

Beverage Selection

Champagne

Blanc



Moët & Chandon Impérial	38	130	260	610	1600	3250	4500
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		450	900	3600	7200		
Dom Pérignon Vintage Luminous		430	990				
Dom Pérignon P2		1500					
Dom Pérignon P3		7500					
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		1250					
Armand De Brignac Blanc des Noirs		2100					

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



Moët & Chandon Impérial Rosé	40	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		500			
Dom Pérignon Rosé		790			
Dom Pérignon Rosé Luminous		725			
Dom Pérignon Rosé P2		2300			
Krug Rosé		750			
Armand De Brignac Rosé		760	1520		

Packs and Rituals

25 Moët & Chandon Impérial Mini	880				
3 Veuve Yellow Label		380	760	1810	
6 Veuve Yellow Label		760	1520	3630	
3 Veuve RICH 0,75L		460	920		
6 Veuve RICH 1,5L		920	1840		
3 Dom Pérignon Vintage		1280	2630	10400	20800
6 Dom Pérignon Vintage		2245	5260	20800	41600
1 Moët & Chandon Impérial + 1 Belvedere Pure		310	620	1360	3325
3 Belvedere Pure		570	1140	2130	
6 Belvedere Pure		1140	2280	4260	
3 Whispering Angel		150	340	745	1460
6 Whispering Angel		300	675	1485	2920

Cocktails

+ criações de autor author's creations

Charlie's Mojito 18

Rum, lima, menta, açúcar, água c/ gás
Rum, lime, mint, sugar, sparkling water

Premier Negroni 18

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

"My" Thai 18

Rum, Triple Sec, xarope de amêndoa, lima
Rum, Triple Sec, almond syrup, lime

Sir Richard 18

Gin, xarope de tangerina, lima, gengibre
Gin, tangerine syrup, lime, ginger

Piá Mule *Chef's recommendation* 18

Vodka, ginger beer, lima, xarope de gengibre, espuma de gengibre
Vodka, ginger beer, lime, ginger syrup, ginger foam

London Mule 18

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

Mexican Mule 18

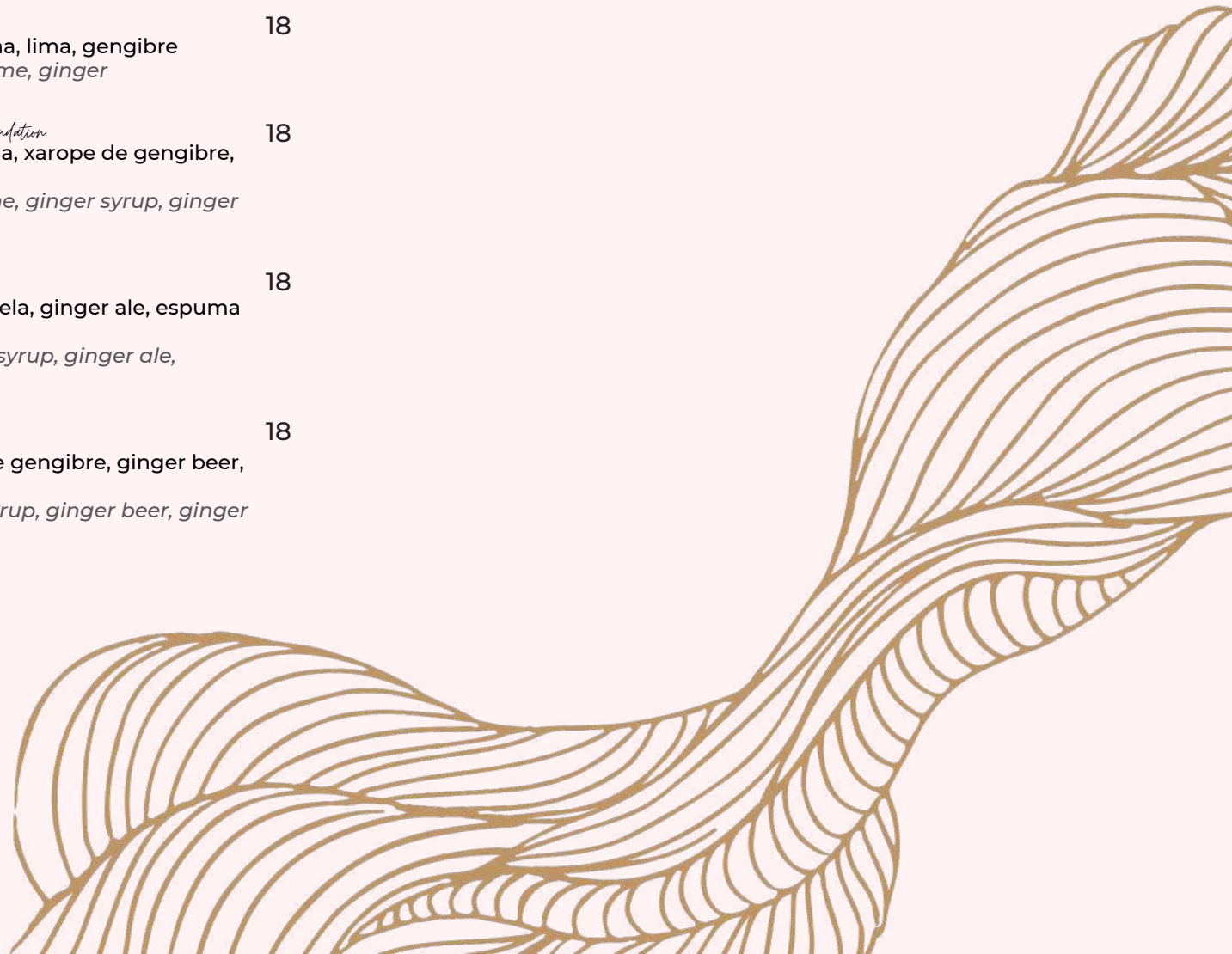
Tequila, lima, xarope de gengibre, ginger beer, espuma de gengibre
Tequila, lime, ginger syrup, ginger beer, ginger foam

Pirate Mule 18

Rum, ginger beer, lima, espuma de gengibre, xarope de gengibre
Rum, ginger beer, lime, ginger foam, ginger syrup

Sake Cooler 18

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)



+ cocktails clássicos classic cocktails

Mojito Rum, lima, hortelã, açúcar, água c/ gás, Angostura bitter <i>Rum, lime, mint, sugar, sparkling water, Angostura bitter</i>	16	Sex On the Beach Vodka, sumo de laranja, licor de pêssego, grenadine <i>Vodka, orange juice, peach schnapps, grenadine</i>	16
Caipirinha Cachaça, lima, açúcar <i>Cachaça, lime, sugar</i>	16	Porn Star Martini Vodka, maracujá, lima, Licor Passoa, clara de ovo <i>Vodka, passion fruit, lime, Passoa Liqueur, egg white</i>	16
Daiquiri Lima / Morango / Maracujá <i>Lime / Strawberry / Passion fruit</i> Rum, lima, açúcar <i>Rum, lime, sugar</i>	16	Piña Colada Rum, ananás, coco <i>Rum, pineapple, coconut</i>	16
Margarita Tequila, Triple Sec, lima <i>Tequila, Triple Sec, lime</i>	16	Espresso Martini Vodka, licor de café, café expresso <i>Vodka, coffee liqueur, coffee</i>	16
Long Island Gin, vodka, rum, Triple Sec, tequila, lima, coca- cola, xarope de açúcar <i>Gin, vodka, rum, Triple Sec, tequila, lime, coca-cola, sugar syrup</i>	16	Paloma Tequila, sumo de limão, polpa de toranja, água c/ gás <i>Tequila, lemon juice, grapefruit pulp, sparkling water</i>	16
		Cosmopolitan Vodka, xarope cranberry, Triple Sec, lima <i>Vodka, cranberry syrup, Triple Sec, lime</i>	16
		Gin Tropical Gin, RedBull Tropical	16



Wine

Branco

White

ADEGAMÃE Dory **Lisboa**
Viosinho, Alvarinho, Arinto, Sauvignon Blanc

ADEGAMÃE "Bio" **Lisboa**
Viosinho, Alvarinho, Arinto, Fernão Pires

ADEGAMÃE Sauvignon Blanc **Lisboa**
Sauvignon Blanc

Félix Rocha Chardonnay **Lisboa**
Chardonnay

Boina **Douro**
Código do Larinho, Viosinho, Síria, Rabigato

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

ADEGAMÃE Riesling **Lisboa**
Riesling

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

Villa Nogueira **Óbidos**
Arinto, Sauvignon Blanc, Chardonnay

Dona Sancha **Dão**
Malvasia Fina, Encruzado, Bical, Cerceal

Quinta da Falorca **Dão**
Encruzado

Pêra-Manca **Alentejo**
Antão Vaz, Arinto



12 36

42

46

46

46

47

49

49

49

49

59

99

Verde

Green

Quinta de São Gião **Minho**
Alvarinho

Casa Santa Eulália **Minho**
Alvarinho

36

42

Tinto

Red

ADEGAMÃE Dory Lisboa Touriga Nacional, Syrah, Pinot Noir, Aragonez	12	36			
Quinta dos Castelares "Bio" Douro Tinta Roriz, Touriga Nacional, Touriga Franca		36			
Quinta de São Cristóvão Lisboa Syrah, Merlot, Touriga Franca, Alicante Bouschet		42			
Monte da Peceguina Alentejo Aragonês, Alicante Bouschet, Touriga Nacional, Touriga Franca, Syrah, Cabernet Sauvignon		49			
Mafarrico Douro Tinta Roriz, Rufete, Tinto Cão, Touriga Franca, Tinta Amarela, Tinta Branca, Tinta Barroca		54			
ADEGAMÃE Cabernet Sauvignon Lisboa Cabernet Sauvignon		56			
Herdade do Freio Reserva Alentejo Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet		69			
Félix Rocha DOC 2011 Premium Lisboa Touriga Nacional, Syrah, Touriga Franca, Alicante Bouschet		98			

Rosé

ADEGAMÃE Dory Lisboa Touriga Nacional, Pinot Noir	12	36			
QMF Blush Bairrada Baga, Touriga Nacional		40			
ADEGAMÃE Pinot Noir Lisboa Pinot Noir		44			
Chateau Saint Maur Excelence Provence Cinsault, Grenache, Syrah, Rolle	65	130	280	560	
Whispering Angel Provence Grenache, Rolle, Cinsault, Syrah, Tibouren	55	125	275	540	
Rock Angel Provence Grenache, Rolle, Cinsault	65	135	285		
Garrus Provence Grenache, Rolle, Syrah, Tibouren, Cinsault, Mourvèdre	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</i>	
Belvedere Pure e Moët & Chandon Ice Impérial	200

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
Cervejas/Álcool 33cl garrafa <i>Bottle</i>	6
<i>Non alcoholic</i>	

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	3,5
	Redbull Tropical	3,5



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

Spritz

Martini Fiero Spritz	16
St Germain	18
Aperol Spritz	16

Gin

Bombay Sapphire	16
Bombay Bramble (Pink)	16
Bombay Pressé	16
Bombay Premier Cru	18
Oxley	17
Bulldog	17
Hendricks	17
Nordés	17
G'Vine	17
Adamus	18
Monkey 47	20

Serviço de Garrafas Espirituosas Spirit and Bottle Service



Vodka

Belvedere Pure	200	400			
Belvedere Pure Luminous	210	410	710	1600	
Belvedere 10	500				

Tequila

Volcan de mi Tierra Blanco Naked	200
Volcan de mi Tierra X.A.	500
Clase Azul Reposado	450

Gin

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

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 e banana <i>Strawberry and banana</i>	
Jungle Way	12
Açaí, morango, mirtilo e manga <i>Açaí, strawberry, blueberry and mango</i>	
Morning	12
Abacate, maçã, pêra, kiwi e hortelã <i>Avocado, apple, pear, kiwi and mint</i>	
Exotic Passion	12
Cenoura, ananás, papaia e maracujá <i>Carrot, pineapple, papaya and 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
Amarguinha	9
Moscatel de Setúbal	10

Cafeteria

Coffee & Refreshments

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

Flavours of the East

Oriental Harmony

Gyosas 4pcs 	16	Tiradito de salmão c/ espuma de maracujá, molho ponzu e ovas de ikura  <i>Chef's Recommendation</i>	28
Frango e vegetais <i>Chicken and vegetables</i>		<i>Salmon strip with passion fruit foam, ponzu sauce and ikura roe</i>	
Ceviche 	30	Tiradito de lírio c/ kimchi, raspa de lima e ovas de yuzu  <i>Chef's Recommendation</i>	32
Salmão em cubos, peixe branco, cebola roxa, pimentos, coentros, sumo de lima e malagueta, acompanhado c/ batata-doce frita, creme de batata doce com canela e molho ponzu <i>Salmon cubes, white fish, red onion, peppers, coriander, lime juice and chilli pepper, served with fried sweet potato, sweet potato with cinnamon cream and ponzu sauce</i>		<i>White fish strip with kimchi, lime zest and yuzu roe</i>	
Tuna Tataki  <i>Chef's Recommendation</i>	34	Ponzu Oyster Shot 	9
Atum com especiarias, saté, azeite com ponzu, maionese japonesa e ovas tobiko <i>Tuna with spices, satay, olive oil with ponzu, japanese mayonnaise, and tobiko roe</i>		<i>Ostra c/ molho ponzu especial, raspa de lima e ovas de yuzu</i> <i>Oyster with special ponzu sauce, lime zest and yuzu roe</i>	
Tuna Crispy Rice 	30	Yuzu Oyster Shot 	9
Arroz frito, atum picado, ovas tobiko, sriracha e maionese japonesa <i>Fried rice, chopped tuna, tobiko roe, sriracha and japanese mayonnaise</i>		<i>Ostra c/ gelado de yuzu, ovas de yuzu e molho ponzu</i> <i>Oyster with yuzu ice cream, yuzu roe and ponzu sauce</i>	
Black Tiger Crispy 	30	Pani Bomb  <i>Chef's Recommendation</i>	9
Camarão Black Tiger envolvido em amêndoa laminada, sweet chilli, servido com folha de arroz <i>Black Tiger prawns covered with almond, sweet chilli sauce, served with rice cracker</i>		<i>Pani puri com manga, peixe branco, ovas de yuzu e maionese kimchi</i> <i>Pani puri with mango, white fish, yuzu roe and kimchi mayonnaise</i>	
Hot Philadelphia 8pcs 	22	Pani-Veggie 	9
Rolo crocante com salmão, ovas tobiko, queijo creme e teriyaki <i>Crispy roll with salmon, tobiko roe, cream cheese and teriyaki</i>		<i>Manga, molho ponzu, grão de bico e maionese kimchi</i> <i>Mango, ponzu sauce, chickpea and kimchi mayonnaise</i>	
Temaki do chef <i>Chef's temaki</i> 	22	Salmon Tartar 	34
		<i>Salmão em cubos, molho ponzu especial, lima, kimchi, kizami, pasta de abacate, ovas tobiko, ovo de codorniz e sementes de sésamo</i> <i>Salmon cubes, special ponzu sauce, lime, kimchi, kizami, avocado paste, tobiko roe, quail egg and sesame seeds</i>	
		Katsu Sando 	29,5
		<i>Pão japonês, lombo de atum frito, repolho cremoso, cebola confitada e molho tonkatsu</i> <i>Japanese milk bread, fried tuna loin, creamy cabbage, confit onion and tonkatsu sauce</i>	

Sashimi 5pcs

Otoro 🌱🍣🍣
Barriga de atum e kizami
Tuna belly and kizami 29,5

Akami 🌱🍣🍣
Atum e kizami
Tuna and kizami 22

Shake 🌱🍣🍣
Salmão
Salmon 20

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

Shake 🍣🍣🍣
Salmão
Salmon 15

Tekka 🍣🍣🍣
Atum
Tuna 17

Vegan 🌱🌱
Pepino
Cucumber 14

Vegan Experience

Chef's freestyle 🌱🌱
12 peças 12 pieces 42



Niguri 2 pcs

Shake 🍣🍣🍣
Salmão e ikura
Salmon and ikura 16

Otoro 🍣🍣🍣
Barriga de atum e kizami
Tuna belly and kizami 23

Akami 🍣🍣🍣
Atum e kizami
Tuna and kizami 18

Suzuki 🍣🍣🍣
Robalo, raspa de lima, ovas tobiko e yuzu
Sea bass, lime zest, tobiko roe and yuzu 18

Scarlet 🍣🍣🍣
Carabineiro, ovas de arenque e flor de sal
Carabineiro red prawn, herring roe and fleur de sel 30

Carapau 🍣🍣🍣 *Chef's Recommendation*
Horse mackerel 18

Cavala 🍣🍣🍣 *Chef's Recommendation*
Mackerel 18

Sardinha com salada montanheira 🍣🍣🍣
Sardine with Portuguese salada montanheira 18

Suna 🍣🍣🍣
Atum c/ chimichurri e ovo de codorniz
Tuna with chimichurri and quail egg 22

Uramaki 4 pcs

California 🌾🍣🍷🍏 18
Salmão, camarão, abacate, pepino e ovas tobiko
Salmon, prawn, avocado, cucumber and tobiko roe

Ebi Fry 🌾🍣🍷🍏🍷🍏 21
Tempura de camarão, maionese japonesa e abacate, envolvido com salmão braseado, teriyaki e ovas tobiko
Prawn tempura, japanese mayonnaise and avocado, wrapped with braised salmon, teriyaki and tobiko roe

Chimi Chimi 🌾🍣🍷🍏 *Chef's Recommendation* 21
Camarão tempura e espargos grelhados, envolvidos com atum braseado e molho chimichurri
Tempura prawn and grilled asparagus, wrapped with braised tuna and chimichurri sauce

Shiroi 🌾🍣🍷 21
Lírio com abacate e pepino envolvidos com peixe branco braseado, enguia e teriyaki
White fish with avocado and cucumber wrapped with braised white fish, eel, and teriyaki

Maguro 🌾🍣🍷🍏🍷 23
Atum c/ gengibre e foie gras braseados, molho teriyaki e cebola confitada
Seared tuna with ginger and foie gras, teriyaki sauce and confit onion

Snow Crab 🌾🍣🍷🍏🍷🍏 24
Snow crab, peixe branco, ovas tobiko, sriracha, azeite trufado e maionese japonesa
Snow crab, white fish, tobiko roe, sriracha, truffle oil and japanese mayonnaise

Extras

Kizami (Wasabi natural) 5
Kizami (Fresh Wasabi)

Gunkan 2pcs

Shake 🌾🍣🍷 20
Salmão, ikura
Salmon, ikura

Snow Crab 🌾🍣🍷🍏🍷🍏 24
Snow crab, peixe branco, ovas tobiko, sriracha, azeite trufado e maionese japonesa
Snow crab, white fish, tobiko roe, sriracha, truffle oil and japanese mayonnaise

Golden 🌾🍣🍷🍏 23
Ostra c/ molho do chef e raspa de lima
Oyster with chef's sauce and lime zest

Shimeji 🌾🍣 22
Cogumelos shimeji, cenoura laminada, cebolete, molho de manteiga, soja e mirin
Shimeji mushrooms, carrot, chives, butter sauce with soy and mirin

Hotate 🌾🍣🍷🍏🍷 24
Atum, vieira, manteiga e tomilho
Tuna, scallop, butter and thyme

Tacos 1 pcs

Salmão 🌾🍣🍷 17
Salmão, tortilha de milho, salsa de manga e ovas tobiko
Salmon, corn tortilla, mango salsa and tobiko roe

Atum 🌾🍣🍷🍏 19
Atum, tortilha de milho, maionese japonesa, sumo de lima, abacate picado, sriracha, flor de sal e cebolinho
Tuna, corn tortilla, japanese mayonnaise, lime juice, chopped avocado, sriracha, flower of salt and chives

Camarão Grelhado 🌾🍣🍷🍏 20
Camarão grelhado, tortilha de milho, maionese de lima e repolho cremoso
Prawn, corn tortilla, lime mayonnaise and creamy cabbage

**Mediterranean
Bliss**

To Start

Azeitonas 🌿🌿🌿 <i>Olives</i>	6
Sopa do dia 🌿🌿 <i>Soup of the day</i>	8
Guacamole c/ nachos 🌿🌿 <i>Guacamole w/ nachos</i>	17,5
Batatas fritas 🌾🌿 <i>Chips</i>	9,5
Asinhas de frango 🌿🍗🌿 <i>Chicken wings</i>	16
Croquetes de alheira 3pcs 🌾🍷🍷🍷 <i>Chef's Recommendation</i> <i>Traditional Portuguese "alheira" sausage croquettes</i>	14
Arancini de cogumelos com maionese de trufa 4pcs 🍷🌿🍷 <i>Mushroom arancini with truffle mayonnaise</i>	15
Beef Tartar 🌾🍷🍷🍷🍷🍷 <i>Bife, cebola roxa, ovo, sésamo, pickles, tabasco, chalota e pão torrado</i> <i>Beef, red onion, egg, sesame, pickles, tabasco, shallot and toasted bread</i>	32
Polvo c/ chouriço e salsa verde 🌿🍷🍷🌿 <i>Chef's Recommendation</i> <i>Octopus with chorizo and salsa verde</i>	24
Burrata 🌾🍷🍷🍷 <i>Burrata, presunto, parmesão, azeitonas, tomate, rúcula, cebola roxa, vinagre balsâmico e croutons</i> <i>Burrata, prosciutto, parmesan, olives, tomato, rocket, red onion, balsamic vinegar and croutons</i> <i>(opção vegetariana disponível vegetarian option available)</i>	28
Espargos c/ beterraba e dukha 🍷🍷🍷🍷 <i>Espargos salteados com queijo creme, beterraba, maçã, dukha e vinagrete de mel</i> <i>Sautéed asparagus with cream cheese, beetroot, apple, dukha and honey vinaigrette</i> <i>(opção vegan disponível vegan option available)</i>	18
Ovos rotos c/ azeite trufado 🌾🍷🍷 <i>Batatas fritas com parmesão, presunto e ovos, molho de maionese c/ azeite trufado, cebolinho e coentros</i> <i>French fries with Parmesan, cured ham and eggs, served with truffle oil mayonnaise, chives and coriander</i>	25



Main Courses

- Entrecôte c/ batatas fritas** 🌾🥛🥚🍷 49
Entrecôte, molho chimichurri acompanhado c/ batatas fritas
Entrecôte, chimichurri sauce served with chips
- Picanha c/ batatas fritas e salada** 🌾🥚🍷 46
Brazilian rump steak with chips and salad
- Risoto de cogumelos** 🌾🥛 40
Mushroom risotto
- Polvo de Santa Luzia à Lagareiro** 🌾🥚🍷 *Chef's Recommendation* 46
Polvo acompanhado c/ batata a murro e brócolos
Octopus with portuguese smashed potatoes and broccoli
- Robalo c/ batata a murro, salada de funcho, laranja e molho salsa** 🌾🥚🍷🥛 48
Sea bass with portuguese smashed potatoes, fennel, orange salad and salsa sauce
- Camarão tigre c/ arroz de limão e coentros** 🥚🥛🌿 *Chef's Recommendation* 60
Tiger prawn served with lemon rice and coriander
- Carré de borrego c/ legumes salteados, húmus e feta** 🌾🥛🍷🥚 49
Rack of lamb with sautéed vegetables, hummus and feta

Junior Picks

até aos 12 anos de idade
up to 12 years old

- Fish and chips** 🌾🥚 20
Filete de peixe estilo fish and chips caseiro, servido com batatas fritas, salada e molho tártaro
Homemade fish and chips fillet served with fries, salad and tartar sauce
- Esparguete à bolonhesa** 🌾🥛🍷 20
Spaghetti bolognese
- Hamburguer c/ batatas fritas** 🌾🥛🍷 23
Alface, queijo, tomate
Burger w/ chips, lettuce, cheese, tomato



Snacks Menu

disponível até às 17:00
available until 17:00

Pokes

- Salmão Salmon** 🌱🌱🌱🌱 35
Arroz, salmão marinado com molho oriental, cebola crispy, pickles de pepino, maionese japonesa, furikake, edamame com azeite, manga, tomate cherry, abacate e flor de sal
Rice, marinated salmon with oriental sauce, crispy onion, cucumber pickles, japanese mayonnaise, furikake, edamame with olive oil, mango, cherry tomato, avocado and flower of salt
- Atum Tuna** 🌱🌱🌱🌱 36
Arroz, atum marinado com molho Zuke, cebola crispy, pickles de pepino, maionese japonesa, furikake, edamame com azeite, manga, tomate cherry, abacate e flor de sal
Rice, marinated tuna with zuke sauce, crispy onion, cucumber pickles, japanese mayonnaise, furikake, edamame with olive oil, mango, cherry tomato, avocado and flower of salt
- Camarão grelhado Grilled prawn** 🌱🌱🌱🌱 35
Arroz, camarão grelhado com maionese de lima, cebola crispy, pickles de pepino, maionese japonesa, furikake, edamame com azeite, manga, tomate cherry, abacate e flor de sal
Rice, grilled prawn with lime mayonnaise, crispy onion, cucumber pickles, japanese mayonnaise, furikake, edamame with olive oil, mango, cherry tomato, avocado and flower of salt
- Vegan** 🌱🌱🌱🌱 33
Arroz, cebola crispy, pickles de pepino, furikake, edamame com azeite, manga, tomate cherry, abacate e flor de sal.
Rice, crispy onion, pickled cucumber, furikake, edamame with olive oil, mango, cherry tomato, avocado and fleur de sel.

Sandwiches

(servido com batatas fritas | served with chips)

- Caesar** 🌱🌱🌱🌱🌱 27
Bolo do caco, frango grelhado, bacon, alface, parmesão, molho César e ovo
Typical Madeira bread, grilled chicken, bacon, lettuce, parmesan, caesar dressing and egg
- Prego de Camarão** 🌱🌱🌱🌱🌱 27
Fried Prawn sandwich
Bolo do caco, camarão salteado, malagueta, alho, alecrim e rúcula
Typical Madeira bread, sautéed prawns, chilli, garlic, rosemary and rocket
- Prego do Lombo** 🌱🌱🌱🌱🌱 27
Sirloin sandwich
Bolo do caco, lombo, agrião e molho chimichurri
Typical Madeira bread, fillet steak, cress and chimichurri sauce
- Well Burger** 🌱🌱🌱🌱🌱 36
Bolo do caco, hambúrguer, cheddar, ovo frito, bacon, alface, tomate e cebola roxa
Typical Madeira bread, burger, cheddar, fried egg, bacon, lettuce, tomato and red onion
- Peperonata** 🌱🌱 27
Bolo do caco com pimentos, cebola, tomate e queijo cheddar
Typical Madeira bread with peppers, onion, tomato and cheddar cheese
- Saladas**
- Salads**
- Caesar** 🌱🌱🌱🌱🌱 30
Frango, bacon, parmesão, alface, molho César e croutons
Chicken, bacon, parmesan, lettuce, caesar dressing and croutons
- Salada Veggie** 🌱🌱 30
Couscous, tomate, cebola roxa, queijo feta, alcaparras, pimento vermelho e vinagrete
Couscous with tomato, red onion, feta cheese, capers, red pepper and vinaigrette
(opção vegan disponível | *vegan option available*)



Extras

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

Sobremesas

Dessert

Brownie c/ gelado 🌱🥚🥛🍌 <i>Brownie with ice-cream</i>	15
Semi-frio de Pistácio 🌱🥚🥛🍌 <i>Pistachio soft ice-cream</i>	13,5
Ananás confitado c/ gelado 🍌🥚 Ananás confitado em sauvignon blanc, coulis de coentros, gel de maracujá e gelado de chocolate branco <i>Sauvignon blanc confit pineapple, coriander coulis, passion fruit gel and white chocolate ice cream</i>	14
Pana cotta 🥚 Pana cotta de baunilha c/ ananás, manga e crumble de gengibre <i>Vanilla panna cotta with pineapple, mango and ginger crumble</i>	13
Bola de gelado <i>Ice-cream scoop</i> 🥚 Chocolate, baunilha, pistácio e chocolate branco <i>Chocolate, vanilla, pistachio and white chocolate</i>	8
Salada de frutas 🌱🍏 Seleção de fruta da época <i>Selection of seasonal fruits</i>	12
Pijaminha 🌱🥚🥛🍌🍌 <i>Dessert combo mix</i>	49,5

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 customer.

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

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Allergens



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