



Snacks / food

Roasted Pumpkin Soup

with toasted sourdough rye bread and pecan nuts €7

Hummus

with crostini and Alentejo olives €7

Black Pork Sausage Bruschetta

with poached egg, roasted carrot pesto, and crispy kale €11

Burrata Salad

with lettuce hearts, Hokkaido pumpkin, pomegranate and hazelnut €12

Vegan Potato Gnocchi

with sautéed mushrooms, spinach and dried tomatoes with basil pesto €14.5

Sautéed Spicy Shrimp

in garlic and herbs €15.5

Spicy Chicken Wings

€8

Octopus Tempura and Rice

with padrón peppers €16

Pica-pau

traditional Portuguese beef strips in a pickle sauce €13

Better Than a Burger

pulled pork sandwich, fat chips, caramelised onions, purple cabbage pickle and BBQ sauce €16

Roasted Codfish 'À Brás'

traditional recipe from Bairro Alto €15

Seared Tuna

roasted sweet potato purée, lemon, chili and herbs €15

Sirloin Steak

with fries, fried egg and dijon mustard dip €18

Desserts

Lemon Verbena

crème brûlée €7

Hot Chocolate Cake

with vanilla ice cream and granola €7

Mille-feuille

with pumpkin, ricotta and cinnamon €7

Brioche French Toast

with greek yogurt, miso caramel, roasted pear and pecan nut €7

ALLERGENS

 Vegan  Vegetarian  Dried Fruits

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.

Cocktails

Timeless

Vodka infused with hibiscus, fresh lime, egg white & strawberry pulp €12

Bairro Alto Twist

Camomile 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

from
12€

Margarita

... add jalapeño, ginger or strawberry

Gin & Tonic

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

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