



## 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** 6€

VAT Included

Please inform your waiter if you have any food allergies.

## SNACKS

<b>Hummus</b> with crostini and Alentejo Olives	<b>7€</b>
<b>Goat's Cheese Salad</b> with Hokkaido pumpkin, peas and asparagus	<b>9€</b>
<b>Shrimp Sautéed</b> in garlic and herbs	<b>14,5€</b>
<b>Seared Spicy Tuna</b> with ginger and lime	<b>14€</b>
<b>Roasted Octopus</b> with sweet potato and padrón peppers	<b>15,5€</b>
<b>Pica-pau</b> Traditional Portuguese beef strips in a pickle sauce	<b>11€</b>
<b>Hamburger</b> with Pata Negra Ham with fat chips	<b>16€</b>

## DESSERTS

<b>Lemon Verbena</b> crème brûlée	<b>6€</b>
<b>Crispy Banana</b> with caramel, peanuts and vanilla ice cream	<b>6€</b>

### 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.