

## COCKTAILS

Timeless Vodka infused with hibiscus, fresh lime, egg white & strawberry pulp	€12
Bairro Alto Twist Chamomile infused Gin, basil syrup, lime juice & egg white	€12
Sunset Lover Mezcal, Tequila, lime & mango juice, honey cardamom & ginger	€12
PORT by The Vintage White port, St. Germain, lime & pineapple juice, basil, cumin & rosemary infusion	€12
Vini Negroni Infused Gin, Portuguese Vermouth, Madeira wine, sugar cane honey & orange zest	€12
CLASSICS OUR WAY Margarita add jalapeño, ginger or strawberry	from €12
Gin & Tonic	
Aperol Spritz   Mojito   Pisco Sour   Moscow Mule	
Paloma   Expresso 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>Gazpacho</b> with padrón peppers and cucumber	€6
<b>Hummus</b> with crostini and Alentejo Olives	€7
<b>Artisan Burrata Salad</b> with a mix of tomato, nectarine, red onion, basil, olive and almond	€11
Spicy Shrimp Sautéed in garlic and herbs	€12
Spicy Chicken Wings	€8
Roasted Octopus with sweet potato and padrón peppers	€14
<b>Pica-Pau</b> traditional Portuguese beef strips in a pickle sauce	€11
<b>Better Than a Burger</b> pulled pork sandwich, fat chips, caramelised onions, purple cabbage pickle and BBQ sauce	€16
Roasted Codfish 'À Brás' traditional recipe from Bairro Alto	€14
<b>Tuna Ceviche</b> with carrot, avocado, cherry tomato, red onion pickle and fried cassava	€14
<b>Sirloin Steak</b> with fries, fried egg and dijon mustard dip	€18
DESSERTS	
<b>Lemon Verbena</b> crème brulée	€7
Chocolate Brownie	€6

**Chocolate Brownie** with 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 shelfish amongst other allergens. Any food or drink including appetizers, can not be charged if is not requested or used.