



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





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, Champagne*



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 liqueur . 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
Moscatel de Cognac, DSF Colec.	€ 9,00

Madeira

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

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
La Gitana Manzanilla	€ 7,00
PX, Alvear, Slorera of 1927	€ 12,00





Dose de batata frita <i>Portion of potato fries</i>	€ 5,00
Dose de batata frita doce <i>Portion of sweet potato fries</i>	€ 6,50
Hummus com palitos de cenoura e pepino <i>Hummus with carrots and cucumber sticks</i>	€ 8,50
Trilogia de salgados (chamuça de frango, pastel de bacalhau e crepe de primavera) <i>Mixed appetizer (chicken samosa, codfish dumpling and spring roll)</i>	€ 8,50
Camarões crocantes em massa brick com molho agridoce <i>Crispy prawns in brick pastry with sweet-chilli sauce</i>	€ 9,00
Seleção de queijos com Chutney de figo e nozes <i>Cheese platter with fig chutney and nuts</i>	€ 15,00
Prato de presunto ibérico (100g) <i>Sliced Iberian ham (100g)</i>	€ 16,50
Panini de fiambre e queijo ou Vegetariano com batata frita <i>Panini with ham and cheese or Vegetarian with French fries</i>	€ 16,50
Tábua de presunto ibérico salmão marinado, queijo curado, antipasti, grissini (2 pessoas) <i>Platter with Iberian smoked ham, marinated salmon, cured cheese, Antipasti, Grissini (2 Persons)</i>	€ 29,00



CHEERS!