



COCKTAILS

Timeless	12€
Vodka infused with hibiscus, fresh lime, egg white & strawberry pulp	
Bairro Alto Twist	12€
Chamomile infused gin, basil syrup, lime juice & egg white	
Sunset Lover	12€
Mezcal, Tequila, lime & mango juice, honey cardamom & ginger	
PORT by The Vintage	12€
White port, St. Germain, lime & pineapple juice, basil, cumin & rosemary infusion	
Vini Negroni	12€
Infused Gin, Portuguese Vermouth, Madeira wine, sugar cane honey & orange zest	

CLASSICS OUR WAY

Margarita ...add jalapeño, ginger or strawberry	
Gin & Tonic	from 12€
Aperol Spritz Mojito Pisco Sour Moscow Mule	
Paloma Espresso Martini Bloody Mary	

NO BOOZE FRUIT SPRITZERS

(feel free to add a shot)

Passion Fruit Cooler	6€
Hibiscus Cooler	10€

VAT Included

Please inform your waiter if you have any food allergies.

SNACKS

Hummus 7€
with crostini and Alentejo Olives

Goat's Cheese Salad 9€
with Hokkaido pumpkin, peas and asparagus

Shrimp Sautéed 14,5€
in garlic and herbs

Seared Spicy Tuna 14€
with ginger and lime

Roasted Octopus 15,5€
with sweet potato and padrón peppers

Pica-pau 11€
Traditional Portuguese beef strips in a pickle sauce

Hamburger 16€
with Pata Negra Ham with fat chips

DESSERTS

Lemon Verbena 6€
crème brûlée

Crispy Banana 6€
with caramel, peanuts and vanilla ice cream

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.