



azur
AZUR BAR

BEVERAGES BEBIDAS

SPECIALTY COFFEES ESPECIALIDADES DE CAFÉ

IRISH COFFEE CAFÉ Irish whiskey, coffee and cream Jameson Irish whiskey, café, natas	11.00€
FRENCH COFFEE CAFÉ Cognac, Grand Marnier, coffee and cream Cognac, Grand Marnier, café, natas	12.00€
KENTUCKY COFFEE CAFÉ Bourbon, coffee and cream Bourbon, café e natas	11.00€
BAILEYS COFFEE CAFÉ Baileys, coffee and cream Baileys, café e natas	11.00€
CUBAN COFFEE CAFÉ Dark Rum, coffee and cream Rum escuro, café e natas	12.00€



BEVERAGES BEBIDAS

COFFEES, TEAS AND HERBAL TEAS CAFÉS, CHÁS E TISANAS

Teas and Herbal Teas Chás e Tisanas	5.00€
Espresso 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 Caramelo, Baunilha, Avelã, Chocolate Negro, Chocolate Branco	6.50€

STILL WATER ÁGUAS SEM GAS

Vitalis 37,5 cl	4.00€
Vitalis 75 cl	6.00€

SPARKLING WATERS AGUAS COM GÁS

Castelo 25 cl	4.00€
Pedras 25 cl	4.00€
Pedras 75 cl	6.00€




BEVERAGES BEBIDAS

SOFT DRINKS REFRIGERANTES

Fruit Nectars Nectar Compal Sabores 30 cl	4.50€
Nestea Lemon, Peach, Pineapple & Mango Nestea Limão, Pêssego, Ananás e Manga 33cl	4.50€
Coca-Cola Coca-Cola Zero 33 cl	4.50€
Fanta Orange, Sprite Fanta Laranja, Sprite 20 cl	4.50€
Schweppes Bitter Lemon 25 cl	4.50€
Fever Tree Selection 20 cl	5.00€
Fresh Orange Juice Sumo Natural de Laranja 30cl	5.50€
Red Bull 25 cl	6.50€

BEER & CIDER CERVEJA E SIDRA

Super Bock Super Bock Stout 33 cl	5.50€
Non Alcoholic Super Bock sem Álcool 33 cl	5.50€
Draught Beer Super Bock Pressão 20 cl	5.00€
Draught Beer Super Bock Pressão 40 cl	7.00€
Corona 35,5 cl	6.00€
Heineken 33 cl	6.00€
Cider Somersby Sidra 33 cl	6.00€
Cider Magners Sidra 33 cl	7.00€



GIN* 4CL

Beefeater	10.00€
Bombay	10.00€
Tanqueray	13.00€
Bulldog	14.00€
Sharish	14.00€
Sharish Blue Magic	14.00€
Puerto de Indias Morangos	14.00€
The Botanist	16.00€
Le Tribute Gin	16.00€
Monkey 47	19.00€
Gordon's 0.0 Non Alcoholic Sem Alcool	10.00€

VODKA 4CL*

Absolut	10.00€
Ciroc	14.00€
Grey Goose	14.00€
Absolut Elyx	13.00€

RUM & CACHAÇA* 4CL

Havana Club 3	10.00€
Bacardi Carta Blanca	10.00€
Abuelo Anejo	12.00€
Havana Club 7	13.00€
The Kraken Spiced	14.00€
Diplomático Reserva Exclusiva	16.00€
Zacapa	16.00€
Abuelo 7 Anos	13.00€
Abuelo 12 Anos	14.00€

TEQUILA & MEZCAL 4CL*

Olmeca Altos Silver	10.00€
Olmeca Altos Reposado	13.00€
Don Julio Blanco	13.00€
Patrón Reposado	17.00€
Don Julio Reposado	17.00€
Le Tribute Mezcal	15.00€

*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€

LIQUEURS LICORES* 4CL

Licor Beirão	7.00€
Disaronno	7.00€
Tia Maria	7.00€
Amarguinha	7.00€
St. Germain Elderflower	10.00€
Green Chartreuse	10.00€
Grand Marnier Rouge	10.00€
Patrón XO Café	11.00€

APERITIFS APERITIVOS 4CL

Lillet Blanc	7.00€
Ricard	7.00€
Jägermeister	7.00€
Martini Bianco, Rosso, Dry	7.00€
Carpano Antica Formula	11.00€
Noilly Prat	8.00€
Campari	8.00€
Italicus	13.00€

WHISKIES* 4CL

Jameson	10.00€
Bushmills	10.00€
Bushmills Black Bush	12.00€
Chivas Regal 12 Years Anos	12.00€
Balvenie 12 Years Anos	15.00€
Glenfiddich 12 Years Anos	12.00€
Flaming Pig Black Cask	14.00€
Jack Daniel's	12.00€
Maker's Mark	13.00€
Nikka Taketsuru Pure Malt	14.00€
Johnnie Walker Red Label	10.00€
Johnnie Walker Black Label	14.00€

BRANDY 4CL*

Macieira	7.00€
Macieira XO	14.00€
Adega Velha 6 Years Anos	11.00€
Adega Velha 12 Years Anos	15.00€
Hennessy VS	10.00€
Remy VSOP	15.00€
Remy Martin XO	32.00€

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(Shweppes Tónica, Sumos e Refrigerantes, Águas)
PREMIUM MIXERS (Red Bull, Fever Tree)

2.00€

3.50€

BEVERAGES BEBIDAS

COCKTAILS



BRANDY ALEXANDER

Cognac, *crème de cacao*, cream
Cognac, licor cacao, natas

13.00€



COSMOPOLITAN

Vodka, *triple sec*, cranberry, lime juice
Vodka, *triple sec*, sumos de arando e lima

13.00€



PORN STAR MARTINI

Vanilla vodka, passionfruit liqueur, lime and passion fruit juices
Vodka de baunilha, Licor de maracujá, sumos de lima e maracujá

13.00€



BLACK RUSSIAN

Vodka, coffee liqueur
Vodka, licor de café

14.00€



OLD FASHIONED

Bourbon, sugar, bitters, orange peel
Bourbon, açúcar, bitters, casca de laranja

13.00€



ESPRESSO MARTINI

Vodka, coffee liqueur, espresso coffee
Vodka, licor de café, café espresso

13.00€



MANHATTAN

Rye whiskey, sweet vermouth, bitters
Rye whiskey, vermute rosso, bitters

13.00€



GIN FIZZ









Gin, lemon juice, soda
Gin, sumo de limão, soda

13.00€



BEVERAGES BEBIDAS

COCKTAILS

	NEGRONI Gin, sweet vermouth, campari Gin, vermute rosso, campari	13.00€
	DRY MARTINI Gin, dry vermouth Gin, vermute seco	13.00€
	BLOODY MARY Vodka, tomato juice, lime juice, Worcestershire sauce, tabasco, pepper Vodka, sumo de tomate, sumo de limão, molho Inglês, tabasco, pimenta	14.00€
	MOJITO Rum, mint leaves, sugar syrup, soda Rum, hortelã, xarope de açúcar, soda	13.00€
	CAIPIRINHA Cachaça, lime wedges, brown sugar Cachaça, lima, açúcar amarelo	13.00€
	DAIQUIRI Rum, lime juice, sugar syrup Rum, sumo de lima, xarope de açúcar	14.00€
	RUSTY SOUR Whisky, Drambuie, lemon juice, sugar syrup, egg white Whisky, Drambuie, sumo de limão, xarope de açúcar, clara de ovo	13.00€
	APEROL SPRITZ Aperol, Prosecco, Soda	10.00€



BEVERAGES BEBIDAS

MOCKTAILS COCKTAILS SEM ALCOOL



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€



VIRGIN MARY

Tomato juice, lemon juice, worcestershire sauce,
horseradish, olive juice, tabasco
Sumos de tomate e limão, molho worcestershire,
rábano picante, salmoura de azeitona, tabasco

9.00€



GIN FIZZ 0%

Gin Gordons 0.0, lemon juice, soda
Gin Gordons 0.0 sumo de limão, soda

13.00€



FORTIFIED WINES & LATE HARVEST

VINHOS FORTIFICADOS E COLHEITA TARDIA 6CL

Barbeito 3 Anos Dry Seco Madeira	6.00€
Barbeito 10 Anos Malvasia Sweet Doce Madeira	13.00€
Graham's Extra Dry White Porto Branco	6.00€
Dow's Ruby / Tawny Porto	6.00€
Graham's Tawny 10 Anos Porto	10.00€
Graham's Tawny 20 Anos Porto	16.00€
Graham's Tawny 30 Anos Porto	24.00€
Graham's Tawny 40 Anos Porto	36.00€
Barranco Longo K.O. Late Harvest Colheita Tardia Algarve	15.00€
Alambre Moscatel 20 Anos J.M.F. Setúbal	15.00€
Bacalhã Moscatel de Setúbal Setúbal	6.00€
Jerez Tio PePe Palomino Fino Espanha	8.00€

SANGRIA 1L

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




WINES VINHOS

CHAMPAGNE & SPARKLING CHAMPANHE E ESPUMANTE

	12 cl	75 cl
Dom Perignon, Champagne		360.00€
Perrier-Jouët Belle Époque, Champagne		345.00€
Ruinart Rosé, Champagne		174.00€
Perrier-Jouët Blason Rosé, Champagne		158.00€
Perrier-Jouët Grand Brut, Champagne	17.50€	95.00€
Albino Armani DOCG Prosecco, Italy		46.00€
Marquês de Marialva Rosé Brut, Bairrada	9.00€	44.00€
Marquês de Marialva Blanc de Blancs Brut, Bairrada	8.00€	42.00€

WHITE WINE VINHO BRANCO

	12 cl	75 cl
Quinta do Ameal Loureiro, Vinhos Verdes		36.00€
Casa Vila Sauvignon Blanc, Vinhos Verdes	7.00€	28.00€
Dona Graça Rabigato, Douro		36.00€
São Miguel, Douro	6.00€	24.00€
Quinta de Chocapalha Chardonnay, Lisboa	9.00€	38.00€
Pêra-Manca, Alentejo		118.00€
Flor de Sal IV, Alentejo		30.00€
João Clara, Algarve		36.00€
Barranco Longo Grande Escolha, Algarve		30.00€
Cloudy Bay Sauvignon Blanc, New Zealand		106.00€



WINES VINHOS

ROSÉ WINE VINHO ROSÉ

	12 cl	75 cl
Quinta Seara D'Ordens Carqueijal, Douro		28.00€
Quinta de Saes, Dão		30.00€
Quinta da Boa Esperança, Lisboa	7.00€	33.00€
Dona Maria, Alentejo	9.00€	36.00€
Barranco Longo Rosé, Algarve	8.00€	34.00€
Miraval Jollie-Pitt, Côtes de Provence		78.00€

RED WINE VINHO TINTO

	12 cl	75 cl
Quinta do Crasto Superior, Douro		58.00€
Diálogo by Niepoort, Douro	7.00€	30.00€
Quinta de Chocapalha Cabernet Sauvignon, Lisboa	10.00€	44.00€
Casa de Cadaval Pinot Noir, Tejo		62.00€
Dona Maria, Alentejo	9.00€	40.00€
Barranco Longo Reserva, Algarve		52.00€
Cabrita Negra Mole, Algarve	9.00€	40.00€
Artadi Tempanillo, Espanha		58.00€



WINES VINHOS

NON ALCOHOLIC WINES VINHOS SEM ÁLCOOL

Original JMF White Branco	28.00€
Original JMF Rosé	28.00€
Original JMF Red Tinto	28.00€
Noughty, Thomson & Scott Sparkling Espumante	40.00€



FOOD COMIDA

BAR BITES

Corn nachos with guacamole, sour cream and spicy salsa ✓ Nachos de milho com guacamole, nata ácida e molho salsa picante	9.00€
BBQ sauce marinated chicken wings Asas de Frango marinadas em molho BBQ	10.00€
Mozzarella sticks ✓ Sticks de Mozzarella	9.00€
Garlic Bread ✓ Pão de alho	7.00€
Garlic Bread with Cheese ✓ Pão de alho com queijo	9.00€
French Fries ✓ Dose batata frita	6.00€
Traditional cheese board ✓ Tábua de queijos tradicionais	15.00€
Cheese and charcuterie board Tabua de queijos e charcutaria	16.00€

SOUPS SOPAS

Hen Consommé Consomé de Galinha	5.00€
Tomato Soup with poached Egg and croutons ✓ Sopa de Tomate com Ovo escalfado e croutons	6.50€



FOOD COMIDA

SANDWICHES SANDUÍCHES

Ham and cheese toast 12.00€
Tosta mista

Goat Cheese toast with Tomato and Oregano ✓ 15.00€
Tosta de Queijo de Cabra com Tomate e Orégãos

Shrimp tacos with lettuce, tomato, avocado, 18.00€
coriander and sweet chili sauce
Tacos de camarão com alface, tomate,
abacate, coentros e molho de chili doce

Smoked salmon bagel with radish mousse, pickled cucumber, 15.00€
pickled baby onion and capers, French fries
Bagel de salmão fumado com mousse de rábano, pepino
em conserva, pickles de cebolinha e alcaparras, batatas fritas

Chicken Club Sandwich with lettuce, tomato, 18.00€
chicken, bacon, egg and mayonnaise, French fries
Club Sandwich de frango com alface, tomate,
frango, bacon, ovo e maionese, batatas fritas

Vegetarian Club Sandwich with grilled vegetables, avocado, 17.00€
tofu, lettuce, tomato and vegan mayonnaise, French fries ✓
Club Sandwich vegetariana com legumes grelhados, abacate,
tofu, alface, tomate e maionese vegan, batatas fritas

FOOD COMIDA

SANDWICHES SANDUÍCHES

Vegetarian burger served with tomato, lettuce, BBQ sauce, basil mayonnaise, red onion jam and Cheddar cheese, French fries ✓
Hambúrguer vegetariano servido com tomate, alface, molho BBQ, maionese de manjeriçã, compota de cebola roxa e queijo Cheddar, batatas fritas

20.00€

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 fritas

22.00€

Grilled chicken breast in burger bun served with tomato, lettuce, BBQ sauce, basil mayonnaise, red onion jam and cheddar cheese, French fries
Peito de frango grelhado em pão de hambúrguer servido com tomate, alface, molho BBQ, maionese de manjeriçã, compota de cebola roxa e queijo cheddar, batatas fritas

20.00€

Salmon burger in turmeric bread, wasabi mayonnaise, celery and apple. Served with sweet potato fries
Hambúrguer de salmão em pão de curcuma, com maionese de wasabi, aipo e maçã. Servido com batata-doce frita

20.00€

Beef fillet steak sandwich with fine herbs butter, served with French fries
Prego de lombo de novilho em bolo do caco com manteiga de ervas, batatas fritas

21.00€



FOOD COMIDA

SALADS SALADAS

Classic Nicoise salad with fresh tuna, potatoes, peppers, carrot, green beans, quail egg, olives, red onion and oregano 20.00€

Salada Niçoise Clássica com atum fresco, batata, pimentos, cenoura, feijão-verde, ovo de codorniz, azeitonas, cebola roxa e orégãos

Caprese salad with balsamic cream and roasted pine nuts ✓ 16.00€
Salada caprese com creme de balsâmico e pinhões tostados

Red quinoa salad with passion fruit vinaigrette and organic vegetables ✓ 16.00€

Salada de quinoa vermelha com vinagrete de maracujá e legumes biológicos

Classic Caesar salad with Caesar sauce, romaine lettuce, cherry tomato, parmesan cheese, bacon, croutons and anchovy fillet 16.00€

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 18.00€

·With Shrimps | Com camarão 20.00€

PASTA MASSA

Spaghetti Esparguete | Penne | Tagliatelle 17.00€

·Sauces Molhos:

Pesto ✓ | Tomato Tomato ✓ | Carbonara | Bolognese Bolonhesa

Four Cheeses Quatro Queijos ✓

FOOD COMIDA

MAIN COURSES PRATOS PRINCIPAIS

Mushrooms risotto ✓ Risotto de cogumelos	22.00€
Vegetables green curry served with basmati rice ✓ Caril verde de Legumes servido com arroz basmati	22.00€
Green prawn curry served with basmati rice Caril verde de camarão servido com arroz basmati	27.00€
Grilled sea bass, turned potatoes and vegetables Robalinho grelhado, batata torneada e legumes	29.00€
Slow cooked codfish fillet with corn bread crust, roasted potatoes and vegetables Lombo de bacalhau a baixa temperatura com crosta de broa de milho, batata assada e legumes	27.00€
Chicken breast with mushrooms risotto and sautéed vegetables Peito de frango com risotto de cogumelos e legumes salteados	28.00€
Classic Portuguese style beef fillet with cured ham and sautéed potatoes Bife à Portuguesa com presunto e batata às rodelas	32.00€
Sirloin steak with green peppercorn sauce, French fries and salad Bife da vazia de novilho com molho de pimenta verde, batatas fritas e salada	28.00€
Quiche of the day served with green salad (only lunch time/until 04.00pm) Quiche do dia servida com salada verde (disponível apenas ao almoço/até 16.00h)	20.00€

FOOD COMIDA

DESSERTS SOBREMESAS

Portuguese custard pie with cinnamon ice cream Tarte bom bocado com gelado de canela	9.00€
Cupuaçu Cheesecake Cheesecake de cupuaçu	8.00€
Pennyroyal crème brulé with mandarine sorbet Crème brulé de poejos com sorvete de tangerina	9.00€
Chocolate and walnuts brownie served with salted caramel ice cream Brownie de chocolate e nozes servido com gelado de caramelo salgado	9.00€
Fresh fruit platter Prato de frutas frescas da época	9.00€
Ice creams Per scoop Vanilla, Chocolate, Strawberry Gelados Por bola Baunilha, Chocolate, Morango	2.50€
Sorbets Per scoop Lemon, Raspberry Sorvetes Por bola Limão, Framboesa	2.50€

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.

