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**TIVOLI AVENIDA THROUGH THE DECADES
IN CELEBRATION OF THE LONG HISTORY
OF THE TIVOLI AVENIDA LIBERDADE,
WE INVITE YOU TO (RE)DISCOVER THE
SIGNATURE COCKTAILS THAT WERE
THE HIGHLIGHTS OF THE FIRST 80 YEARS**

COCKTAILS _____ € 12,00

1930's

Aviation

Gin, Maraschino, Parfait Amour, Lemon

Old Fashion

Bourbon, Angostura, Sugar

1940's

Mint Julep

Bourbon, Mint, Sugar

Millionaire Cocktail

Sloe gin, Apricot brandy, Rum, Grenadine

1950's

Gin & Sin

Gin, Orange juice, Lemon juice, Grenadine

Side Car

Brandy, Cointreau, Lemon juice

1960's

Beatriz Costa

Canadian Club, Sweet vermouth, Angostura bitters

Whisky Sour

Bourbon, Lemon juice, Sugar

1970's

Harvey Wallbanger

Vodka, Galliano, Orange juice

Long Island Ice Tea

Gin, Vodka, Rum, Tequila, Triple Sec, Lemon, Cola

1980's

Alabama Slammer

Southern Comfort, Amaretto, Sloe Gin, Orange juice

Kamikaze

Triple Sec, Vodka, Lime juice

1990's

Blackberry Bramble

Gin, Brandy, Lemon, Sugar, Blackberries

Mojito

Rum, Lime, Mint, Sugar

CHAMPAGNE DELIGHTS _____ € 18,00

Java Tulips

Vodka, Fresh Ginger, Champagne

Kir Royal

Cassis, Champagne

Bellini Tini

Vodka, Peach, Champagne

French 75

Gin, Lemon, Sugar, Champagne

Champagne Cocktail

Brandy, Angostura, Sugar, Champagne

Aperol Spritz _____ € 14,00

Aperol, Sparkling water, Sparkling wine

TIVOLI TINIS _____ € 11,00

Dry Martini

Gin, Dry vermouth

Vodkatini

Vodka, Dry vermouth

Gibson

Gin, Dry vermouth, Onion

Cosmopolitan

Vodka, Cointreau, Lime, Cranberry juice

Chocolate Martini

Vodka, Chocolat Liqueur

Espresso Martini

Vodka, Kahlua, Espresso coffee, Sugar

Pretty Martini

Vodka, Grand Marnier, Amaretto, Dry vermouth

MOCKTAIL'S _____ € 8,00

Summer in Lisbon _____

Lemon, Cranberry, sugar, mineral water

Fruit Symphony

Apple, Mango, Pineapple, Strawberry

Virgin Mojito

Lime, Mint, Sugar, Sprite

Cranberry Sour

Cranberry juice, Mint Syrup, Lemon

CHAMPAGNE

15cl

75cl

Mumm Cordon Rouge, Brut	€ 17,00	€ 95,00
Mumm Cordon Rouge, Rosé		€ 105,00
Moët & Chandon, Impérial, Brut		€ 110,00
Ruinart Brut	€ 21,00	€ 120,00

PREMIUMS

Dom Perignon		€ 325,00
Louis Roederer Cristal		€ 450,00

VINHO ESPUMANTE SPARKLING WINE

Murganheira Reserva, Bruto, Távora-Varosa	€ 9,00	€ 40,00
Real Companhia Velha Reserva, Bruto, Douro		€ 80,00

VINHO BRANCO WHITE WINE

Vinha dos Vinte by Lagoalva, Tejo	€ 5,00	€ 19,00
Planalto, Douro	€ 6,00	€ 26,00
Ninfa Sauvignon Blanc, Tejo	€ 7,00	€ 29,00
Quinta do Carmo, Alentejo	€ 8,00	€ 34,00
Lima Mayer, Rosé, Alentejo	€ 8,00	€ 34,00
Alvarinho Soalheiro, Vinho Verde	€ 8,00	€ 34,00

VINHO TINTO RED WINE

Vinha dos Vinte by Lagoalva, Tejo	€ 5,00	€ 19,00
Fiuza Cabernet Sauvignon, Tejo	€ 6,00	€ 27,00
Quinta dos Carvalhais, Dão	€ 7,00	€ 29,00
Dona Maria, Alentejo	€ 8,00	€ 34,00
Duas Quintas, Douro	€ 11,00	€ 42,00

SCOTCH WHISKY

5cl

Red Label, Cutty Sark, Famous Grouse, Ballantine's _____ € 9,50

OLD SCOTCH WHISKY

5cl

Black Label, Chivas Regal 12, Logan 12,

Ballantines 12, Cutty Sark 12 _____ € 14,00

Chivas Regal 18 _____ € 21,50

Royal Salute _____ € 27,00

Johnnie Walker Double Black _____ € 30,00

Chivas Regal 25 _____ € 32,00

Johnnie Walker Blue Label _____ € 32,00

MALT

5cl

Glenmorangie 10 _____ € 13,00

Balvenie 12, Cardhu 12, Glenlivet 12, Glenfiddich 12 _____ € 16,00

Glenlivet 15, Lagavulin 16 _____ € 19,50

Glenlivet 18 _____ € 27,00

Glenfiddich 21 _____ € 35,00

IRISH

5cl

Bushmill's, Jameson _____ € 12,00

Jameson Reserva _____ € 15,00

Bushmill's Malt 16 _____ € 27,00

AMERICAN & CANADIAN

5cl

Jack Daniel's, Four Roses _____ € 13,00

Canadian Club _____ € 13,00

COGNAC & ARMAGNAC

5cl

Remy Martin V.S.O.P., Martell V.S.O.P. _____ € 17,50

Remy Martin X.O., Martell X.O. _____ € 27,00

Armagnac V.S.O.P. _____ € 17,50

AGUARDENTE ENVELHECIDA 5cl *AGED BRANDIES*

CRF Reserva, Antiqua _____	€ 14,00
Ferreirinha, Adega Velha _____	€ 19,50

AGUARDENTE BAGAÇEIRA 5cl *GRAPPA BRANDIES*

Palácio da Brejoeira _____	€ 15,00
Grappa Alexander Clássico _____	€ 13,00
Aguardente de Medronho _____	€ 13,00
Calvados _____	€ 13,00
Williamine _____	€ 15,00

LICOROSOS 6cl *FORTIFIED WINES*

PORTO

Dow's Dry _____	€ 7,50
Graham's 10 anos _____	€ 10,50
Graham's 20 anos _____	€ 18,00
Graham's 40 anos _____	€ 29,50
Dow's LBV _____	€ 10,50

MOSCATEL

Moscatel de Setúbal 5 anos _____	€ 7,50
Moscatel Alambre 20 anos _____	€ 16,00

MADEIRA

Barbeito Sercial Dry _____	€ 7,50
Barbeito Verdelho Medium Dry _____	€ 7,50
Barbeito Boal Medium Sweet _____	€ 7,50
Barbeito Malvasia Sweet _____	€ 7,50

JEREZ / SHERRY

Tio Pepe _____	€ 9,50
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ESPIRITUOSOS

SPIRITS

5cl

GIN

Gordon's, Beefeater, Tanqueray _____	€ 10,00
Bombay Sapphire _____	€ 11,00
Hendrick's _____	€ 13,00
Bulldog _____	€ 14,00
Sharish _____	€ 15,00
Gin Mare, G'Vine _____	€ 16,00
Monkey 47 _____	€ 21,00

VODKA

Absolut, Smirnoff, Wyborowa _____	€ 10,00
Grey Goose, Absolut Elyx _____	€ 16,00
Belvedere _____	€ 18,00
Ciroc _____	€ 18,00

RUM

Bacardi, Havana Club 3 anos _____	€ 10,00
Havana Club Anejo Especial _____	€ 12,00
Havana Club Anejo 7 anos _____	€ 14,00
Havana Club Seleccion de Maestros _____	€ 18,00

TEQUILA

Olmecca Blanco _____	€ 10,00
Olmecca Reposado _____	€ 12,00

BRANDY

Macieira _____	€ 9,50
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AMARGOS / BITTERS

Campari, Fernet Branca, Jägermeister _____	€ 9,50
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VERMUTES / VERMOUTHS

Martini Rosso, Bianco, Dry _____	€ 9,50
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ANISADOS / ANISEED

2 cl

Pernod, Ricard _____	€ 9,50
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LICORES

LICORS

5cl

NACIONAIS / PORTUGUESE € 8,50

Amarguinha, Ginja, Licor Beirão

IMPORTADOS / IMPORTED € 9,50

Amaretto, Bailey's, Cointreau, Drambuie,
Grand Marnier, Kahlua, Limoncello, Sambuca, Tia Maria

CERVEJAS

BEER

PRESSÃO / DRAUGHT

Super Bock 30cl € 5,50

Super Bock 40cl € 8,75

CERVEJA NACIONAL GARRAFA 33cl

PORTUGUESE BOTTLED BEER

Super Bock, Super Bock Stout € 7,00

CERVEJA ESTRANGEIRA 25cl

IMPORTED BEER

Carlsberg, Heineken € 7,50

Corona € 8,00

CERVEJA SEM ÁLCOOL 33cl

ALCOHOL FREE BEER

Super Bock € 7,00

ÁGUAS & REFRIGERANTES

WATER & SOFT DRINKS

Água sem gás / Still water

Vitalis 25cl € 3,50

Vitalis 50cl € 4,50

Água com gás / Sparkling water

San Pellegrino 25cl € 5,50

Pedras 25cl € 3,50

Castello 25cl € 3,50

Refrigerantes / Soft Drinks

Coca Cola, Cola Zero, Sprite 33cl _____ € 5,50

Água tônica/Tonic water, Ginger Ale 20cl _____ € 5,00

Sumo de laranja natural _____ € 6,50
Natural Orange juice

Néctar de ananás, pêssego, pêra, _____ € 5,50
manga, maçã, tomate
Pineapple, peach, pear, mango, apple, tomato Nectar

SELECÇÃO DE CHÁS SELECTION OF TEAS

Royal Darjeeling _____ € 6,50

O Rei dos chás da Índia. Um chá requintado para tomar durante o dia.

The King of Indian teas. An excellent tea for drinking during the day.

Pai Um Tan _____ € 6,50

Delicado chá branco. Apaziguante, ideal para se tomar à noite.

Delicate white tea. Tranquilizing, it is ideal to drink at night.

Sencha _____ € 6,50

Chá verde perfeito para acompanhar uma refeição. Baixo em teína.

Green tea perfect to accompany a meal.

French Earl Grey _____ € 6,50

Uma variação perfumada do grande clássico.

A perfumed variation of the great classic.

Jasmine Queen _____ € 6,50

As flores de jasmim realçam a elegância cintilante deste delicado chá verde. Ideal após a refeição.

The Jasmin flowers enhance the cintilating elegance of this green tea. Ideal after a meal.

Moroccan Mint Tea _____ € 6,50

Chá verde misturado com menta do Sahara.

Pode ser servido a qualquer hora do dia.

Green tea perfectly blended with Saharan mint.

Can be served at any time of day.

Crème brûlée Tea _____ € 6,50

TWG criou especialmente este chá verde misturado

com os aromas subtis de bagos e frutos vermelhos.

*A special TWG creation mixing green tea with berries
and red fruits.*

CAFÉS COFFEE

Café Expresso / Espresso coffee _____ € 3,75

Café Descafeinado / Decaf Espresso _____ € 3,75

Café Duplo / Double Espresso _____ € 6,50

Café com leite / Coffee with milk _____ € 5,50

Cappuccino _____ € 5,50

Café Latte _____ € 5,50

Café Americano _____ € 4,50

Chocolate Quente / Hot Chocolate _____ € 6,50

INFUSÕES _____ € 6,50 INFUSIONS

Camomila / Cidreira / Tília / Menta

Camomile / Melissa / Linden Blossom / Mint

Para acompanhar o seu chá
To accompany your tea

AFTERNOON TEA

Seleção de 4 Mini Pastelarias _____ € 9,00

Assortment of 4 afternoon tea Pastries

Scones _____ € 9,50

Scones caseiros com manteiga, compota e clotted cream
Freshly Baked scones with butter, jam and clotted cream

Seleção de Finger Sanduiches _____ € 14,50

(seleção de 3 variedades)

- Bola de Berlim, queijo de cabra fresco com tomilho, nozes caramelizadas
- Panqueca de limão, salmão fumado e caviar de mostarda
- Finger de peru fumado em pão de azeitona verde
- Mini brioche de ervas, Portobello assado e azeite balsâmico
- Finger de presunto pata preta e manteiga de frutos secos em pão de figo

Selection of Finger Sandwiches

(please select 3)

- *Donut, fresh chèvre with thyme, caramelized walnuts*
- *Lemon pancake, smoked salmon and mustard caviar*
- *Smoked turkey finger sandwich in green olive bread*
- *Mini herb brioche, baked Portobello mushroom and balsamic olive oil*
- *Cured ham finger sandwich in fig bread with dried fruit butter*

SNACKS & SHARING

Ceviche de peixe branco, gengibre e lima _____ € 14,00
White fish ceviche with ginger and lime

Mini tacos de tártaro de novilho, anchova e mostarda _____ € 14,00
Mini beef tartar tacos with anchovies and mustard

Tataki de atum, pepino japonês, molho ponzu _____ € 15,00
Tuna tataki, Japanese cucumber and Ponzu sauce

Tempura crocante de camarão, molho sweet chilli Thai _____ € 15,00
Crispy prawn tempura with Thai sweet chilli sauce

Mini hambúrgueres de alheira, ovo de codorniz, maçã caramelizada _____ € 16,50
Mini poultry sausage hamburgers, quail's egg and caramelized apple

Trilogia: foie gras, tempura de camarão, e manga, com telha de amêndoa _____ € 21,00
Trilogy of foie gras, prawn tempura and mango, almond crisp

Duo de queijos (mini azeitão e cabra marinado), Presunto Joselito, variedade de pão _____ € 24,00
Cheese Duo (mini Azeitão cheese and marinated chèvre), Joselito cured ham, selection of bread

SANDWÍCHES & BURGUERS

Tosta Mista, queijo e fiambre, em pão saloio _____ € 11,50
Toasted ham and cheese sandwich in country bread

The Bagel: salmão fumado, queijo creme e tomate seco _____ € 13,00
The Bagel: smoked salmon, cream cheese and dried tomato

Tosta Queijo Mozzarella, tomate, azeite de manjeriço, em pão saloio _____ € 13,50
Toasted Mozzarella and tomato, basil, olive oil in country bread

Tosta Presunto, queijo brie e compota de tomate, em bolo do caco _____ € 14,00
Toasted Cured ham, Brie and tomato compote in traditional Madeira bread

Club Sanduiche Vegetariana _____ € 15,00
com tofu e pera abacate em pão integral

*Vegetarian Club Sandwich with tofu
and avocado in wholemeal bread*

Club Sanduiche com frango, bacon, _____ € 16,00
fiambre, alface, ovo, tomate e maionese

*Club Sandwich with chicken, bacon, ham, lettuce, egg, tomato
and mayonnaise*

Cheeseburger _____ € 16,50
alface, tomate, queijo cheddar, cebola roxa frita

*Cheeseburger,
lettuce, tomato, Cheddar cheese, fried red onion*

Hamburger de novilho Tivoli _____ € 17,50
tomate, agrião, queijo da Serra, presunto

*Tivoli Beefburger, tomato, watercress,
portuguese mountain cheese, cured ham*

Prego do lombo em bolo do caco, _____ € 18,00
manteiga de alho e salsa

*Loin steak in Madeira style bread
with garlic and parsley butter*

SALADAS SALADS

Salada Tivoli _____ € 17,50

*Varietade de alfaces, Mozzarella di Bufala, tomate seco,
espargos verdes, abacate, ananás assado, vinagrete de frutos secos
Tivoli salad, mix of lettuces, Mozzarella di Bufala, dried tomato,
green asparagus, avocado, roasted pineapple, dried fruit
vinaigrette*

Salada Caesar tradicional _____ € 14,00

*(Alface romana, croutons d'alho, aros de cebola frita, lascas de
queijo Grana Padano e molho caesar)
Traditional Caesar salad (Romaine lettuce, garlic croutons, fried
onion rings, Grana Padano cheese flakes and Caesar sauce)*

Para adicionar / Add ons to your Caesar Salad:

Abacate ou Frango marinado _____ € 3,00

Avocado or Marinated breast of chicken

Camarão salteado ou Salmão fumado _____ € 4,00

Sautéed prawns or Smoked Salmon

SUGESTÕES TIVOLI TIVOLI SUGGESTIONS

Creme de santola com Armagnac _____ € 12,50
Cream of crab soup with Armagnac

**Quinoa, abóbora assada,
espargos verdes e tomate confit** _____ € 19,50
*Quinoa, roasted pumpkin, green asparagus
and tomato confit*

Risoto cremoso de ostra com pregado corado _____ € 27,00
Creamy oyster risotto with pan seared turbot

Bife do lombo à portuguesa _____ € 26,00
Portuguese style loin steak

SOBREMESAS DESSERTS

Fruta da época laminada _____ € 7,00
Finely sliced fruit of the season

Variedade de gelados _____ € 7,50
Selection of ice creams

**Crème brûlée de baunilha de Bourbon,
crocante de framboesa liofilizada** _____ € 8,70
Bourbon vanilla crème brûlée, raspberry crisp

**Moelleux de avelã com mousse de chocolate
caribe, ganache de praliné** _____ € 10,50
*Hazelnut moelleux with Caribe chocolate
mousse, praline ganache*

Café Gourmand _____ € 7,50
**Café expresso acompanhado por
uma seleção de 3 sobremesas em miniatura**
*Espresso coffee served with a selection
of 3 miniature desserts*

IVA incluído à taxa legal em vigor / VAT included at current rate

Se tiver alguma restrição alimentar, por favor informe o empregado
Should you have any dietary restrictions, please inform your waiter

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser
cobrado se não for solicitado pelo cliente / *No dishes or beverages can be
charged, including the couvert, if it was not requested by the customer*



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LOBBY
BAR