



COCKTAILS

- Timeless** €12
Vodka infused with hibiscus, fresh lime, egg white & strawberry pulp
- Bairro Alto Twist** €12
Camomile 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

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

VAT INCLUDED.

Please inform your waiter if you have any food allergies.

SNACKS / FOODS

Roasted Pumpkin Soup   €7
with toasted sourdough rye bread
and pecan nuts

Hummus  €7
with crostini and Alentejo olives

Black Pork Sausage Bruschetta  €11
with poached egg, roasted carrot pesto,
and crispy kale

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

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

Sautéed Spicy Shrimp €15.5
in garlic and herbs

Spicy Chicken Wings €8

Octopus Tempura and Rice €16
with padrón peppers

Pica-pau €13
traditional Portuguese beef strips in
a pickle sauce

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

Roasted Codfish 'À Brás' €15
traditional recipe from Bairro Alto

Sirloin Steak €18
with fries, fried egg and dijon mustard dip

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

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.

SNACKS / FOODS

DESSERTS

Lemon Verbena  €7
crème brûlée

Hot Chocolate Cake   €7
with vanilla ice cream and granola

Mille-feuille  €7
with pumpkin, ricotta and cinnamon

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

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