

azur
AZUR BAR

BEVERAGES BEBIDAS

COFFEES, TEAS AND HERBAL TEAS CAFÉS, CHÁS E TISANAS

Teas and Herbal Teas Chás e Tisanas	5.00€
Expresso Coffee Café Expresso	3.50€
White Coffee Café com Leite	4.50€
Cappuccino	4.50€
Hot Chocolate Chocolate Quente	4.50€
Latte Macchiato Café Macchiato	4.50€
Flavoured Macchiato Macchiatos Especiais: Caramel, Vanilla, Hazelnut, Dark Chocolate, White Chocolate, Biscoff Salted Caramel, Pistacchio Caramelo, Baunilha, Avelã, Chocolate Negro, Chocolate Branco, Biscoff Caramelo Salgado, Pistácio	6.50€

All our teas and coffees are sustainably certified
Os chás e cafés que servimos possuem certificação de sustentabilidade

STILL WATER ÁGUAS SEM GÁS

Vitalis 37,5 cl	4.00€
Vitalis 75 cl	6.50€

SPARKLING WATERS ÁGUAS COM GÁS

Castelo 25 cl	4.00€
Pedras 25 cl	4.00€
Pedras 75 cl	6.50€

BEVERAGES BEBIDAS

SOFT DRINKS REFRIGERANTES

Fruit Nectars Néctar Compal Sabores 30 cl	5.00€
Iced Tea Lemon, Peach, Pineapple & Mango Iced Tea Limão, Pêssego, Ananás e Manga 33cl	5.00€
Coca-Cola Coca-Cola Zero 33 cl	5.00€
Fanta Orange, Sprite Fanta Laranja, Sprite 20 cl	5.00€
Schweppes Bitter Lemon 25 cl	5.00€
Fever Tree Selection 20 cl	5.50€
Fresh Orange Juice Sumo Natural de Laranja 30cl	6.00€
Red Bull 25 cl	7.00€




BEER & CIDER CERVEJA E SIDRA

Super Bock Draught Pressão 0,25L	5.00€
Super Bock Draught Pressão 0,40L	7.50€
Super Bock Alcohol-Free S/ Álcool	6.00€
Super Bock Gluten-Free S/ Glúten	6.00€
Dos Santos Local Craft Beer Amber Ale	7.00€
Corona Extra - Mexican Beer	7.50€
Stella Artois - Belgium Beer	7.50€
Peroni Nastro Azzurro Italian Beer	7.50€
Guinness Can Lata	8.00€
Somersby Cider Sidra 33cl	6.50€
Magners Cider Sidra 33cl	7.50€




BEVERAGES BEBIDAS

TIVOLI CARVOEIRO SIGNATURE COCKTAILS

CLASSICS

 EQUILIBRIUM Bacardi Carta Blanca Rum, Coconut, Lime, Eucalyptus Rum Bacardi Carta Blanca, Coco, Lima, Eucalipto	15.00€
 MADAME PEAR Bombay Dry Gin, Lime, St Germain, Pear Gin Bombay Dry, Lima, St Germain, Pera	15.00€
 HAND OF BUDDHA Buddha's Hand citrus infused Ivan Vodka, Mango and Passionfruit Infusão de Ivan Vodka com Mão de Buda, Maracujá e Manga	16.00€

OUT OF THE BOX

 ESPRESS ME Patrón XO Cafe, Oliveros Vermouth Reserva, Espresso	18.00€
 SIR RICHARD Hennessy Cognac, Luxardo Maraschino, Oliveros Vino Naranja, Fernet Branca	16.00€
 CARIBBEAN TROPICAL Bacardi Spiced, Hazelnut, Passionfruit, Mint and Soda Bacardi Spiced, Avelã, Maracujá, Hortelã, Soda	16.00€



BEVERAGES BEBIDAS

TIVOLI CARVOEIRO SIGNATURE COCKTAILS




SPRITZES

	PRINCE SPRITZ St. Germain, Lemongrass, Martini Brut Sparkling, Soda St. Germain, Erva Príncipe, Espumante Martini Bruto, Soda	15.00€
	CHERRY ON TOP 2.0 42 Below Vodka, Martini Vibrante, Basil, Grenadine, Cherry Soda Vodka 42 Below, Martini Vibrante, Manjeriçao, Grenadine, Soda de Cereja	17.00€
	GOLD SPRITZ Grey Goose Pear, Kaffir Lime Bitters, Mandarin and Bergamot Soda Grey Goose Pera, Bitter de Lima Kaffir, Soda de Mandarina e Bergamota	17.00€
	PALOMITA FINA Cazadores Blanco Tequila, Green Chartreuse, Agave, Lime, Grapefruit Soda Tequila Cazadores Blanco, Chartreuse Verde, Agave, Lima, Soda de Toranja	16.00€

CLASSIC COCKTAILS COCKTAILS CLÁSSICOS





	MOJITO Bacardi Rum, Mint Leaves, Sugar Syrup, Soda Rum Barcardi, Hortelã, Xarope de Açúcar, Soda	13.00€
	ESPRESSO MARTINI Eristoff Vodka, Coffee Liqueur, Espresso Coffee Vodka Eristoff, Licor de Café, Café Espresso	13.00€

BEVERAGES BEBIDAS

	COSMOPOLITAN Eristoff Vodka, Triple Sec, Cranberry, Lime Juice Vodka Eristoff, Triple Sec, Sumos de Arando e Lima	13.00€
	GIN FIZZ Bombay Dry Gin, Lemon Juice, Soda Gin Bombay Dry, Sumo de Limão, Soda	13.00€
	CAIPIRINHA Cachaça, Lime Wedges, Brown Sugar Cachaça, Lima, Açúcar Amarelo	13.00€

For other classic cocktails please address our bar team
Por favor consulte a nossa equipa de bar para outros cocktails clássicos

MOCKTAILS COCKTAILS SEM ÁLCOOL

	MOJITO MOCKTAIL Lime Juice, Fresh Mint, Soda Water, Simple Syrup Sumo de Lima, Hortelã, Soda, Xarope de Açúcar	8.00€
	CALYPSO Raspberry, Mango, Lime, Mint, Sprite Framboesa, Manga, Lima, Hortelã, Sprite	8.00€
	MULE & MANGO 0.0 Purêed Mango, Lime, Ginger Beer Puré de Manga, Lima, Cerveja de Gengibre	9.00€
	WATERMELON TROPICAL Watermelon, Passionfruit, Lime, Sprite, Mint Melancia, Maracujá, Lima, Açúcar, Sprite, Hortelã	9.00€

GIN* 4CL

Bombay Dry	10.50€
Bombay Sapphire	12.00€
Bombay Premier Cru	16.00€
Bulldog	14.00€
Botanist	15.00€
Adamus	17.00€
Gin Mare	15.00€
Florita Mango & Lime Gin	14.00€
Hendrick's	15.00€
Hermit	15.00€
Suntory Roku	16.00€
Martin Miller's	14.00€
Monkey 47	18.00€
Sharish Original	15.00€
Sharish Blue Magic	15.00€
Tanqueray 10	15.00€
Tanqueray 0.0 Alcohol Free Sem Álcool	10.50€

RUM* 4CL

Bacardi Carta Blanca	10.50€
Bacardi 8	12.00€
Bacardi Gran Reserva 10	14.00€
Santa Teresa 1796	14.00€
Brugal 1888	14.00€
El Dorado 15 anos	18.00€
Navy Island Port Cask	16.00€
Navy Island Oloroso Sherry Cask Finish	16.00€
The Kraken Spiced	15.00€
Zacapa 23	18.00€
Plantation Original Dark	12.00€
Plantation Fiji	15.00€

VODKA* 4CL

Eristoff	10.50€
Eristoff Black	10.50€
42 Below	12.00€
Belvedere	14.00€
Grey Goose	14.00€
Ivan Vodka	12.00€
Nikka Coffey	16.00€
Ciroc	15.00€
Tito's	16.00€

TEQUILA* 4CL

Cazadores Blanco	11.00€
Cazadores Reposado	12.00€
Patrón Silver	15.00€
Patrón Reposado	15.00€
Volcan Blanco	15.00€
Volcan Reposado	15.00€
Patrón XO café	16.00€
Patrón El Cielo	21.00€
Patrón El Alto	23.00€
Don Julio Reposado	19.00€
Espolon Blanco	14.00€
Espolon Reposado	15.00€
Montelobos Mezcal	19.00€

*STANDARD MIXERS
(Shweppes Tonic, Juices and Soft Drinks, Waters)
(Shweppes Tónica, Sumos e Refrigerantes, Águas)
PREMIUM MIXERS (Red Bull, Fever Tree)

2.00€

3.50€

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PREMIUM MIXERS (Red Bull, Fever Tree)

2.00€

3.50€

APERITIFS APERITIVOS 4CL

Martini Rosso Bianco Dry Fiero	7.00€
Martini Reserva Ambrato Rubino Bitter	8.50€
Martini Vibrante, Martini Floreale Alcohol free Sem Álcool	7.00€
Noily Prat Dry	7.00€
Pernod	8.00€
Pimm's Cup	10.00€
Ramazotti Amaro	8.00€
Tio Pepe	8.00€
Campari	8.00€

BRANDY & COGNAC* 4CL

Hennessy VS	12.00€
Hennessy VSOP	16.00€
Hennessy XO	40.00€
Cognac Roulet Cadet XO	14.00€
Adega Velha 12 Years Anos	22.00€
Adega Velha 30 Years Anos	35.00€
Macieira XO	15.00€
Mamoré Aguardente Velhíssima 50 Years Anos	48.00€
Remy Martin XO	50.00€

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(Shweppes Tonic, Juices and Soft Drinks, Waters)
(Shweppes Tónica, Sumos e Refrigerantes, Águas)
PREMIUM MIXERS (Red Bull, Fever Tree)

2.00€

3.50€

LIQUEURS & DIGESTIFS LICORES E DIGESTIVOS 4CL

St Germain Liqueur	9.00€
Benédicte D.O.M	9.00€
Amarguinha	9.00€
Amaretto Disaronno	11.50€
Licor Beirão	8.00€
Limoncello San Pietro	9.00€
Baileys Irish Cream	9.00€
Southern Comfort	10.00€
Alexander Grappa Bianca	10.00€
Medronho MAD	12.00€
Ramazotti Sambuca	10.00€

WHISKIES* 4CL

SCOTCH WHISKY

Dewar's White Label	10.50€
Dewar's 8 Years Anos Portuguese Finish Port Cask	12.00€
Dewar's 12 Years Anos	14.00€
The Glenrothes 12 Years Anos	16.00€
Balvenie 12 Years Anos	16.00€
Macallan Triple cask 12 Years Anos	20.00€
Balvenie 14 Years Anos	20.00€
Glenmorangie Nectar d'Or	24.00€
Johnnie Walker Blue Label	36.00€
The Glenrothes Single Malt 18 Years Anos	36.00€
Macallan Double cask 18 Years Anos	85.00€

IRISH WHISKEY

Jameson	14.00€
Teeling Small Batch	15.00€
Hinch Peated Single Malt	15.00€
Hinch Double Wood Madeira Wine Finish	18.00€

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(Shweppes Tonic, Juices and Soft Drinks, Waters)
(Shweppes Tónica, Sumos e Refrigerantes, Águas)
PREMIUM MIXERS (Red Bull, Fever Tree)

2.00€

3.50€

AMERICAN WHISKEY

Bulleit Bourbon	14.00€
Bulleit Rye	14.00€
Maker's Mark	14.00€
Buffalo Trace	17.00€
Knob Creek	18.00€
Woodford Reserve	18.00€
Blanton's Single Barrel	48.00€

TENNESSEE WHISKEY

Jack Daniel's N° 2	12.00€
Jack Daniel's Single Barrel	14.00€

JAPANESE WHISKEY

Nikka From the Barrel	18.00€
Suntory The Yamazaki 12 Years Anos	75.00€
Nikka Taketsuru Pure Malt	77.00€

APERITIF & FORTIFIED WINE

VINHO APERITIVO E FORTIFICADO 6CL

Madeira Barbeito 3 Years Anos Dry Seco	6.00€
Madeira Barbeito Malvasia 10 Years Anos Sweet Doce	14.00€
Porto Graham's White Extra Dry	6.00€
Porto Dow's Ruby Tawny	6.00€
Porto Kopke L.B.V.	10.00€
Porto Graham's Tawny 10 Years Anos	12.00€
Porto Graham's Tawny 20 Years Anos	17.00€
Porto Graham's Tawny 30 Years Anos	28.00€
Porto Graham's Tawny 40 Years Anos	41.00€
Moscatel de Setúbal Bacalhôa	6.00€
Moscatel de Setúbal Alambre 20 Years Anos	15.00€
Jerez Tio Pepe	8.00€

SANGRIA 1L

Red, White & Rosé Wine Sangria Sangria Tinta, Branca e Rosé	33.00€
Sparkling Wine Sangria de Espumante	38.00€

WINES VINHOS

CHAMPAGNE & SPARKLING CHAMPANHE E ESPUMANTE

	75cl	12cl
Dom Perignon, Champagne	420.00€	
Ruinart Rosé Champagne	176.00€	
Moët & Chandon Imperial Bruto, Champagne	110.00€	19.00€
Moët & Chandon Rosé, Champagne	130.00€	
Albino Armani Prosecco DOC, Italy	49.00€	
Marquês de Marialva Rosé Bruto, Portugal, Bairrada	48.00€	9.00€
Marquês de Marialva Blanc de Blancs Bruto, Portugal, Bairrada	44.00€	8.00€

WHITE WINE VINHO BRANCO

	75cl	12cl
Graça da Pedra Alvarinho, Vinhos Verdes Light and Aromatic Leve e Aromático	45.00€	
Casa Vila Nova Sauvignon Blanc, Vinhos Verdes Light and Fresh Leve e Fresco	29.00€	7.00€
Manoella, Douro Light and Fresh Leve e Fresco	50.00€	
Cachão, Douro Light and Fresh Leve e Fresco	29.00€	
Ribeiro Santo, Dão Light and Fresh Leve e Fresco	30.00€	
Espirito Lagoalva Chardonnay Reserva, Tejo Full Bodied and Fruity Encorpado e Frutado	40.00€	10.00€
Dez Tostões, Alentejo Full Bodied and Fresh Encorpado e Fresco	39.00€	
Sempar Niepoort, Alentejo Light and Fresh Leve e Fresco	31.00€	
Barranco Longo Grande Escolha, Algarve Light and Fruity Leve e Frutado	37.00€	9.00€
Paxá Sauvignon Blanc, Algarve Light and Aromatic Leve e Aromático	33.00€	

WINES VINHOS

ROSÉ WINE VINHO ROSÉ

	75cl	12cl
Seara D'Ordens Carqueijal, Douro Light and Fresh Leve e Fresco	29.00€	
Ribeiro Santo, Dão Fruity and Light Frutado e Leve	30.00€	7.00€
Dona Maria, Alentejo Elegante e Frutado Elegant and Fruity	38.00€	
Barranco Longo, Algarve Light and Fruity Leve e Frutado	35.00€	8.00€
Whispering Angel, France, Provence Light and Aromatic Leve e Aromático	65.00€	

RED WINE VINHO TINTO

	75cl	12cl
Quinta da Basilia Reserva Tinto, Douro Full bodied and Complex Encorpado e Complexo	55.00€	
Dialogo by Niepoort, Douro Light and Aromatic Leve e Aromático	30.00€	7.00€
Bella Élégance Pinot Noir, Dão Light and Aromatic Leve e Aromático	57.00€	10.00€
Quinta do Monte D'Oiro Syrah, Lisboa Full Bodied and Complex Encorpado e Complexo	45.00€	
Altas Quintas, Alentejo Fruity and Fresh Frutado e Fresco	51.00€	9.00€
Barranco Longo Reserva, Algarve Medium Bodied and Fruity Corpo Médio e Frutado	53.00€	
Cabrita Negra Mole, Algarve Light and Aromatic Leve e Aromático	39.00€	8.00€
Palacios Remondo La Vendimia, Rioja Light and Fruity Leve e Frutado	48.00€	

WINES VINHOS

NON ALCOHOLIC WINES VINHOS SEM ÁLCOOL

SPARKLING ESPUMANTE Noughty Chardonnay Thomson & Scott	47.00€
WHITE BRANCO O%RIGINAL Moscatel Galego JMF	30.00€
ROSÉ ROSÉ O%RIGINAL Syrah JMF	30.00€
RED TINTO O%RIGINAL Syrah JMF	30.00€

FOOD COMIDA


BAR BITES ENTRADAS

Shrimps al ajillo with fresh coriander Camarão al ajillo com coentros	26.00€
Sautéed local cockles Berbigão da Ria à Bulhão Pato	22.00€
Fried battered mussels, tomato concassé Mexilhões panados, molho de tomate concassé	12.00€
Crispy fried calamari with garlic mayonnaise Calamares caseiros com maionese de alho	25.00€
Pica-pau sautéed beef with pickles Portuguese style Pica-pau de novilho com pickles	25.00€
Corn nachos with guacamole, sour cream and spicy salsa ✓ Nachos de milho com guacamole, nata ácida e molho picante	12.00€
Barbecue sauce marinated chicken wings ✓ Asas de frango marinadas com molho barbecue	10.00€
Battered jalapeño peppers with cream-cheese filling ✓ Pimentos jalapeño panados com recheio de queijo-creme	10.00€
Garlic bread with cheese Pão de alho com queijo	10.00€
French fries ✓ Batatas fritas	7.00€
Traditional cheese board ✓ Tábua de queijos tradicionais	15.00€
Cheese and charcuterie board Tábua de queijos e charcutaria	17.00€




FOOD COMIDA

SOUPS SOPAS

Hen consommé Consomé de galinha	6.00€
Fish and shellfish soup Sopa de peixes e mariscos da nossa costa	10.00€
Creamy market-fresh vegetables soup  Sopa cremosa de legumes	6.00€

SANDWICHES SANDUÍCHES


Ham and cheese toast Tosta mista	12.00€
Goat cheese toast with tomato and oregano  Tosta de queijo de cabra com tomate e orégãos	15.00€
Chicken Club Sandwich with cheese, lettuce, tomato, chicken, bacon, egg and mayonnaise, French fries Club Sandwich de frango com queijo, alface, tomate, frango, bacon, ovo e maionese, batatas fritas	20.00€
Vegetarian burger served with tomato, lettuce, BBQ sauce, basil mayonnaise, red onion jam and Cheddar cheese, French fries  Hambúguer vegetariano servido com tomate, alface, molho BBQ, maionese de manjeriçã, compota de cebola roxa e queijo Cheddar, batatas fritas	22.00€

 All toasts, sandwiches and burgers can be served with Gluten-free bread
Todas as tostas, sanduíches e hambúrgueres podem ser servidos em pão sem glúten

FOOD COMIDA

SANDWICHES SANDUÍCHES

Beef burger served with tomato, lettuce, BBQ sauce, basil mayonnaise, red onion jam and Cheddar cheese, French fries Hambúguer de carne Barrosã DOP servido com tomate, alface, molho BBQ, maionese de manjeriçã, compota de cebola roxa e queijo Cheddar, batatas fritas	23.00€
Salmon burger in turmeric bread, wasabi mayonnaise, celery and apple. Served with French fries Hambúguer de salmão em pão de curcuma, com maionese de wasabi, aipo e maçã. Servido com batatas fritas	23.00€
Smoked salmon bagel with radish mousse, gherkins, pickled baby onions and capers. Served with French fries Bagel de salmão fumado com mousse de rábano, pickles de pepino e cebolinha, alcaparras. Servido com batatas fritas	20.00€
Two Bao steamed buns with pork belly, sriracha mayonnaise and crispy onions Dois pãezinhos Bao de barriga de porco com maionese de sriracha e cebola crocante	18.00€
Beef fillet steak sandwich in traditional bolo do caco bun with sheep cheese. Served with French fries Prego do lombo de novilho com queijo da serra servido em bolo do caco. Servido com batatas fritas	24.00€

 All toasts, sandwiches and burgers can be served with Gluten-free bread
Todas as tostas, sanduíches e hambúrgueres podem ser servidos em pão sem glúten

FOOD COMIDA

SALADS SALADAS

Caprese salad with balsamic cream and roasted pine nuts ✓ Salada caprese com creme de balsâmico e pinhões tostados	18.00€
Classic Caesar salad with Caesar sauce, romaine lettuce, cherry tomato, parmesan cheese, bacon, croutons and anchovy fillet Salada Cesar clássica com molho Cesar, alface romana, tomate cherry, lascas de parmesão, bacon, croutons e filete de anchova · With chicken breast Com peito de frango · With shrimps Com camarão	18.00€ 20.00€ 22.00€
Classic Nicoise salad with fresh tuna, potatoes, peppers, carrot, green beans, quail egg, olives, red onion and oregano Salada Niçoise clássica com atum fresco, batata, pimentos, cenoura, feijão-verde, ovo de codorniz, azeitonas, cebola roxa e orégãos	22.00€
Grilled tofu with grilled vegetables and sunflower seeds ✓ Salada de tofu e legumes grelhados com sementes de girassol	20.00€
Portuguese salt cod salad with chickpeas and onions Salada de bacalhau com grão e cebola	18.00€

PASTA MASSAS

Spaghetti - Penne - Tagliatelle Esparguete - Penne - Tagliatelle	20.00€
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SAUCES MOLHOS

Pesto, Tomato, Four Cheeses Pesto, Tomato, Quatro Queijos ✓
Bolognese Bolonhesa

FOOD COMIDA

MAIN COURSES PRATOS PRINCIPAIS

Mushrooms ravioli with green asparagus and chestnuts sauce Ravioli de cogumelos com espargos verdes, molho de castanhas	23.00€
Vegetables green curry served with basmati rice ✓ Caril verde de legumes servido com arroz basmati	23.00€
Chicken green curry served with basmati rice Caril verde de frango servido com arroz basmati	25.00€
Grilled gilthead bream fillet with local montanheira salad and roasted potatoes Filete de dourada grelhado, salada montanheira e batata assada	30.00€
Grilled octopus with puréed sweet potatoes and broccolini Polvo grelhado com puré de batata doce e bimi	30.00€
Classic Portuguese style beef fillet with cured ham and sautéed potatoes Bife à Portuguesa com presunto e batata às rodelas	33.00€
Sirloin steak with green peppercorn sauce, French fries and salad Bife da vazia de novilho com molho de pimenta verde, batatas fritas e salada	32.00€
Grilled Chicken with piri piri spicy sauce, served with tossed salad and French fries Frango Piri-Piri servido com salada e batatas fritas	26.00€

FOOD COMIDA

DESSERTS SOBREMESAS

Portuguese custard pie with cinnamon ice cream 9.00€
Tarte bom bocado com gelado de canela

Chocolate and walnuts brownie, 10.00€
banana with peanut butter ice cream and fleur de sel
Brownie de chocolate e nozes,
banana com gelado de manteiga de amendoim e flor de sal

Cheesecake of Algarvian orange 9.00€
Cheesecake de laranja do Algarve

Coconut and berries pannacotta   10.00€
Pannacotta de coco e frutos vermelhos

Dessert for two 16.00€
Cookie in the pan, served with caramel sauce and coffee ice cream
Sobremesa para dois
Bolacha no sauté com molho de caramelo e gelado de café

Fresh fruit platter 9.00€
Prato de frutas frescas da época

Ice creams | Per scoop | Vanilla, Chocolate, Strawberry 2.50€
Gelados | Por bola | Baunilha, Chocolate, Morango

Sorbets | Per scoop | Lemon, Raspberry 2.50€
Sorvetes | Por bola | Limão, Framboesa

 Vegetarian Vegetariano

 Vegan

 Gluten Free Sem Glúten

We prefer using local fish and seafood whenever possible, as well as locally sourced food ingredients and seasonings. All our teas and coffees are sustainably certified.

Temos preferência pelo uso de peixe e marisco locais sempre que nos é possível, assim como para ingredientes e temperos. Os chás e cafés que servimos possuem certificação de sustentabilidade.

All prices in Euros (€) Should you have any food restrictions, allergies or preferences, please inform us. No dish, alimentary product or drink including the couvert, may be charged if it is not requested by the customer or by him unused. (Article 135 no. 1 in conjunction with no. 3 of Decree Law no. 10/2015 of 16 January). This establishment has a complaint book. VAT included at legal rate.

Todos os preços em Euros (€) Caso tenha alguma restrição, alergia ou preferência alimentar, por favor informe-nos. Nenhum prato, produto alimentar ou bebida incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. (Artigo 135 nº 1 conjugado com o nº 3 do Decreto Lei nº 10/2015 de 16 de Janeiro). Neste estabelecimento existe livro de reclamações. IVA incluído à taxa legal em vigor.

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