

Beverage Selection

Champagne

Blanc

							
	MINI 0,20	0,75L	1,5L	3L	6L	9L	12L
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

	 MINI 0,20	 0,75L	 1,5L	 3L	 6L
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	460	920		
6 Veuve RICH	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

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

16

Premier Negroni

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

16

"My" Thai

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

16

Sir Richard

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

16

Piá Mule *Chef's recommendation*

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

16

London Mule

Gin, lima, elderflower syrup, ginger ale, espuma de gengibre
Gin, lime, elderflower, ginger ale, ginger foam

16

Mexican Mule

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

16

Pirate Mule

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

16

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)

16



+ cocktails clássicos classic cocktails

Mojito

14

Rum, lima, hortelã, açúcar, água c/ gás,
Angostura bitter
*Rum, lime, mint, sugar, sparkling water,
Angostura bitter*

Caipirinha

14

Cachaça, lima, açúcar
Cachaça, lime, sugar

Daiquiri

14

Lima / Morango / Maracujá
Lime / Strawberry / Passion fruit
Rum, lima, açúcar
Rum, lime, sugar

Margarita

14

Tequila, Triple Sec, lima
Tequila, Triple Sec, lime

Long Island

14

Gin, vodka, rum, Triple Sec, tequila, lima, coca-
cola, xarope de açúcar
*Gin, vodka, rum, Triple Sec, tequila, lime,
coca-cola, sugar syrup*

Sex On the Beach

14

Vodka, sumo de laranja, licor de pêssego,
grenadine
*Vodka, orange juice, peach schnapps,
grenadine*

Porn Star Martini

14

Vodka, maracujá, lima, Licor Passoa, clara de
ovo
*Vodka, passion fruit, lime, Passoa Liqueur,
egg white*

Piña Colada

14

Rum, ananás, coco
Rum, pineapple, coconut

Espresso Martini

14

Vodka, licor de café, café expresso
Vodka, coffee liqueur, coffee

Paloma

14

Tequila, sumo de limão, polpa de toranja,
água c/ gás
*Tequila, lemon juice, grapefruit pulp,
sparkling water*

Cosmopolitan

14

Vodka, xarope cranberry, Triple Sec, lima
Vodka, cranberry syrup, Triple Sec, lime

Gin Tropical

14

Gin, Red Bull Tropical



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**
Códega 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

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



10 34

40

42

44

47

47

49

49

49

49

95

Verde

Green

Quinta de São Gião **Minho**
Alvarinho

Casa Santa Eulália **Minho**
Alvarinho

34

39

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 Aragonêz, Alicante Bouschet, Touriga Nacional, Touriga Franca, Syrah, Cabernet Sauvignon				
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	0,75L	1,5L	3L	6L

10	34			
	34			
	40			
	48			
	56			
	65			
	90			

Rosé

ADEGAMÃE Dory Lisboa Touriga Nacional, Pinot Noir				
QMF Blush Bairrada Baga, Touriga Nacional				
ADEGAMÃE Pinot Noir Lisboa Pinot Noir				
Château 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				

10	34			
	38			
	44			
	65	130	280	560
	55	125	275	540
	65	135	285	
	130	270		

Sangria

Branca/ Tinta / Rosé	35
<i>White/ Red / Rosé</i>	
Maracujá & Espumante <i>Chef's recommendation</i>	40
<i>Passion fruit and sparkling wine</i>	
Frutos Vermelhos & Espumante	40
<i>Red fruits and sparkling wine</i>	
Moët & Chandon	130
<i>Frutos vermelhos ou maracujá</i>	
<i>Red fruits or passion fruit</i>	
Belvedere Pure e Moët & Chandon	200
Ice Impérial	

Cerveja

Beer	
Imperial Carlsberg <i>Small, draught</i>	5
Caneca Carlsberg <i>Pint, draught</i>	9
Super Bock 33cl garrafa <i>Bottle</i>	5,5
Guinness Stout 35 cl lata <i>Can</i>	6,5
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>Bottle</i>	5,5
<i>Non alcoholic beer</i>	

Sidra

Cider	
Magners 56,8 cl garrafa <i>Bottle</i>	9
Somersby pequena <i>Small, draught</i>	5
Somersby grande <i>Pint, draught</i>	9

Espirituosas

Spirits

Vodka	Grey Goose	15
	Belvedere	15
	Fabergé Imperial Collection Egg Weiß	32
Rum	Bacardí Añejo Cuatro	15
	Santa Teresa 1796	20
Tequila	Dead Man's Fingers Strawberry (Shot)	8
	Volcan de mi Tierra Blanco Naked	10
	Clase Azul Reposado	35
Extra on the glass	Red Bull	3
	Red Bull Tropical	3



Whisky

Dewar's 12 Years	15
Dewar's 15 Years	22
Dewar's 21 Years	43
Aberfeldy 12 Years	25
James Martin's 32	60
William Lawson's	12
Jack Daniel's	12
Bushmills	12

Gin

Bombay Sapphire	14
Oxley	16
Bulldog	16
Hendricks	16
Nordés	16
G'Vine	16
Adamus	18
Monkey 47	20

Spritz

Martini Fiero Spritz	14
St Germain	16
Aperol Spritz	14

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

Dewar's 12 Years	200
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Mocktails

San Francisco	10
Martini Vibrante, sumo de laranja, sumo de limão, sumo de ananás, grenadine	
<i>Martini Vibrante, orange juice, lemon juice, pineapple juice, grenadine</i>	
Caipikid	10
Lima, açúcar, água c/ gás	
<i>Lime, sugar, sparkling water</i>	
Virgin Piña Colada	10
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	10
Morango e banana	
<i>Strawberry and banana</i>	
Jungle Way	10
Açaí, morango, mirtilo e manga	
<i>Acai, strawberry, blueberry and mango</i>	
Morning	10
Abacate, maçã, pêra, kiwi e hortelã	
<i>Avocado,apple, pear, kiwi and mint</i>	
Exotic Passion	10
Cenoura, ananás, papaia e maracujá	
<i>Carrot, pineapple, papaya and passion fruit</i>	
Iced Coffee	10

Licores, Vermutes e Aguardentes

Liqueurs,Vermouth&Brandys

St Germain	14
Rémy Martin Louis XIII	350
Rémy Martin VSOP	14
Port Wine 10 YO	10
CRF	10
Baileys	9
Martini Reserva Rubino/ Ambrato / Bitter	9
Licor Beirão	9
Amarguinha	9
Moscatel de Setúbal	9

Cafeteria

Coffee & Refreshments

Expresso <i>Espresso</i>	4
Descafeinado <i>Decaffeinated</i>	4
Americano	4,5
Latte	6
Cappuccino	6
Chá <i>Tea</i>	4,5
Água 37,5cl <i>Still water</i>	3,5
Água 75cl <i>Still water</i>	6
Água das Pedras 25cl <i>Sparkling water</i>	3,5
Água das Pedras Limão 25cl <i>Sparkling water</i>	4
Água c/ gás San Pellegrino 75cl <i>Sparkling water</i>	7
Ginger Ale	6
Schweppes Premium <i>Tonic water</i>	6
Refrigerantes <i>Soft drinks</i>	6
Coca-Cola/ Coca-Cola Zero/ Sprite/ Fanta/ Nestea	
Red Bull	6
Red Bull Tropical	6

Flavours of the East

Oriental Harmony

Gyosas 4pcs 	14	Tiradito de salmão c/ espuma de maracujá, molho ponzu e ovas de ikura  <i>Chef's Recommendation</i>	24
Frango e vegetais <i>Chicken and vegetables</i>		<i>Salmon strip with passion fruit foam, ponzu sauce and ikura roe</i>	
Ceviche 	28	Tiradito de lírio c/ kimchi, raspa de lima e ovas de yuzu  <i>Chef's Recommendation</i>	28
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>	29	Ponzu Oyster Shot 	7
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 	26	Yuzu Oyster Shot 	7
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 	26	Pani Bomb  <i>Chef's Recommendation</i>	8
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 	20	Pani-Veggie 	8
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> 	20	Salmon Tartar 	29
		<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 	28
		<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 <i>Tuna belly and kizami</i>	28
Akami 🌱🍣🍣 Atum e kizami <i>Tuna and kizami</i>	20
Shake 🌱🍣🍣 Salmão <i>Salmon</i>	18
Shiromi 🌱🍣🍣 Peixe branco do dia <i>White fish of the day</i>	25
Sashimi freestyle 🌱🍣🍣 25 peças 25 pieces	87

Hossomaki 6 pcs

Otoro 🌱🍣🍣 Barriga de atum <i>Tuna belly</i>	18
Shake 🌱🍣🍣 Salmão <i>Salmon</i>	14
Tekka 🌱🍣🍣 Atum <i>Tuna</i>	16
Vegan 🌱🍣 Pepino <i>Cucumber</i>	14

Vegan Experience

Chef's freestyle 🌱🍣 12 peças 12 pieces	40
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Niguri 2 pcs

Shake 🌱🍣🍣 Salmão e ikura <i>Salmon and ikura</i>	16
Otoro 🌱🍣🍣 Barriga de atum e kizami <i>Tuna belly and kizami</i>	23
Akami 🌱🍣🍣 Atum e kizami <i>Tuna and kizami</i>	18
Suzuki 🌱🍣🍣 Robalo, raspa de lima, ovas tobiko e yuzu <i>Sea bass, lime zest, tobiko roe and yuzu</i>	18
Scarlet 🌱🍣🍣 Carabineiro, ovas de arenque e flor de sal <i>Carabineiro red prawn, herring roe and fleur de sel</i>	30
Carapau 🌱🍣🍣 <i>Chef's Recommendation</i> Horse mackerel	18
Cavala 🌱🍣🍣 <i>Chef's Recommendation</i> Mackerel	18
Sardinha com salada montanheira 🌱🍣🍣 Sardine with Portuguese salada montanheira	18
Suna 🌱🍣🍣 Atum c/ chimichurri e ovo de codorniz <i>Tuna with chimichurri and quail egg</i>	22



Uramaki 4 pcs

California 🍣🍣🍣🍣 16
Salmão, camarão, abacate, pepino e ovas tobiko
Salmon, prawn, avocado, cucumber and tobiko roe

Ebi Fry 🍣🍣🍣🍣🍣🍣 18
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* 18
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 🍣🍣🍣 20
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 🍣🍣🍣🍣 21
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 🍣🍣🍣🍣🍣 23
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 🍣🍣🍣🍣🍣 23
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 🍣🍣🍣 22
Ostra c/ molho do chef e raspa de lima
Oyster with chef's sauce and lime zest

Shimeji 🍣🍣 20
Cogumelos shimeji, cenoura laminada, cebote, molho de manteiga, soja e mirin
Shimeji mushrooms, carrot, chives, butter sauce with soy and mirin

Hotate 🍣🍣🍣🍣🍣 22
Atum, vieira, manteiga e tomilho
Tuna, scallop, butter and thyme

Tacos 1 pcs

Salmão 🍣🍣🍣 16
Salmão, tortilha de milho, salsa de manga e ovas tobiko
Salmon, corn tortilla, mango salsa and tobiko roe

Atum 🍣🍣🍣🍣 18
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 🍣🍣🍣🍣 18
Camarão grelhado, tortilha de milho, maionese de lima e repolho cremoso
Prawn, corn tortilla, lime mayonnaise and creamy cabbage

Mediterranean Bliss

To Start

Azeitonas 🌿🌿🌿 5
Olives

Sopa do dia 🌿🌿 7
Soup of the day

Guacamole c/ nachos 🌿🌿 14
Guacamole w/ nachos

Batatas fritas 🌿🌿 8
Chips

Asinhas de frango 🌿🌿🌿 14
Chicken wings

Croquetes de alheira 3pcs 🌿🌿🌿🌿🌿 *Chef's Recommendation* 12
Traditional Portuguese "alheira" sausage croquettes

Arancini de cogumelos com maionese de trufa 4pcs 🌿🌿🌿 12
Mushroom arancini with truffle mayonnaise

Beef Tartar 🌿🌿🌿🌿🌿🌿 28
Bife, cebola roxa, ovo, sésamo, pickles, tabasco, chalota e
pão torrado
*Beef, red onion, egg, sesame, pickles, tabasco, shallot
and toasted bread*

Polvo c/ chouriço e salsa verde 🌿🌿🌿🌿🌿 *Chef's Recommendation* 22
Octopus with chorizo and salsa verde

Burrata 🌿🌿🌿🌿 26
Burrata, presunto, parmesão, azeitonas, tomate, rúcula,
cebola roxa, vinagre balsâmico e croutons
*Burrata, prosciutto, parmesan, olives, tomato, rocket, red
onion, balsamic vinegar and croutons*
(opção vegan disponível | *vegan option available*)

Espargos c/ beterraba e dukha 🌿🌿🌿🌿🌿 16
Espargos salteados com queijo creme, beterraba, maçã,
dukha e vinagrete de mel
*Sautéed asparagus with cream cheese, beetroot, apple,
dukha and honey vinaigrette*
(opção vegan disponível | *vegan option available*)

Ovos rotos c/ azeite trufado 🌿🌿🌿 25
Batatas fritas com parmesão, presunto e ovos, molho de
maionese c/ azeite trufado, cebolinho e coentros
*French fries with parmesan, cured ham and eggs, served
with truffle oil mayonnaise, chives and coriander*



Main Courses

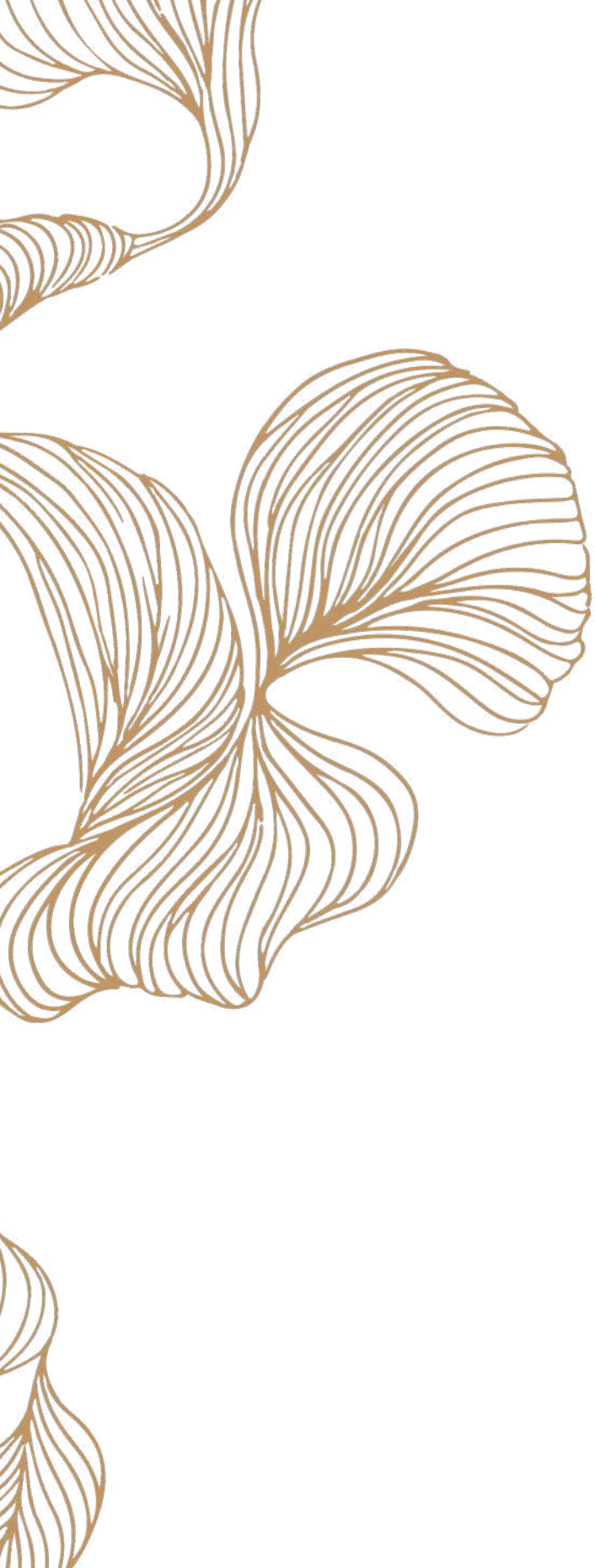
Entrecôte c/ batatas fritas 🌾🍷🍴🍴 48 Entrecôte, molho chimichurri acompanhado c/ batatas fritas <i>Entrecôte, chimichurri sauce served with chips</i>
Picanha c/ batatas fritas e salada 🌾🍷🍴🍴 40 <i>Brazilian rump steak with chips and salad</i>
Risoto de cogumelos 🌾🍷 36 <i>Mushroom risotto</i>
Polvo de Santa Luzia à Lagareiro 🌾🍷🌿 <i>Chef's Recommendation</i> 40 Polvo acompanhado c/ batata a murro e brócolos <i>Octopus with portuguese smashed potatoes and broccoli</i>
Robalo c/ batata a murro, salada de funcho, laranja e molho salsa 🌾🍷🍴🍴🍴 40 <i>Sea bass with portuguese smashed potatoes, fennel, orange salad and salsa sauce</i>
Camarão tigre c/ arroz de limão e coentros 🍷🍷🌿 <i>Chef's Recommendation</i> 58 <i>Tiger prawn served with lemon rice and coriander</i>
Carré de borrego c/ legumes salteados, húmus e feta 🌾🍷🍴🍴🍴 48 <i>Rack of lamb with sautéed vegetables, hummus and feta</i>

Junior Picks

até aos 12 anos de idade
up to 12 years old

Fish and chips 🌾🍷 19 Filete de peixe estilo fish and chips caseiro, servido com batatas fritas, salada e molho tártaro <i>Homemade fish and chips fillet served with fries, salad and tartar sauce</i>
Espaguete à bolonhesa 🌾🍷🍴 19 <i>Spaghetti bolognese</i>
Hamburguer c/ batatas fritas 🌾🍷🍴 22 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, mayonnaise</i>	3
Pão <i>Bread</i>	5

Sobremesas Dessert

Brownie c/ gelado 🌾🥛🍦 <i>Brownie with ice-cream</i>	13
Semi-frio de Pistácio 🌾🥛🍦🍦 <i>Pistachio soft ice-cream</i>	10
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>	12
Pana cotta 🥛 Pana cotta de baunilha c/ ananás, manga e crumble de gengibre <i>Vanilla panna cotta with pineapple, mango and ginger crumble</i>	11
Bola de gelado <i>Ice-cream scoop</i> 🥛 Chocolate, baunilha, pistácio e chocolate branco <i>Chocolate, vanilla, pistachio and white chocolate</i>	6
Salada de frutas 🌿🍏 Seleção de fruta da época <i>Selection of seasonal fruits</i>	10
Pijaminha 🌾🥛🍦🍦 <i>Dessert combo mix</i>	42

Alergénios

Allergens



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