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PARRILLIA
NATURAI
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SOUTH AMERICAN GRILL

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
- ▼ **PASTRAMI** 16.50€
HOME SMOKED PASTRAMI, SERVED WITH PICKLED CUCUMBER, HONEY MUSTARD DRESSING, GUAVA CREAM & HERBY CROSTINIS
PASTRAMI FUMADO, SERVIDO COM PICLES DE PEPINO, MOLHO DE MOSTARDA E MEL, CREME DE GOIABADA & CROSTINIS DE ERVAS
- ▼ **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
- ▼ **GYOZA** 15.50€
PORK GYOZA, SERVED IN A PONZU SAUCE & TOPPED WITH CRUNCHY CABBAGE
GUIOZA DE PORCO, SERVIDA COM MOLHO PONZU, FINALIZADA COM CROCANTE DE COUVE
- ▼ **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

↘ **POLLO** 22€

OVEN-ROASTED CHICKEN LEGS, SERVED WITH
LEMON BUTTER SAUCE
PERNA DE FRANGO ASSADO NO FORNO, SERVIDA CO
MOLHO DE LIMÃO & MANTEIGA

↘ **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

▼ MONKFISH MOQUECA 24€

MONKFISH MOQUECA (BRAZILIAN STEW), SERVED WITH LEMON RICE
MOQUECA DE TAMBORIL, SERVIDA COM ARROZ DE LIMÃO

▼ 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 & CAMELO 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€
- ▼ **BANOFFEE PIE (V)** 11€
WHITE CHOCOLATE SHELL, SAUTÉED BANANA, DULCE DE LECHE, FINISHED WITH BANANA TEXTURES & WHIPPED CREAM
CASCA DE CHOCOLATE BRANCO RECHEADA COM BOLACHA CROCANTE, BANANA SALTEADA, DOCE DE LEITE, FINALIZADA COM TEXTURAS DE BANANA & CHANTILLY
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 & CAMELO 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 CAMELO 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
DOW'S WHITE	4€	35€	
DOW'S RUBY	4€	40€	
DOW'S TAWNY	4.50€	45€	
TAYLOR'S TAWNY 10 yrs	10€	75€	
TAYLOR'S TAWNY 20 yrs	12€	110€	
SEARA D'ORDENS VINTAGE	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
PORT LBV			
QUINTA DE LA ROSA	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
PETIT MANSENG LATE HARVEST	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
QMF LATE HARVEST	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 E AROMÁTICO.

SOALHEIRO ALVARINHO 9%	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. ESTE VINHO DE SABOR DISTINTO APRESENTA UM EQUILÍBRIO INCOMUM ENTRE ACIDEZ E DOÇURA, COM TEOR ALCOÓLICO DE 9%. COR LIMÃO COM PERFIL AROMÁTICO, DOMINADO POR FRUTOS CÍTRICOS E TROPICAIS MADUROS

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

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€
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