



COCKTAILS

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

CLASSICS OUR WAY

Margarita ...add jalapeño, ginger or strawberry	12€
--	-----

Gin & Tonic	from 12€
------------------------	----------

Aperol Spritz | Mojito | Pisco Sour | Moscow Mule

Paloma | Espresso Martini | Bloody Mary

NO-BOOZE FRUIT SPRITZERS	6€
---------------------------------	----

(feel free to add a shot)	10€
---------------------------	-----

Passion Fruit Cooler

Hibiscus Cooler

VAT INCLUDED

Please inform your waiter if you have any food allergies.

SNACKS

Winter Chestnut Soup	6€
Hummus and Alentejo olives	7€
Green bean Tempura with a lime and basil mayo	7€
Sausage trip with three dips	11€
Cheese platter, variety of local cheese and pumpkin jam	14€
Seared spicy tuna with ginger and lime	13€
Roast pumpkin salad with green leaves and goat cheese	9€
King prawn tempura with a spicy tomato & coriander polenta	13€
Spicy garlic king prawns sauteed in garlic and herbs	12€
Hamburger with Pata Negra ham with fat chips	16€
Grilled steak with Pata Negra ham, topped with a fried egg	15€
Pica Pau - Traditional Portuguese beef strips in a pickle sauce	11€
Portobello mushroom burger with basil pesto, roasted peppers and cheese	11€

DINNER MAIN COURSES

Codfish “À Brás”	16€
Roasted octopus with sweet potato and padrón peppers	14€
Roast duck rice with black pork chorizo	14€
Pork cheeks with potato purée and winter root vegetables	15€

DESSERTS

Lemon verbena crème brûlée	7€
Carob, almond and chocolate parfait	6€
Crispy banana with caramel, peanuts and vanilla ice cream	6€
'Sericaia' traditional egg pudding from Alentejo with baked plums	6€
Selection of artisan ice cream and sorbets from Rebel Café	3€

VAT INCLUDED

Please let us know of any food allergies, intolerances or preferences. You should be aware that menu items may contain or have come into contact with wheat, eggs, milk, soybean, peanuts, tree nuts, fish and shellfish amongst other allergens.

Any food or drink including appetizers, can not be charged if is not requested or used.