

LISBOA  
**SKY**  
BAR

by  
**SEEN**

Cocktails

BY LUCAS JAQUES

<b>MITA</b> 	10
SAKE, GREEN APPLE NECTAR, ST. GERMAIN, ORANGE BITTER	
<b>BEIJINHO</b> 	10
ABSOLUT, STRAWBERRY, COCONUT	
<b>TRYOUT</b> 	11
ABSOLUT, NEGRONI, RED FRUITS	
<b>HELLO YELLOW</b> 	11
BEEFEATER, CORDIAL#3, PASSION FRUIT	
<b>BLUES MEET BLUE</b> 	11
BEEFEATER, BLUEBERRY, MILK	
<b>DESAROLLADO</b> 	11
ALTOS SILVER, LEMON JUICE, BASIL, CUCUMBER, ORGEAT, JALAPEÑO TINCTURE	
<b>GREENISH COOLER</b> 	11
VINHO "VERDE", ABSOLUT ELYX, LILLET BLANC, CORDIAL#1	
<b>ARAPUCA</b> 	12
LEBLON, CITRUS MIX, MARASCHINO	
<b>RUI</b> 	12
CHIVAS 12, RHUBARB	
<b>PEANUTS</b> 	12
BULLEIT, KOMBUCHA, ROASTED PEANUT, HONEY, LEMON	
<b>MEZCAL FIZZ FOREVER</b> 	13
DEL MAGUEY VIDA MEZCAL, LIME JUICE, SIMPLE SYRUP	
<b>ATLAS</b> 	13
BULLEIT RYE, MARTINI RUBINO, COFFEE, APRICOT	

From the Bartender Book, With a Twist

<b>MOSCOW MULE</b> 	10
ABSOLUT, LIME JUICE, GINGER FOAM	
<b>NEGRONI</b> 	10
BEEFEATER, CAMPARI, SWEET VERMOUTH BLEND	
<b>JACQUES ROSÉ</b> 	10
APEROL, ORANGE JUICE, SPARKLING WINE	
<b>COSMOPOLITAN</b> 	10
ABSOLUT, CRANBERRY, COINTREAU	
<b>BRAMBLE</b> 	11
BEEFEATER INFUSED, LEMON JUICE, FOREST FRUIT JAM	
<b>BELLINI-FELLINI</b> 	11
SPARKLING WINE, PEACH AND PINEAPPLE PUREES	
<b>APPLE MARTINI</b> 	11
ABSOLUT, LEMON JUICE, GREEN APPLE NECTAR, SIMPLE SYRUP, PEPPERMINT	
<b>FISH HOUSE PUNCH</b> 	11
HAVANA 3, MARTELL VS, PEACH, PINEAPPLE	
<b>CUBED OLD FASHIONED</b> 	12
BULLEIT, HAVANA 7, MARTELL VS, BUTTER FAT WASH, BITTERS	
<b>BIZZXCO</b> 	12
PISCO, CITRUS MIX, ST. GERMAIN	
<b>LUIGI COCKTAIL</b> 	12
BEEFEATER 24, FOREST FRUIT JAM, CITRUS MIX	
<b>ZOMBIE</b> 	13
HAVANA 3, HAVANA 7, RUM PLANTATION OVERPROOF, LEMON JUICE, LARANJUS MIX, ORGEAT, BITTERS	

The Portuguese Ones

<b>WILLIAM HINTON RUM 3 YEARS</b>	10
<b>"GINJA DE ALCOBAÇA" LICQUOR</b>	12
<b>SHARISH GIN</b> LEMONGRASS, TONIC	13
<b>PALÁCIO DA BREJOEIRA EAU DE VIE</b>	14
<b>ADEGA VELHA EAU DE VIE</b>	15
<b>MACIEIRA XO BRANDY</b>	16
<b>GRAHAM'S 10YEARS PORT WINE</b>	12
<b>GRAHAM'S 20YEARS PORT WINE</b>	15
<b>GRAHAM'S 30YEARS PORT WINE</b>	20
<b>GRAHAM'S 40YEARS PORT WINE</b>	25

Sake Menu

<b>IBARAKI / JAPÃO</b>	150 ML	720 ML
<b>FUTSUSHU SHOGUN</b>	9	36
EASY TO DRINK, RICH AND SOFT		
<b>KIOTO / JAPAN</b>	180 ML	
<b>GEKKEIKAN CAP ACE</b>	10	
MEDIUM BODY SMOOTH FLAVOUR AND CLEAN DRY FINISH		
<b>KYOTO / JAPÃO</b>	500 ML	
<b>GEKKEIKAN NIGORI</b>	39	
LOW FILTRATION, SWEET WITH A MEDIUM CREAMINESS, LONG TASTE		
<b>HYOGO / JAPÃO</b>	720 ML	
<b>JUNMAI YAMADA NISHIKI</b>	45	
NATURAL, RICH AND TOASTED FLAVOR, PRODUCED WITH THE BEST GIN-OTOME RICE		
<b>NIIGATA / JAPÃO</b>	720 ML	
<b>HONJOZO KUBOTA HYAKUJU</b>	52	
60% POLISHED, INTENSE FLAVORS OF FISH AND MEAT		
<b>TOKUSHIMA / JAPÃO</b>	720 ML	
<b>GINJO NARUTOTAI NAMA GENSHU</b>	62	
58% POLISHED, NON-PASTEURIZED, WITHOUT WATER ADDITION, VOLUPTUOUS, INTENSE AND CLEAR		

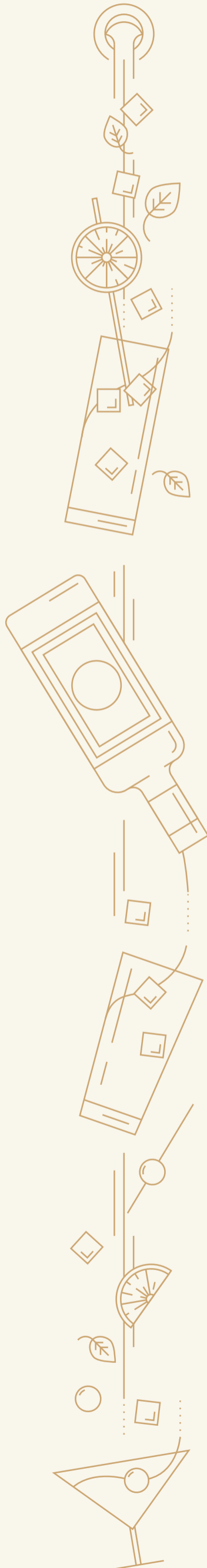
Virgin Cocktails

<b>18 MINUS</b>	7
GINGER, HERBS, CITRIC MIX	
<b>SWEET LIL' FIZZ</b>	7
RED FRUITS, LEMON JUICE, GRAPEFRUIT JUICE, SODA	
<b>VIRGIN MARY</b>	7
TOMATO JUICE, SPECIAL SAUCE, LEMON JUICE, PEPPER	
<b>VIRGIN MOJITO</b>	7
PEPPERMINT, SIMPLE SYRUP, SODA	
<b>KEN LI</b>	8
CEDER'S NON ALCOHOLIC GIN, GINGER, MINT, LEMON	
<b>PINK SODA</b>	8
RHUBARB, LIME	

Gin & Tonic

<b>SEEN TONIC</b>	11
BEEFEATER, LIME, TONIC	
<b>FIFTY SHADES OF PINK</b>	13
BEEFEATER PINK, RASPBERRIES, TONIC	
<b>LE TRIBUTE</b>	13
LE TRIBUTE, GRAPEFRUIT, TONIC	
<b>THE DOG</b>	13
BULLDOG, LEMON, RASPBERRIES, TONIC	
<b>24/7</b>	14
BEEFEATER 24, GINGER, TONIC	
<b>BACK TO 10</b>	14
TANQUERAY 10, PEPPERMINT, TONIC	
<b>D'VINE TONIC</b>	14
G'VINE, GRAPES, TONIC	
<b>SAYLOR</b>	14
PLYMOUTH ORIGINAL, LIME, TONIC	
<b>LA MONTAGNA</b>	15
GIN ASCENTI, BASIL, TONIC	
<b>MARTIN'S MILLIONAIRE</b>	14
MARTIN MILLER'S, GREEN APPLE, TONIC	
<b>XP HENDRICK'S</b>	15
HENDRICKS, CUCUMBER, TONIC	
<b>MINE MARE</b>	15
GIN MARE, OLIVE, THYME, TONIC	
<b>FOREST 47</b>	17
MONKEY 47, KAFIR, TONIC	
<b>MARFIM TONIC</b>	17
ELEPHANT, ORANGE, CINNAMON, TONIC	

Should you have any dietary restrictions, please inform your waiter.  
No dish or beverage can be charged, including the couvert,  
if it was not requested by the customer.  
VAT included



## Bar Bites

<b>FRENCH FRIES</b>	6
<b>DEEP FRIED TAPIOCA &amp; CURED CHEESE (2 UNITS)</b>	8
TAPIOCA, SPICY GUAVA JAM	
<b>LAMB CROQUETTES (2 UNITS)</b>	12
DIJON MUSTARD, MANGO, HONEY	
<b>SEEN TACO</b>	15
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO ROE, SPROUTS, POMEGRANATE	
<b>FRESH OYSTER (6 UNITS)</b>	16
FRESH PARSLEY, LEMON	
<b>OCTOPUS CARPACCIO</b>	16
RED PEPPER, TOMATO VINAIGRETTE, CORIANDER SPROUTS, CHIVE	
<b>ANGUS CARPACCIO</b>	16
ARUGULA SALAD, PESTO, PECORINO CHEESE	
<b>WAGYU BURGER</b>	28
CHEDDAR, CARAMELIZED ONIONS, FRENCH FRIES	
<b>LOBSTER BUN</b>	39
COLESLAW, GREEN APPLE SUNOMONO, KIZAMI WASABI, TOBIKO ROE, CHIVE	

## Islay Whisky

<b>LAPHROAIG</b>	22
<b>MORTLACH 12 YEARS</b>	22
<b>LAGAVULIN 16 YEARS</b>	24

## American Whisky

<b>BULLEIT</b>	10
<b>BULLEIT RYE</b>	13
<b>BUFFALO TRACE</b>	13
<b>MAKER'S MARK</b>	15
<b>JACK DANIEL'S SINGLE BARREL</b>	18

## Irish Whisky

<b>JAMESON CASKMATES STOUT</b>	11
<b>JAMESON SIGNATURE</b>	12
<b>JAMESON BLACK BARREL</b>	13
<b>BUSHMILLS 16 YEARS</b>	26

## Blended Malt Whisky

<b>JW BLACK LABEL</b>	12
<b>CHIVAS REGAL 12 YEARS</b>	12
<b>CHIVAS REGAL 18 YEARS</b>	18
<b>ROYAL SALUTE 21</b>	20
<b>CHIVAS REGAL 25 YEARS</b>	25
<b>JW BLUE LABEL</b>	27

## Single Malt Whisky

<b>GLENFIDICCH 12 YEARS</b>	12
<b>THE GLENLIVET FOUNDER'S 12 YEARS</b>	14
<b>GLENFIDICCH 15 YEARS</b>	15
<b>GLENMORANGIE ORIGINAL</b>	15
<b>GLENLIVET 15 YEARS</b>	15
<b>GLENLIVET 18 YEARS</b>	18
<b>MACALLAN TRIPLE CASK 12 YEARS</b>	18
<b>THE BALVENIE 16 YEARS</b>	21
<b>NIKKA PURE MALT BLACK</b>	27

## Cognac & Eau de Vie

<b>MARTELL XO</b>	25
COGNAC	
<b>RÉMY MARTIN VSOP</b>	15
COGNAC	
<b>MARTELL VSOP</b>	15
COGNAC	
<b>MARTELL VS</b>	14
COGNAC	
<b>PÈRE MAGLOIRE VS</b>	12
CALVADOS	

## Tequila

<b>ALTOS SILVER</b>	13
100% BLUE AGAVE	
<b>ALTOS REPOSADO</b>	14
100% BLUE AGAVE	
<b>ALTOS AÑEJO</b>	16
100% BLUE AGAVE	
<b>PATRON SILVER</b>	16
100% BLUE AGAVE	
<b>DON JULIO</b>	16
100% BLUE AGAVE	

## Mezcal

<b>MONTE LOBOS</b>	14
<b>DEL MAGUEY VIDA</b>	14
<b>CASAMIGOS</b>	16

## Rum

<b>HAVANA CLUB 7 ANOS</b>	10
DARK RUM - CUBA	
<b>BACARDI 8 ANOS</b>	10
DARK RUM - PUERTO RICO	
<b>KRAKEN</b>	10
SPICED RUM - CARAÍBAS	
<b>PLANTATION 5 ANOS</b>	12
DARK RUM - BARBADOS	
<b>DIPLOMÁTICO RESERVA EXCLUSIVA</b>	13
DARK RUM - VENEZUELA	
<b>ZACAPA 23</b>	15
DARK RUM - GUATEMALA	
<b>ZACAPA XO</b>	27
SOLERA GRAN RESERVA - GUATEMALA	
<b>HAVANA 15</b>	34
DARK RUM - CUBA	

## Vodka

<b>ABSOLUT - SWEDEN</b>	10
<b>KETEL ONE - NETHERLANDS</b>	13
<b>ABSOLUT ELYX - SWEDEN</b>	14
<b>BELUGA - RUSSIA</b>	14
<b>GREY GOOSE - FRANCE</b>	14
<b>BELVEDERE - POLAND</b>	15

## Beer

<b>SUPER BOCK</b>	5
PORTUGUESE LAGER BEER	
<b>SUPER BOCK STOUT</b>	5
STOUT BEER	
<b>HEINEKEN</b>	6
DUTCH LAGER BEER	
<b>CORUJA IPA</b>	7
HANDCRAFTED PORTUGUESE IPA BEER	

## Coffee & Tea

<b>EXPRESSO</b>	3
<b>TEA / INFUSIONS</b>	4
<b>CAPPUCCINO</b>	4

## Soft Drinks

<b>VITALIS STILL WATER</b>	2
375 ML	
<b>PEDRAS SALGADAS SPARKLING WATER</b>	2
200 ML	
<b>CASTELLO SPARKLING WATER</b>	2
200 ML	
<b>COCA-COLA</b>	4
<b>COCA-COLA ZERO</b>	4
<b>SPRITE</b>	4
<b>NATURAL JUICES</b>	5
LEMON OR ORANGE	

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 Sweet
  Refreshing
  Bitter  
 Woody
  Herbal

