Atum com sementes, feijão verde, batata doce e azeitonas 🍷🥖 <i>Tuna with seeds, runner beans, sweet potato & olives</i>	24
Coxa de Frango teryiaki, com coleslaw e caju 🍷🥖 <i>Teriyaki chicken thighs with coleslaw & cashew</i>	19
Rosbife de novilho, ovo Mollet e molho Caesar <i>Roast beef salad, Mollet eggs & Caesar dressing</i>	21



Vegan



Vegetarian
Vegetarian



Sem glúten
Gluten free



Frutos Secos
Nuts



Sem lactose
Lactose free






SANDUÍCHE *sandwiches*

Burguer de cogumelo Portobello em brioche   com molho asiático e pickles. Servido com salada verde <i>Portobello mushroom burger on brioche bread with Asian sauce & pickles. Served with a side green salad</i>	18
Sanduíche de sapateira em brioche com agrião e malagueta <i>Crab sandwich on brioche bread with watercress & chilli</i>	20
Prego de lombo, molho Pica-Pau e pão saloio. Servido com salada verde <i>Beef loin with Pica-Pau sauce and saloio bread. Served with a side green salad</i>	20
Bifana Bahr em focaccia massa-mãe com maionese de sambal. Servido com salada verde <i>BAHR pork steak sandwich in sourdough focaccia with sambal mayonnaise. Served with a side green salad</i>	18,5

*Também disponível em pão sem glúten
Also available in gluten free breads

SOBREMESAS *desserts*

“Eton mess” de maracujá <i>Passion fruit Eton mess</i>	8,5
Mousse de chocolate negro e avelã  <i>Dark chocolate mousse & hazelnut</i>	8
Gelado Artesanal e Sorbet (por sabor)   Baunilha Chocolate Morango Limão Cardamomo <i>Homemade Ice Cream & Sorbet (per scoop) Vanilla Chocolate Strawberry Lemon Cardamom</i>	4

PASTELARIA BAIRRO ALTO HOTEL

Pastel de Nata <i>Portuguese custard tart</i>	1,5
Rolo de canela e mel  <i>Cinnamon roll</i>	2
Pão de Deus  (com queijo dos Açores ou/e fiambre) <i>Coconut & egg cream bun (with Azores cheese or/& ham)</i>	2,5 4 / 4,5
Bun de chocolate  <i>Chocolate bun</i>	2,5
Brioche de baunilha e framboesa <i>Vanilla & raspberry bun</i>	3,5
Jesuíta  <i>Almond & egg cream pastry</i>	3,8



Vegan



Vegetarian
Vegetarian



Sem glúten
Gluten free



Frutos Secos
Nuts



Sem lactose
Lactose free