



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 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 & FOOD

- Roasted Tomato Cold Soup**   €8
cucumber and padrón peppers
- Hummus**  €9.5
roasted beet and chickpea
- Burrata Salad**   €14.5
with tomato, fig and roasted almond
- Spicy Chicken Wings** €10.5
- Tuna Ceviche** €16.5
with carrot, avocado, cherry tomato, red onion pickle and fried yucca
- Sautéed Spicy Shrimp** €18
in garlic and herbs
- Cheese Board**   €18
- Orecchiette**   €16.5
with vegan basil pesto, mushrooms, roasted cherry tomatoes, arugula and roasted cashews
- Pica-Pau** €16.5
traditional portuguese beef strips in a pickle sauce
- Chicken Skewer on Pitta** €18.5
with spicy yoghurt dip
- Roasted Octopus** €19
with sweet potato and padrón peppers
- Better Than a Burger** €18.5
pulled pork sandwich, fat chips, caramelised onions, purple cabbage pickle and BBQ sauce
- Roasted Codfish 'À Brás'** €17
traditional recipe from Bairro Alto
- Sirloin Steak** €22
with fries, fried egg and dijon mustard dip

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.

DESSERTS

Lemon Verbena  €8
crème brûlée

Chocolate Brownie   €8
with red fruits, crème fraîche and granola

Vegan Raspberry Cheesecake   €9

Banana Crunch   €9
peanut, vanilla ice cream and miso caramel

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