

**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**

**Limonade** · 12 €  
Lemon Juice, Syrup,  
Sparkling Water, Mint.

**Watermelon juice** · 5 €  
Natural juice

**Oranje juice** · 4 €  
Natural juice

**Iced Tea** · 4 €  
Rooibos Tea, Lime Juice,  
and Mint Syrup.

**Juice of the day** · 5 €

**STARTERS**

<i>Couvert</i>	Sourdough bread, Azores butter, and Alentejo olive oil <sup>G D</sup>	3,5€/p.p.
<i>Hot soup</i>	Seafood soup <sup>F SF S</sup>	14 €
<i>Cheese</i>	Flamed Azeitão cheese, sourdough toast <sup>G D</sup>	16 €
<i>Cured meat</i>	Grilled black pork chorizo	15 €
<i>Salad</i>	Romaine Lettuce with anchovies and Island cheese <sup>G E F</sup>	12 €
<i>Sauté</i>	Mussels with butter sauce, shallot onion and sourdough bread <sup>G D SF</sup>	13 €
<i>Sauté</i>	Wild shrimp in garlic sauce <sup>G SF D</sup>	16 €

**MAIN DISH**

<i>Pasta</i>	Shrimp Tagliatelle and mussels <sup>F SF L S</sup>	19 €
<i>Grilled</i>	Sauteed squid with lemon beurre blanc and chives <sup>F D</sup>	21 €
<i>Rice</i>	Creamy mushroom rice and pickled shimeji <sup>D S</sup>	17 €
<i>Grilled</i>	Alentejo black pork 'presa' w/ sweetheart cabbage and a beurre noisette emulsion <sup>E F D S</sup>	22 €
<i>Grilled</i>	½ Grilled Chicken <sup>P L S</sup>	17 €

**SIDE DISHES**

<i>Rice</i>	Coriander and garlic rice	5 €
<i>Fried</i>	French Fries <sup>G</sup>	5 €
<i>Sauté</i>	Green beans with crispy parmesan <sup>G D</sup>	5 €

**DESSERTS**

<i>Chocolate</i>	Chocolate cream with coffee foam and lime crunch <sup>G E D N</sup>	8 €
<i>Egg</i>	Vanilla Crème Brûlée with green apple <sup>E D N</sup>	7 €
<i>Bread</i>	French toast, lavender cream, grilled persimmon and hazelnuts	6 €
<i>Ice cream</i>	Chocolate <sup>E D</sup>	7 €
<i>Sorbet</i>	Coconut	6 €

**MENU KIDS\***

	Grilled Fish of the day	14€
	Grilled chicken	13€
	Bolognese pasta	14€
	Maroto Beef Burguer	13€
	Tagliatelle with tomato and basil sauce	11€

		GLASS	BOTTLE
<b>White</b>			
Cortinha Velha, Duas Castas, 2020,	<i>Vinho verde</i>	8 €	31 €
Xisto limitado, Rabigato, Gouveio, 2020	<i>Douro</i>	11 €	49 €
Quinta dos Carvalhais Encruzado, Encruzado, 2022	<i>Dão</i>		92 €
Vinho Desviso, Encruzado, 2022	<i>Lisboa</i>	12 €	55 €
Ramilo Nativas, Vital, Arinto e Malvasia, 2023	<i>Colares</i>		49 €
Mainova Branco, Arinto, Verdelho, Antão Vaz, 2022	<i>Alentejo</i>	8 €	36 €
Chaminé Branco, Verdelho, Alvarinho, Sauvignon Blanc, 2022	<i>Alentejo</i>		62 €
Ameixâmbar - Adega do Vulcão, Terrantez, 2022	<i>Açores</i>		68 €
<b>Orange</b>			
Amoreira da Torre - Talha + Barrica Unfiltered, 2021	<i>Alentejo</i>		52 €
<b>Red</b>			
Quinta dos Carvalhais Colheita, Touriga Nacional, Tinta Roriz, Alfrocheiro, 2022	<i>Douro</i>		38 €
Quinta da Costa do Pinhão Gradual, Touriga Nacional, Touriga Franca, 2021	<i>Douro</i>	11 €	51 €
Luis Pato Colheita Seleccionada, Baga, 2022	<i>Bairrada</i>		34 €
Vinha do Mouro, Trincadeira, Aragonez, 2018	<i>Alentejo</i>	8 €	36 €
Chaminé, Syrah, Touriga Franca, 2020	<i>Alentejo</i>		62 €
Mainova Tinto, Alicante Bouschet, Touriga Nacional, Baga, 2021	<i>Alentejo</i>		45 €
Morgado do Quintão, Clarete e Negra Mole, 2023	<i>Algarve</i>	13 €	57 €
Pico Wines - Terras de Lava, Merlot, Syrah e Saborinho, 2021	<i>Açores</i>		49 €
<b>Rosé</b>			
Cortinha Velha, Alvarelhão, Alvarinho, Espadeiro, 2023	<i>Vinhos Verde</i>		36 €
Pouca Roupa Aragonez, Touriga Nacional, Cabernet Sauvignon, 2021	<i>Alentejo</i>		32 €
Pom-Pom, Aragonez, Syrah, Touriga Nacional, 2023	<i>Alentejo</i>	9 €	39 €
Morgado do Quintão Palhete, Crato Branco e Negra Mole, 2022	<i>Algarve</i>	12 €	55 €
<b>Sparkling</b>			
Cortinha Velha, Alvarinho	<i>Vinhos Verde</i>		69 €
Luis Pato Blanc de Blancs, Maria Gomes, Sercialinho	<i>Bairrada</i>	8 €	33 €
<b>Champagne</b>			
Ruinart Blanc des Blancs, Chardonnay	<i>Champagne</i>		272 €
Ruinart Bruto Rosé, Premier Cru Chardonnay, Premier Cru Pinot Noir	<i>Champagne</i>		272 €
Piper Heidsieck Vintage 2008, Chardonnay e Pinot Noir	<i>Champagne</i>		197 €
<b>Fortified</b>			
Moscatel Roxo Bacalhôa Superior 10 yrs 2007	<i>Setúbal</i>	11 €	88 €
Moscatel Roxo Bacalhôa Superior 20 yrs 2002	<i>Setúbal</i>	29 €	235 €
Vinho do Porto Quinta do Vallado 20 yrs Old Tawny	<i>Douro</i>	120 €	15 €
Porto Sandeman Tawny 30 yrs	<i>Douro</i>	31 €	250 €
Porto Sandeman LBV	<i>Douro</i>	8 €	62 €