

SOUTH AMERICAN GRILL

HOUSE COUVERT 4€ PP

STARTERS

ENTRADAS

- ↙

EMPANADAS

2 URUGUAYAN PASTIES
BEEF | BBQ PULLED PORK | CHEESE, ONION & OREGANO (V)
2 EMPANADAS URUGUAIAIS
CARNE | PORCO DESFIADO | QUEIJO, CEBOLA & OREGÃOS (V)

11.50€
- ↙

CÓCTEL DE CAMARÓN

PRAWN COCKTAIL, SERVED WITH BLOODY MARY SAUCE,
AVOCADO & CRISPY POTATO NEST
COCKTAIL DE CAMARÃO, SERVIDO COM MOLHO BLOODY MARY,
ABACATE & BATATA CROCANTE

18€
- ↙

TARTAS DE QUESO DE CABRA (V)

FILO GOATS CHEESE TARTLET, TOPPED WITH FIG PURÉE, SERVED
ON A BED OF ROCKET & FINISHED WITH A HONEY DRIZZLE
TARTELETES DE QUEIJO DE CABRA, RECHEADAS COM PURÉ DE FIGO,
SERVIDAS EM CAMA DE RÚCULA E FINALIZADA COM MEL

10.50€
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VIEIRAS

SEARED SCALLOPS, SERVED WITH SWEETCORN PURÉE,
CHORIZO CHISTORRA & HERBS
VIEIRAS, SEVIDAS COM PURÉ DE MILHO, CHORIZO CHISTORRA & ERVAS

19.50€
- ↙

PROVOLONE AL HORNO (V)

OVEN MELTED PROVOLONE CHEESE, OREGANO, CHERRY TOMATO
& PESTO, SERVED WITH CROSTINI
QUEIJO PROVOLONE DERRETIDO NO FORNO COM TOMATE,
PESTO & OREGÃOS

11.50€
- ↙

BEEF KIBBEH

BEEF KIBBEH, SERVED WITH MINT TZATSIKI SAUCE
KIBE DE CARNE, SERVIDO COM MOLHO TZATSIKI DE MENTA

11.50€
- ↙

GUIOZA

BEEF GYOZAS, WITH GINGER, LIME & ONION,
SERVED WITH SOY SAUCE & SWEET CHILLI
GUIOZAS DE BIFE COM GENGIBRE, LIMA & CEBOLETO,
SERVIDA COM MOLHO DE SOJA & CHILLI DOCE

14.50€
- ↙

CAMARONES TEMPURA

CRISPY TEMPURA PRAWNS, SERVED WITH SWEET CHILLI SAUCE
TEMPURA DE CAMARÃO, SERVIDO COM MOLHO AGRIDOCE

18€
- ↙

CALAMARES ROMANA

FRIED BATTERED CALAMARI RINGS, WITH TARTARE SAUCE
CALAMARES FRITOS COM MOLHO TÁRTARO

14.50€
- ↙

GAMBAS A LA PLANCHA

3 IRON SKILLET FRIED PRAWNS, FINISHED WITH COGNAC
& CORIANDER
3 GAMBAS A LA PLANCHA FLAMEJADAS COM COGNAC
& COENTROS

29.50€
- ↙

ENCHILADA DE CARNE BBQ

BEEF ENCHILADA, SERVED WITH MEXICAN SALSA, GUACAMOLE
& SOUR CREAM
ENCHILHADA DE CARNE COM MOLHO BBQ, SERVIDO COM
SALSA MEXICANA, GUACAMOLE & NATAS AZEDAS

12€
- ↙

ENCHILADA VEGETARIANA (V)

MUSHROOM ENCHILADA, SERVED WITH MEXICAN SALSA,
GUACAMOLE & SOUR CREAM
ENCHILADA DE COGUMELOS, SERVIDO COM SALSA MEXICANA,
GUACAMOLE & NATAS AZEDAS

12€
- ↙

ENSALADA CAPRESE (V)

TOMATO, MOZZARELLA, SUN-DRIED TOMATO, TOASTED
ALMONDS, ROCKET & PESTO
TOMATE, MOZZARELLA, TOMATE SECO, AMÊNDOAS TORRADAS,
RÚCULA & PESTO

11.50€
- ↙

PULPO

OCTOPUS SAUTÉED IN BUTTER & GARLIC, SERVED WITH
CHIMICHURRI & CRISPY POTATO
POLVO SALTEADO EM ALHO & MANTEIGA, SERVIDO COM
CHIMICHURRI & CROCANTE DE BATATA

12.50€
- ↙

CROQUETAS

2 HOMEMADE CROQUETES
-CHICKEN PIRI-PIRI WITH SPICY CHILLI LIME MAYO
-LAMB WITH MINT MAYO
2 CROQUETES CASEIROS
-FRANGO PIRI-PIRI COM MAIONESE PICANTE DE LIMÃO
-BORREGO COM MOLHO DE MENTA

11.50€
- ↙

PATO AHUMADO

SMOKED DUCK BREAST, SERVED WITH BEETROOT AND
ORANGE PURÉE & PORT WINE REDUCTION
PEITO DE PATO FUMADO, SERVIDO COM PURÉ DE BETERRABA
E LARANJA & REDUÇÃO DE VINHO DO PORTO

13.50€
- ↙

GRILLED CHORIZOS

GRILLED MIXED CHORIZO SAUSAGE SELECTION, WITH ONION
CHUTNEY
SALSICHAS MISTAS, SERVIDAS COM CEBOLA CARAMELIZADA

11.50€

(V)- VEGETARIAN | VEGETARIANO (VG)- VEGAN

FROM THE GRILL

DA NOSSA GRELHA

▼ **BIFE DE LOMO** 200G 29€ 300G 42€

FILLET STEAK | BIFE DE LOMBO

▼ **BIFE ANCHO** 200G 24.50€ 300G 33€

RIB EYE STEAK | ACÉM

▼ **BIFE ANGOSTO** 300G 33€

SIRLOIN STEAK | VAZIA

▼ **CHATEAUBRIAND** 500G 75€

SERVED SLICED
SERVIDO FATIADO

▼ **CARRE DE CORDERO** 39€

CHARGRILLED RACK OF LAMB | CARRÉ DE BORREGO

▼ **SURF' N' TURF** +19.50€

CHOOSE YOUR FAVOURITE STEAK & ADD PRAWNS
ADICIONE GAMBAS SELVAGENS AO SEU BIFE

SAUCES

MOLHOS

2.50€ EACH/CADA

CHIMICHURRI | PEPPER | ROASTED AIOLI | BBQ | MUSHROOM | BEARNAISE | RED WINE
CHIMICHURRI | PIMENTA | AIOLI ASSADO | BBQ | COGUMELOS | BEARNAISE | VINHO TINTO

▼ **PARRILLA BURGER** 200G 24€

GRILLED BEEF BURGER, WITH BACON, CHEDDAR CHEESE
& CARAMELISED RED ONIONS, TOMATO, LETTUCE,
SERVED ON A HOMEMADE BUN, WITH FRIES
HAMBÚRGUER GRELHADO, COM BACON, QUEIJO CHEDDAR,
CEBOLA ROXA CARAMELIZADA, ALFACE, TOMATE,
SERVIDO NO PÃO, ACOMPANHADO COM BATATAS FRITAS

▼ **BURGER' N GREENS** 200G 22.50€

GRILLED BUNLESS BEEF BURGER WITH CARAMELISED
RED ONIONS, SAUTÉED MUSHROOMS, ROCKET, PARMESAN,
BALSAMIC GLAZE, SERVED WITH FRIES
HAMBÚRGUER GRELHADO, COM RÚCULA, CEBOLA ROXA
CARAMELIZADA, COGUMELOS SALTEADOS, PARMESÃO,
& REDUÇÃO DE BALSÂMICO, SERVIDO NO PRATO, ACOMPANHADO
COM BATATAS FRITAS

▼ **GRILLED SALMON** 24€

CHARGRILLED SALMON FILLET, WITH SAUTÉED VEGETABLE
GARNISH
FILETE DE SALMÃO GRELHADO

BRASEROS

▼ **BRASERO** PARA 2 60€

MIXED GRILL FOR 2 PEOPLE
FILLET STEAK 200G & SIRLOIN 300G
MISTA DE CARNE PARA 2 PESSOAS
LOMBO 200G & VAZIA 300G

▼ **BRASERO** PARA 4 112€

MIXED GRILL FOR 4 PEOPLE
FILLET STEAK 200G, RIB EYE 220G, RACK OF LAMB
& SIRLOIN 300G
MISTA DE CARNE PARA 4 PESSOA
LOMBO 200 G, ACÉM 220G, CARRÉ DE BORREGO
& VAZIA 300G

▼ **PECHUGA DE POLLO** 19€

CHARGRILLED CHICKEN BREAST, SERVED WITH
GARLIC BUTTER & SAUTÉED VEGETABLES GARNISH
PEITO DE FRANGO GRELHADO SERVIDO
COM MANTEIGA DE ALHO

▼ **PEA BURGER** (V) 19€

PEA BURGER, SERVED ON GLAZED CARROTS, WITH PARMESAN
SHAVINGS, ROCKET & BALSAMIC REDUCTION
HAMBÚRGUER DE ERVILHA, SERVIDO COM CENOURA
GLACEADA, COM LASCAS DE QUEIJO PARMESÃO, RÚCULA
& REDUÇÃO DE BALSÂMICO

PRATO PRINCIPAL: CUSTO EXTRA PARA PARTILHAR POR PESSOA 7,50€

NENHUM PRODUTO OU BEBIDA, PODE SER COBRADO SE NÃO FOR SOLICITADO
PELO CLIENTE OU POR ESTE FOR INUTILIZADO. ESTE ESTABELECIMENTO DISPÕE DE
LIVRO DE RECLAMAÇÕES. ESTE ESTABELECIMENTO POSSUI INFORMAÇÃO DISPONÍVEL
SOBRE OS GÊNEROS ALIMENTÍCIOS QUE CONTÊM SUBSTÂNCIAS ALERGÊNICAS, SE
PRETENDER CONSULTAR, SOLICITE AO STAFF DE SERVIÇO.
PREÇOS COM IVA À TAXA LEGAL EM VIGOR.

MAIN COURSE SHARING SUPPLEMENT 7,50€

NO DRINK, DISH OR COUVERT CAN BE CHARGED IF NOT REQUESTED BY THE
CUSTOMER AND IS RETURNED UNTOUCHED.
IF YOU HAVE ANY FOOD INTOLERANCES, PLEASE REQUEST THE ALLERGEN
INFORMATION. A COMPLAINTS BOOK IS HELD AT OUR RECEPTION.
PRICES INCLUDE VAT AT LEGAL RATE.

FROM OUR KITCHEN

DA NOSSA COZINHA

✦ ENSALADA DE CARNE URUGUAIA 23€

SAUTÉED SLICED TERIYAKI FILLET STEAK SALAD, WITH LETTUCE, RED ONIONS, CHERRY TOMATO, CASHEW NUTS, CHILLI, HONEY MUSTARD DRESSING & CHIVES
SALADA COM BIFE DE LOMBO FATIADO E SALTEADO, COM MOLHO TERYAKI, CEBOLA ROXA, TOMATE CEREJA, CASTANHA DE CAJU, MALAGUETA, MOLHO DE MOSTARDA, MEL & CEBOLETO

✦ MOQUECA DE TAMBORIL 24€

PORTUGUESE MONKFISH STEW- MONKFISH COOKED IN A PRAWN & COCONUT BISQUE, SERVED WITH LIME RICE
TAMBORIL COZIDO EM MOLHO DE MOQUECA, SERVIDO COM ARROZ DE LIMA

✦ GOATS CHEESE RISOTTO (M) 20.50€

GOATS CHEESE RISOTTO, FINISHED WITH CARROTS, CARAMELISED BUTTER, ROCKET & HONEY DRIZZLE
RISOTTO DE QUEIJO DE CABRA, FINALIZADO COM CENOURAS, MANTEIGA CARAMELIZADA, RÚCULA & MEL

✦ GNOCCHI (M) 20.50€

CREAMY MUSHROOM AND TRUFFLE GNOCCHI FINISHED WITH MICRO HERBS & PARMESAN
GNOCCHI CREMOSO DE COGUMELOS E TRUFAS FINALIZADO COM MICRO ERVAS & PARMESÃO

SIDES

ACOMPANHAMENTOS

✦ GRATEN DE PAPAS 5.50€

POTATO GRATIN
BATATA GRATINADA

✦ GRATIN DE ESPINACAS 5.50€

SPINACH GRATIN
ESPINAFRES GRATINADOS

✦ PURÈ DE PAPAS 4.50€

MASHED POTATO WITH HERBS
PURÉ DE BATATAS COM ERVAS

✦ FRITAS CASERAS 4.50€

POTATO FRIES
BATATAS FRITAS

✦ PAPAS ASADAS 4.50€

ROASTED NEW POTATOES
BATATAS ASSADAS

✦ VEGETALES AL VAPOR 4.50€

STEAMED VEGETABLES
VEGETAIS AO VAPOR

✦ BROCOLI CON AJO 5€

SAUTÉED BROCCOLI WITH GARLIC
BRÓCULOS SALTEADOS COM ALHO

✦ TOMATE & CEBOLLA 4€

TOMATO & ONION SALAD
SALADA DE TOMATE & CEBOLA

✦ CEBOLLA SALTEADAS 4€

SAUTÉED ONIONS
CEBOLAS SALTEADAS

✦ ZANAHORIAS GLASEADAS 4.50€

HONEY GLAZED CARROTS
CENOURAS GLACEADAS

✦ SETAS SALTEADAS 6€

SAUTÉED MUSHROOMS
COGUMELOS SALTEADOS

✦ JUDIAS VERDES 6€

GREEN BEANS, SAUTÉED WITH GARLIC
FEIJÃO VERDE, SALTEADO COM ALHO

✦ ENSALADA FAMILIAR 8€

LARGE MIXED SALAD
SALADA MISTA GRANDE

✦ MAC & CHEESE 6€

PASTA, CREAM, CHEESE & TRUFFLE
MASSA COM NATAS, QUEIJO & TRUFA

✦ ERVILHAS SALTEADAS 4€

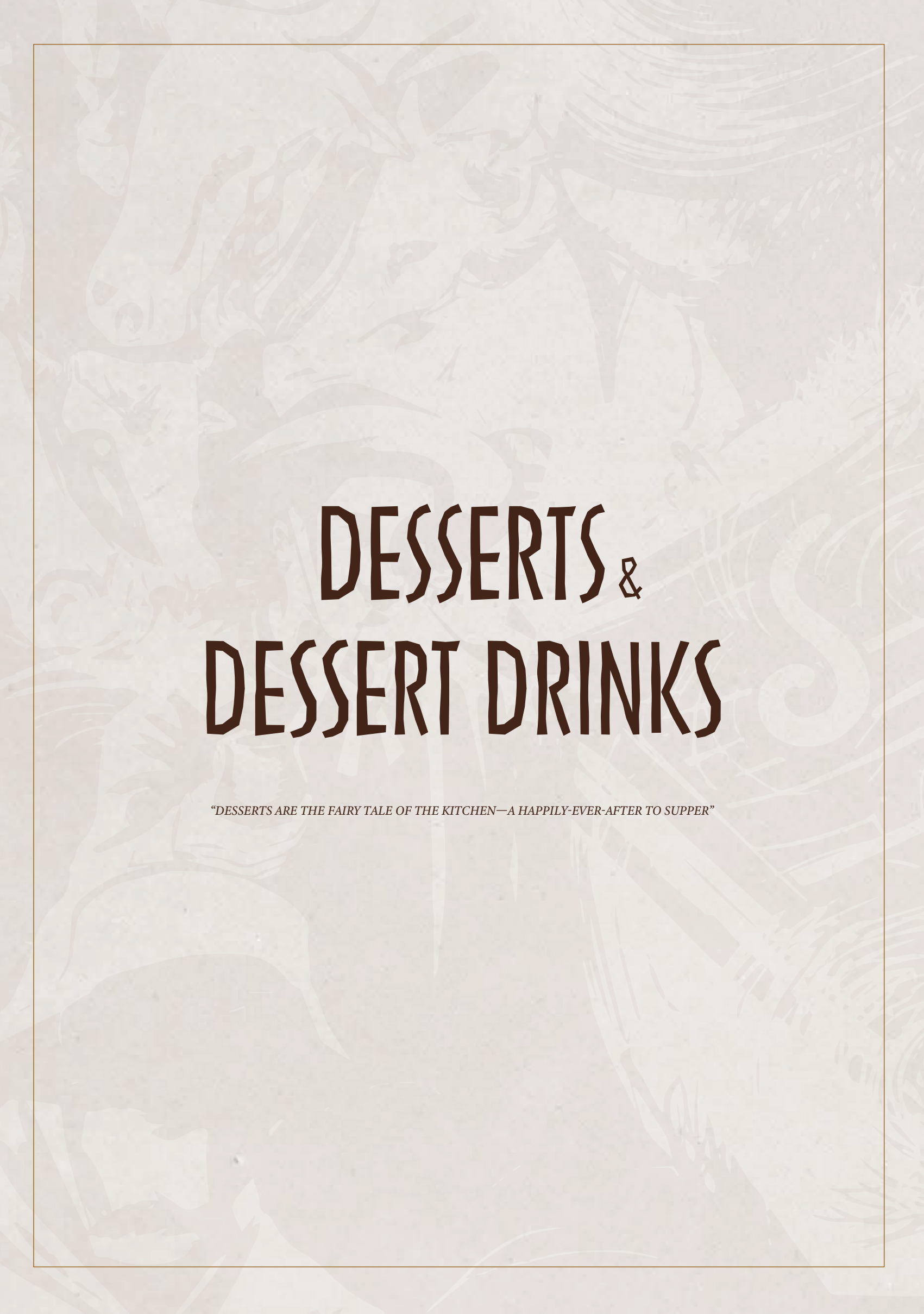
GARDEN PEAS SAUTÉED WITH MINT
ERVILHAS SALTEADAS COM HORTELÃ

✦ COMBO TRADICIONAL 13.50€

SPINACH GRATIN, POTATO FRIES & MIXED SALAD
ESPINAFRE GRATINADO, BATATAS FRITAS & SALADA MISTA

✦ COMBO RÚSTICO 12€

MASHED POTATO, GLAZED CARROTS & GARDEN PEAS
PURÉ DE BATATA, CENOURAS & ERVILHAS



DESSERTS & DESSERT DRINKS

“DESSERTS ARE THE FAIRY TALE OF THE KITCHEN—A HAPPILY-EVER-AFTER TO SUPPER”

DESSERTS

SOBREMESAS

▼ CRUMBLE DE MANZANA (M) 9€

APPLE CRUMBLE SERVED WITH MADAGASCAN VANILLA ICE CREAM
CRUMBLE DE MAÇÃ, SERVIDO COM GELADO DE BAUNILHA DE MADAGASCAR

PETIT MANSENG LATE HARVEST +9€

▼ BROWNIE DE CHOCOLATE & CARAMELO SALGADO (M) 10€

CHOCOLATE & SALTED CARAMEL BROWNIE, SERVED WITH MADAGASCAN VANILLA ICE CREAM
SERVIDO COM GELADO DE BAUNILHA DE MADAGASCAR

TAWNY PORT 20 YRS +10€

▼ ORANGE CREME BRULÉE (M) 9€

SERVED WITH RED BERRIES & ORANGE CANDY
SERVIDO COM FRUTOS VERMELHOS E REBUÇADO DE LARANJA

QMF LATE HARVEST +8€

▼ HOMEMADE CHOCOLATE SELECTION (M) 8€

HOMEMADE PETIT FOUR SELECTION
SELEÇÃO DE CHOCOLATES CASEIROS

TAWNY PORT +4,50€ | PORTO LBV +8€
TAWNY 10 YRS +8,50€

▼ OPERA CAKE (M) 10€

CHOCOLATE & COFFEE OPERA CAKE, WITH CARAMEL, COFFEE CREAM & ALMONDS, SERVED WITH COFFEE ICE CREAM
BOLO OPERA DE CHOCOLATE & CAFÉ, COM CARAMELO, CREME DE CAFÉ & AMÊNDOA, SERVIDO COM GELADO DE CAFÉ

ESPRESSO MARTINI +14€

▼ DULCE DE LECHE CHEESECAKE (M) 10€

SERVED WITH DARK CHOCOLATE ICE CREAM
SERVIDO COM GELADO DE CHOCOLATE NEGRO

TIRAMISU MARTINI +14€

▼ BAKED ALASKA (M) 10€

BAKED ALASKA, FILLED WITH STRAWBERRY MOUSSE & VANILLA ICE CREAM, TOPPED WITH ITALIAN MERINGUE
BOLO ALASKA, RECHEADO COM MOUSSE DE MORANGO & GELADO DE BAUNILHA, COBERTO COM MERENGUE ITALIANO

STRAWBERRY DREAMS MARTINI +14€

▼ CARPACCIO DE PIÑA (VG) 9€

PINEAPPLE CARPACCIO, SERVED WITH PASSION FRUIT SORBET
CARPACCIO DE ANANÁS, SERVIDO COM SORBET DE MARACUJÁ

WHITE PORT +3,50€
PORTO BRANCO +3,50€

▼ SHARING DESSERT PLATER (M) 10€/PP

MINIMUM OF 3 PEOPLE | MÍNIMO PARA 3 PESSOAS
CHOCOLATE & SALTED CARAMEL BROWNIE WITH VANILLA ICE CREAM
ORANGE CREME BRULÉE
DULCE DE LECHE CHEESECAKE
BROWNIE DE CHOCOLATE & CARAMELO SALGADO, COM GELADO DE BAUNILHA
CREME BRULÉE DE LARANJA
CHEESECAKE DE DOCE DE LEITE

GLASS OF LBV PORT +8€ OR A BOTTLE 0,50L 45€
COPO DE LBV PORT +8€ OU GARRAFA 0,50L 45€

▼ CHEESE PLATTER (M) 16€

SELECTION OF CHEESE, SERVED WITH BISCUITS & HOMEMADE CHUTNEY
SELEÇÃO DE QUEIJOS, SERVIDO COM BISCOITOS & COMPOTAS CASEIRAS

GLASS OF TAWNY 20 YRS +10€ OR
A BOTTLE 0,75L + 85€
COPO DE TAWNY 20 YRS +10€ OU
GARRAFA 0,75L + 85€

▼ ICE CREAM (M) per scoop | por bola 4€

MADAGASCAN VANILLA | DARK CHOCOLATE
DULCE DE LECHE | STRAWBERRY
SALTED CARAMEL BROWNIE | COFFEE
BAUNILHA DE MADAGASCAR
CHOCOLATE NEGRO
DOCE DE LEITE | MORANGO
BROWNIE COM CARAMELO SALGADO | CAFÉ

▼ SORBET (M) per scoop | por bola 4€

LEMON | PASSION FRUIT | RED FRUITS
LIMÃO | MARACUJÁ | FRUTOS VERMELHOS

PORT & DESSERT DRINKS

PORTO VINHO & PORTO SOBREMESA

		 75cl
DOW'S WHITE	3.50€	35€
DOW'S RUBY	4.00€	40€
DOW'S TAWNY	4.50€	45€
BLACKETT TAWNY 10 yrs	8.50€	65€
BLACKETT TAWNY 20 yrs	10€	85€
SEARA D'ORDENS VINTAGE	10€	

OAK AGED FOR A DEEPER FLAVOUR, DELICATE NOTES OF OAK, COFFEE, CHOCOLATE AND HONEY. COMPLEX AND FRESH.
NOTAS DELICADAS DE CARVALHO, CAFÉ, CHOCOLATE E MEL. COMPLEXO E FRESCO.

PORT LBV QUINTA DE LA ROSA

(LATE BOTTLED VINTAGE)

	 50cl
8€	45€

4 TO 6 YEAR MATURED IN WOODEN BARRELS. AROMAS OF RIPE FRUIT, VIOLET & SPICES. AN EXCEPTIONALLY RICH, VIBRANT PORT WINE. OS LBVS SÃO AMADURECIDOS EM BARRIS DE MADEIRA POR 4-6 ANOS. AROMAS DE FRUTAS MADURAS, VIOLETAS E ESPECIARIAS. UM VINHO EXCEPCIONALMENTE COMPLEXO, RICO E EM GRANDE HARMONIA.

DESSERT WINE

VINHO SOBREMESA

		 50cl
PETIT MANSENG LATE HARVEST	9€	50€

FRESH & DELICATE AROMA, WITH HINTS OF HONEY, PEACH & APRICOT. FRUITY TO THE PALATE WITH A VIBRANT GOLDEN COLOUR. COMPLEX BUT WELL BALANCED.
AROMA FRESCO E DELICADO COM SUGESTÕES DE MEL, PÊSSEGO, FLORES & FRUTA. PALADAR DOCE, ACIDEZ PRESENTE, DAMASCOS CRISTALIZADOS, TRUFAS BRANCAS. COMPLEXO & HARMONIOSO.

		 50cl
QMF LATE HARVEST	8€	55€

BRIGHT APPEARANCE, WITH AN INTENSE AROMA, NOTES OF HONEY, CITRUS AND APRICOT. SWEET AND AROMATIC. APARÊNCIA BRILHANTE, AROMA INTENSO, NOTAS DE MEL, FLORES CÍTRICAS, CASCA DE DAMASCO. É DOCE, AROMÁTICO E LONGO.

DESSERT COCKTAILS

COCKTAILS DE SOBREMESA

ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR, BROWN CACAO LIQUEUR, ESPRESSO
VODKA, LICOR CAFÉ, LICOR CACAO ESCURO, ESPRESSO

TIRAMISU MARTINI

RUM, CHOCOLATE LIQUEUR, COFFEE LIQUEUR, VANILLA SYRUP, CREAM
RUM, LICOR DE CHOCOLATE, LICOR DE CAFÉ, XAROPE DE BAUNILHA, NATAS

LEMON PIE

VODKA, LIMONCELLO, LEMON, SUGAR SYRUP, SWEET ALMOND FOAM
VODKA, LIMONCELLO, SUMO DE LIMA, XAROPE DE AÇÚCAR, ESPUMA DE AMÊNDOA

STRAWBERRY DREAMS

VODKA, BAILEYS, VANILLA ICE CREAM, STRAWBERRIES
VODKA, BAILEYS, GELADO DE BAUNILHA, MORANGOS

VANILLA ICED COFFEE

VANILLA ICE CREAM, BAILEYS & SHOT OF HOT COFFEE ON THE SIDE
GELADO DE BAUNILHA, BAILEYS & SHOT DE CAFÉ

SORBET A LA RUSSIA

VODKA SHOT WITH LEMON SORBET
SHOT DE VODKA COM SORBET DE LIMÃO

BANOFFEE

RUM, BANANA, CHOCOLATE LIQUEUR, DARK CHOCOLATE ICE CREAM
RUM, BANANA, LICOR DE CHOCOLATE, GELADO DE CHOCOLATE NEGRO, NATAS

14€

DIGESTIVES

DIGESTIVOS

COGNACS

COURVOISIER	15€
RÉMY VSOP	15€
MARTELL XO	35€
RÉMY MARTIN XO	35€
MARTELL VSOP	35€
HENNESSY XO	38€

AMERICAN | BOURBON

JACK DANIELS	10€
CANADIAN CLUB 12 yrs	12€
MAKER'S MARK	12€
BULLEIT	15€
WOODFORD RESERVE	15€

SCOTCH

J.WALKER BLACK	12€
CHIVAS REGAL	12€
DEWAR'S	12€
DIMPLE 15 yrs	15€
J.WALKER GREEN	16€
MACALLAN 12 yrs	35€
J.WALKER BLUE	35€

IRISH

JAMESON	10€
BUSHMILLS	10€
BLACKBUSH	12€
JAMESON RESERVE	14€

RUM

SAILOR JERRY	13€
DIPLOMATICO	15€
EL DOURADO 12 yrs	15€
ZACAPPA 23	15€
SLY DOG SPICED RUM	15€
PLANTATION XO	22€
ZACAPPA XO	35€

SINGLE MALT

LAPHROAIG BRODIR	15€
GLENFIDDICH 12 yrs	13€
GLENMORANGIE	15€
KNOCKANDO	15€

BRANDY

MACIEIRA	8€
KVINT XO	13€
LEPANTO	15€

ARMAGNAC

CHABOT VSOP	12€
SAMALENS VS	12€

TEQUILA

PATRON SILVER	12€
PATRON ANEJO	17€
PATRON CAFÉ	17€
PATRON REPOSADO	22€
PATRON EL CIELO	38€

AGUARDANTE

FIM DE SÉCULO	9€
CRF	10€
ADEGA VELHA	15€
ALIANÇA XO	20€

SPECIAL COFFEES & TEAS

CAFÉS ESPECIAIS E CHÁS

SPECIAL COFFEE 9€

IRISH | IRLANDÊS
BAILEYS
CALYPSO
CARIBBEAN | CARIBE
FRENCH | FRANCÊS
AFFOGATO

FLAVOURED COFFEE 5€

CARAMEL | CARAMELO
VANILLA | BAUNILHA
HAZELNUT | AVELÃ
CRÈME BRÛLÉE | CRÈME BRÛLÉE
APPLE PIE | TARTE DE MAÇÃ

TEAS 3.50€

ENGLISH BREAKFAST | CHÁ PRETO
GREEN | VERDE
FRESH MINT | MENTA FRESCA
FRUIT | FRUTA
EARL GREY
CHAMOMILE | CAMOMILA