



Menu Bar

Cocktails

12 -

Pimm's Cup

Pimm's No1, Sprite, frutas e hortelã

Pimm's No1, Sprite, fruit and mint

Americano

Campari e Martini Rosso

Campari and Martini Rosso

Bacardi

Rum, sumo de limão e Grenadine

Rum, lemon juice and Grenadine

Balalaika

Vodka, Triple Sec e sumo de limão

Vodka, Triple Sec and lemon juice

Caipirinha

Cachaça, lima e açúcar

Cachaça, lime and sugar

Daiquiri

Rum, sumo de limão

Rum and lemon juice

Dry Martini

Gin e Martini Dry

Gin and Dry Martini

Espresso Martini

Vodka, Licor de Café e café expresso

Vodka, coffee liquor and espresso

Consumo mínimo 20 –
Minimum consumption 20 –
Por pessoa
Per person

Irish Coffee

Whisky, café e natas

Whisky, coffee and cream

Margarita

Tequila, Triple Sec e sumo de lima

Tequila, Triple Sec and lime juice

Mojito

Rum, sumo de limão, hortelã e soda

Rum, lemon juice, mint and soda

Moscow Mule

Vodka, Ginger Beer e sumo de limão

Vodka, Ginger Beer and lemon juice

Negroni

Gin, Campari e Martini Rosso

Gin, Campari and Martini Rosso

Old Fashioned

Bourbon e Angustura Bitters

Bourbon and Angustura Bitters

Pisco Sour

Pisco, clara de ovo e sumo de limão

Pisco, egg white and lemon juice

Signature & Champagne Cocktails 16-

Aperol Spritz

Aperol, champanhe e soda

Aperol, champagne and soda

Bourbon Whisky Sour

Boubon, clara de ovo e sumo de limão

Bourbon, egg white and lemon juice

Kir Royal

Champanhe, creme de casis e frutos vermelhos

Champagne, creme de casis and red berries

Spicy Margarita

Tequila, Triple Sec, sumo de lima e licor de pimentos

Tequila, Triple Sec, lime juice and pepper liquor

Pátron Tequila Sunrise

Tequila, sumo de laranja natural e Grenadine

Tequila, organje juice and Grenadine

Virgin Cocktails 9-

Aguardentes vínicas | *Brandies*

Antiquíssima Reserva Velha	8 –
Adega Velha Reserva 12 anos	12 –
Bagaceira Palácio da Brejoeira Alvarinho	12 –

Lourinhac

Quinta do Rol Lourinhã DOC XO 21 anos	20 –
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Cognac

Remy Martin VSOP	12 –
Hennesy VS	12 –
Hennesy XO	22 –

Armagnac

Armagnac Clés des Ducs VS	10 –
Armagnac Clés des Ducs XO	17 –

Aguardentes de Fruto | *Fruit Brandies*

Pernod Ricard	8 –
Williamine	8 –
Calvados	10 –
Grappa	10 –

Vermute | *Vermouth*

Martini Bianco / Rosso / Dry	6 –
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Whisky

J&B <i>Scotland</i>	8 –
The Famous Grouse <i>Scotland</i>	8 –
JW Red Label <i>Scotland</i>	8 –
JW Black Label 12Y <i>Scotland</i>	12 –

Consumo mínimo 20 –
Minimum consumption 20 –
Por pessoa
Per person

Chivas Regal 18Y <i>Scotland</i>	21 –
Bushmills Original <i>Ireland</i>	8 –
Bushmills Black Bush <i>Ireland</i>	11 –
Jim Beam <i>Kentucky</i>	8 –
Maker's Mark <i>Kentucky</i>	14 –
Jack Daniels <i>Tennessee</i>	9 –
Nikka From the Barrel <i>Japan</i>	14 –

Single Malt Whisky

Glenfiddich 12Y <i>Scotland</i>	11 –
Glenlivet Founder's Reserve <i>Scotland</i>	14 –
Balvenie 12Y <i>Scotland</i>	16 –
Macallan 15Y <i>Scotland</i>	23 –
Bushmills 10Y <i>Ireland</i>	16 –
Nikka Yoichi Single Malt <i>Japan</i>	17 –

Licores | Liqueurs

Licores Nacionais <i>Portuguese Liqueurs</i>	7 –
Licores Importados <i>Imported Liqueurs</i>	9 –

Consumo mínimo 20 –
Minimum consumption 20 –
Por pessoa
Per person

Vodka

Absolut	8 –
Grey Goose	10 –
Beluga Allure	30 –

Rum

Bacardi Blanco	8 –
Brugal Añejo	10 –

Gin

Gordon's <i>London Dry</i>	12 –
Gordon's Pink <i>London Dry</i>	12 –
Bombay Sapphire <i>London Dry</i>	14 –
Gin-Mare <i>Spain</i>	14 –
Tanqueray n° Ten <i>London Dry</i>	16 –
Nikka <i>Japan</i>	14 –
Sharish <i>Portugal</i>	14 –
Hendricks <i>Scotland</i>	17 –
Monkey 47 <i>Germany</i>	17 –
N° 3 <i>London Dry</i>	17 –

Tequila

José Cuervo Plata	8 –
Patron Añejo	14 –

Consumo mínimo 20 –
Minimum consumption 20 –
Por pessoa
Per person

Cafetaria | Coffee

Café expresso / descafeinado <i>Espresso / Decaffeinated espresso</i>	4 –
Duplo expresso <i>Double espresso</i>	5 –
Americano <i>Black coffee</i>	5 –
Macchiato <i>Espresso with milk</i>	5 –
Café com leite <i>Latte</i>	5 –
Cappuccino <i>Cappuccino</i>	5 –

Água | Water

Vitalis 37,5cl	3 –
San Pellegrino 25cl / Pedras 25cl Castelo	3 –
Vitalis 75cl/ San Pellegrino 75cl	5 –

Chás “Ahmad Tea” | Tea

English Breakfast / Earl Grey Ceylon / Darjeeling	
Limão e gengibre / Rooibos e canela <i>Lemon & ginger / Rooibos & cinnamon</i>	
Frutos vermelhos e hibisco <i>Mixed berries and hibiscus</i>	
Camomila / Verde / Cidreira <i>Camomile / Green / Lemon Balm</i>	

Refrigerantes | Soft Drinks

Coca-cola / Coca-cola Zero	4 –
Nestea	
Fanta Laranja	
Sprite	
Compal	
Ginger Ale / Ginger Beer / Tonic	

Consumo mínimo 20 –
Minimum consumption 20 –
Por pessoa
Per person

Sumo Natural | *Fresh Juice*

Sumo de laranja <i>Orange juice</i>	5-
Sumo do dia <i>Seasonal fruit juice</i>	6-

Cerveja | *Beer*

Draught Super Bock 30cl	4 -
Draught Super Bock 50cl	6 -
Super Bock	4 -
0.0% Super Bock	4 -
Super Bock Stout	5 -
Cerveja Importada <i>Imported Beer</i>	5 -
Corona	6 -
Somersby Apple Cider	5 -

Champanhe | *Champagne*

Mumm Cordon Rouge	85 -
Möet & Chandon Impérial Brut	105 -
Mumm Rosé	105 -
Veuve Clicquot Brut	115 -
Möet & Chandon Ice Rosé	135 -
Ruinart "Blanc de Blancs"	185 -
Dom Pérignon	395 -

Espumante | *Sparkling wine*

Vértice Brut <i>Douro</i>	32 -
Vértice Rosé <i>Douro</i>	34 -
Kylie Minogue Prosecco Rosé <i>France</i>	37 -
Bellini Cipriani <i>Italy</i>	45 -

Consumo mínimo 20 -
Minimum consumption 20 -
Por pessoa
Per person

Branco | *White*

Consensual Estoril Vintage Hotel <i>Douro</i>	24 –
Esporão Reserva <i>Alentejo</i>	32 –
Cartuxa <i>Alentejo</i>	35 –
Quinta do Cidrô “Gewurztraminer” <i>Alentejo</i>	36 –
Pêra Manca <i>Alentejo</i>	105 –
Vallado <i>Douro</i>	26 –
Duas Quintas <i>Douro</i>	28 –
Três Bagos “Sauvignon Blanc” <i>Douro</i>	31 –
Duas Quintas Reserva <i>Douro</i>	42 –
Taboadella Reserva “Encruzado” <i>Dão</i>	37 –
Quinta dos Carvalhais “Encruzado” <i>Dão</i>	56 –
Fiuza “Chardonnay” <i>Tejo</i>	26 –
Soalheiro “Alvarinho” <i>Vinho verde</i>	27 –
Palácio da Brejoeira “Alvarinho” <i>Vinho verde</i>	48 –
Glen Carlou Quartz Stone “Chardonnay” <i>South Africa</i>	58 –
Framingham “Sauvignon Blanc” <i>New Zealand</i>	45 –
Framingham “Classic Riesling” <i>New Zealand</i>	45 –
Domaine Hubert Brochard “Pouilly-fumé” <i>France</i>	52 –

Consumo mínimo 20 –
Minimum consumption 20 –
Por pessoa
Per person

Rosé | *Rosé*

Mateus Rosé	20 –
<i>Douro</i>	
Quinta do Monte D'Oiro Reserva	54 –
<i>Lisboa</i>	
Kylie Minogue Côtes de Provence	57 –
<i>France</i>	

Tinto | *Red*

Consensual Estoril Vintage Hotel	26 –
<i>Douro</i>	
Esporão Reserva	36 –
<i>Alentejo</i>	
Cartuxa	48 –
<i>Alentejo</i>	
Herdade dos Grous Moon Harvested	60 –
<i>Alentejo</i>	
Callabriga	48 –
<i>Douro</i>	
Mouchão	86 –
<i>Alentejo</i>	
Vallado	28 –
<i>Douro</i>	
Duas Quintas	32 –
<i>Douro</i>	
Duas Quintas Reserva	65 –
<i>Douro</i>	
Quinta Vale D. Maria	105 –
<i>Douro</i>	
Barca Velha	985 –
<i>Douro</i>	
Fiuza "Cabernet Sauvignon"	28 –
<i>Tejo</i>	
100 Reis "Syrah"	97 –
<i>Alentejo</i>	
Colomé Estate "Malbec"	45 –
<i>Argentina</i>	
Marqués de Riscal Reserva	46 –
"Rioja"	
<i>Spain</i>	
"Chateauneuf du Pape"	135 –
<i>France</i>	

Consumo mínimo 20 –
Minimum consumption 20 –
Por pessoa
Per person

Piccini "Chianti" Riserva <i>Italy</i>	30 –
Finca Flichman Misterio "Cabernet Sauvignon" <i>Argentina</i>	28 –

Porto | *Port*

Porto "Tawny"	28 –
Porto "White"	28 –
Dona Antónia Ferreira 10 Anos	45 –
Dona Antónia Ferreira 20 Anos	85 –
Porto Churchill's LBV	56 –
Quinta do Vallado 20 anos	64 –

Madeira

Cossart Gordon Boal 10 anos	63 –
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Colheita Tardia | *Late Harvest*

Quinta da Alorna Abafado 5Y <i>Tejo</i>	26 –
Três Bagos Late Harvest <i>Douro</i>	35 –
Château Giraud Sauternes <i>France</i>	75 –

Vinhos a copo | *By the glass*

Champanhe | *Champagne*

Mumm Cordon Rouge	18 –
Mumm Rosé	22 –

Espumante | *Sparkling wine*

Vértice Brut <i>Douro</i>	10 –
Vértice Rosé <i>Douro</i>	10 –

Consumo mínimo 20 –
Minimum consumption 20 –
Por pessoa
Per person

Branco | *White*

Consensual Estoril Vintage Hotel <i>Douro</i>	6 –
Esporão Reserva <i>Alentejo</i>	9 –
Soalheiro “Alvarinho” <i>Vinho verde</i>	7 –

Rosé

Quinta do Monte D’Oiro Reserva <i>Lisboa</i>	10 –
Kylie Minogue Côtes de Provence <i>France</i>	12 –

Tinto | *Red*

Consensual Estoril Vintage Hotel <i>Douro</i>	6 –
Esporão Reserva <i>Alentejo</i>	10 –

Moscatel

António Saramago Colheita <i>Setúbal</i>	6 –
Alambre 20Y <i>Setúbal</i>	12 –
Moscatel Roxo <i>Setúbal</i>	14 –

Colheita Tardia | *Late Harvest*

Quinta da Alorna Abafado 5Y <i>Tejo</i>	7 –
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Consumo mínimo 20 –
Minimum consumption 20 –
Por pessoa
Per person