

# COCKTAILS E GINS

## COCKTAILS & GINS

|  |     |
|--|-----|
| <b>MARE MIO</b>  | 15  |
| Gin The Gardener, limoncello, alecrim, cardamomo e espumante<br>The Gardener Gin, limoncello, rosemary, cardamom and sparkling wine<br><i>The Gardener Gin, Limoncello, Rosmarin, Kardamom und Sekt</i>                        |     |
| <b>BASIL SMASH TONIC</b>   | 13  |
| Gin Raw Lavender, limão, manjeriçã, xarope de açúcar e tônica 1724<br>Gin Raw Lavender, lemon, basil, sugar syrup and 1724 tonic<br><i>Raw Lavender Gin, Zitronen, Basilikum, Zuckersirup und 1724-Tonic-Wasser</i>            |     |
| <b>CLUBBING CLUB</b>   | 13  |
| Gin Raw, bonanto, limão, xarope de framboesa e hortelã<br>Gin Raw, bonanto, lemon, raspberry syrup and mint<br><i>Raw Gin, Bonanto, Zitronen, Himbeersirup und Minze</i>   |     |
| <b>GINGERITA</b>   | 13  |
| Tequila Curado, triple sec, lima, clara de ovo, calda de agave e gengibre<br>Curado tequila, triple sec, lime, egg white, agave and ginger syrup<br><i>Tequilla Curado, Triple Sec, Limette, Eiweiß, Agave und Ingwersirup</i> |     |
| <b>MOCKTAIL</b>  | 9,5 |
| Versão sem álcool de um dos nossos cocktails<br>Non-alcoholic version of one of our cocktails<br><i>Alkoholfreie Option einer unserer Cocktails</i>  |     |
| <b>GIN RAW</b>   | 15  |
| Laranja e alecrim   Orange and rosemary   <i>Orange und Rosmarin</i>   |     |
| <b>GIN RAW ORANGE BLOSSOM</b>  | 15  |
| Casca de laranja   Orange zest   <i>Orangenschale</i>  |     |
| <b>THE GARDENER GIN</b>  | 14  |
| Laranja e alecrim   Orange and rosemary   <i>Orange und Rosmarin</i>   |     |

# SOFT DRINKS & CERVEJAS

## SOFT DRINKS & CERVEJAS · SODAS, WÄSSER, BIER

|   |       |
|---|-------|
| Refrigerantes & Sumos   Sodas & Juices                            | 3,5   |
| Sumo natural de laranja de Silves   Freshly squeezed orange juice | 5     |
| Água com ou sem gás   Still   Fizzy · 25 CL                       | 2     |
| Água com ou sem gás   Still   Fizzy · 50 CL                       | 3,5   |
| Super Bock Pressão   Draught · 20 CL / 40 CL                      | 2 / 4 |

# VINHOS

WINE · WEIN



## ESPUMANTES · SPARKLING WINE · SEKT

|                              |         |
|------------------------------|---------|
| Soalheiro Rosé · MINHO       | 11 · 55 |
| Kompassus Blanc · BAIRRADA   | 10 · 36 |
| Armani Prosecco DOC · FRIULI | 10 · 36 |

## ROSÉS

|   |         |
|---|---------|
| Carqueijal · DOURO                      | 6 · 28  |
| Arvad · ALGARVE                         | 32      |
| Ktima Gerovassiliou Xinomavro · EPANOMI | 11 · 55 |
| Summertime · PROVENCE                   | 9 · 45  |

## BRANCOS · WHITE WINES · WEISSWEINE

|   |         |
|---|---------|
| Allo Soalheiro · MINHO                    | 7 · 27  |
| Kompassus Blanc · DÃO                     | 6 · 26  |
| Chocapalha Arinto · LISBOA                | 26      |
| Arvad · ALGARVE                           | 7 · 32  |
| Ktima Gerovassiliou Malagousia · EPANOMI  | 12 · 57 |
| Ktima Tselepos Mantinia · PELOPONESE      | 10 · 36 |
| Armani Pinot Grigio Friuli Grave · FRIULI | 32      |

## TINTOS · RED WINES · ROTWEINE

|                                      |         |
|--------------------------------------|---------|
| Quinta de Ceis Colheita · DOURO      | 8 · 38  |
| Casa da Passarella Abanico · DÃO     | 10 · 36 |
| Aventura · ALENTEJO                  | 35      |
| João Clara · ALGARVE                 | 38      |
| Ktima Gerovassiliou Avaton · EPANOMI | 78      |

# CAFETARIA

COFFEES · CAFETERIA

|   |   |
|---|---|
| Expresso   Espresso   Espresso                      | 2 |
| Cappucino   | 3 |
| Latte Machiato                                      | 3 |
| Chás e Infusões   Teas & Infusions   Tee & Aufgüsse | 3 |

# DIPS MEDITERRÂNICOS

MEDITERRANEAN DIPS · MEDITERRANE DIPS

Dip de queijo feta levemente picante com pimentos assados,  
servido com pão pita caseiro e azeitonas  8

Slightly spicy feta cheese dip with and roasted bell peppers,  
served with homemade pita bread and olives

*Leicht pikanter Feta-Käse-Dip und gebratene Paprika,  
hausgemachtes Pita-Brot und Oliven*

Dip de grão-de-bico com tahini e pimentão fumado,  
servido com crudités e pão pita caseiro   7


Chickpea dip with tahini and smoked paprika,  
served with crudité's and homemade pita bread

*Kichererbsen-Dip mit Tahini und geräucherter Paprika  
mit Crudités und hausgemachtem Pita-Brot*

Dip de iogurte com pepino e ervas frescas,  
servido com pão pita caseiro e azeitonas  9

Yoghurt dip with cucumber and fresh herbs,  
served with homemade pita bread and olives

*Joghurt-Gurken-Dip und frische Kräuter  
mit hausgemachtem Pita-Brot und Oliven*

Dips mediterrânicos (3) servidos com pão pita caseiro e azeitonas  11

Mediterranean dips (3) served with homemade pita bread and olives

*Mediterrane-Dips (3) mit hausgemachtem Pita-Brot und Oliven*

Extra pão pita   + 2

Extra pita bread

*Extra-Pita-Brot*




Extra azeitonas   + 3

Extra olives

*Extra-Oliven*

# ENTRADAS

## STARTERS · VORSPEISEN

- Ricotta em massa filo crocante com mel e tomilho  9,5  
Crispy filo pastry wrapped ricotta with honey and thyme  
*Ricotta mit knuspriger Philopaste, Honig und Thymian*
- Mil-folhas de beringela, creme de queijo feta e azeite de ervas  10,5  
Aubergine mille-feuille, feta cheese cream and herb olive oil  
*Mille Feuilles von Aubergine mit Feta-Käsecreme und Kräuteröl*
- Aros de lula crocantes, maionese picante e dip de alho com limão 17,5  
Crispy calamari, spicy mayo and garlic-lemon dip  
*Knusprige Kalamari, pikante Mayonnaise und Knoblauch-Zitronen-Dip*
- Dolmades - folhas de videira recheadas com borrego,  14  
arroz, molho de iogurte e endro  
Dolmades - grape leaves stuffed with lamb,  
rice, yogurt and dill sauce  
*Domaldes - gefüllte Traubenblätter mit Lamm,  
Reis, Joghurt-Dillsauce*
- Rolinhos de queijo de cabra e pastourma com mousse de iogurte 16  
Goat cheese and pastourma rolls with yogurt mousse  
*Ziegenkäseröllchen mit Pastourma und Joghurtmousse*

# SALADAS\*

## SALADS · SALATE

Salada grega com tomate, pepino doce, pimentos, cebola roxa, azeitonas kalamata e queijo feta

Greek salad with tomato, sweet cucumber, bell peppers, red onion, kalamata olives and feta cheese

*Griechischer Salat mit Tomate, süsse Gurke, Paprika, violette Zwiebel, Kalamata-Oliven und Feta-Käse*

  12,5

Salada de melancia com queijo feta, amêndoas e hortelã

Watermelon salad with feta cheese, almonds and mint

*Wassermelonensalat mit Feta-Käse, Mandeln und Minze*

  12,5

Salada de burrata com seleção de tomates, espargos, abacate, azeitonas e pão tostado

Burrata salad with selection of tomatoes, asparagus, kalamata olives and toasted bread

*Burrata-Salat mit verschiedenen Tomatensorten, Spargel, Avocado, Kalamata-Oliven und Toastbrot*

 15,5

Salada com falafel de grão de bico, aipo, citrinos de Silves, amêndoas e vinagrete de limão






Chickpeas falafel salad, celery, citrus from Silves, almonds and lemon vinaigrette

*Kichererbsen-Falafel-Salat, Sellerie, Zitrusfrüchte aus Silves, Mandeln und Zitronen-Vinaigrette*

 12,5

## ORZOS\*

PARA DOIS · FOR TWO · FÜR ZWEI

|   |   |      |
|---|---|------|
| Espetadas de cordeiro<br>Lamb skewers<br><i>Lammspieße</i>  | 2 PAX    | 22   |
| Camarão<br>Shrimps<br><i>Garnelen</i>   | 2 PAX    | 21   |
| Robalo e berbigão<br>Seabass and cockles<br><i>Wolfsbarsch und Herzmuscheln</i>   | 2 PAX    | 36,5 |
| Legumes orgânicos, grão-de-bico,<br>tofu, hortelã e manjeriço<br>BIO vegetables with chickpeas,<br>tofu, mint and basil<br><i>BIO-Gemüse, Kichererbsen,<br/>Tofu, Minze und Basilikum</i> | 2 PAX   | 19   |

\* Massa em forma de arroz feita com farinha de semolina  
Tempo de confeção - aprox. 25 minutos

\* Rice-shaped pasta made from semolina flour  
Cooking time - aprox. 25 minutos

\* Reiszförmige Nudeln aus Grießmehl  
Zubereitungszeit - ca. 25 Minuten





# PRINCIPAIS

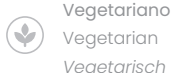
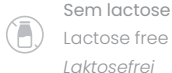
## MAIN COURSES · HAUPTGERICHTE

- Moussaka de novilho e borrego com beringela e batatas** 2 PAX 26  
Beef and lamb moussaka with aubergine and potatoes  
*Rind-Lamm-Moussaka mit Aubergine und Kartoffel*
- Moussaka com beringela, portobello, abóbora e puré de batata** 18  
Aubergine moussaka with portobello, pumpkin and potato puree  
*Auberginen-Moussaka mit Portobello-Pilzen, Kürbis und Kartoffelpüree*
- Filete de robalo grelhado, tomate, alcaparras, limão e batatas assadas** 32  
Grilled seabass fillet, tomato, capers, lemon and roasted potatoes  
*Gegrilltes Wolfsbarschfilet, Tomate, Kapern, Zitrone, und gebratene Kartoffeln*
- Bife da vazia em marinada mediterrânica, tzatziki e batatas crocantes com limão** 31  
Mediterranean marinated beef sirloin, tzatziki and crispy lemon potatoes  
*Rindersteak in mediterraner Marinade, Tzatziki und knusprige Zitronenkartoffeln*
- Costeletas de borrego marinadas com alho, tzatziki, batatas crocantes com limão e alecrim** 24  
Garlic marinated lamb chops, tzatziki, crispy lemon potatoes with rosemary  
*Marinierte Lammkoteletts mit Knoblauch, Tzatziki, knusprige Zitronenkartoffeln mit Rosmarin*
- Souvlaki de frango, pão pita, molho de iogurte, mostarda, lima e pepino** 18  
Chicken souvlaki, pita bread, yogurt sauce, mustard, lime and cucumber  
*Hähnchen-Souvlaki, Pita-Brot, Joghurtsauce, Senf, Limette und Gurke*
- Tabbouleh de bulgur com melancia, puré de couve flor roxa e amendoim** 16,5  
Bulgur tabbouleh with watermelon, purple cauliflower puree and peanuts  
*Bulgur-Tabbouleh mit Wassermelonen, Püree von violetten Blumenkohl und Erdnüssen*

# SOBREMESAS

## DESSERTS · NACHSPEISEN

- Tarte grega de ricotta e mel**  9  
Greek ricotta and honey tart  
*Griechischer Ricotta-Honig-Kuchen*
- Creme de semolina em massa filo com morangos**  9  
Filo pastry wrapped semolina cream with strawberries  
*Semolinacreme in Philopaste mit Erdbeeren*
- Gelado artesanal de iogurte grego finalizado com mel e nozes tostadas**  10,5  
Greek yogurt artisanal ice cream drizzled with honey and toasted walnuts  
*Hausgemachtes, griechisches Joghurteis mit Honig und gerösteten Walnüssen*
- Bougatsa, creme de pasteleiro com tangerina, amêndoas e pistachios tostados**  9  
Bougatsa, pastry cream with tangerine, toasted almonds and pistachio  
*Bougatsa, Gebäckcreme mit Mandarine, geröstete Mandeln und Pistazien*



Preços mencionados em euros (€) com IVA incluído à taxa em vigor. Serviço à sua descrição. Intolerâncias e alergias alimentares - Antes de efetuar o seu pedido de alimentos e bebidas agradecemos que nos comunique se pretende esclarecimentos sobre os nossos ingredientes. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.

Prices quoted in euros (€) with VAT included at the current rate. Service at your discretion. Food intolerances and allergies - Before placing your order for food and drinks, we would like to thank you for let us know if you want clarification on our ingredients. No dish, food product or drink, including the couvert charge, can be charged if it is not requested by the customer or if it is unusable.

Preise sind in Euro (€) inklusive der jeweils gültigen Mehrwertsteuer. Servicegebühr nach eigenem Ermessen. Bitte informieren Sie uns vor Ihrer Bestellung über Lebensmittelunverträglichkeiten und -allergien - und, ob Sie eine Erklärung der jeweiligen Inhaltsstoffe der Speisen wünschen. Speisen und Getränke, einschließlich des Gedecks "Couvert", können nicht in Rechnung gestellt werden, wenn sie nicht vom Kunden angefordert werden oder unbrauchbar sind.