



## **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**



## Our Tropicals



### Frozen Daiquiri

€ 12,00

*Plantation 3 Star White Rum,  
Sour Mix, Sugar Syrup,  
Fruit Purée.*

**EXTRA FLAVOURS AVAILABLE**



### Frozen Margarita

€ 13,00

*Tequila Dos Mexicanos,  
Orange Liqueur, Sour Mix,  
Sugar Syrup, Fruit Purée.*

**EXTRA FLAVOURS AVAILABLE**



### Moscow Mule

€ 14,00

*Ketel One Vodka, Sour Mix,  
Sugar Syrup, Ginger Beer,  
Fresh Mint.*



### Caipirinha

€ 14,00

*Leblon Cachaça, Sour Mix,  
Sugar Syrup, Fresh lime,  
Optional (Fruit Purée).*



### Mojito

€ 14,00

*Flor de Caña White Rum,  
Sour Mix, Angostura Bitters,  
Sugar Syrup, Fresh lime,  
Fresh Mint.*

**EXTRA FLAVOURS AVAILABLE**



### Paloma

€ 16,00

*Italicus Bergamot Liqueur,  
Lemon Sorbet, Champagne,  
Lime Zest*



### Sgroppino

€ 17,00

*Dos Mexicanos Tequilla,  
Grape Fruit Juice, Sour Mix,  
Agave Syrup, Sparkling Water,  
Salt*



Our

## Classics



### Negroni

€ 12,00

*Beefeater London Dry Gin,  
Campari Bitter, La Quintinye  
Rouge Royal Vermouth,  
Dehydrated Orange.*



### Manhattan

€ 12,00

*Bulleit Rye Whiskey, Sweet  
Vermouth, Angostura Bitters,  
Lemon Twist, Cherry*



### Old Fashion

€ 12,00

*Bourbon Whiskey, Sugar  
Angostura Bitters, Orange Zest  
Dehydrated orange*



### Daiquiri

€ 12,00

*Flor de Caña White Rum,  
Sour Mix, Sugar Syrup.  
EXTRA FLAVOURS AVAILABLE*



### Dry Martini

€ 12,00

*Beefeater London Dry Gin,  
Noilly prat Dry, Optional Garnish  
(Lemon Zest, Olive).*



### Cosmopolitan

€ 13,00

*Ketel One Vodka, Cranberry,  
Sour Mix, Orange Liqueur.*



### Margarita

€ 13,00

*Tequila Dos Mexicanos.  
Orange Liqueur, Sour Mix,  
Salt Rim.*



### Kir Royal

€ 13,00

*Sparkling Wine, Cassis Liqueur.*



## Our Twists



### **Espresso Tini**

**€ 12,00**

*Ketel One Vodka, Chocolate Liqueur, Coffee Liqueur, Chocolate Bitters, Sugar Syrup, Espresso, Nutmeg.*



### **Pimm's Cup**

**€ 14,00**

*Pimm's No.1, Aperol Aperitivo, Cachaça Leblon, Fres Cucumber, Sour Mix, Sugar Syrup, Ginger-ale.*



### **Lychee Tini**

**€ 14,00**

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



### **Pinacolada 2.0**

**€ 15,00**

*Flor de Caña White Rum, Havana Club 7-Year-Old, Plantation Overproof O.F.T.D., Coconut Cream, Sour Mix, Pineapple, Nut Meg.*



### **Calvados 75**

**€ 17,00**

*Daron Fine Calvados, Sour Mix, Sugar Syrup, Champagne.*



Our

# Signature

By Nuno Pereira



## Mirandus Summer

€ 12,00

*Gin Whitley Niell Rhubarb & Ginger, Aperol, Pineapple, Sour Mix, Mango Purée*



## CucuBerry

€ 12,00

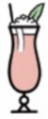
*Gin Hendricks. Sour Mix, Red Berries, Basil Syrup, Passion Fruit Purée, Fresh Cucumber.*



## A Descoberta do Oeste

€ 12,00

*Tawny Port Wine, Aguardente da Lourinhã, Cinnamon Syrup, Shrub of Pear Anis and Nut Meg, Salt Rim*



## HazelBerry Dream

€ 14,00

*Ketel One Vodka Infused with Vanilla, Baileys, Frangelico, Fresh Cream, Red Berries Purée.*



## Razzle – Dazzle Punch

€ 15,00

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



Our  
*Luxury*



**Vieux Carré**

€ 22,00

*Bulleit Rye Whiskey, Hennessy VSOP Cognac, La Quintinye Rouge Royal Vermouth, Bénédictine, Angostura Bitters, Lemon Zest.*



**Hokkaido Old Fashioned**

€ 25,00

*Smoked Glass with Cinnamon and Orange Nikka Taketsuru 17 Years, Angostura Bitters, Chocolate Bitters, Orange 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, Fresh Mint, Angostura Bitters, Champagne*







### **Bourbon**

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

### **Irish**

Jameson	€ 8,00
Bushmills	€ 9,00

### **Scotch**

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

### **Rye**

Bulleit Rye	€ 9,00
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### **World**

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

### **Sugar Cane**

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



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## Agave

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

## Vodka

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

## Gin

Beefeater	€ 8,00
Bombay Sapphire	€ 9,00
Plymouth Gin	€ 10,00
Sharish	€ 10,00
Sharish Blue Magic	€ 10,00
Whitley Neill	€ 10,00
Beefeater24	€ 11,00
Tanqueray 10	€ 12,00
Oxley	€ 12,00
Hendricks	€ 13,00
G' Vine Floraison	€ 13,00
Gin Sul	€ 14,00
Monkey47	€ 14,00

## Armagnac

Armagnac Demandis XO	€ 8,00
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## Cognac

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

## Aguardente de Frutas

Medronho Júnior Jacques 42	€ 9,00
Daron Fine Calvados	€ 9,00
Kirsch	€ 9,00

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### **Aguardentes Vinica /Brandy**

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

### **Aguardentes Bagaceira**

Grappa Nonino Moscato	€ 9,50
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### **Aperitivos**

Pimm's	€ 5,00
Aperol	€ 7,00
Campari	€ 7,00
Pernod	€ 7,00
Ricard	€ 7,00
Júnior Jacques Medronho 42	€ 9,00
Júnior Jacques Melosa	€ 9,00

### **Digestivos**

Licor Beirão	€ 7,00
Drambuie	€ 8,00
Frangelico	€ 8,00
Macieira Cream	€ 8,00
Baileys	€ 8,00
Cointreau	€ 8,00
Grand Marnier	€ 8,00
Disaronno Amaretto	€ 8,00
Passoã	€ 8,00
Kahlua Coffee Liquor	€ 8,00
Bénédictine D.O.M	€ 10,00
Italicus	€ 13,00
Green Chartreuse	€ 14,00

### **Vermouth**

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



FORTIFIED WINE



## Port

### White · Porto

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

### Colheita · Porto

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

Quinta das Carvalhas 2016	€ 8,00
Kopke LBV	€ 8,00

### Tawny/Rubi · Porto

Kopke Tawny/Rubi	€ 8,00
Niepoort Tawny/Rubi	€ 8,00
10 anos, Taylor's	€ 10,00
10 anos, Niepoort	€ 10,00
20 anos, Taylor's	€ 14,00
20 anos, Niepoort	€ 14,00
30 anos, Taylor's	€ 22,00
30 anos, Niepoort	€ 22,00

## Moscatel

5 anos, Alambre Moscatel Roxo	€ 7,00
Horácio Simões Moscatel Roxo 2007	€ 14,00

## 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	€ 9,00
Barranco Longo "KO"	€ 9,00
Lavradores feitoria 3bagos	€ 9,00

## 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

FOOD





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>	€ 9,00
Camarões crocantes em massa brick com molho agridoce <i>Crispy prawns in brick pastry with sweet-chilli sauce</i>	€ 9,50
Seleção de queijos com Chutney de figo e nozes <i>Cheese platter with fig chutney and nuts</i>	€ 16,50
Panini de frango ou fiambre e queijo ou vegetariano com batata frita <i>Panini with chicken or ham and cheese or vegetarian, french fries</i>	€ 16,50
“Prego” com batata aos gomos (Bolo do caco, lombo de novilho, alho, vinho branco, brandy, mostarda) e maionese caseira <i>Portuguese beef fillet sandwich with potato wedges (Bolo do caco, beef fillet, mustard, garlic, brandy, white wine), homemade mayonnaise</i>	€ 24,50
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!