

**COCKTAILS**

- Lavender Lady** · 12 €  
Vodka Stolichnaya,  
Conitreau, Sumo de Lima,  
Clara de Ovo e Alfazema.
- Olivia Palito** · 12 €  
La Quintinye Blanc,  
Espumante, Xarope  
e Água de Azeitona.
- Gin e Rosas** · 13 €  
Gin Bulldog, St Germain,  
Xarope de Violeta  
e Perpétuas roxas,  
Solução Cítrica
- Popcorn Old  
Fashioned** · 13 €  
Bulleit Bourbon, Pipoca,  
Xarope Açúcar Amarelo  
e Angustura Bitters.

**CLASSICS**

- Margarita** · 12 €
- Mojito** · 11 €
- Caipirinha** · 11 €
- Moscow Mule** · 12 €
- Aperol Spritz** · 12 €
- Negroni** · 13 €
- Manhattan** · 13 €
- Old Fashioned** · 12 €
- Expresso Martini** · 12 €

**MOCKTAILS**

- Limonada** · 12 €  
Sumo de Limão, Xarope,  
Água e/Gás e Hortelã.
- Sumo de Melância** · 5 €  
Sumo natural
- Sumo de Laranja** · 4 €  
Sumo natural
- Iced Tea Caseiro** · 4 €  
Chá Rooibos, Sumo  
de Lima e Xarope de  
Hortelã.
- Sumo do dia** · 5 €

**STARTERS**

- Couvert** Sourdough bread, Azores butter, and Alentejo olive oil <sup>G|D</sup> 3.5 €/p.p.
- Raw** Oysters and pickled cucumber <sup>SF</sup> 3.5 €
- Cold soup** Biologic tomato Gaspacho with pennyroyal <sup>G|F</sup> 10 €
- Hot soup** Seafood soup <sup>F|SF|S</sup> 14 €
- Salad** Romaine Lettuce with marinated courgette,  
green apple, pecan nut and truffle oil <sup>N</sup> 12 €
- Salad** Romaine Lettuce with anchovies and Island cheese <sup>G|E|F</sup> 12 €
- Salad** Roast Beef with pickled carrot, cucumber, rocket and watercress 14 €
- Raw** Tuna from Azores with citric onions and basil <sup>P|N</sup> 12 €
- Cured** Sea bream with cucumber and ginger pickle & Teriaky  
flavored with Kaffir lime <sup>F</sup> 13 €
- Raw** Beef Tartare w/ an oyster emulsion and pine nut from Alcácer <sup>G|E|SF|S|D</sup> 15 €
- Sauté** Mussels with butter sauce, shallot onion and sourdough bread <sup>G|D|SF</sup> 13 €
- Sauté** Wild shrimp in garlic sauce <sup>G|SF|D</sup> 14 €

**MAIN DISH**

- Pasta** Shrimp Tagliatelle <sup>F|SF|L|S</sup> 19 €
- Grilled** Sauteed squid with lemon beurre blanc and chives <sup>F|D</sup> 20 €
- Grilled** Fish of the day with fresh chopped herbs and confit garlic <sup>F</sup> 70 €/kg
- Grilled** Octopus with XO sauce and turnip greens Xerém <sup>F|SF|D|S</sup> 24 €
- Rice** Grilled monkfish rice <sup>SF|F|S|L</sup> 24 €
- Rice** Creamy mushroom rice and pickled shimeji <sup>D|S</sup> 17 €
- Grilled** Aged Beef Chuletón <sup>D</sup> 75 €/kg
- Grilled** Alentejo black pork 'presa' w/ sweetheart cabbage and a beurre  
noisette emulsion <sup>E|F|D|S</sup> 22 €
- Grilled** ½ Grilled Chicken <sup>P|L|S</sup> 17 €

**SIDE DISHES**

- Salad** Organic tomato salad white onion and shiso 7 €
- Rice** Coriander and garlic rice 5 €
- Fried** French Fries <sup>G</sup> 5 €
- Sauté** Green beans with crispy parmesan <sup>G|D</sup> 5 €
- Grilled** Grilled cauliflower with parsley puree and almond <sup>F|N</sup> 6 €

**DESSERTS**

- Chocolate** Chocolate cream with coffee foam and lime crunch <sup>G|E|D|N</sup> 8 €
- Egg** Lavender Crème Brûlée with green apple <sup>E|D|N</sup> 7 €
- Fruit** Grilled strawberries with creamy rice and puffed rice <sup>D</sup> 7 €
- Ice cream** Vanilla <sup>E|D</sup> 7 €
- Ice cream** Chocolate <sup>E|D</sup> 7 €
- Ice cream** Strawberry 6 €
- Ice cream** Coconut 6 €
- Ice cream** Salted caramel <sup>E|D</sup> 6 €