



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





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

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



Sgroppino

€ 17,00

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



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



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 Flaison	€ 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



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





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
Croquetes de carne de vaca com salada de repolho e molho tártaro <i>Crispy beef croquets with coleslaw and tartar sauce</i>	€ 19,50
“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

