



HOUSE COUVERT 4.50€ PP

# STARTERS

ENTRADAS

- ▼ **EMPANADAS** 12.50€  
2 URUGUAYAN PASTIES  
BEEF | BBQ PULLED PORK | CHEESE, ONION & OREGANO (V)  
2 EMPANADAS URUGUAIAS  
CARNE | PORCO DESFIADO | QUEIJO, CEBOLA & OREGÃOS (V)
- ▼ **GAMBAS A LA PLANCHA** 31€  
3 IRON SKILLET FRIED PRAWNS, FINISHED WITH COGNAC & CORIANDER  
3 GAMBAS A LA PLANCHA FLAMEJADAS COM COGNAC & COENTROS
- ▼ **CÓCTEL DE CAMARÓN** 18.50€  
PRAWN COCKTAIL, SERVED WITH BLOODY MARY SAUCE, AVOCADO & CRISPY POTATO NEST  
COCKTAIL DE CAMARÃO, SERVIDO COM MOLHO BLOODY MARY, ABACATE & BATATA CROCANTE
- ▼ **CARPACCIO DE VENADO** 16.50€  
VENISON CARPACCIO, SERVED WITH SAUTÉED WILD MUSHROOMS, HORSERADISH SAUCE & PARMESAN CRISPS  
CARPACCIO DE VEADO SERVIDO COM COGUMELOS SELVAGENS SALTEADOS, MOLHO HORSERADISH & TELHA DE PARMESÃO
- ▼ **TARTAS DE QUESO DE CABRA (V)** 12.50€  
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
- ▼ **ENCHILADA VEGETARIANA (V)** 12.50€  
MUSHROOM ENCHILADA, SERVED WITH MEXICAN SALSA, GUACAMOLE & SOUR CREAM  
ENCHILHADA DE COGUMELOS, SERVIDO COM SALSA MEXICANA, GUACAMOLE & NATAS AZEDAS
- ▼ **VIEIRAS** 20€  
SEARED SCALLOPS, SERVED WITH CARROT PURÉE, SAUTEED CAULIFLOWER & CRISPY PANCETTA, FINISHED WITH BEETROOT CRISPS  
VIERAS SELADAS, SERVIDA COM PURÉ DE CENOURA, COUVE FLOR SALTEADA & PANCETA CROCANTE, FINALIZADA COM CHIPS DE BETERRABA
- ▼ **BURRATA** 18€  
CREAMY BURRATA FILLED WITH ROCKET PESTO AND SERVED WITH MARINATED TOMATOES, ROCKET OIL & CRISPY HAM  
BURRATA CREMOSA RECHEADA COM PESTO DE RÚCULA, SERVIDA COM TOMATES MARINADOS, FINALIZADO COM ÓLEO DE RÚCULA & CROCANTE DE PRESUNTO
- ▼ **PROVOLONE AL HORNO (V)** 12.50€  
OVEN MELTED PROVOLONE CHEESE, OREGANO, CHERRY TOMATO & PESTO, SERVED WITH CROSTINI  
QUEIJO PROVOLONE DERRETIDO NO FORNO COM TOMATE, PESTO & OREGÃOS
- ▼ **PULPO** 15.50€  
OCTOPUS SAUTÉED IN GARLIC BUTTER, SERVED WITH HUMMUS, HERBS & CHIMICHURRI SAUCE  
POLVO SALTEADO EM ALHO E MANTEIGA, SERVIDO COM HUMMUS DE GRÃO, ERVAS & MOLHO CHIMICHURRI
- ▼ **TARTAR DE TERNERA** 18.50€  
STEAK TARTARE, SERVED IN A CRISP FILO SHELL, TOPPED WITH BEARNAISE SAUCE & CHIVES  
TARTAR DE CARNE, SERVIDO EM CASCA DE MASSA FILÓ, FINALIZADO MOLHO BEARNAISE & CEBOLINHO
- ▼ **CROQUETAS** 12.50€  
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
- ▼ **CAMARONES TEMPURA** 18.50€  
CRISPY TEMPURA PRAWNS, SERVED WITH SWEET CHILLI SAUCE  
TEMPURA DE CAMARÃO, SERVIDO COM MOLHO AGRIDOCE
- ▼ **CARPACCIO DE REMOLACHA** 13€  
BEETROOT CARPACCIO, SERVED WITH A GOATS CHEESE MOUSSE, ROCKET, STRAWBERRIES & ORANGE VINAIGRETTE  
CARPACCIO DE BETERRABA, MOUSSE DE QUEIJO DE CABRA, RÚCULA, MORANGOS & VINAGRETE DE LARANJA
- ▼ **CALAMARES ROMANA** 15.50€  
FRIED BATTERED CALAMARI RINGS, WITH TARTARE SAUCE  
CALAMARES FRITOS COM MOLHO TÁRTARO
- ▼ **GRILLED CHORIZOS** 12.50€  
GRILLED MIXED CHORIZO SAUSAGE SELECTION, WITH ONION CHUTNEY & PEPPERONATA  
SALSICHAS MISTAS, SERVIDAS COM CEBOLA CARAMELIZADA & PEPPERONATA

(V)- VEGETARIAN | VEGETARIANO

# FROM THE GRILL

DA NOSSA GRELHA

↘ **BIFE DE LOMO** 200G 31€ 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** 39.50€

CHARGRILLED RACK OF LAMB | CARRÉ DE BORREGO

↘ **SURF' N' TURF** +20€

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

## BRASEROS

↘ **BRASERO** PARA 2 62€

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

↘ **BRASERO** PARA 4 125€

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

## 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

↘ **SALMON ASADO** 24€

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

↘ **PECHUGA DE POLLO** 20€

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

↘ **BURGER DE ARVEJAS (V)** 19€

PEA BURGER, SERVED WITH CARAMELISED RED ONIONS,  
SAUTÉED MUSHROOMS, WITH PARMESAN SHAVINGS,  
ROCKET & BALSAMIC REDUCTION, SERVED WITH FRIES  
HAMBÚRGUER DE ERVILHA, RÚCULA, CEBOLA ROXA  
CARAMELIZADA, COGUMELOS SALTEADOS, PARMESÃO,  
& REDUÇÃO DE BALSÂMICO, ACOMPANHADO COM  
BATATAS FRITAS

↘ **GAMBAS À LA SARTEN** 31€

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

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 ALERGÉNICAS, 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 24€

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

## ▼ ENSALADA DE SALMON 23€

SMOKED SALMON SALAD WITH HERB COUS COUS, AVOCADO CREAM, CHERRY TOMATOES & RED ONION  
SALMÃO FUMADO, SERVIDA COM CREME DE ABACATE, CUSCUS DE ERVAS, TOMATE CEREJA & CEBOLA ROXA

## ▼ GOATS CHEESE RISOTTO (M) 21.50€

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) 21.50€

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 5€

MASHED POTATO WITH HERBS  
PURÉ DE BATATAS COM ERVAS

### ▼ FRITAS CASERAS 5€

POTATO FRIES  
BATATAS FRITAS

### ▼ PAPAS ASADAS 5.50€

ROASTED NEW POTATOES  
BATATAS ASSADAS

### ▼ VEGETALES AL VAPOR 4.50€

STEAMED VEGETABLES  
VEGETAIS AO VAPOR

### ▼ BROCOLI CON AJO 5.50€

SAUTÉED BROCCOLI WITH GARLIC  
BRÓCULOS SALTEADOS COM ALHO

### ▼ TOMATE & CEBOLLA 4.50€

TOMATO & ONION SALAD  
SALADA DE TOMATE & CEBOLA

### ▼ CEBOLLA SALTEADAS 4.50€

SAUTÉED ONIONS  
CEBOLAS SALTEADAS

### ▼ ZANAHORIAS GLASEADAS 5€

HONEY GLAZED CARROTS  
CENOURAS GLACEADAS

### ▼ SETAS SALTEADAS 6.50€

SAUTÉED MUSHROOMS  
COGUMELOS SALTEADOS

### ▼ JUDIAS VERDES 6.50€

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

### ▼ ENSALADA FAMILIAR 9€

LARGE MIXED SALAD  
SALADA MISTA GRANDE

### ▼ MAC & CHEESE 6€

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

### ▼ ERVILHAS SALTEADAS 4.50€

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 12.50€

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 (V)** 10€  
APPLE CRUMBLE SERVED WITH MADAGASCAN VANILLA ICE CREAM  
CRUMBLE DE MAÇÃ, SERVIDO COM GELADO DE BAUNILHA DE MADAGASCAR  
PETIT MANSENG LATE HARVEST +12€
- ▼ **BROWNIE DE CHOCOLATE & CARAMELO SALGADO (V)** 11€  
CHOCOLATE & SALTED CARAMEL BROWNIE, SERVED WITH MADAGASCAN VANILLA ICE CREAM  
SERVIDO COM GELADO DE BAUNILHA DE MADAGASCAR  
TAWNY PORT 20 YRS +12€
- ▼ **BRULEÈ DE NARANJA (V)** 9.50€  
ORANGE CREME BRULEÈ, SERVED WITH RED BERRIES & ORANGE CANDY  
CREME BRULEÈ DE LARANJA, SERVIDO COM FRUTOS VERMELHOS & REBUÇADO DE LARANJA  
QMF LATE HARVEST +15€
- ▼ **HOMEMADE CHOCOLATE SELECTION (V)** 9€  
HOMEMADE PETIT FOUR SELECTION  
SELEÇÃO DE CHOCOLATES CASEIROS  
TAWNY PORT +4,50€ | PORTO LBV +10€  
TAWNY 10 YRS +10€
- ▼ **TROPICO EXÓTICO (V)** 11€  
COCONUT SHELL FILLED WITH COCONUT SORBET, SPONGE CAKE, PINEAPPLE CURD & PINEAPPLE TEXTURES  
SORBET DE CÔCO, BOLO DE ESPECIARIAS, CREME DE ANANÁS & TEXTURAS DE ANANÁS, SERVIDO NA CASCA CÔCO  
SEARA D'ORDENS VINTAGE +12€
- ▼ **DULCE DE LECHE CHEESECAKE (V)** 10€  
SERVED WITH DARK CHOCOLATE ICE CREAM  
SERVIDO COM GELADO DE CHOCOLATE NEGRO  
TIRAMISU MARTINI +15€
- ▼ **BAKED ALASKA (V)** 11€  
STRAWBERRY MOUSSE AND VANILLA ICE CREAM BAKED ALASKA, FILLED WITH STRAWBERRY & BASIL GEL, TOPPED WITH ITALIAN MERINGUE  
BAKED ALASKA DE MOUSSE DE MORANGO E GELADO DE BAUNILHA, REACHEADO COM GEL DE MORANGO E MANJERICÃO, COBERTO COM MERENGUE ITALIANO  
STRAWBERRY DREAMS MARTINI +15€
- ▼ **CARPACCIO DE PIÑA (VG)** 9€  
PINEAPPLE CARPACCIO,  
SERVED WITH PASSION FRUIT SORBET  
CARPACCIO DE ANANÁS,  
SERVIDO COM SORBET DE MARACUJÁ  
WHITE PORT +4€  
PORTO BRANCO +4€
- ▼ **SHARING DESSERT PLATER (V)** 10€/PP  
MINIMUM OF 3 PEOPLE | MÍNIMO PARA 3 PESSOAS  
CHOCOLATE & SALTED CARAMEL BROWNIE WITH VANILLA ICE CREAM  
ORANGE CREME BRULEÈ  
DULCE DE LECHE CHEESECAKE  
BROWNIE DE CHOCOLATE & CARAMELO SALGADO, COM GELADO DE BAUNILHA  
CREME BRULEÈ DE LARANJA  
CHEESECAKE DE DOCE DE LEITE  
GLASS OF LBV PORT +10€  
OR A BOTTLE 0,50L 55€  
COPO DE PORTO LBV +10€  
OU GARRAFA 0,50L 55€
- ▼ **CHEESE PLATTER (V)** 16€  
SELECTION OF CHEESE, SERVED WITH BISCUITS & HOMEMADE CHUTNEY  
SELEÇÃO DE QUEIJOS, SERVIDO COM BISCOITOS & COMPOTAS CASEIRAS  
GLASS OF TAWNY 20 YRS +12€ OR  
A BOTTLE 0,75L + 110€  
COPO DE TAWNY 20 YRS +12€ OU  
GARRAFA 0,75L 110€
- ▼ **ICE CREAM (V)** 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 (V)** per scoop | por bola 4€  
LEMON | PASSION FRUIT | RED FRUITS | COCONUT  
LIMÃO | MARACUJÁ | FRUTOS VERMELHOS | CÔCO

(V) - VEGETARIAN | VEGETARIANO

# PORT & DESSERT DRINKS

## PORTO VINHO & PORTO SOBREMESA

			75cl
<b>DOW'S WHITE</b>	4€	35€	
<b>DOW'S RUBY</b>	4€	40€	
<b>DOW'S TAWNY</b>	4.50€	45€	
<b>BLACKETT TAWNY 10 yrs</b>	10€	75€	
<b>BLACKETT TAWNY 20 yrs</b>	12€	110€	
<b>SEARA D'ORDENS VINTAGE</b>	12€	85€	

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.

			50cl
<b>PORT LBV</b>			
<b>QUINTA DE LA ROSA</b>	10€	55€	
(LATE BOTTLED VINTAGE)			

4 TO 6 YEARS 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
<b>PETIT MANSENG LATE HARVEST</b>	12€	70€	

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
<b>QMF LATE HARVEST</b>	15€	85€	

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.

<b>SOALHEIRO ALVARINHO 9%</b>	38€		75cl
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THIS DISTINCTIVE FLAVOURED WINE SHOWS AN UNUSUAL BALANCE BETWEEN ACIDITY & SWEETNESS, WITH A LOW ALCOHOL CONTENT. LEMON IN COLOUR WITH AN AROMATIC PROFILE, DOMINATED BY CITRUS AND RIPE TROPICAL FRUITS.

## DESSERT COCKTAILS

### COCKTAILS DE SOBREMESA

15€

#### 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  
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, CREAM  
RUM, BANANA, LICOR DE CHOCOLATE, GELADO DE CHOCOLATE NEGRO, NATAS

## DIGESTIVES

DIGESTIVOS

### COGNACS

COURVOISIER	15€
RÉMY VSOP	15€
MARTELL VSOP	15€
MARTELL XO	40€
RÉMY MARTIN XO	40€
HENNESSY XO	45€

### 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	30€
J.WALKER BLUE	40€

### 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

GLENFIDDICH 12 yrs	13€
LAPHROAIG S. MALTE	15€
GLENMORANGIE	15€
KNOCKANDO	15€

### BRANDY

MACIEIRA	8€
KVINT XO	13€
LEPANTO	15€

### ARMAGNAC

CHABOT VSOP	12€
SAMALENS VS	12€

### TEQUILA

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

### AGUARDANTE

FIM DE SÉCULO	10€
CRF	12€
ADEGA VELHA	15€
ALIANÇA XO	25€

## SPECIAL COFFEES & TEAS

CAFÉS ESPECIAIS E CHÁS

### SPECIAL COFFEE 12€

IRISH   IRLANDÊS
BAILEYS
CALYPSO
CARIBBEAN   CARIBE
FRENCH   FRANCÊS
AFFOGATO 9€

### 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