

Lapa Palace

Lisboa

Bar Rio Tejo



Estimado Cliente

O nosso Bar Rio Tejo foi concebido tendo em consideração as necessidades do nosso hóspede e está disponível entre as 10h30 e a 01h00 da manhã

É o local perfeito para qualquer ocasião e aqui poderá encontrar desde snacks ligeiros a pratos alusivos à rica gastronomia Portuguesa.

Temos ainda disponível uma vasta seleção de vinhos, cocktails e bebidas espirituosas

V – Prato vegetariano / *VV* – Prato vegan / *S* – Origem sustentável

Caso tenha alguma restrição ou intolerância alimentar, queira por favor informar o barman no ato do pedido.

Não é permitido o consumo no interior do Bar de produtos trazidos do exterior.

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

No nosso constante compromisso pela sustentabilidade, a grande maioria dos nossos ingredientes frescos provêm de produtores nacionais certificados, sendo os nossos pratos são confeccionados com ingredientes locais e de origem sustentável.

IVA INCLUÍDO À TAXA LEGAL DE 13 % – Comida, bebidas não alcoólicas e bebidas não gaseificadas
IVA INCLUÍDO À TAXA LEGAL DE 23 % – Bebidas alcoólicas e bebidas gaseificadas

Dear Guest

Our Rio Tejo Bar has been designed with careful consideration to the needs of today's traveller and is available from 10h30 to 01h00 in the morning.

It is the perfect spot for any occasion, and here you may find from light snacks to dishes influenced by Portuguese gastronomy.

We also have available a wide selection of wines, cocktails and alcoholic beverages.

V – Vegetarian Dish / *VV* – Vegan dish / *S* – Sustainable source

Should any dietary restriction or intolerance apply, please inform the bartender while placing the order.

The consumption of items brought from outside the hotel are not allowed in the Bar.

No dish, food product or beverage, including couvert, may be charged if not requested by the guest or if rendered useless by the same.

Following our constant commitment with sustainability, most of our fresh produces are brought to you from certified national producers, being our dishes prepared with local and sustainable ingredients.

13 % VAT RATE APPLIED – Food, non-alcoholic beverages and gas free beverages
23 % VAT RATE APPLIED – Alcoholic beverages and gasified beverages

Saladas

SALADS

Servido das 11:00 às 23:00 Served from 11:00 to 23:00

Salada de gambas do Lapa Palace, com papaia e molho cocktail € 31,50
Lapa Palace prawns salad with papaya and cocktail sauce

Salada Caprese, queijo Mozzarella, tomate e manjerição *V* € 22,00
Caprese salad, Mozzarella cheese, tomato and basil

Salada Caesar com croutons, queijo parmesão e molho Caesar
Caesar Salad with croutons, parmesan cheese and Caesar sauce

Clássica / classic *V* € 24,00

Com frango / with chicken € 33,00

Poke bowl de salmão *VS* € 27,50
com salmão marinado, pêra abacate, wakame, manga, cebola roxa, edamame,
sementes de sésamo, sementes de papoila, molho teriyaki e molho de soja
Salmon poke bowl
with marinated salmon, avocado, wakame, mango, purple onion, edamame,
sesame seeds, poppy seeds, teriyaki and soy sauce

Poke bowl vegan *VVS* € 17,50
com cogumelos salteados em molho teriyaki, bróculos, cenoura e folha de
espinafres, polvilhado com cebolinho fresco e sementes de sésamo
Vegan poke bowl
with teriyaki sautéed mushrooms, broccoli, carrot and spinach leaves,
powdered with fresh chives and sesame seeds.

Legumes da época grelhados, servidos com queijo brie au gratin *V* € 19,00
Seasonal grilled vegetable platter, served with grilled brie cheese

Sopas

SOUPS

Sopa de legumes Mediterrânicos com croutons *VVS* € 16,00
Mediterranean vegetable soup with croutons

Creme de abóbora e batata-doce *VS* € 19,00
com tortellini de castanha, salsa frita crocante
Pumpkin and sweet potato cream soup with chestnut tortellini, crispy fried parsley

Sanduiches e Hambúrgueres

SANDWICHES AND HAMBURGERS

Servido das 11:00 às 23:00 Served from 11:00 to 23:00

Sandwich Club Clássica, peito de frango, ovo cozido, tomate, bacon e alface em molho maionese Classic Club Sandwich, <i>grilled chicken breast, boiled egg, tomato, bacon and lettuce with mayonnaise sauce</i>	€ 29,00
Prego do lombo de novilho em pão de centeio <i>S</i> Steak sandwich on rye bread com queijo brie / <i>with brie cheese</i> com presunto de Parma / <i>with Parma smoked ham</i>	€ 39.00 € 41.00 € 43.00
Tacos de peixe, <i>S</i> alface, abacate, tomate pico de gallo e brunesa de peixe marinado, salpicos de lima, acompanhado de salada coleslaw e batata rústica Fish tacos, <i>lettuce, avocado, pico de gallo tomato and marinated fish brunoise, lime drizzle, accompanied with coleslaw and potato wedges</i>	€ 27,00
Tacos de frango, <i>S</i> alface, abacate, tomate pico de gallo, guacamole, frango salteado, pimento chili e molho sriracha, acompanhado de salada coleslaw e batata rústica Chicken tacos, <i>lettuce, avocado, pico de gallo tomato guacamole, sautéed chicken, chilli pepper and sriracha sauce, accompanied with coleslaw and potato wedges</i>	€ 20,00
Hambúrguer Lapa Palace, em pão brioche <i>S</i> com queijo, bacon, ovo estrelado, salada fresca e batata frita Lapa Palace prime beef hamburger, on brioche bread <i>with cheese, bacon, fried egg, fresh salad and french fries</i>	€ 31,00
Crostini de cogumelos salteados, <i>WVS</i> salsa frita, azeite de alho e pepitas de romã sobre pão de centeio Sautéed mushrooms crostini, <i>fried parsley, garlic olive oil and pomegranate seeds over rye bread</i>	€ 17,50

Snacks & Pratos Principais

SNACKS & MAIN COURSES

Servido das 12:00 às 23:00 Served from 12:00 to 23:00

Ostras no gelo , acompanhado de gomos de limão, tabasco e molho Mignonette <i>S</i> <i>Oysters on ice</i> , accompanied with lemon wedges, tabasco and Mignonette sauce	€ 35,00
Tártaro de novilho do Lapa <i>S</i> com salada coleslaw e tostas de pão de centeio <i>The Lapa beef tartar</i> with coleslaw and rye bread toast	€ 40,00
Polvo à Lagareiro <i>S</i> com salada de quinoa aromatizada com lima e limão, espuma de batata roxa e rebentos de coentros frescos <i>Lagareiro style roast octopus</i> with lime and lemon scented quinoa salad, purple potato foam and fresh cilantro sprouts	€ 31,00
Robalo de linha grelhado <i>S</i> com legumes da época ao vapor, aromatizado com azeite de ervas <i>Grilled line fished seabass</i> with seasonal steamed vegetables, scented with herb olive oil	€ 65,00
O clássico bife do lombo à Portuguesa <i>S</i> com alho e louro, servido com presunto curado e batata sautée <i>Portuguese style sirloin beef steak</i> with garlic and laurel, served with air cured ham and sautéed potatoes	€ 49,00

Ovos & Massas

EGGS & PASTAS

Omelete com gambas e espargos <i>Omelette</i> with prawns and asparagus	€ 27,50
Tagliolini verdi gratinado com presunto e fiambre <i>Tagliolini verdi</i> with ham and smoked ham "au gratin"	€ 27,50
Penne com molho de tomate e manjerição <i>V</i> <i>Penne</i> with tomato and basil sauce	€ 19,00
Ravioli à Carbonara com molho de pecorino e tomate seco, pancetta crocante com especiarias <i>Ravioli Carbonara</i> with pecorino and dried tomato sauce, spiced crunchy pancetta	€ 22,00

Sobremesas

DESSERTS

Servido das 11:00 às 23:00 *Served from 11:00 to 23:00*

Crème Brûlée de café *✓* € 12,00
com sorvete de clementina
Coffee Crème Brûlée
with clementine sorbet

Tiramisú Clássico *✓* € 15,00
Classic Tiramisu

Cheesecake *✓* € 11,00
com compota de abóbora e telha de noz pecan
Cheesecake
with pumpkin compote and pecan crunchy

Fruta da época e exótica laminada *✓✓* € 16,00
Sliced seasonal and exotic fruit

Gelados e sorvetes do Lapa Palace € 18,00
Lapa Palace homemade ice creams and sorbets

Gelados - *✓*
Baunilha, chocolate, café, canela e pistáchio

Ice cream
Vanilla, chocolate, coffee, cinnamon and pistachio

Sorvetes - *✓✓*
Morango, framboesa, maracujá,
limão e côco

Sorbets
*Strawberry, raspberry, passion fruit,
lemon and coconut*

Champagnes

CHAMPAGNES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Louis Roederer, Brut Premier, Reims	€ 28,00	€ 140,00
Perrier Jouët, Grand Brut, <i>Épernay</i>		€ 190,00
Perrier Jouët Rosé, Brut, <i>Épernay</i>		€ 230,00
Ruinart Blanc des Blancs, Brut, <i>Reims</i>		€ 295,00
Ruinart Rosé, <i>Reims</i>		€ 300,00
Cristal, Louis Roederer, Brut, <i>Reims</i>		€ 750,00
Dom Perignon, Brut, <i>Reims</i>		€ 820,00

Espumantes

SPARKLING WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Kompassus, Rosé, Bruto – <i>Bairrada</i>	€ 14,00	€ 70,00
Soalheiro, Bruto – <i>Minho</i>	€ 14,00	€ 70,00
Real Companhia Velha, Bruto – <i>Douro</i>		€ 95,00
Prosecco Valdo – <i>Conegliano Valdobbiadene</i>	€ 11,00	€ 55,00

Vinhos Brancos & Verdes

WHITE & GREEN WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Adega Mãe, Viosinho – <i>Lisboa</i> Fresco, notas vegetais, e ligeiro tropical, com acidez refrescante <i>Fresh, vegetable and tropical notes balanced with refreshing acidity</i>	€ 8,00	€ 32,00
Encostas de Sonim, Reserva – <i>Trás-os-Montes</i> Notas de fruta tropical, acidez equilibrada e final longo <i>Notes of tropical fruit, balanced acidity and long finish</i>	€ 10,00	€ 40,00
Bacalhôa, Chardonnay – <i>Península de Setúbal</i> Chardonnay muito fresco e elegante <i>An elegant and very fresh Chardonnay</i>	€ 11,50	€ 46,00
Cartuxa – <i>Alentejo</i> Delicado e fino, com notas cítricas e aromas minerais <i>Delicate and exquisite, with citric notes and mineral aromas</i>	€ 14,50	€ 58,00
Soalheiro, Alvarinho, Vinho Verde – <i>Monção e Melgaço</i> O perfume do Alvarinho no seu melhor <i>Alvarinho's perfume at its best</i>	€ 10,50	€ 42,00

Vinhos Tintos & Rosados

RED & ROSÉ WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Castelo d'Alba, Reserva – <i>Douro</i> Uma boa estrutura, notas vegetais e de madeira <i>Great structure, notes of spring greens and wood</i>	€ 7,50	€ 30,00
Casa Cadaval, Pinot Noir – <i>Tejo</i> Boa frescura e profundidade, equilibrado e taninos suaves <i>Fresh and with good depth, balanced and with soft tannins</i>	€ 15,50	€ 62,00
Herdade do Pombal Reserva – <i>Alentejo</i> Fresco e aveludado com notas de frutos vermelhos do bosque <i>Fresh and velvety with red berries notes</i>	€ 15,00	€ 60,00
Quinta do Piloto, Cabernet Sauvignon – <i>Península de Setúbal</i> Encorpado com aroma de pimento verde e minerais <i>Full bodied with green pepper and mineral aromas</i>	€ 8,00	€ 32,00
Blush Rosé – <i>Algarve</i> Aroma rico e expressivo, combinação perfeita de fruta e frescura <i>Rich and expressive aroma, perfect combination of fruit and freshness</i>	€ 11,00	€ 44,00

Vinhos Moscatéis e Carcavelos

MOSCATEL & CARCAVELOS WINES

6 cl

Moscatel Roxo Superior – <i>Casa Agrícola Horácio Simões, Setúbal</i>	€ 9,50
Moscatel Alambre 20 Anos – <i>José Maria da Fonseca, Setúbal</i>	€ 12,50
Carcavelos – <i>Villa Oeiras, Carcavelos</i>	€ 11,00

Vinhos da Madeira

MADEIRA WINES

6 cl

Madeira, Sercial, Dry – <i>Cossart Gordon</i>	5 Anos	€ 7,00
Madeira, Rainwater, Medium Dry – <i>Blandy's</i>		€ 6,50
Madeira Bual, Medium Sweet – <i>Cossart Gordon</i>	10 Anos	€ 10,00
Madeira Malvasia, Sweet – <i>Cossart Gordon</i>	10 Anos	€ 10,00

Vinhos Aperitivos e de Sobremesa

APERITIF & DESSERT WINES

Copo/Glass Garrafa/Bottle
6 cl 50 cl

Porto Taylor's, Chip Dry, White	€ 8,00	
Tio Pepe, Palomino, Fino	€ 9,50	
Vieira de Sousa White 20 anos	€ 15,00	€ 120,00

Vinhos do Porto Vintage

VINTAGE PORT WINES

Vinho de excelente qualidade, engarrafado após estágio de dois a três anos em casco

Wine of excellent quality, bottled after its second or third year in wood casks

		Copo/Glass 6 cl	Garrafa/Bottle 75 cl
Fonseca Guimaraens	2013	€ 11,00	€ 132,00
Graham's Malvedos	2015	€ 18,00	€ 215,00
Niepoort	2003	€ 28,00	€ 335,00
Graham's	2000	€ 34,00	€ 410,00
Dow's	2007		€ 650,00
Taylor's Fladgate (Wine Spectator 100%)	1994		€ 1250,00
Quinta do Noval Nacional (Wine Spectator 99%)	2003		€ 3700,00

Vinhos do Porto Late Bottled Vintage

LATE BOTTLED VINTAGE PORT WINES

Vinho de qualidade distinta, engarrafado após envelhecimento de quatro a seis anos em casco

Wine of distinct quality, bottled after an ageing of four to six years in wood casks

		Copo/Glass 6 cl	Garrafa/Bottle 75 cl
Seara d'Ordens	2017	€ 7,00	€ 78,00
Ferreira	2020	€ 7,00	€ 84,00
Quinta do Crasto	2017	€ 8,50	€ 100,00

Vinhos do Porto Colheita

COLHEITA PORT WINES

Vinho de um único ano, com envelhecimento mínimo de sete anos em casco

Single harvest wine aged in wood casks for at least seven years

		Copo/Glass 6 cl	Garrafa/Bottle 75 cl
Burmester	2010	€ 11,00	€ 130,00
Quinta do Noval	2005	€ 16,00	€ 190,00

Vinhos do Porto Tawny

TAWNY PORT WINES

Lotes de vinhos de vários anos envelhecidos em casco

Blends of several years aged in oak casks

	Copo/Glass 6 cl	Garrafa/Bottle 75 cl
Noval 40 anos	€ 49,00	€ 590,00
Niepoort 30 anos	€ 27,50	€ 330,00
Graham's 20 anos	€ 17,00	€ 200,00
Fonseca 10 anos	€ 8,00	€ 96,00

Champagne Cocktails

15 cl

Lapa Champagne

€ 21,50

Champagne Louis Roederer, vodka Grey Goose Orange,
licor de maçã e polpa de manga

Louis Roederer champagne, Orange Grey Goose vodka, apple liqueur and mango pulp

Champagne Cocktail

€ 26,00

Champagne Louis Roederer, Martell VSOP, licor Cointreau,
Angostura Bitter e açúcar

*Louis Roederer champagne, Martell VSOP, Cointreau liqueur,
Angostura Bitter and sugar*

Bellini

€ 16,00

Prosecco Valdo, polpa de pêssego branco

Valdo prosecco, white peach pulp

Old Cuban

€ 21,50

Rum Havana Club Añejo 7 años, Champanhe Louis Roederer, sumo de lima,
xarope de açúcar, Angostura bitter e hortelã

*Havana Club Añejo 7 años rum, Louis Roederer champagne, lime juice, sugar syrup,
Angostura bitter and fresh mint*

Wine Cocktails

25 cl

White Fruit Sangria

€ 18,50

Vinho branco, licor Cointreau, licor de sabugueiro,
Seven Up, açúcar, canela, fruta fresca, laranja, limão e maçã

*White wine, Cointreau liqueur, elderberry liqueur,
Seven Up, sugar, cinnamon, fresh orange, lemon and apple*

Classic Sangria

€ 21,00

Vinho tinto, licor Cointreau, licor Beirão, sumo de laranja e limão natural,
seven up, canela, açúcar, fruta fresca, laranja, limão e maçã

*Red wine, Cointreau liqueur, Beirão liqueur, natural orange and lemon juice, seven up,
cinnamon, sugar, fresh orange, lemon and apple*

Sparkling wine Sangria

€ 22,00

Espumante Soalheiro, gin Hendrick's, ginger beer, sumo de maçã, lima, pepino,
limão, canela, xarope de açúcar e hortelã

*Soalheiro sparkling wine, Hendrick's gin, ginger beer, apple juice, lime, cucumber, lemon,
cinnamon, sugar syrup and fresh mint*

Martini Cocktails

18 cl

Sakura Blossom Martini

€ 24,00

Gin Bombay Sapphire, licor Ginja d'Óbidos, sumo de lima natural, clara de ovo e licor de Amarena

Bombay Sapphire gin, Ginja d'Óbidos liqueur, freshly squeezed lime juice, egg white and Amarena liqueur

Basil & Pepper Gin Martini

€ 24,00

Gin Tanqueray Ten, sumo de lima, xarope de açúcar, pimenta rosa e manjerição

Tanqueray Ten gin, freshly squeezed lime juice, sugar syrup, pink pepper and basil

Lapa Palace Martini

€ 23,00

Gin Tanqueray Ten, vermute Martini Riserva Rubino

sumo de arando e Angostura Bitter

Tanqueray Ten gin, Martini Riserva Rubino vermouth, cranberry juice and Angostura Bitter

White Night Martini

€ 23,00

Vodka Grey Goose perfumada com White Night Jasmim,

vermute Martini Riserva Rubino, orange bitter, laranja e cravinho

White Night Jasmim infused Grey goose vodka, Martini Riserva Rubino vermouth, orange bitter, orange and clove

Roseberry Martini

€ 23,00

Gin Adamus, Porto rosé, clara de ovo, sumo de lima e pó de framboesa desidratada

Adamus gin, rosé Port, egg white, fresh lime juice and dehydrated raspberry powder

Cosmopolitan

€ 23,00

Vodka Grey Goose, licor Cointreau, sumo de arando, sumo de lima natural

Grey Goose vodka, Cointreau liqueur, cranberry juice and fresh lime juice

Adamus Sour Martini

€ 21,50

Gin Adamus, sumo de lima, compota de laranja e xarope de açúcar

Adamus gin, lime juice, orange compote and sugar syrup

Cocktails Aperitivos & Sour's

BEFORE DINNER COCKTAILS & SOUR'S

Cellar Negroni	18 cl € 27,50
Gin Nine Moons, vinho da Madeira Cossart Gordon Bual 10 anos e Campari <i>Nine Moons gin, Cossart Gordon Bual 10 years Madeira wine and Campari</i>	
Mango Daiquiri	€ 19,00
Rum Havana Club Añejo 3 años, xarope de manga, sorvete de manga, sumo de limão natural <i>Havana Club Añejo 3 años rum, mango syrup, mango sorbet, and freshly squeezed lemon juice</i>	
Passion Fruit Margarita	€ 21,50
Tequila Patrón Silver, licor Triple Sec Pierre Ferrand, sorvete de maracujá, sumo de limão natural <i>Patrón Silver tequila, Triple Sec Pierre Ferrand liqueur, passion fruit sorbet, freshly squeezed lemon juice</i>	
Italian Mariachi	€ 21,50
Mezcal, licor Limoncello, Campari, sumo de laranja, sumo de lima e xarope de agave <i>Mezcal, Limoncello liqueur, orange juice, lime juice and agave syrup</i>	
Cucumber Spring	€ 23,50
Gin Hendrick's, licor Ancho Reyes, xarope de açúcar, sumo de lima natural, pepino e malaguetas frescas <i>Hendrick's gin, Ancho Reyes liqueur, sugar syrup, lime juice, cucumber and fresh chilli peppers</i>	
Pisco Sour	€ 18,00
Pisco Sarcay, xarope de açúcar, sumo de lima fresca, clara de ovo e Angostura Bitter <i>Sarcay Pisco, sugar syrup, fresh lime juice, egg white and Angostura Bitter</i>	
Basil Julep	€ 16,00
Whiskey Jameson, manjeriço, mel e Angostura bitter <i>Jameson whiskey, basil, honey and Angostura bitter</i>	

Cocktails Refrescantes, Tiki's & Mule's

LONG DRINK COCKTAILS, TIKI'S & MULE'S

25 cl

Indian Bloody Mary

€ 20,50

Sumo de tomate e vodka Absolut perfumados com especiarias, sal, molho inglês e sumo de limão natural

Tomato juice and Absolut vodka, perfumed with spices, salt, Worcestershire sauce and freshly squeezed lemon juice

Exotic Trinidad

€ 20,00

Rum Santísima Trinidad cardamomo fresco, lima fresca, xarope de baunilha e guaraná

Santisima Trinidad rum, fresh cardamom, fresh lime, vanilla syrup and guaraná

Singapore Sling

€ 20,50

Gin Tanqueray Ten, licor cherry brandy, licor Cointreau, licor Benedictine, Angostura Bitter, sumo de lima natural e sumo de ananás, xarope grenadine

Tanqueray Ten gin, cherry brandy liqueur, Cointreau liqueur, Benedictine liqueur, Angostura Bitter, freshly squeezed lime juice and pineapple juice, grenadine syrup

Paloma Ahumado

€ 25,00

Mezcal Contraluz, sumo de limão, Aperol, xarope de agave e água tônica Fever Tree toranja rosa

Contraluz mezcal, lemon juice, Aperol, agave syrup and Fever Tree pink grapefruit tonic water

Flying Dutchman

€ 25,00

Vodka Ketel One, xarope de orgeat, sumo de toranja, açúcar em pó, sumo de lima e folhas de hortelã

Ketel One vodka, almond syrup, grapefruit juice, powdered sugar, lime juice and mint leaves

Exotic Mule

€ 25,00

Vodka Grey Goose Orange, sumo de lima, polpa de manga, ginger beer e zeste de lima

Grey Goose Orange vodka, lime juice, mango pulp, ginger beer and lime zest

Cocktails Sem Alcool

NON-ALCOHOLIC FRUIT COCKTAILS

25 cl

Evasión

€ 13,00

Sumo de ananás, sumo de arando, polpa de pêssgo e xarope de maracujá

Pineapple juice, cranberry juice, peach pulp and passion fruit syrup

Virgin Mojito

€ 12,50

Lima fresca, açúcar, folhas de hortelã e Ginger Ale

Fresh lime, sugar, mint leaves and Ginger Ale

Light Me Up

€ 12,50

Sumo de lima, sumo de maracujá, Seven Up, maracujá fresco, lima fresca e açúcar

Lime juice, passion fruit juice, Seven Up, fresh passion fruit, fresh lime and sugar

Smoothies

SMOOTHIES

25 cl

Tropical Fruit Punch

€ 13,00

Sumo de frutas, sumo de maracujá, sorvete de maracujá e fruta fresca

Fruit juices, passion fruit juice, passion fruit sorbet and fresh fruit

Virgin Colada

€ 13,50

Sumo de ananás, gelado de côco, ananás fresco

Pineapple juice, coconut ice cream, fresh pineapple

Berry Nice

€ 12,00

Morangos e pepino, sumo de arando, sumo de limão,
xarope de morango e grenadine

Strawberries and cucumber, cranberry juice, fresh lemon juice, strawberry syrup and grenadine

Cocktails Digestivos

AFTER DINNER COCKTAILS

18 cl

Vanilla Espresso Martini

€ 18,50

Rum Havana Añejo 7 años, licor Kahlua, café expresso,
gelado de baunilha e fava tonka

Havana Añejo 7 años rum, Kahlua liqueur, espresso coffee, vanilla ice cream and tonka bean

Ruby Old Fashioned

€ 20,00

Whiskey Maker's Mark, cherry brandy, ginja,
cereja amarena, angostura bitter e soda

*Maker's Mark whiskey, cherry brandy, cherry liqueur, Amarena cherry,
angostura bitter and soda*

White Strawberry

€ 16,50

Vodka Absolut, creme de cacau branco, morangos frescos e xarope de morango

Absolut vodka, white cocoa cream, fresh strawberries, strawberry syrup

Almond & Oak

€ 19,00

Licor Amarguinha, Bulleit Bourbon, sumo de ananás, sumo de lima, clara de ovo,
abacaxi, zeste de laranja e Angustura bitter

*Amarguinha liqueur, Bulleit Bourbon, pineapple juice, lime juice, egg white, fresh pineapple,
orange zest and Angustura bitter*

Key Lime Pie

€ 22,00

Vodka Belvedere, sumo de limão, xarope de baunilha, xarope de açúcar,
clara de ovo, e raspa de limão

Belvedere vodka, lemon juice, vanilla syrup, sugar syrup, egg white and lemon shaves

Abbey Pear

€ 21,00

Vodka Grey Goose La Poire, vinho do Porto Fonseca 10 anos, sumo de pêra,
xarope de canela, fava tonka e clara de ovo

*Grey Goose La Poire vodka, Fonseca 10 years port wine, pear juice, cinnamon syrup,
tonka bean and egg yolk*

Aperitivos

APERITIFS

	5 cl
Aperol Luxardo Spritz	€ 18,00
Campari	€ 11,00
Dubonnet Rouge	€ 10,50
Martini Bianco	€ 10,00
Martini Dry	€ 10,00
Martini Rosso	€ 10,00
Martini Riserva Rubino	€ 13,00
Noilly Prat	€ 11,00
Pernod	€ 11,50
Ricard	€ 10,50

Gin

Os nossos bartenders sugerem as seguintes formas de servir
Our bartenders suggest the following perfect serves

	5 cl
Bombay Sapphire	€ 17,00
Água tônica Fever Tree Mediterranean e casca de laranja <i>Fever Tree Mediterranean tonic water and orange peel</i>	
Martin Miller's Westbourne	€ 19,50
Água tônica Fever Tree Mediterranean, casca de lima <i>Fever Tree Mediterranean tonic water, lime peel</i>	
Hendrick's	€ 18,00
Água tônica 1724 e rodela fina de pepino <i>1724 tonic water and thin slices of cucumber</i>	
Tanqueray Ten	€ 18,00
Água tônica 1724, gomos de lima espremidos e rodela de maçã <i>1724 tonic water, squeezed lime wedges and apple slices</i>	
Adamus Portuguese gin	€ 20,00
Água tônica 1724, casca de lima e limão <i>1724 tonic water, lime and lemon peel</i>	
Monkey 47	€ 21,50
Água tônica 1724 e casca de limão <i>1724 tonic water and lemon peel</i>	
Nine Moons Martin Miller's	€ 27,00
Puro ou com água sem gás <i>Straight or with plain mineral water</i>	

Vodka

5 cl

Grey Goose	€ 16,50
Grey Goose La Poire	€ 17,00
Grey Goose Orange	€ 17,00
Grey Goose Altius	€ 44,00
Chopin	€ 15,00
Tito's	€ 12,00
Absolut	€ 11,00
Belvedere	€ 16,50
Ketel One	€ 15,00

Rhum

5 cl

Havana Club Añejo 3 Años	€ 10,50
Havana Club 7 Years	€ 15,00
Plantation Over Proof	€ 15,50
Santisima Trinidad	€ 11,50
Santisima Trinidad 15 years	€ 12,50
Diplomatic Reserva Exclusiva	€ 15,00
Zacapa XO	€ 35,00
Havana Club Selección de Maestros	€ 21,00
Havana Club 15 years	€ 51,00

Tequila & Mezcal

5 cl

Patrón Silver 100% de Agave	€ 19,00
Patrón Reposado 100% de Agave	€ 21,00
Patrón El Alto Añejo 100% de Agave	€ 45,00
Contraluz	€ 16,50

Cachaça

5 cl

Leblon	€ 14,50
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Blended Scotch Whisky

5 cl

Ballantine's	€ 10,50
Dewar's White Label	€ 11,00
Famous Grouse	€ 10,50
Johnnie Walker Red Label	€ 10,50
J&B	€ 10,50

Old Blended Scotch Whisky

5 cl

Dewar's 12 Years	€ 14,50
Dewar's 15 Years	€ 16,00
Dewar's 21 Years	€ 23,50
Dewar's 32 Years	€ 52,00
Johnnie Walker Black Label	€ 14,00
Johnnie Walker Gold Label	€ 19,00
Johnnie Walker Green Label	€ 20,00
Johnnie Walker Blue Label	€ 52,00

Single Malt Islay Scotch Whisky

5 cl

Laphroaig 10 Years	€ 21,00
Ardberg Uigeadail	€ 32,00
Lagavulin 16 Years	€ 35,00

Single Malt Scotch Whisky

	<i>5 cl</i>
Aberlour A'Bunadh (Straight from the cask at 60,5% vol.)	€ 23,50
Glenlivet French Oak 15 Years	€ 17,00
Glenlivet 18 Years	€ 20,00
Glenfiddich 12 Years	€ 15,00
Glenfiddich 18 Years	€ 20,00
Glenmorangie 12 Years	€ 19,00
Glenmorangie 18 Years	€ 32,00
Macallan 12 Years	€ 27,00
Macallan 18 Years	€ 110,00
Macallan 25 Years	€ 485,00
The Balvenie 14 Years Caribbean Cask	€ 20,00
The Balvenie 30 Years	€ 280,00

Irish Whiskey

	<i>5 cl</i>
Black Bush	€ 13,00
Bushmills	€ 11,00
Jameson	€ 11,00
Jameson 18 Years	€ 27,00
Redbreast 12 Years	€ 19,00
Midleton Very Rare	€ 150,00
Bushmills Malt 10 Years	€ 15,00
Bushmills Malt 21 Years	€ 43,00

Malt Japanese Whisky

	<i>5 cl</i>
Nikka Taketsuru Pure Malt	€ 20,00
Suntory Hakushu 12 Years	€ 68,00

Bourbon, Tennessee and Canadian Whiskey

5 cl

Jack Daniel's Tennessee	€ 13,50
Jack Daniel's Single Barrel	€ 18,00
Jim Beam Bourbon	€ 10,50
Bulleit Rye	€ 15,50
Bulleit Bourbon	€ 14,00
Woodford Reserve Bourbon	€ 16,50
Canadian Club	€ 12,00
Makers Mark	€ 15,00
Blanton's Single Barrel	€ 48,00

Cognac

5 cl

Martell VSOP	€ 16,50
Rémy Martin VSOP	€ 17,50
Hennessy XO	€ 45,00
Pierre Ferrand 1914 Grand Champagne	€ 500,00
Rémy Martin Louis XIII	€ 550,00

Armagnac

5 cl

Chabot, VSOP	€ 16,50
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Aguardentes Velha

PORTUGUESE OLD BRANDIES

5 cl

Palácio da Brejoeira	€ 27,00
Adega Velha 6 Years	€ 15,50
Adega Velha 12 Years	€ 20,00
Adega Velha 30 Years	€ 35,00
Valevite Prestige	€ 28,50

Calvados

5 cl

Père Magloire XO	€ 19,00
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Aguardentes

EAUX-DE-VIE

5 cl

Aguardente de Medronho	€ 14,00
Williamine, G. E. Massenez	€ 25,00
Palácio da Brejoeira	€ 24,00

Grappas

5 cl

Alexander, Amarone Reccioto Bianco	€ 14,00
Alexander Platinum Amarone	€ 17,00

Amargos

BITTERS

	<i>5 cl</i>
Fernet Branca	€ 12,00
Branca Menta	€ 10,50
Jägermeister	€ 11,00
Ramazotti	€ 10,50

Licores

LIQUEURS

	<i>5 cl</i>
Amarguinha, licor de amêndoas amargas / <i>bitter almond liqueur</i>	€ 10,50
Licor Beirão, licor de plantas e sementes / <i>plants and seeds liqueur</i>	€ 10,50
Licor Singeverga, licor de plantas aromáticas / <i>aromatic plants liqueur</i>	€ 14,00
Ginja, licor de ginja / <i>cherrys liqueur</i>	€ 11,00
Limoncello, licor de limão / <i>lemon liqueur</i>	€ 12,50
Sambuca, licor de anis / <i>anise liqueur</i>	€ 10,50
Marie Brizard Anisette, licor de plantas e citrinos / <i>plants and citrus liqueur</i>	€ 10,50
Disaronno, licor de amêndoas / <i>almond liqueur</i>	€ 11,50
Grand Marnier, licor de laranjas / <i>oranges liqueur</i>	€ 14,00
Bailey's, licor de whisky, natas e chocolate / <i>whisky, cream and chocolate liqueur</i>	€ 10,50
Drambuie, licor de whisky, mel, e plantas / <i>whisky, honey and plants liqueur</i>	€ 12,50
Kahlua, licor de café / <i>coffee liqueur</i>	€ 11,00
Ancho Reyes, licor de malagueta / <i>chili liqueur</i>	€ 17,00
Licor de flor de sabugueiro / <i>elderberry liqueur</i>	€ 15,00
Dona Cristina, licor de mel / <i>honey liqueur</i>	€ 10,50
Shalom, licor de chocolate e laranja / <i>chocolate and orange liqueur</i>	€ 11,00

Cervejas

B E E R

Stella Artois	Premium Lager	33 cl	Belgium	€ 9,50
Chimay Rouge	Trappist	33 cl	Belgium	€ 12,50
Guinness	Stout	33 cl	Ireland	€ 12,50
Heineken	Lager	33 cl	Netherlands	€ 8,00
Super Bock Zero	Sem álcool – Non alcoholic	33 cl	Portugal	€ 6,00
Sagres	Lager	33 cl	Portugal	€ 7,00
Super Bock Pressão/Draft beer	Pilsner	40 cl	Portugal	€ 7,00
Super Bock Pressão/Draft beer	Pilsner	60 cl	Portugal	€ 10,00

Águas Minerais

M I N E R A L W A T E R S

Luso, Pedras Salgadas, Frize, Castelo	25 cl	€ 3,50
Luso	1L	€ 7,00
Frize	75 cl	€ 6,00

Refrigerantes e Sumos

S O F T D R I N K S A N D J U I C E S

Coca-Cola, Água Tónica, Seven Up, Guaraná, Ginger Ale	€ 7,00
<i>Coca-Cola, Tonic water, Seven Up, Guaraná, Ginger Ale</i>	

25 cl

Sumos Naturais – <i>Fresh fruit juices</i>	€ 7,00
Laranja, Toranja, Lima, Limão	
<i>Orange, Grapefruit, Lime, Lemon</i>	

Lemonade smash

25 cl

Limão, hortelã, água mineral e xarope de açúcar	€ 9,50
<i>Lemon, mint, mineral water and sugar syrup</i>	

25 cl

Néctares de fruta fresca – *Fresh fruit nectar*

Laranja, morango e papaia – <i>Orange, strawberry and papaya</i>	€ 12,50
Manga e laranja – <i>Mango and orange</i>	€ 13,50
Ananás e hortelã – <i>Pineapple and peppermint</i>	€ 13,50

Chás e Infusões

TEAS AND INFUSIONS

Chás Portugueses

PORTUGUESE TEAS

Gorreana Orange Pekoe	€ 4,50
Gorreana Hysson Green Tea	€ 4,50
Amália, chá preto Boken Leaf, laranja, limão, tomilho-limão, erva-príncipe, cidreira e calaminta <i>Boken Leaf black tea, orange, lemon, lemon-thyme, lemongrass, melissa and calamint</i>	€ 4,50

Chás Pretos

BLACK TEAS

Breakfast Earl Grey	€ 4,50
Darjeeling – Royal Darjeeling	€ 4,50
China, Fujian – Imperial Lapsang Souchong	€ 4,50

Chás Verdes

GREEN TEAS

China, Zhejiang – Sencha	€ 4,50
China – Jasmine Queen	€ 6,00
Japão – Genmaicha	€ 6,00

Tisanas

HERBAL BLENDS

Camomila silvestre – <i>Wild camomile</i>	€ 4,50
Infusão de hortelãs – <i>Mint infusion</i>	€ 4,50

Existem mais opções de escolha de chás – Por favor solicite a Carta de Chás
There are more choices of tea available – Please ask for the Tea Menu

Cafés & Chocolates

COFFEES & CHOCOLATES

Café Espresso <i>S</i> <i>Espresso coffee</i>	€ 3,50
Caramel Affogatto Café, gelado de baunilha e molho toffee <i>Coffee, vanilla ice cream and toffee sauce</i>	€ 9,00
Chocolate quente Valrhona Celaya <i>Valrhona Celaya hot chocolate</i>	€ 9,00
Cafés personalizados <i>Personalized coffees</i>	€ 9,00
Celaya Royale Chocolate Valrhona Celaya, nata infusionada com cardamomo, pimenta rosa e canela <i>Valrhona Celaya chocolate, cardamom, pink pepper and cinnamon infused cream</i>	€ 11,00

Cocktails de Café

COFFEE COCKTAILS

	<i>12cl</i>
Irish Coffee Whiskey Irlandês, café e natas batidas <i>Irish whiskey, coffee and whipped cream</i>	€ 15,50
Nutty Irishman Coffee Bailey's, Frangélico, café e natas batidas <i>Bailey's, Frangélico, coffee and whipped cream</i>	€ 15,50
Café l'Orange Rémy Martin VSOP, Cointreau, Mandarine Napoléon, café e natas batidas <i>Rémy Martin VSOP Cointreau, Mandarine Napoléon, coffee and whipped cream</i>	€ 18,00

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