

# ASSINATURA / SIGNATURE COCKTAILS

<b>Jungle Bird</b> Spiced Rum , Campari, lime and apple juice	10€
<b>Gin &amp; Basil</b> The Portuguese Sharish Gin, egg white, lemon, apple juice and orange bitters	9€
<b>English Garden</b> Gin, St Germain Eldeflower, lemon and apple Juice	10€
<b>Easy Lover</b> Havana Rum, Kahlua, Baileys, Amaretto and cream	10€
<b>Blue Eyes</b> Tequila, Blue Coracao, rose syrup, lime juice and egg white	9€
Hemingway Special Havana Rum, Maraschino, grapefruit and lime juice	10€
<b>Pacific Martini</b> Vanilla Vodka, vanilla and passion fruit syrup, apple and lemon juice	10€
Classic cockails also available 10€	

#### NON ALCOHOLICS COCKTAILS

<b>Pink Lemon</b> Grenadine, lemon juice and sparkling water	6€
<b>Berryland</b> Ginger Ale, grenadine and lemon juice	6€
<b>Cucumber &amp; Eldeflower Fizz</b> Eldeflower syrup, lime juice and cucumber slices	6,5€

#### IVA INCLUÍDO | VAT INCLUSIVE

Por favor avisar se tiver quaisquer alergias alimentares, intolerâncias ou preferências Please let us know of any food allergies, intolerances or preferences.

# SNACKS

#### To Nibble

Sweet potato chips with herb mayo, mustard sauce and apple chutney	3,75€
Beet and chickpea hummus, Alentejo Olives	5,75€
Fried corn with Azeitão cheese sauce	5,50€
Pumpkin soup with almonds and feta cheese	5,00€
Salads	
Roasted pear salad and green leaves with Azeitão cheese and almonds	8,00€

Organic quinoa salad with feta cheese, roasted beets, salted granola and watercress	8,00€
Octopus salad with sweet potato, rocket and roasted pepper	9,00€

# To share with friends

Goat cheese with hokkaido pumpkin and dried figs	7,50€
Portuguese beef stir-fry with Dijon mustard sauce	10,50€
Crispy scotch egg with garlic, bulgur and spinach	10,00€
Oxtail spring rolls with apple chutney	12,00€
Cheese platter (1 or 2)	8,00€ /14,00€

### Served with our bread

Organic beef burger with "Pata Negra" ham and fat chips	11,50€
Blue Club Sandwich with fat chips	12,00€
Bruschetta with Azeitão cheese, cherry tomato compote and microgreens	10,00€
Flat beet bread with shrimp, cucumber, watercress, feta and peanut and ginger sauce	7,00€

## To finish in style

Chocolate brownie with vanilla ice cream and caramel sauce	6,50€
Lemongrass creme brûlée	6,50€
Creamy sweet rice with raspberry jam	6,50€
Seasonal fruit	6,00€
lce cream	3,00€

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