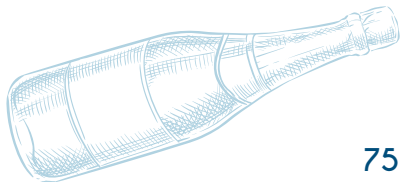


BEVERAGES BEBIDAS

CHAMPAGNE & SPARKLING CHAMPANHE & ESPUMANTE

	75CL	12CL
PERRIER-JOUËT BLASON ROSÉ, CHAMPAGNE Light and Aromatic Leve e Aromático	158€	
PERRIER-JOUËT GRAND BRUT, CHAMPAGNE Light and Complex Leve e Complexo	95€	17,5€
MARQUÊS DE MARIALVA ROSÉ BRUT, PORTUGAL Light and Aromatic Leve e Aromático	44€	9€
MARQUÊS DE MARIALVA BLANC DE BLANCS BRUT, PORTUGAL Light and Fresh Leve e Fresco	42€	8€



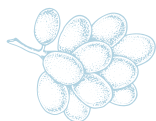
WHITE WINE VINHO BRANCO

	75CL	12CL
SOALHEIRO ALVARINHO, VINHOS VERDES Light and Aromatic Leve e Aromático	38€	
CASA VILA NOVA SAUVIGNON BLANC, VINHOS VERDES Light and Fresh Leve e Fresco	28€	7€
BARRANCO LONGO GRANDE ESCOLHA, ALGARVE Light and Fruity Leve e Frutado	30€	



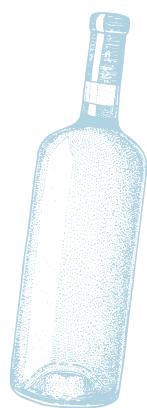
ROSE WINE VINHO ROSÉ

	75CL	12CL
QUINTA DA BOA ESPERANÇA, LISBOA Light and Fresh Leve e Fresco	40€	9€
DONA MARIA, ALENTEJO Light and Fruity Leve e Frutado	36€	9€
BARRANCO LONGO, ALGARVE Light and Fruity Leve e Frutado	34€	8€



RED WINE VINHO TINTO

	75CL	12CL
DIALOGO BY NIEPOORT, DOURO Full bodied and Fruity Encorpado e Frutado	30€	7€
DONA MARIA, ALENTEJO Full bodied and Fruity Encorpado e Frutado	40€	9€
CABRITA NEGRA MOLE, ALGARVE Light and Aromatic Leve e Aromático	40€	9€



NON ALCOHOLIC WINES VINHOS SEM ALCOOL

	75CL
0%ORIGINAL JMF WHITE BRANCO	28€
0%ORIGINAL JMF ROSE ROSÉ	28€
0%ORIGINAL JMF RED TINTO	28€
NOUGHTY, THOMSON & SCOTT SPARKLING ESPUMANTE	40€



SANGRIA

Red, White & Rosé Wine
Sangria Sangria Tinta, Branca e Rosé

Sparkling Wine Sangria
Sangria de Espumante

COCKTAILS

BLOODY MARY Vodka, tomato juice, lemon juice, worcestershire sauce, tabasco, salt & pepper Vodka, sumo de tomate, sumo de limão, molho inglês, tabasco, sal & pimenta	14€
TEQUILA SUNRISE Tequila, fresh orange juice, grenadine Tequila, sumo de laranja, groselha	14€
GIN FIZZ Gin, lemon juice, soda Gin, sumo de limão, soda	13€
PINEAPPLE SCREWDRIVER Vodka, fresh orange juice, pineapple juice Vodka, sumo de laranja, sumo de ananás	13€
APEROL SPRITZ Aperol, prosecco, soda	10€
MIMOSA Sparkling wine, fresh orange juice Espumante, sumo de laranja	14€
BELLINI Sparkling wine, peach juice Espumante, sumo pêsego	14€
FRENCH 75 Sparkling wine, gin, lemon juice, simple syrup Espumante, gin, sumo de limão, xarope de açúcar	16€
BLACKBERRY SPARKLING MULE Sparkling wine, vodka, ginger beer, fresh lime juice, mints leaves, blackberries Espumante, vodka, ginger beer, sumo de lima, folhas de hortelã, amoras	18€

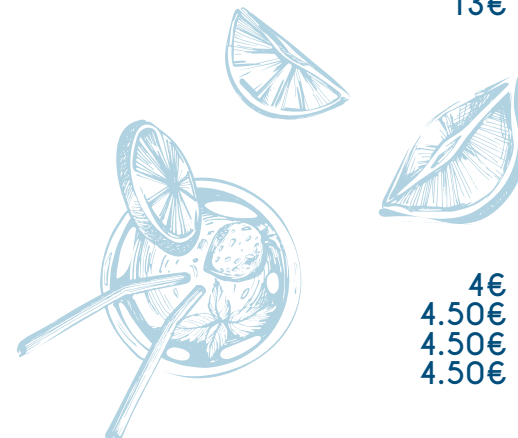


MOCKTAILS COCKTAILS SEM ALCOOL

VIRGIN MARY Tomato juice, lemon juice, worcestershire sauce, tabasco, salt & pepper Sumos de tomate, sumo de limão, molho inglês, tabasco, sal & pimenta	9€
MOJITO MOCKTAIL Lime juice, fresh mint, soda water, simple syrup Sumo de lima, hortelã, soda, xarope de açúcar	8€
GIN FIZZ 0% Gin Gordons 0.0, lemon juice, soda Gin Gordons 0.0 sumo de limão, soda	13€

LEMONADES LIMONADAS

Classic Lemonade Limonada	4€
Passion Fruit Maracujá	4.50€
Strawberry Morango	4.50€
Raspberry Framboesa	4.50€



LATTES

Caramel Latte Latte Caramelo	6.50€
Hazelnut Latte Latte Avelã	6.50€
Vanilla Latte Latte Baunilha	6.50€
Latte Moka	6.50€



SUNDAY BRUNCH MENU MENU SUNDAY BRUNCH

TO START PARA COMEÇAR

**Bread and pastries basket | Butter and jams
Cheese and charcuterie | Fruit platter**
Cestinho de pães e pastelaria | Manteiga
e compotas | Queijos e charcutaria | Fruta
laminada

20€ for two
guests
€20 para duas
pessoas

EGGS OVOS

Eggs Benedict (with bacon)
Ovos Benedict (com bacon)

Eggs Florentine (with spinach) ✓
Ovos Florentina (com espinafre)

Eggs Royal (with smoked salmon)
Ovos Royal (com salmão fumado)

**Shrimp omelette served
with green salad**
Omelete de camarão
servida com salada verde

**Ham and cheese omelette
served with green salad**
Omelete de queijo e fiambre
servida com salada verde

Tomato and onion omelette ✓
served with green salad
Omelete de tomate e cebola
servida com salada verde

**Pancakes with Nutella or maple syrup
and strawberries**
Panquecas com Nutella
ou xarope de ácer e morangos

Yoghurt with granola and fresh fruits
logurte com granola e fruta

**Breakfast tacos with scrambled eggs,
crispy bacon and avocado**
Tacos com ovo mexido,
bacon estaladiço e abacate

**Quiche of the day served
with green salad**
Quiche do dia servida
com salada verde

**Smoked salmon bagel with radish mousse,
pickled cucumber, pickled baby onion and
capers, French fries**
Bagel de salmão fumado com mousse
de rábano, pepino em conserva,
picles de cebolinha e alcaparras,
batatas fritas

**Beef burger served with tomato, lettuce, BBQ
sauce, basil mayonnaise, red onion jam and
Cheddar cheese, French fries**
Hambúrguer de carne Barrosã DOP
servido com tomate, alface, molho BBQ,
maionese de manjeriçã, compota de cebola
roxa e queijo Cheddar, batatas frita

SALADS SALADAS

Classic Greek salad
Salada Grega clássica

Tuna and avocado Poke bowl
Poke Bowl atum e abacate

**Caprese salad with balsamic cream ✓
and roasted pine nuts**
Salada caprese com creme de balsâmico
e pinhões tostados

FROM THE SEA DO MAR

White fish ceviche
Ceviche de peixe branco

**Fresh oysters from Ria Formosa (6). Served
raw, with lemon wedges and mignonette**
Ostras da Ria Formosa ao natural (6),
com gomos de limão e mignonette

Garlic shrimp Al Ajillo
Camarão Al Ajillo

MAIN COURSES PRATOS PRINCIPAIS

**Octopus tempura with tartare sauce
and salad**
Filetes de polvo em tempura
com molho tártaro e salada

**Grilled tiger prawn with mango
and lettuce salad**
Camarão tigre grelhado
com salada de manga e alface

**Classic Portuguese style beef fillet
with cured ham and sautéed potatoes**
Bife à Portuguesa clássico

**Vegetables green curry served ✓
with basmati rice**
Caril verde de Legumes servido
com arroz basmati

DESSERTS SOBREMESAS

Cheesecake with berries coulis
Cheesecake de frutos vermelhos

Fresh fruit salad
Salada de fruta

Apple pie served with ice cream
Tarte de maçã morna servida
com bola de gelado de natas

Ice creams and sorbets - per scoop
Gelados e sorvetes - por bola

Ice Creams: Vanilla, Chocolate, Strawberry
Sorbets: Lemon, Raspberry
Gelados: Baunilha, Chocolate, Morango
Sorvetes: Limão, Framboesa

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 the legal rate.

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 n.º 1 conjugado com o n.º 3 do Decreto Lei n.º 10/2015 de 16 de Janeiro). Neste estabelecimento existe livro de reclamações. I.V.A. incluído à taxa em vigor.