



## COCKTAILS

<b>Tuga Negroni</b>	12€
The Portuguese “Sharish” Gin, Ginja, Moscatel de Setúbal	
<b>Downtown</b>	12€
Mezcal, Honey, Cardamom and ginger infusion	
<b>New Medicine</b>	12€
Botanical Gin infused with turmeric, fresh lime, egg white	
<b>Port by The Vintage</b>	12€
White Port, St. Germain, lime and pineapple juice, basil, cumin & rosemary infusion	
<b>Timeless</b>	12€
Vodka infused with hibiscus, fresh lime, egg white, strawberry pulp	

## CLASSICS OUR WAY

<b>Margarita</b> ...add jalapeño, ginger or strawberry	12€
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<b>Gin &amp; Tonic</b>	from 12€
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Aperol Spritz | Mojito | Pisco Sour | Moscow Mule

Paloma | Espresso Martini | Bloody Mary

<b>NO-BOOZE FRUIT SPRITZERS</b>	6€
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(feel free to add a shot)	10€
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**Passion Fruit Cooler**

**Hibiscus Cooler**

VAT INCLUDED

Please inform your waiter if you have any food allergies.

## SNACKS

Gazpacho	6€
Hummus and “Alentejo” olives	7€
Green bean tempura with lime and basil mayo	7€
Sausage trio with three dips	7€
Cheese platter; variety of local cheeses and pumpkin jam	14€
Cured tuna carpaccio in a tomato & onion salad	9€
Roast pumpkin and goat’s cheese salad with walnuts	9€
Bacalhau salad with homemade corn bread	13€
King prawn tempura with a spicy tomato & coriander polenta	13€
Spicy garlic king prawns sauteed in garlic and herbs	12€
Pork feet in a coriander marinade served on garlic bread	11€
Hamburger with “Pata Negra” ham and fat chips	16€
Pan-fried quail with pickled vegetables	13€
Grilled steak with “Pata Negra” ham, topped with a fried egg	15€
“Pica Pau” - Traditional Portuguese beef strips in pickle sauce	11€
Portobello mushroom burger with basil pesto, roasted peppers and provolone cheese	11€

### Dinner Main Courses

Codfish “ À Brás”	16€
Roasted octopus with potatoes and turnip greens	14€
Slow roasted pork cheeks served with mushroom risotto	15€
Steak with prosciutto, topped with a fried egg	15€

### Desserts

Lemon verbena crème brûlée	7€
Carob, almond and chocolate parfait	6€
Red berry cheesecake	7.5€
Cream puffs with cinnamon	6€
Selection of home made ice cream from Rebel café	3€

### VAT INCLUDED

Please let us know of any food allergies, intolerances or preferences.  
Any food or drink including couvert can not be charged if it is not requested or used.