



## **A note from our team**

*“The charm of history and its enigmatic lesson consist in the fact that, from age to age, nothing changes and yet everything is completely different.”*

**Aldous Huxley**

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**BRIGHT**

**&**

**CONFIDENT**



### **Seasonal Negroni**

**€ 12,00**

*Beefeater London Dry Gin .  
Seasonally infused Campari  
Bitter . La Quintinye  
Rouge Royal Vermouth*



### **Calvados 75**

**€ 16,00**

*Daron Fine Calvados,  
Lemon, Sugar, Champanhe*



### **Pinacolada 2.0**

**€ 15,00**

*Plantation 3 Star White Rum .  
Havana Club 7 Year Old .  
Plantation Overproof O.F.T.D.  
Coconut Cream . Lime .  
Pineapple . Nutmeg.*



### **Espresso tini**

**€ 12,00**

*Ketel One Vodka . CR&F  
Reserva . Coffee liquor .  
Pedro Ximenez Sherry .  
Ristretto . Nutmeg*



### **Sgroppino**

**€ 17,00**

*Citrus Sorbet . Italicus  
Bergamot Liqueur .  
Champagne . Lemon Zest*



### **Sling of Aphrodite**

**€ 12,00**

*Tio Pepe Fino Sherry .  
Leblon Cachaca . Lime .  
Green Stuff . Soda*



### **Pimm's Cup**

**€ 12,00**

*Pimm's No.1 . Aperol Aperitivo .  
Cachaça Leblon . Cucumber .  
Lime . Gingerale*



### **Daiquiri**

**€ 12,00**

*Plantation 3 Star White Rum .  
Lime . Cane*



### **Margarita**

**€ 13,00**

*Los Altos Tequila .  
Orange Liqueur . Lime .  
Sal de Gusano*



### **Martini**

**€ 12,00**

*Beefeater London Dry Gin . La  
Quintinye Blanc Royal Vermouth .  
Orange Bitters . Sherry Vinegar*



### **Lychee Tini**

**€ 14,00**

*Noilly Prat Original Dry Vermouth .  
La Gitana Manzanilla Sherry .  
Lychee liquor . Salt*



### **Razzle – Dazzle Punch**

**€ 15,00**

*Bulleit Bourbon Frontier. Averna  
Amaro Siciliano . Punt e Mes  
Vermouth . Lemon .  
Strawberries . Bitters*



LUXURY



### **Vieux Carré**

**€ 22,00**

Sazerac Rye . Hennessy VSOP  
Cognac . La Quintinye Rouge  
Royal Vermouth . Bénédictine .  
Peychaud's Bitters . Angostura  
Bitters . Lemon Zest



### **Hokkaido Old Fashioned**

**€ 25,00**

Nikka Taketsuru 17 Years .  
Angostura Bitters . Sugar.  
Orange Zest



### **Rob Roy**

**€ 25,00**

Balvenie Caribbean Cask 14  
Years . La Quintinye Rouge  
Royal Vermouth . Angostura  
Bitters . Lemon Zest



### **Old Cuban**

**€ 30,00**

Ron Zacapa 23 Centenario .  
Lime . Mint . Angostura Bitters .  
Champagne



### **Rosita**

**€ 22,00**

Don Julio Reposado Tequila .  
La Quintinye Royal Rouge .  
Noilly Prat Dry Vermouth .  
Campari Bitter . Angostura  
Bitters. Lemon Zest





## **Bourbon**

Buffalo Trace Bourbon	€ 10,00
Bulleit Bourbon	€ 9,00
Maker's Mark	€ 10,00

## **Irish**

Jameson	€ 8,00
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## **Scotch**

Ballantines	€ 6,00
Monkey Shoulder	€ 10,00
Bruichladdich	€ 11,00
Johnny Walker Black	€ 10,00
Johnny Walker Blue	€ 40,00
Lagavulin 16 Year Old Islay	€ 19,00
Talisker 10 Year Old Single	€ 15,00
Ardbeg 10 years	€ 22,00
Macallan 12	€ 20,00
Macallan 15	€ 35,00
Balvenie Caribbean Cask 14 Years	€ 19,00
Balvenie Double Wood 12 Years	€ 14,00

## **Rye**

Sazerac Rye	€ 15,00
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## **World**

Nikka from the Barrel	€ 18,00
Nikka Coffee Malt	€ 25,00
Nikka coffee Grain	€ 24,00
Nikka Taketsuru 17 Years	€ 25,00

## **Sugar Cane**

Leblon	€ 10,00
Plantation 3 Stars	€ 8,00
Plantation OFTD	€ 12,00
Plantation Fiji	€ 24,00
Havana 7 years	€ 12,00
Plantation 5 Barbados	€ 11,00
Diplomático Reserva Exclusivo	€ 14,00
Ron Zacapa 23 Centenario Rum	€ 20,00
Santa Teresa 1796	€ 16,00
Goslings Black Seal	€ 8,00
El Dorado 12 Year Old	€ 9,00





### **Agave**

Olmecca Altos Blanco	€ 10,00
Olmecca Altos Reposado	€ 11,00
Don Julio Blanco	€ 14,00
Don Julio Reposado	€ 18,00
Del Maguey Vida Mezcal	€ 11,00

### **Vodka**

Greey Goose	€ 15,00
Ketel One Vodka	€ 11,00
Tito's Vodka	€ 10,00
Belvedere	€ 15,00
Nikka coffee Vodka	€ 15,00

### **Gin**

Hendricks	€ 13,00
Bombay Sapphire	€ 9,00
G' Vine Floraison	€ 13,00
Beefeater	€ 8,00
Beefeater24	€ 11,00
Tanqueray 10	€ 12,00
Gin Sul	€ 14,00
Plymouth Gin	€ 10,00

### **Armagnac**

Armagnac Demandis XO	€ 8,00
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### **Cognac**

Daron Fine Calvados	€ 9,00
Hennessy vs	€ 13,00
Hennessy vsop	€ 17,00
Hennessy XO	€ 55,00
Cognac PIERRE FERRAND Ambre	€ 18,00
Cognac PIERRE FERRAND 1840	€ 17,00

### **Brandy**

CR&F Reserva	€ 12,00
Aguardente da Lourinhã	€ 30,00
Pisco 1615 Quebranta	€ 7,00
Grappa Nonino Moscato	€ 12,00



## Herbal

Aperol	€ 7,00
Campari	€ 7,00
Fernet Branca	€ 7,00
Fernet Branca Menta	€ 7,00
Averna	€ 7,00
Ramazzotti	€ 7,00
Pernod	€ 7,00
Ricard	€ 7,00
Pimm's	€ 5,00
Drambuie	€ 8,00
Bénédictine D.O.M	€ 10,00
Licor Beirão	€ 5,00
Green Chartreuse	€ 14,00
Italicus	€ 13,00
Júnior Jacques Medronho 42	€ 9,00

## Vermouth

Noilly Prat Dry	€ 7,00
Punt et Mes	€ 7,00
La Quintinye Royal Blanc	€ 8,00
La Quintinye Royal Rouge	€ 8,00
Lillet Blanc	€ 7,00



FORTIFIED WINE



## Port

### White · Porto

Extra Dry, Taylor's	€ 6,00
20 anos, Quinta da Gaivosa	€ 13,00

### Colheita · Porto

Quinta do Crasto 2001	€ 15,00
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### LBV · Porto

Quinta das Carvalhas 2016	€ 8,00
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### Vintage · Porto

Real Companhia Velha 2001	€ 14,00
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### Tawny · Porto

20 anos, Taylor's	€ 13,00
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## Moscatel

5 anos, Alambre Moscatel Roxo	€ 7,00
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Moscatel de Cognac, DSF Colec.	€ 9,00
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## Madeira

5 anos, Blandy's Verdelho,	€ 9,00
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10 anos, D'Oliveiras	€ 10,00
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Malmsey Harvest, Blandy's 2012	€ 10,00
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## Carcavelos

15 anos, Villa Oeiras Superior	€ 10,00
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## Late Harvest

Espírito Lagoalva Late Harvest 2018	€ 11,00
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## Tokaji

5 Puttonyos Aszú, Royal Tokaji 2013	€ 14,00
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## Sherry

Tio Pepe Fino	€ 6,00
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La Gitana Manzanilla	€ 7,00
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PX, Alvear, Slorera of 1927	€ 12,00
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FOOD



Hummus com palitos de cenoura aipo e pepino <i>Hummus with carrots, celery and cucumber sticks</i>	€ 7,50
Camarões crocantes em massa brick com molho agridoce <i>Crispy Prawns in brick pastry with sweet-chilli sauce</i>	€ 9,00
Vol-au-vent de salmão fumado, crème fraîche, alcaparras e cebolinho <i>Smoked salmon Queen pie, crème fraîche, capers and chives</i>	€ 11,50
Tábua de presunto "Pata Negra", salmão marinado, queijo da ilha, antipasti, grissini (2 pessoas) <i>Platter with smoked ham "Pata Negra", marinated, Salmon, Portuguese Cheese, Antipasti, Grissini (2 Persons)</i>	€ 24,00
Oscietra Caviar 30g com crème fraîche e blinis <i>Oscietra Caviar 30g with crème fraîche and blinis</i>	€ 78,00



CHEERS!