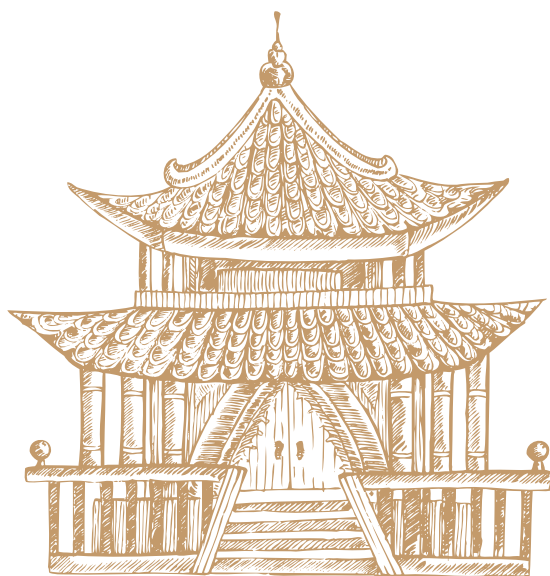


Welcome to Well! Bem-vindo ao Well!

Mariana Gomez, Waiter



Find out more about our events calendar:
Descubra mais sobre o nosso calendário de eventos:



Beverage Selection

Champagne

Blanc

	 MINI 0,20	 0,75L	 1,5L	 3L	 6L	 9L	 12L
Moët & Chandon Impérial	37	130	260	610	1600	3250	5000
Moët & Chandon Nectar Impérial		140					
Moët & Chandon Grand Vintage		165					
Moët & Chandon Golden Light Up Luminous			280				
Veuve Clicquot Yellow Label		140	280	670			
Veuve Clicquot Yellow Extra Brut Old		190					
Veuve Clicquot Vintage		190					
Veuve Clicquot La Grande Dame		350					
Dom Pérignon Vintage		400	900	3600	7200		
Dom Pérignon Vintage Luminous		430	990				
Dom Pérignon P2	sob consulta	on request					
Dom Pérignon P3	sob consulta	on request					
Krug Grand Cuvée		440	880				
Armand De Brignac Brut Gold		500	1000	4200	10500		
Armand De Brignac Demi Sec		620					
Armand De Brignac Blanc de Blancs		1150					
Armand De Brignac Blanc des Noirs	sob consulta	on request					

On Ice

acompanhado com fruta
served with fruit

Moët & Chandon Ice Impérial	160	320	800
Moët & Chandon Ice Impérial Rosé	165	330	
Veuve Clicquot RICH	170	340	
Veuve Clicquot RICH Rosé	175		

Rosé

	 MINI 0,20	 0,75L	 1,5L	 3L	 6L
Moët & Chandon Impérial Rosé	39	150	300		
Moët & Chandon NIR		190	380	930	1860
Moët & Chandon Grand Vintage Rosé		190			
Veuve Clicquot Rosé		160	320		
Veuve Clicquot Vintage Rosé		210			
Veuve Clicquot Grande Dame Rosé		480			
Dom Pérignon Rosé		690			
Dom Pérignon Rosé Luminous		725			
Dom Pérignon Rosé P2		2100			
Krug Rosé		650			
Armand De Brignac Rosé		735	1470		

Packs and Rituals

3 Moët & Chandon NIR	520	1040	2595	5190
6 Moët & Chandon NIR	1040	2080	5190	10380
3 Moët & Chandon Golden Light Up Luminous		800		
6 Moët & Chandon Golden Light Up Luminous		1600		
3 Dom Pérignon Luminous	1200	2200		
6 Dom Pérignon Luminous	2400	4400		
3 Armand De Brignac Brut Gold	1400	2800	11700	29250
1 Moët & Chandon NIR + 1 Belvedere Pure Luminous	360	720	1529,5	3230
1 Moët & Chandon Golden Light Up Luminous		625		
+ 1 Vodka Belvedere Pure Luminous 1,75L				
3 Moët & Chandon NIR + 3 Vodka Belvedere Pure Luminous	1080	2160	4590	
3 Belvedere Pure	570	1140	2020	4560
6 Belvedere Pure	1140	2280	4040	9120
6 Rock Angel	370	770	1625	

Cocktails

+ criações de autor
author's creations

Charlie's Mojito

Bacardí Añejo Cuatro, lima, menta, açúcar, água
c/ gás

Bacardí Añejo Cuatro, lime, mint, sugar, sparkling water

Premier Negroni

Gin, Martini Riserva Rubino, Martini Bitter
Gin, Martini Riserva Rubino, Martini Bitter

"My" Thai

Bacardí Carta Blanca, Bacardí Añejo Cuatro,
Triple Sec, xarope de amêndoa, lima
*Bacardí Carta Blanca, Bacardí Añejo Cuatro,
Triple Sec, almond syrup, lime*

Sir Richard

Bombay Sapphire, xarope de tangerina, lima,
gingibre
Bombay Sapphire, tangerine syrup, lime, ginger

Piá Mule *Chef's recommendation*

Grey Goose, ginger beer, lima, xarope de gengibre,
espuma de gengibre
*Grey Goose, ginger beer, lime, ginger syrup,
ginger foam*

London Mule

Gin, lima, xarope citronela, ginger ale, espuma de
gingibre
*Gin, lime, lemon grass syrup, ginger ale, ginger
foam*

Mexican Mule

Cazadores Blanco tequila, lima, xarope de gengibre,
ginger beer, espuma de gengibre
*Cazadores Blanco tequila, lime, ginger syrup,
ginger beer, ginger foam*

18

Pirate Mule

Bacardí Añejo Cuatro, ginger beer, lima, espuma
de gengibre, xarope de gengibre
*Bacardí Añejo Cuatro, ginger beer, lime, ginger
foam, ginger syrup*

18

18

Fire Mule

Apple Fire, lima, xarope de gengibre, ginger beer,
espuma de gengibre
*Apple Fire, lime, ginger syrup, ginger beer, ginger
foam*

18

18

Sake Cooler

Sake, lima, hortelã, xarope de fruta
(morango, maracujá ou tutti frutti)
*Sake, lime, mint, your choice of fruit syrup
(strawberry, passion fruit or tutti frutti)*

18

18

18

18

18



+ cocktails clássicos classic cocktails

Mojito

Bacardí Carta Blanca, lima, hortelã, açúcar, água
c/ gás, Angostura bitter

Bacardí Carta Blanca, lime, mint, sugar, sparkling water, Angostura bitter

Caipirinha

Leblon, lima, açúcar

Leblon, lime, sugar

Daiquiri - Lima / Morango / Maracujá

Lime / Strawberry / Passion fruit

Bacardí Carta Blanca, lima, açúcar

Bacardí Carta Blanca, lime, sugar

Margarita

Cazadores Blanco tequila, Triple Sec, lima

Cazadores Blanco tequila, Triple Sec, lime

Long Island

Bombay Sapphire, 42 Below, Bacardí Carta Blanca, Triple Sec, Cazadores Blanco tequila, lima, coca-cola, xarope de açúcar

Bombay Sapphire, 42 Below, Bacardí Carta Blanca, Triple Sec, Cazadores Blanco tequila, lime, coca-cola, sugar syrup

16

Sex On the Beach

42 Below, sumo laranja, licor de pêssego, grenadine

42 Below, orange juice, peach schnapps, grenadine

16

16

Porn Star Martini

42 Below, maracujá, lima, Licor Passoa, clara de ovo

42 Below, passion fruit, lime, Passoa Liqueur, egg white

16

16

Piña Colada

Bacardí Carta Blanca, ananás, coco

Bacardí Carta Blanca, pineapple, coconut

16

16

Espresso Martini

42 Below, licor de café, café expresso

42 Below, coffee liqueur, coffee

16

16

Paloma

Patron Silver, sumo de limão, polpa de toranja, água c/ gás

Patron Silver, lemon juice, grapefruit pulp, sparkling water

16

Cosmopolitan

42 Below, xarope cranberry, Triple Sec, lima

42 Below, cranberry syrup, Triple Sec, lime

16

Gin Tropical

RedBull Tropical, Bombay Sapphire

16



Wine

Branco White

ADEGAMÃE Dory Lisboa
Viosinho, Alvarinho, Arinto, Sauvignon Blanc

ADEGAMÃE - “Bio” Lisboa
Viosinho, Alvarinho, Arinto, Fernão Pires

ADEGAMÃE Sauvignon Blanc Lisboa
Gouveio, Moscatel Galego, Rabigato

Félix Rocha Chardonnay Lisboa
Chardonnay

Boina Douro
Códaga do Larinho, Viosinho, Siria, Rabigato

Vale do Ruivo - Vinhas Velhas Beira Interior
Arinto, Fonte Cal, Síría

ADEGAMÃE Riesling Lisboa
Riesling

Monte da Peceguina Alentejo
Antão Vaz, Arinto, Encruzado, Viosinho

Villa Nogueira Obidos
Arinto, Sauvignon Blanc, Chardonnay

Dona Sancha Dão
Malvasia Fina, Encruzado, Bical, Cerceal

Quinta da Falorca Dão
Encruzado

Pêra-Manca Alentejo
Antão Vaz, Arinto

Verde Green

Quinta de São Gião Minho
Alvarinho

Casa Santa Eulália Minho
Alvarinho

				
copo glass	0,75L	1,5L	3L	6L

12 36

42

46

46

46

47

49

49

49

49

59

99

36

42

Tinto Red

ADEGAMÃE Dory **Lisboa**

Touriga Nacional, Syrah, Pinot Noir, Aragonez

Quinta dos Castelares “Bio” **Douro**

Tinta Roriz, Touriga Nacional, Touriga Franca

Quinta de São Cristóvão **Lisboa**

Syrah, Merlot, Touriga Franca, Alicante Bouschet

Monte da Peceguina **Alentejo**

Aragonês, Alicante Bouschet, Touriga Nacional, Touriga Franca, Syrah, Cabernet Sauvignon

Mafarrico **Douro**

Tinta Roriz, Rufete, Tinto Cão, Touriga Franca, Tinta Amarela, Tinta Branca, Tinta Barroca

ADEGAMÃE Cabernet Sauvignon **Lisboa**

Cabernet Sauvignon

Herdade do Freixo Reserva **Alentejo**

Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet

Félix Rocha DOC 2011 Premium **Lisboa**

Touriga Nacional, Syrah, Touriga Franca, Alicante Bouschet


copo
glass

12



0,75L

36



1,5L



3L



6L

36

42

49

54

56

69

98

Rosé

ADEGAMÃE Dory **Lisboa**

Touriga Nacional, Pinot Noir

QMF Blush **Bairrada**

Baga, Touriga Nacional

ADEGAMÃE Pinot Noir **Lisboa**

Pinot Noir

Chateau Saint-Maur “L’Excellence” **Provence**

Cinsault, Grenache, Syrah, Rolle

Whispering Angel **Provence**

Grenache, Rolle, Cinsault, Syrah, Tibouren

Rock Angel **Provence**

Grenache, Rolle, Cinsault

Garrus **Provence**

Grenache, Role, Syrah, Tibouren, Cinsault, Mourvèdre

12

36

40

44

65

130

280

560

55

125

275

540

65

135

285

130

270

Sangria

Branca/ Tinta/ Rosé	42
<i>White/ Red/ Rosé</i>	
Maracujá & Espumante <i>Chef's recommendation</i>	48
<i>Passion fruit & Sparkling wine</i>	
Frutos Vermelhos & Espumante	48
<i>Red fruits & Sparkling Wine</i>	
Moët & Chandon	140
<i>Frutos vermelhos ou maracujá</i>	
<i>Red fruits or passion fruit</i>	
Belvedere Pure	200
e Moët & Chandon Ice Impérial	

Cerveja Beer

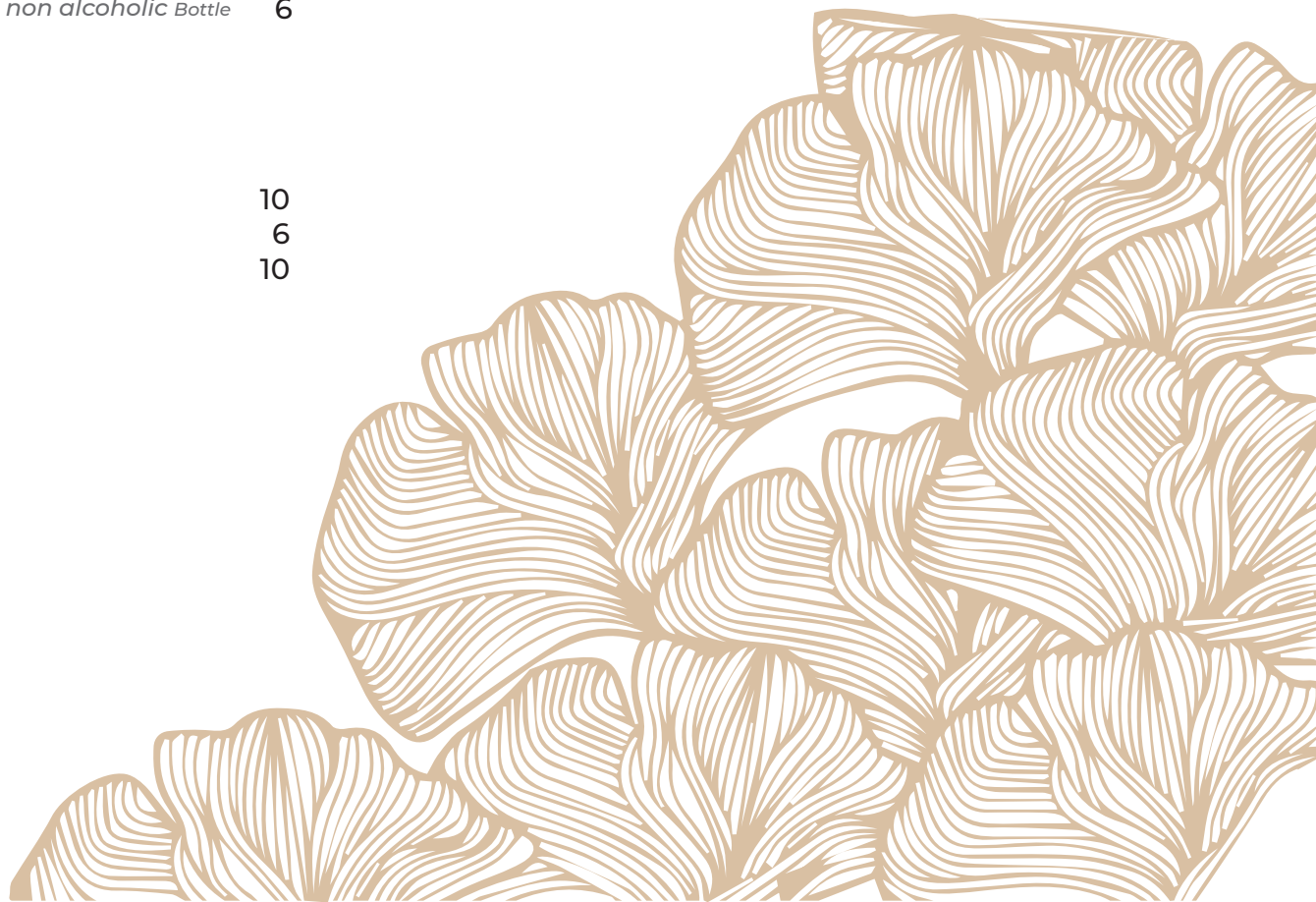
Imperial Carlsberg <i>Small, draught</i>	6
Caneca Carlsberg <i>Pint, draught</i>	10
Super Bock 33cl garrafa <i>Bottle</i>	6
Guinness Stout 35 cl lata <i>Can</i>	7
Corona 35cl garrafa <i>Bottle</i>	7
Stella Artois 33cl garrafa <i>Bottle</i>	7
Franziskaner 50cl garrafa <i>Bottle</i>	7,5
Cerveja s/ Álcool 33cl garrafa <i>non alcoholic Bottle</i>	6

Sidra Cider

Magners	10
Somersby pequena <i>regular</i>	6
Somersby grande <i>large</i>	10

Espirituosas Spirits

Vodka	Grey Goose	16
	Belvedere	16
	Fabergé Imperial Collection Egg Weiß	34
Rum	Bacardí Añejo Cuatro	16
	Santa Teresa 1796	20
Tequila	Patrón Silver	16
	Patrón Reposado	22
	Patrón Añejo	25
	Dead Man´s Fingers Strawberry (Shot)	8
Extra on the glass	Redbull	3
	Redbull Tropical	3



Whisky

Dewars 12 Years	16
Dewars 15 Years	22
Dewars 21 Years	45
Aberfeldy 12 Years	25
James Martin´s 32	60
William Lawson's	14
Jack Daniel's	14
Bushmills	14

Gin

Bombay Sapphire	16
Oxley	17
Bulldog	17
Hendricks	17
Nordés	17
G' Vine	17
Adamus	18
Monkey 47	20

Spritz

Martini Fiero Spritz	16
St Germain	18
Aperol Spritz	16

Serviço de Garrafas Espirituosas Spirit and Bottle Service



Vodka

	0,70L	1,5L	3L	4,5L	6L
Grey Goose	200	400		1100	1600
Original / La Poire / Le Citron / L'Orange					
Grey Goose Altius	380	550			
Belvedere Pure	200	400			
Belvedere Pure Luminous	210	410	710		1600
Belvedere 10	500				

Gin

Bombay Sapphire	200
Oxley	230
Monkey 47	270
Adamus	240
Hendricks	230
Nordés	230
G' Vine	230

Tequila

Patrón Silver	220
Patrón Reposado	270
Patrón El Cielo	500
Gran Patrón Platinum	600
Gran Patrón Burdeos	950
Volcan de mi Tierra Blanco Naked	200
Volcan de mi Tierra X.A.	500

Rum

Bacardí Añejo Cuatro	200
Bacardí Spiced	200
Bacardí Reserva Ocho	250

Whisky

Dewars 12 Years	200
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Mocktails

San Francisco	12
Martini Vibrante, sumo de laranja, sumo de limão, sumo de ananás, grenadine	
<i>Martini Vibrante, orange juice, lemon juice, pineapple juice, grenadine</i>	
Caipikid	12
Lima, açúcar, água c/ gás	
<i>Lime, sugar, sparkling water</i>	
Virgin Piña Colada	12
Martini Floreale, ananás, coco	
<i>Martini Floreale, pineapple, coconut</i>	

Sumos Naturais Fresh Juices

Laranja	9
<i>Orange</i>	
Limão e hortelã	9
<i>Lemon and mint</i>	
Ananás e hortelã	9
<i>Pineapple and mint</i>	
Maçã	9
<i>Apple</i>	

Smoothies

Energy Shot	12
Morango, banana	
<i>Strawberry, banana</i>	
Jungle Way	12
Açaí, morango, mirtilo, manga	
<i>Açaí, strawberry, blueberry, mango</i>	
Morning	12
Abacate, maçã, pêra, kiwi, hortelã	
<i>Avocado, apple, pear, kiwi, mint</i>	
Exotic Passion	12
Cenoura, ananás, papaia, maracujá	
<i>Carrot, pineapple, papaya, passion fruit</i>	
Iced Coffee	12

Licores, Vermutes e Aguardentes Liqueurs, Vermouth & Brandys

St Germain	16
Rémy Martin Louis XIII	350
Rémy Martin VSOP	16
Port Wine 10 YO	12
CRF	12
Baileys	10
Martini Riserva Rubino / Ambrato / Bitter	10
Licor Beirão	10
Amen (licor de amêndoa)	10
Moscatel de Setúbal	10

Cafetaria Coffee & Refreshments

Expresso Espresso	5
Descafeinado Decaffeinated	5
Americano	5,5
Latte	6
Cappuccino	6
Chá Tea	4,5
Água 37,5cl Still water	4
Água 75cl Still water	7
Água das Pedras 25cl Sparkling water	4
Água das Pedras Limão 25cl Sparkling water	4,5
Água c/ gás San Pellegrino 75cl Sparkling water	8
Ginger Ale	6
Fever Tree Tonic water	5
Refrigerantes Soft drinks	7
Coca-Cola/ Coca-Cola Zero/ Sprite/ Fanta/ Nestea	
Redbull	7
Redbull Tropical	7

Flavours of the East

Oriental Harmony

Gyosas 4pcs

Frango

Chicken

15

Ceviche

Salmão em cubos, robalo, cebola roxa, pimentos, coentros, sumo de lima, malagueta, flor de sal, azeite acompanhado c/ batata doce crocante e pasta de abacate

Salmon cubes, seabass, red onion, peppers, coriander, lime juice, chilli pepper, flower of salt, olive oil, served with sweet potato and avocado paste

29,5

Tuna Tataki *Chef's recommendation*

Atum com especiarias, sate, azeite com ponzu, maionese japonesa, tobiko

Tuna with spices, sate, olive oil with ponzu, japanese mayo, tobiko

34

Usuzukuri Trufado *Truffled Usuzukuri* 39,5

Salmão laminado, robalo, atum, ponzu, layu, cebolinho, azeite trufado, ikura

Salmon slices, seabass, tuna, ponzu, layu, chives, truffle olive oil, ikura

39,5

Black Tiger Crispy

Camarão Black Tiger envolto em amêndoa, sweet chilli, servido com hóstia de camarão

Black Tiger prawns covered with almond, sweet chilli sauce, served with prawn cracker

30

Hot Philadelphia 8pcs

Rolo crocante com salmão, tobiko, cream cheese, teriyaki

Crispy roll with salmon, tobiko, cream cheese, teriyaki

22

Tiradinho de salmão c/ espuma de maracujá

Salmon strip with passion fruit foam

28

Tiradinho de lírio c/ kimchi, raspa de lima e ovas de yuzu *Chef's recommendation*

White fish strip with kimchi, lime zest and yuzu roe

32

Oyster Shot

Ostra c/ molho ponzo especial e raspa de lima

Oyster with special ponzo sauce and lime zest

9

Pani Bomb *Chef's recommendation*

Pani puri com manga, peixe branco, ovas de yuzu, maionese de kimchi

Pani puri with mango, white fish, yuzu roe, kimchi mayonnaise

9

Salmon Tartar

Salmão em cubos, molho ponzo especial, lima, flor de sal, kimchi, kizami, pasta de abacate, ovas tobiko, ovo de codorniz

Salmon cubes, special ponzo sauce, lime, flower of salt, kimchi, kizami, avocado paste, tobiko roe, quail egg

34

Tuna Tartar

Tártaro de atum c/ pasta de abacate, ovo de codorniz, kimchi

Tuna tartar with avocado paste, quail egg, kimchi

36

Temaki do chef *Chef's Temaki*

22

Sashimi 5 pcs

Otoro 🌱🍣🐟

Barriga de Atum
Tuna belly

29,5

Akami 🌱🍣🐟

Atum, kizami
Tuna, kizami

22

Shake 🌱🍣🐟

Salmão
Salmon

19,5

Shiromi 🌱🍣🐟

Peixe branco do dia
White fish of the day

25

Sashimi freestyle 🌱

25 peças 25 pieces

89

Hossomaki 6 pcs

Otoro 🌱🍣🐟

Barriga de Atum
Tuna belly

19

Sake 🌱🍣🐟

Salmão
Salmon

15

Tekka 🌱🍣🐟

Atum
Tuna

17

Vegan 🌱🌱

Pepino
Cucumber

14

Vegan Experience

Chef's freestyle 🌱

12 peças 12 pieces

42

Niguri 2 pcs

Sake 🌱🍣🐟

Salmão, ikura
Salmon, ikura

16

Otoro 🌱🍣🐟

Barriga de atum, kizami, cebolinho
Tuna belly, kizami, chives

23

Akami 🌱🍣🐟

Atum, kizami
Tuna, kizami

18

Suzuki 🌱🍣🐟

Robalo, raspa de lima, tobiko yuzu
Seabass, lime zest, yuzu tobiko

18

Scarlet 🌱🍣🐟

Carabineiro, azeite de trufa negra, ovas de arenque, flor de sal
Carabinero red prawn, black truffle oil, herring roe, flower of salt

30

Carapau 🌱🍣🐟 *Chef's recommendation*

Horse mackerel

18

Cavala 🌱🍣🐟 *Chef's recommendation*

Mackerel

18

Sardinha 🌱🍣🐟 *Chef's recommendation*

Sardine

18

Suna 🌱🍣🐟

Atum c/ chimichuri e ovo de codorniz
Tuna with chimichuri and quail egg

22



Uramaki 4 pcs

California 🌾👤🐟🥒

Salmão, camarão, abacate, pepino, tobiko
Salmon, prawn, avocado, cucumber, tobiko

Ebi Fry 🌾👤👤🐟🥒

Tempura de camarão, maionese japonesa, abacate envolvido com salmão braseado e molho miso
Prawn tempura, japanese mayo, avocado wrapped with braised salmon and miso sauce

Volcano 🌾👤👤🐟🔥

Sarrajão picante, maionese japonesa, cebolinho, tobiko e espargos
Spicy atlantic bonito, Japanese mayo, chives, tobiko and asparagus

Gunkan 2 pcs

Sake 🌾👤🐟

Salmão, Ikura, cebolinho
Salmon, Ikura, chives

Kokkuro 🌾👤👤🐟

Berbigão
Cockles

Golden 🌾👤👤🐟

Ostra c/ molho do chef e raspa de lima
Oyster with chef's sauce and lime zest

Gamba da costa 🌾👤👤🐟

Portuguese coastal prawn

Samurai 🌾👤👤🐟🔥

Atum picado c/ kimchi e pepino
Minced tuna with kimchi and cucumber

18 Chimi Chimi 🌾👤👤🐟 *Chef's recommendation* 21

Camarão tempura, espargos grelhados envolvidos com atum braseado e molho chimichurri
Tempura prawn, grilled asparagus tossed with braised tuna and chimichurri sauce

21 Black Dragon 🌾👤👤🐟 22

Sarrajão com abacate e pepino, envolvido em sementes de sésamo de kimchi
Atlantic bonito with avocado and cucumber, tossed in kimchi sesame seeds

21 Shiroi 🌾👤👤🐟 21

Lírio com abacate e pepino envolvido com peixe branco braseado e enguia
White fish with avocado and cucumber tossed with braised white fish and eel

Tacos 1 pcs

20 Salmão 🌾👤👤🐟 17

Salmon

22 Atum 🌾👤👤🐟 19

Tuna

Extras

Kizami (Wasabi natural) 5

Kizami (Fresh Wasabi)



Mediterranean Bliss

To Start

Azeitonas 🌿🌿🌿
Olives

6

Sopa do dia 🌿🌿
Soup of the day

8

Guacamole c/ nachos 🌿🌿
Guacamole w/ nachos

17

Batatas fritas 🌿🌿
Chips

9

Asinhas de frango 🌿🌿🌿
Chicken wings

16

Croquetes de alheira (3 uni) 🌿🌿🌿
Traditional Portuguese "alheira" sausage croquettes

14

Croquetes de couve-flor (4 uni) 🌿🌿🌿🌿🌿 *Chef's recommendation*
Cauliflower croquettes

14

Beef Tartar 🌿🌿🌿🌿🌿
Bife, cebola roxa, ovo, sésamo, pickles, tabasco, chalota
Beef, red onion, egg, sesame, pickles, tabasco, shallot

32

Polvo c/ chouriço e salsa verde 🌿🌿🌿🌿 *Chef's recommendation*
Octopus with chorizo and salsa verde

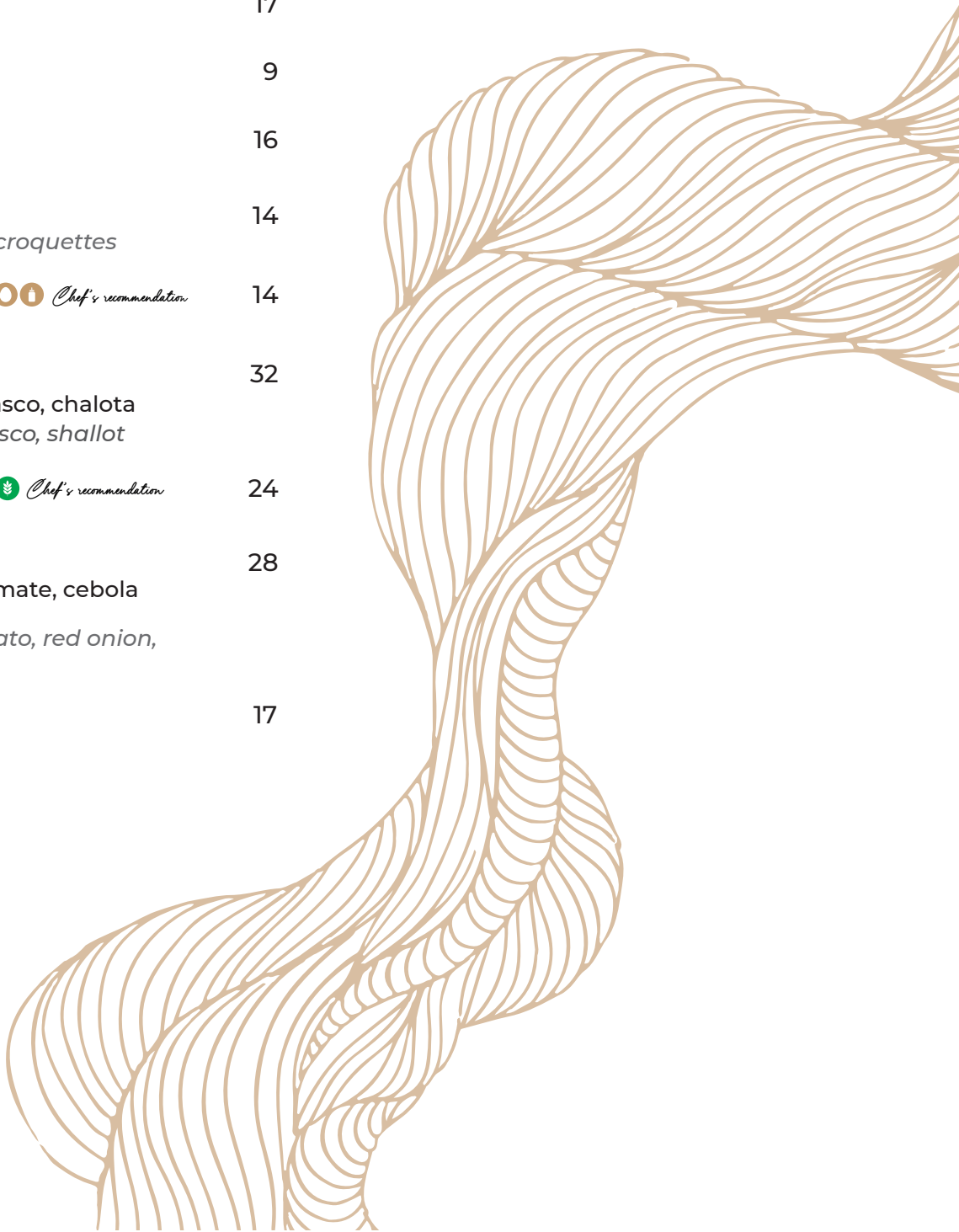
24

Burrata 🌿🌿🌿🌿
Burrata, presunto, parmesão, azeitonas, tomate, cebola roxa, azeite trufado
Burrata, prosciutto, parmesan, olives, tomato, red onion, truffle olive oil

28

Beetroot Tartar 🌿🌿🌿🌿
Beterraba, cebola roxa, ovo
Beetroot, red onion, egg

17



Main Courses

Tagliata steak 🌾🥩👤🍷	49,5
Entrecôte, pancetta, chimichurri acompanhado c/ salada de rúcula, tomate cherry, parmesão	
<i>Entrecôte, pancetta, chimichurri sauce with rocket salad, cherry tomato, parmesan</i>	
Linguini nero c/ gambas 🌾🥩👤🍷🥄	39
<i>Squid ink pasta with prawns</i>	
Picanha c/ batatas fritas e salada 🌾👤🍷	46
<i>Brazilian Rump Steak with chips and salad</i>	
Polvo de Santa Luzia à Lagareiro 🌾🥄👤🍷 <i>Chef's recommendation</i>	46
Polvo acompanhado c/ batata a murro, brócolos	
<i>Octopus with Portuguese smashed potatoes, broccoli</i>	
Bacalhau c/ chouriço, abacate e migado de batata 🌾🐷🥑🌿	46
<i>Cod with chorizo, avocado and potato brandade</i>	
Camarão tigre c/ arroz de limão 🥩👤🌿👤🍷 <i>Chef's recommendation</i>	65
<i>Tiger prawn served with lemon rice</i>	

Junior Picks

até aos 12 anos de idade
up to 12 years old

Fish and chips 🌾🐟	20
Esparguete à Bolonhesa 🌾🥩🍷	20
<i>Spaghetti Bolognese</i>	
Hamburguer c/ batatas fritas 🌾🥩🍷	23
Alface, queijo, tomate	
<i>Burger w/ chips, lettuce, cheese, tomato</i>	



Extras

Guacamole, presunto <i>Guacamole, prosciutto</i>	5
Ovo frito <i>Fried egg</i>	3
Queijo, bacon, maionese <i>Cheese, bacon, mayo</i>	3
Pão <i>Bread</i>	5

Sobremesas

Dessert

Eton mess 🍷🍷🍷🍷	12
Brownie c/ gelado 🌾🍷🍷🍷🍷 <i>Brownie with ice-cream</i>	15
Semi-frio de Pistachio 🌾🍷🍷 <i>Pistachio soft ice-cream</i>	13
Carpaccio de ananás c/ gelado 🍷 <i>Pineapple carpaccio with ice-cream</i>	12
Bola de gelado <i>Ice-cream scoop</i> 🍷 Maracujá, canela, chocolate ou pistachio <i>Passion fruit, cinnamon, chocolate or pistachio</i>	8
Pijaminha 🌾🍷🍷🍷 <i>Dessert combo mix</i>	49,5



Alergénios

Allergens



Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.
No dish, food product or drink, including the couvert, shall be charged, unless it is ordered or rendered unusable by the costumer.

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

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