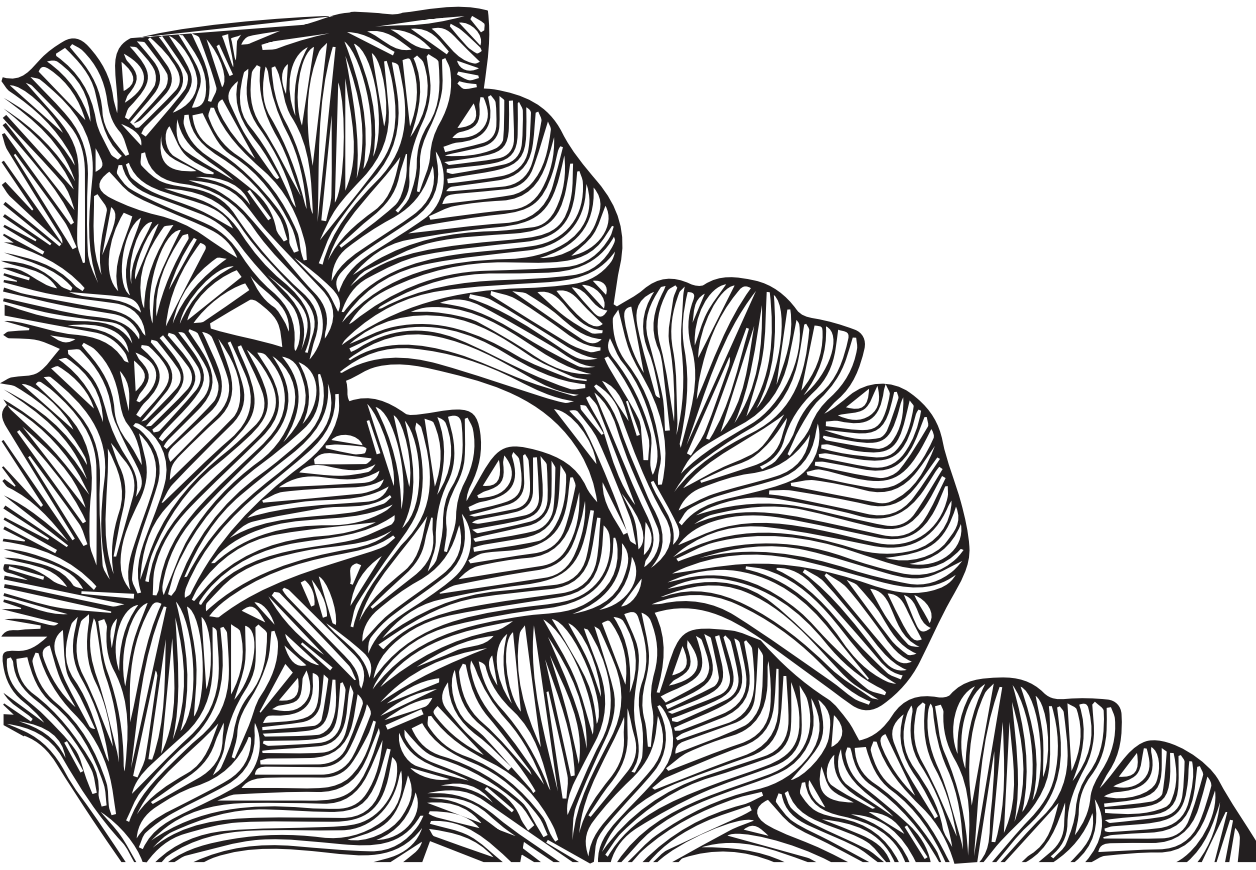




**well**

**“Food is our common ground, a universal experience.”**

by James Beard

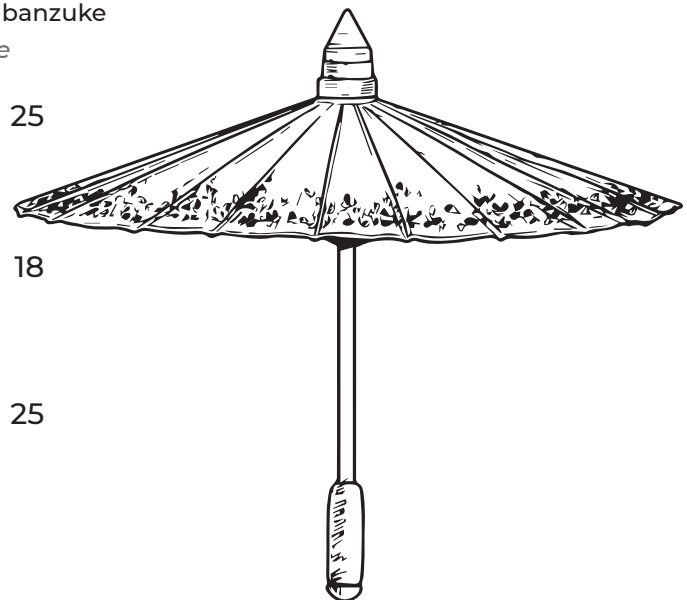


**From the  
Sushi cuisine...**

**by Chef Maikon Maier**

## Entradas Starters

<b>Gyosas 4pcs</b>	12
<b>Ceviche do Chef <i>Chef's Ceviche</i></b>	25
Salmão em cubos, Robalo, cebola roxa, pimentos, coentros, sumo de lima, malagueta, flor de sal, azeite <i>Salmon cubes, Bass, red onion, peppers, coriander, lime juice, chilli pepper, flower of salt, olive oil</i>	
<b>Hotategai</b>	27
Vieiras laminadas, Layu, Ponzu, raspa de Lima, Ikura <i>Laminated Scallops, Layu, Ponzu, lime zest, Ikura</i>	
<b>Shake Tartar</b>	26
Salmão em cubos, mostarda Dijon, cebola roxa, Kizami wasabi, molho especial do chef <i>Salmon cubes, Dijon mustard, red onion, Kizami wsabi, chef's special sauce</i>	
<b>Spicy Cubes</b>	29
Atum em cubos, cebola roxa, malagueta, tomate cherry, coentros, sumo de laranja, Layu, molho do chef <i>Tuna cubes, red onion, chilli pepper, cherry tomato, coriander, orange juice, Layu, chef's special sauce</i>	
<b>Tuna Tataki</b>	29
Atum com especiarias, Sate, azeite braseado com Ponzu, maionese Japonesa, tobiko <i>Tuna with spices, Sate, braised olive oil with Ponzu, Japanese mayo, tobiko</i>	
<b>Wagyu Tataki</b>	36
Wagyu flamejado com azeite de trufa, Ponzu, flor de sal, maionese trufada, alho francês frito <i>Flamed Wagyu with truffle olive oil, Ponzu, flower of salt, truffle mayo, fried leek</i>	
<b>Usuzukuri Trufado <i>Truffled Usuzukuri</i></b>	35
Salmão laminado, Robalo, Atum, Vieira, Ponzu, Layu, cebolinho, Nanbanzuke <i>Salmon slices, Bass, Tuna, Scallop, Ponzu, Layu, chives, Nanbanzuke</i>	
<b>Black Tiger Crispy</b>	25
Camarão Black Tiger envolto em amêndoa, sweet chilli <i>Black Tiger prawn covered with almond, sweet chilli sauce</i>	
<b>Hot Philadelphia 8pcs</b>	18
Rolo crocante com Salmão, tobiko, cream cheese, teriyaki <i>Crispy roll with salmon, tobiko, cream cheese, teriyaki</i>	
<b>Tataki de Enguia <i>Eel Tataki</i></b>	25
Enguia braseada, molho especial do chef <i>Braised Eel, chef 's special sauce</i>	



## Sashimi 5 pcs

**Otoro** 28  
Barriga de Atum  
*Tuna belly*

**Akami** 20  
Atum, kizami  
*Tuna, kizami*

**Shake** 18  
Salmão  
*Salmon*

**Shake miso** 20  
Salmão braseado, miso  
*Braised salmon, miso*

**Hotate** 25  
Vieira  
*Scallop*

**Shiromi** 25  
Peixe branco do dia  
*White fish of the day*

## Hossomaki 6 pcs

**Shake** Salmão *Salmon* 12

**Tekka** Atum *Tuna* 14

**Otoro** Barriga de Atum *Tuna Belly* 16

**Vegan** Pepino *Cucumber* 12

## Niguri 2 pcs

**Otoro** 23  
Barriga de Atum, kizami, cebolinho  
*Tuna belly, kizami, chives*

**Akami** 18  
Atum, kizami  
*Tuna, kizami*

**Suzuki** 18  
Robalo, raspa de lima, tobiko yuzu  
*Bass, lime zest, yuzu tobiko*

**Hotate** 20  
Vieira, raspa de lima, shichimi togarashi  
*Scallop, lime zest, shichimi togarashi*

**Scarlet** 30  
Carabineiro, azeite de trufa negra, caviar, flor de sal  
*Carabinero red shrimp, black truffle oil, caviar, flower of salt*

**All Niguiris 10 pcs** 100



## Uramaki 4 pcs

<b>California</b>	14
Salmão, camarão, abacate, pepino, tobiko <i>Salmon, shrimp, avocado, cucumber, tobiko</i>	
<b>Ebi fry</b>	17
Tempura de Camarão, maionese Japonesa, abacate envolvido com Salmão braseado e molho miso <i>Shrimp tempura, Japanese mayo, avocado wrapped with braised Salmon and miso sauce</i>	
<b>Futomaki</b>	17
Salmão, Atum, cebolinho, tempura de Caranguejo de Casca Mole, tobiko, maionese Japonesa, tamago <i>Salmon, Tuna, chives, Soft Shell Crab tempura, tobiko, Japanese mayo, tamago</i>	
<b>Spicy Tuna</b>	19
Atum picante, maionese Japonesa, cebolinho, tobiko <i>Spicy Tuna, Japanese mayo, chives, tobiko</i>	
<b>Soft Shell</b>	19
Tempura de Caranguejo de Casca Mole, maionese japonesa, Salmão, alho francês, tobiko preto <i>Soft Shell Crab tempura, japanese mayo, Salmon, leek, black tobiko</i>	

## Gunkan 2 pcs

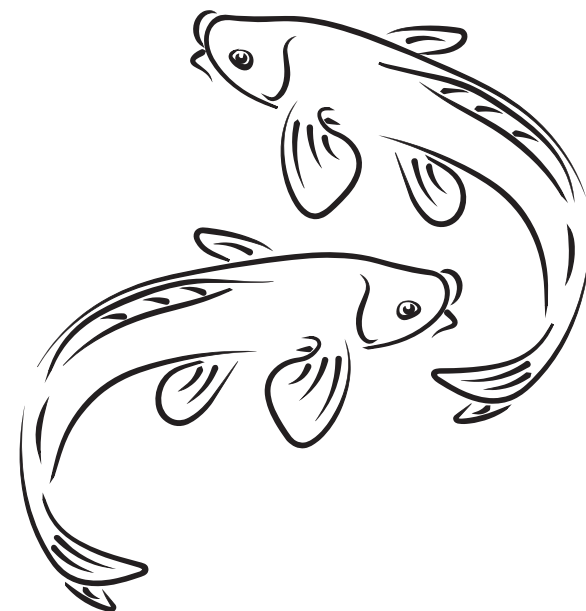
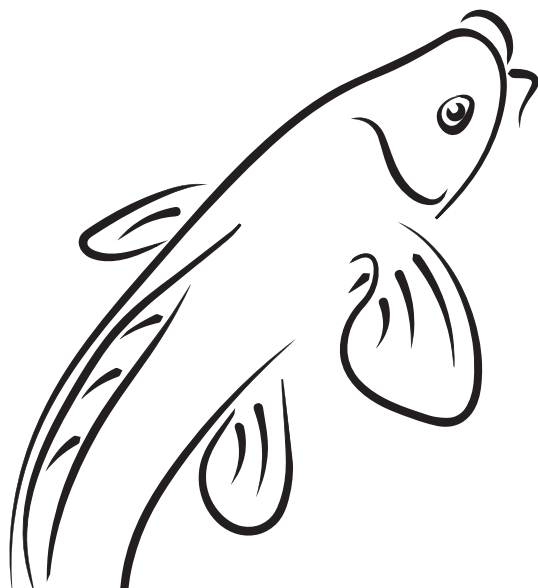
<b>Otoro</b>	28
Barriga de Atum, kizami, caviar, flocos de ouro <i>Tuna Belly, kizami, caviar, gold leaf flakes</i>	
<b>Shake</b>	23
Salmão, Ikura, cebolinho <i>Salmon, Ikura, chives</i>	
<b>King Crab</b>	32
Robalo, Caranguejo Real, tobiko, cebolinho, molho do chef <i>Bass, King Crab, tobiko, chives, chef's special sauce</i>	
<b>Wagyu</b>	34
Wagyu, Foie Gras, cebola confitada, flor de sal <i>Wagyu, Foie Gras, candied onion, flower of salt</i>	
<b>All Gunkans 8pcs</b>	106

## Combo Experience Sushi & Sashimi

 <b>Single</b> 16 peças <i>16 pieces</i>	45
 <b>Couple</b> 32 peças <i>32 pieces</i>	89
<b>Vegan Chef's Freestyle</b> 12 peças <i>12 pieces</i>	40
<b>Sublime</b> <b>1 peça</b> <i>1 piece</i> Criação Surpresa do Chef <i>Chef's creation</i>	35
<b>Sashimi Freestyle</b> 25 peças sashimi <i>25 sashimi pieces</i>	77

### Extras

Wasabi natural <i>Fresh Wasabi</i>	4
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**From the  
traditional cuisine...**

**by Chef João Chaveiro**

## Entradas Starters

<b>Gaspacho</b>	10
Grisini e Brunesa de vegetais <i>Grisini and Brunoise veggies</i>	
<b>Vieiras à Chef</b>	22
Vieiras coradas c/ puré de pastinaca e Edamame <i>Seared Scallops, parsnip and Edamame puree</i>	
<b>Tataki do Chef</b> <i>Chef's Tataki</i>	24
Tataki do chef regado com dashi de shiitake, kombu, trufa <i>Chef's Tataki drizzled with shiitake, kombu, truffle dashi</i>	
<b>BAO BOM</b>	21
Bao de Tempura de Camarão, Sweet Chilli <i>Shrimp Tempura Bao, Sweet Chilli</i>	
<b>Asian Beef Tartar</b>	22
Beef, coentros, soja, sesámo, chilli <i>Beef, coriander, soy, sesame, chilli</i>	
<b>5 Jotas (80g)</b>	29
Presunto Pata Negra <i>Spanish "Pata negra" Prosciutto</i>	
<b>Ostras ao Natural</b> 6 uni	30
<i>Oysters 6 pcs</i>	


## Carnes Premium Premium Meat

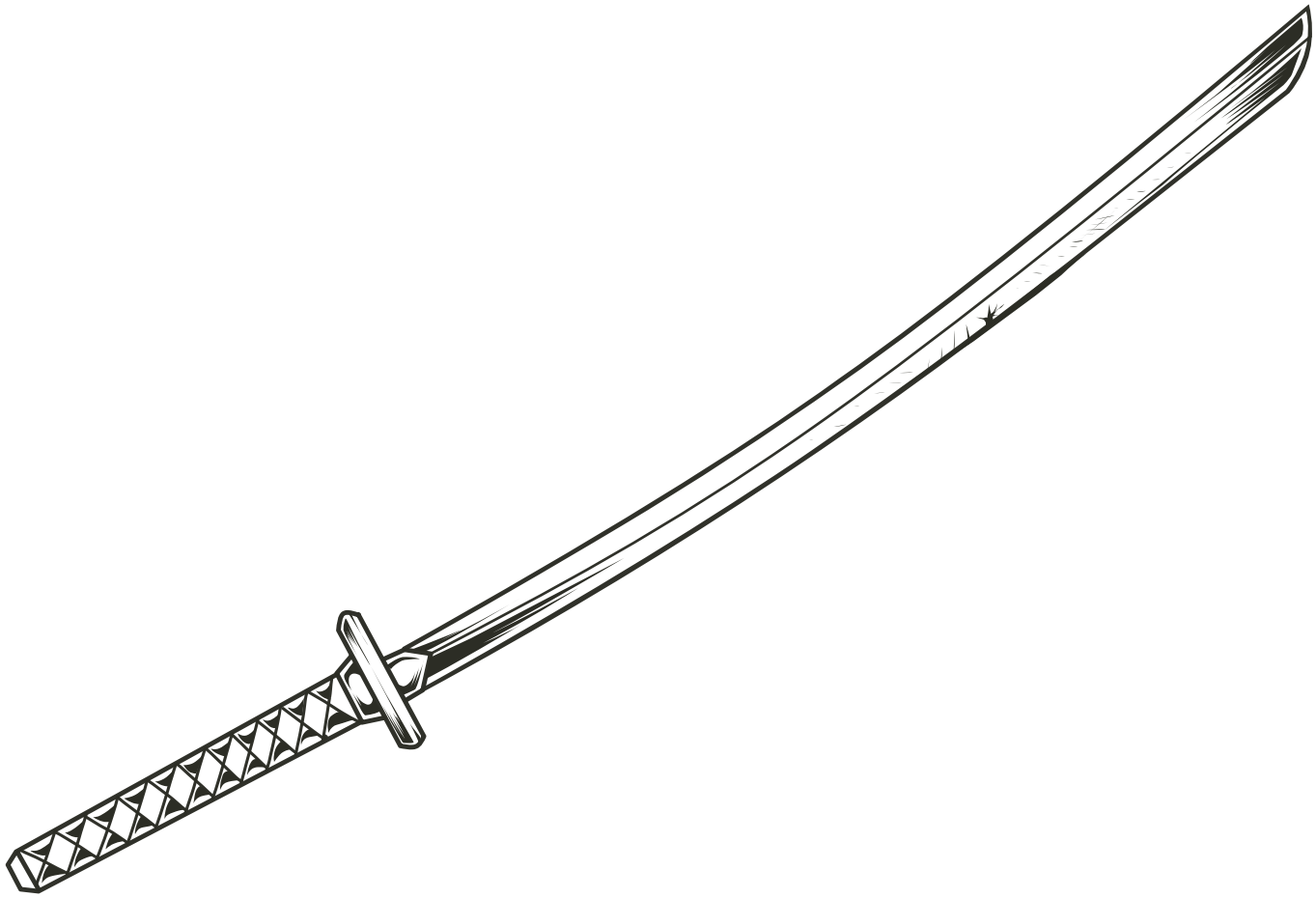
<b>Entrecôte</b> 🇺🇾	46
300gr	
 <b>Golden Entrecôte</b>	71
300gr Coberto em folha de Ouro <i>Covered in Gold leaf</i>	
<b>Flat Iron</b> 🇺🇾	35
250gr	
 <b>Golden Flat Iron</b>	60
250gr Coberto em folha de Ouro <i>Covered in Gold leaf</i>	

## Pratos Principais Main Course

<b>Bochechas de Porco Preto c/ puré trufado</b> <i>Pork cheeks with truffle puree</i>	35
<b>Risotto de Carabineiro e lima</b> <i>Carabinero red shrimp and lime risotto</i>	40
<b>Bacalhau c/ Espargo Branco e Vierge</b> <i>Fresh Cod in a Scallop sauce with white asparagus and fresh flavors</i>	35

## Sobremesas Dessert

<b>Piñacolada</b> Ananás grelhado, crumble de dois chocolates, gelado de coco, amêndoas <i>Grilled pineapple, two chocolates crumble, coconut sorbet, almonds</i>	13
<b>The Brownie</b> Brownie com texturas de chocolate e caramelo <i>Brownie with chocolate textures and caramel</i>	12
<b>Summer passion</b> Cheesecake de Maracujá <i>Passion Fruit cheesecake</i>	10
<b>Banoffee</b>	10
 <b>Pijaminha</b> <i>The little pijamas</i>	48



# Beverage selection

# The perfect start...

## Aquele Gin tónico perfeito That perfect Gin&tonic

Monkey 47	17
Adamus	16
Hendricks	15
Nordés	15
Martin Millers	14



## Os nossos cocktails recomendados Our recommended cocktails

<b>Sakerinha</b>	15
Sake, lima, açúcar <i>Sake, lime, sugar</i>	
<b>Mai Thai</b>	15
Licor Orgeat, sumo lima, licor Orange Curaçao, rum branco, rum escuro, rum envelhecido <i>Orgeat, lime juice, Orange Curaçao, white rum, dark rum, aged rum</i>	
<b>The Sea in Bali</b>	15
Sabores asiáticos, sumo laranja, 100% Tequila Blue Agave <i>Asian flavours, orange juice, 100% Blue Agave Tequilla</i>	
<b>Critical Mojito Maracujá</b>	15
Rum Jamaicano Appleton, lima, menta, açúcar, água gaseificada, Maracujá <i>Jamaican Rum Appleton, lime, mint, sugar, fizzy water, Passion fruit</i>	
<b>Haraquiri</b>	15
Gin, xarope de lemongrass, xarope gengibre, lima, wasabi <i>Gin, lemongrass syrup, ginger syrup, lime, wasabi</i>	

# Champagne



	Flute	0,75L	1,5L	3L	6L	9L	12L
Moët & Chandon Impérial	20	100	220	550	1600	3250	5000
Moët & Chandon Nectar Impérial		115					
Veuve Clicquot Yellow Label		120	260	600			
Veuve Clicquot La Grande Dame		250					
Dom Pérignon Vintage		270	665				
Dom Pérignon Vintage Luminous		300	695				
Krug Grand Cuvée		350					

## Rosé

Moët & Chandon Impérial Rosé	120	250					
Moët & Chandon NIR	140	290	770				
Veuve Clicquot Rosé	140	290					
Dom Pérignon Rosé	450						
Dom Pérignon Rosé Luminous	455						
Krug Rosé	550						

## On Ice

acompanhado com fruta  
with fruit

Moët & Chandon Ice Impérial	140	290					
Moët & Chandon Ice Impérial Rosé	145	300					
Veuve Clicquot RICH	150						
Veuve Clicquot RICH Rosé	155						



# Vinho Wine

## Brânco White



<b>Pêra-Manca Alentejo</b> Antão Vaz, Arinto	150
<b>Casas Altas - Riesling Beira Interior</b> Riesling	59
<b>Dona Sancha Dão</b> Malvasia Fina, Encruzado, Bical, Cerceal	55
<b>Villa Nogueira Lisboa</b> Arinto, Sauvignon Blanc, Chardonnay	43
<b>Freixo Sauvignon Blanc Alentejo</b> Sauvignon Blanc	42
<b>Freixo Chardonnay Alentejo</b> Chardonnay	42
<b>Boina Douro</b> Códega do Larinho, Viosinho, Siria, Rabigato	41
<b>Quinta do Paral Alentejo</b> Antão Vaz, Verdelho, Vermentino, Viognier	40
<b>Barranco Longo "Grande Escolha" Algarve</b> Arinto, Chardonnay, Encruzado	34
<b>Quinta dos Castelares "Bio" Douro</b> Códega do Larinho, Rabigato, Gouveio	32
<b>Well Alentejo</b> Antão Vaz, Arinto	8 25



## Verde Green

<b>Quinta D' Amares Minho</b> Alvarinho	35
<b>Quinta de São Gião Minho</b> Loureiro, Arinto, Trajadura	25

## Rosé

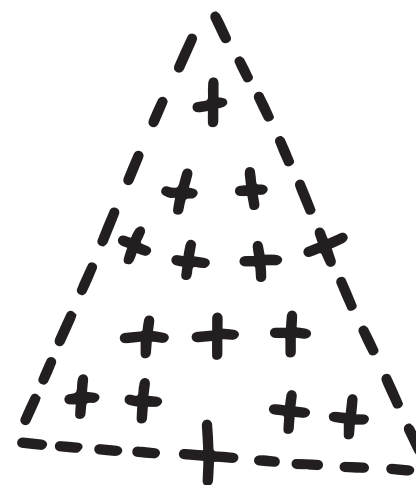


<b>Chateau Saint Maur “Clos Capellune” France - Provence</b> Cinsault, Grenache, Syrah	145		
<b>Chateau Saint Maur “L’Excellence” France - Provence</b> Cinsault, Grenache, Syrah, Rolle	95	195	400
<b>Quinta dos Castelares Douro</b> Pinot Noir	45		
<b>QMF Blush Bairrada</b> Baga, Touriga Nacional	34		
<b>Barranco Longo Algarve</b> Aragonez, Touriga Nacional	34		
<b>Well Alentejo</b> Aragonez, Touriga Nacional	8	25	



## Tinto Red

<b>Herdade do Freixo Reserva Alentejo</b> Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet	65
<b>Página Lisboa</b> Pinot Noir	58
<b>Quinta do Paral Alentejo</b> Touriga Nacional, Touriga Franca, Petit Verdot, Petit Syrah	40
<b>Barranco Longo “Private Selection” Algarve</b> Aragonez, Alicante Bouschet	34
<b>Quinta dos Castelares “Bio” Douro</b> Tinta Roriz, Touriga Nacional, Touriga Franca	32
<b>Well Alentejo</b> Aragonez, Trincadeira, Touriga Nacional	8



## Sangria






<b>Branca</b> <i>White</i>	30
<b>Tinta</b> <i>Red</i>	30
<b>Maracujá</b> <i>Passion Fruit</i>	35
<b>Frutos Vermelhos</b> <i>Red Fruits</i>	35
<b>Moët &amp; Chandon</b>	100



Preços em euros (€). Prices in euros (€)  
IVA incluído. VAT included.



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