










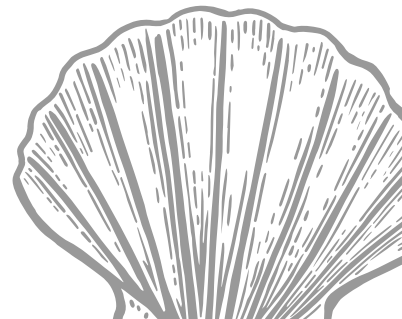


BITS & BITES

-  **Pão limão e centeio, pappadum, manteiga Marinhas, hummus de feijão e goji** 4,5
Rye lemon bread, pappadum, Marinhas butter, butter-beans hummus and goji
-  **Gluttoni flatbread com mozzarella, tomate fresco e manjeriço** 8,5
Gluttoni flatbread topped with mozzarella, fresh tomato and basil
-  **Flatbread com alho e azeite** 5,0
 Flatbread with garlic and olive oil
-  **B.O.L.T Sanduíche (Bacon, Ostra, Alface, Tomate)** 9,5
B.O.L.T. Sandwich Bacon, Ostra, Alface, Tomate
- Burguer de salmão, creme de wasabi, wakame e fritas de batata-doce** 11,5
Salmon Burger, wasabi cream, wakame and sweet-potato fries
-  **Tacos de peixe com abacate, tomate, coentros e pico de gallo** 12,5
Fish tacos with avocado, tomato, coriander and pico de gallo
- Burguer de novilho da Herdade dos Grous, pickle de cebola** 13,5
bacon, tomate e cheddar, servido com cascas de batata trufada
HdG organic beef burger, onion pickle, bacon, tomato, lettuce, cheddar, served with truffled crispy skins
- Wrap de frango tandoori, refrescante raita servido com batata-doce frita** 10,5
Tandoori chicken wrap, refreshing raita served with sweet-potato fries

EAT YOUR GREENS


-  **Blue Seafood Salad | Calamares, camarão, choco, funcho, romana, basílico** 15,5
Blue Seafood Salad | calamari, shrimps, polpo, fennel, romana, orange and basil
-   **Salada de quinoa e tempeh, amêndoas, tâmaras, espinafres, hortelã, granola** 11,0
 Quinoa salad, tempeh, almonds, dates, spinch leaves, fresh mint and granola
-  **House salad | Queijo de cabra fresco, sementes de abóbora crocantes, folhas verdes e morangos frescos** 8,5
 House Salad | Fresh local goat cheese, crunchy pumpkin seeds, greens and seasonal strawberries



BEACH AFFAIR









-  **Ceviche Blanco com maracujá e crocante de plátano** 12,5
Ceviche blanco with passion fruit and plantain fritters
-  **Pinxo de Camarón (3), salsa de manga-chili e lima** 9,5
Pinxo de Camarón (3), mango-chili salsa, lime
- Carbonara de atum fresco e botarga laminada** 12,5
Fresh tuna carbonara, spaghetti and shaved botarga
-  **Fusilloni'Gragnanesi Arrabiata (picante)** 8,5
Fusilloni' Gragnanesi Arrabiata (spicy)
-  **Paella Marisco com autêntico arroz Bomba, Chiringuito style - DOMINGOS**
Seafood paella with Bomba rice, chiringuito style - On Sundays

I DIP, YOU DIP, WE DIP






- Bowl de camarão ao natural, beach dip** 18,0
Prawns bowl 300 grs, beach dip
- Fritto Misto - marisco e peixe do mercado, limão e beach dip** 21,5
Fritto Misto - seafood and daily catch fish, fresh lemon and beach dip
-  **Asas de frango do campo em molho BBQ, sticks de pepino** 8,0
Homemade free-range chicken, BBQ sauce, cucumber sticks
- Aparas de batata crocantes com manteiga de trufa** 4,5
Crispy potato skins with truffle butter spread



GRILL JOSPER GRILL

-   **Peixe do mercado grelhado, salada ou vegetais e emulsão de azeite e limão** 21,0
Daily catch simply grilled, with vegetables or salad, lemon-olive oil emulsion
-  **Bife de espadarte, tomate-cereja e alcaparras** 16,5
Swordfish steak with cherry tomato and capers
-  **Tentáculo de polvo grelhado, piquillo de pimento-vermelho e xerém** 14,5
Charcoal octopus, red pepper piquillo and xerém corn grits
-  **Gamba gigante Cubana, arroz de côco tostado** 24,0
Cuban king prawns with toasted coconut rice
-  **Entrecosto BBQ Coreano, arroz aromático, sésamo tostado e cebolinho** 11,0
Korean BBQ glazed spareribs, fragrant rice, toasted sesame and spring-onions
-  **Bife Rib-eye com molho chimichurri, batata-doce frita** 21,0
Ribeye steak with chimichurri, sweet-potato fries
-  **1/2 Frango do campo grelhado no Josper temperado com rub de alho e limão, legumes assados no Josper e batatas fritas de parmesão** 12,5
Half free-range chicken with garlic and lemon rub, Josper grilled vegetables and parmesan fries

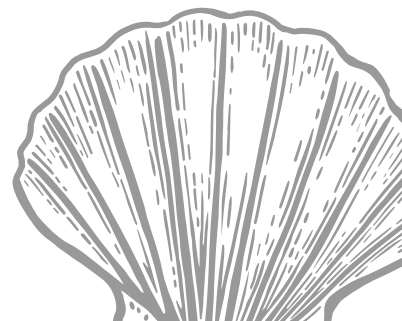
EXTRAS | SIDES

-   **Salada de folhas verdes, tomate, cebola, orégãos** (Guarnição / Entrada) 3,5 / 7,0
Simple green leaves, onion, tomato, oregano salad (side / starter)
-  **Batatas fritas, parmesão e flôr-de-sal** 3,5
French fries, smoked fleur-de-salt and parmesan
-  **Arroz aromático** 3,0
Aromatic rice
-  **Legumes grelhados no josper com pesto de manjeriçao** 3,0
Josper grilled veggies with basilic pesto

 Gluten Free
Sem glúten

 Dairy Free
Sem Lactose

 Vegetarian
Vegetariano



G&T, PERFECT SERVES

FOR THE LOVE OF GIN

G'Vine Uvas frescas <i>Fresh grapes</i>	12,0
Blue Gin Sloeberry Frutos Vermelhos <i>Red Berries</i>	9,0
Martin Millers Pimenta rosa & Zest de lima <i>Pink peppercorns & Lime zest</i>	12,0
Gin Sul Zest de limão e laranja <i>Lemon and orange zest</i>	12,5
Gin Mare Manjeriçao & Tomate cereja <i>Basil & Cherry-Tomato</i>	12,0
Hendrick's Pepino <i>Cucumber</i>	9,0
Tanqueray Maçã Verde & Lima <i>Lime & Green Apple</i>	12,5
Monkey 47 Lima <i>Lime</i>	12,5
Sharish Zest Laranja e Alecrim <i>Orange zest & Rosemary</i>	12,5
Blue Gin Limão <i>Lemon</i>	12,5

THE STANDARD

Gordon's Limão & Pimenta preta <i>Lemon & Black pepper</i>	6,0
Bombay Sapphire Zest de lima <i>Lime zest</i>	7,0
Bulldog Coentros & Carpaccio chalotas <i>Coriander & Shallots carpaccio</i>	8,0

TONIC WATER

Schwepps Tonic	20cl	Inclusive
Schwepps Pink Peppercon Tonic	20cl	2,5
Fever Tree Tonic	20cl	2,5

DRINKS



COCKTAILS

Hot Lips | Sinta o calor do chilli, a salinidade da tequilla Olmeca Reposado, lima e terminado com cerveja de gengibre, para um falso efeito refrescante! | *Spicy mix of Olmeca tequilla reposado, cointreau, lime, ginger and red chilli finished with a splash of soda* 8,0

Sofia's Gingas | Sensual e feminina bebida de Ginga, Cointreau, Aperol e Amêndoa Amarga | *Ginga cherries liqueur with cointreau, aperol, sour almond and fresh lime, served in long drink cocktail* 7,0

Peruvian Garden | Pisco Quebranto, pepino e coentros macerados, refrescado com lima. Necessita de agitação antes de consumir! | *Refreshing mix of Pisco Quebranto, muddled cucumber and coriander, fresh lime and a zesty citrus rim* 9,0

Ocean Foam | Notas de fumo e salgado de Montelobos Mezcal, alecrim fresco terminado com Modelo Especial e especiarias. | *Montelobos Mezcal with lime, rosemary and spices, topped up with Modelo Especial* 9,0

Missionary | Rum Kraken envelhecido, morangos macerados, basilico, manjeriçã, vinagre balsâmico e pimenta fresca, preenchido com soda para uma refrescante bebida de praia | *Kraken aged rum with muddled strawberries, aromatic basil, balsamic vinegar, lime, freshly grounded black peppercorns topped up with soda* 8,0

Piña Loca | Plantation rum de Ananás com gelado de côco tostado, sumo de ananás e creme de côco, uma nova dimensão na clássica Colada. | *Pineapple Plantation rum with burnt coconut ice-cream, fresh pineapple juice and coconut cream* 8,0

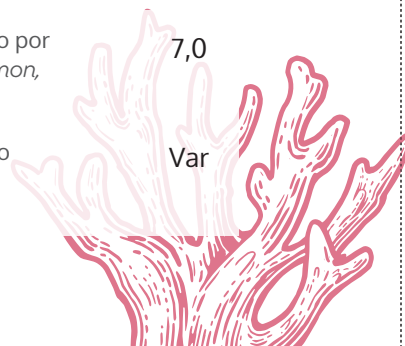
The Daiquiri | Um clássico é um clássico por alguma razão e aqui temos o equilíbrio perfeito entre doce, ácido e o espirituoso, numa aparente simples mistura. | *It's easy to see why the dark rum-based Daiquiri is a classic. The perfectly balanced combination of sweet, sour and spirit is refreshing and tangy, and the simple things are always the best ones!* 7,0

Moscow Mule | Simples e refrescante, de Verão. Moskovskaya, lima e ginger beer. | *The great summer drink, mixing up Moskovskaya, fresh lime juice topped with ginger-beer.* 7,0

Negroni Sbagliato | Fizzy twist no intemporal Negroni, aperitivo ideal! | *Gin, campari and sweet vermouth topped up with sparkling wine* 7,0

Rosé Spritzer | Bolhas de rosé com flôr-de-sabugueiro, espevitado por Peychaud's bitters | *Perfect summer drink with elderflower liqueur, lemon, Peychaud's bitters topped off with sparkling rosé* 7,0

Beach Desires | Todos nós os temos, o nosso bartender irá fazer o melhor para misturar o seu! | *We all know about our beach desires, if you have one, the bar team will do the most to fix you out!*



DRINKS

PRESSED & JUICED

BIO BLENDS - 5,5

Tanning Anarchy | Uma opção cheia de bronze! Cenoura, maçã, batata-doce, limão, maca e chia. | *Caroteno blend of carrot, apple, sweet potato, lemon, maca and flax*

Green Romaine Cleanser | Purificador de Ananás, laranja, espinafre, alface romana e coentros | *Pineapple, orange, spinach, romain lettuce, coriander*

The Next Day | Laranja do Algarve, cenoura, gengibre e maçã | *Algarve's oranges, carrot, ginger and apple*

Brain Right Press | Água de côco, amêndoa, óleo de côco virgem, baunilha e flôr-de-sal | *Coconut water, almonds, coconut Bio oil, vanilla and flôr-de-Sal*

Brazilian Booty | Açai, água de côco e banana | *Açaí, coconut water and banana*

Cool Kick | Melancia, limão, pepino, gengibre e hortelã | *Watermelon, lemon, cucumber, ginger and fresh mint*

Raw Goddess | Couve-grilo, maçã-verde, bróculos, funcho e água de côco | *Kale with green apple, brocolli, fennel and coconut water*

The Guilty One | Morangos frescos, sorbet de frutos vermelhos e côco | *Fresh strawberries, redfruits sorbet and coconut water*

The Hulk | Leite de amêndoa, banana, manteiga de amendoim, aveia, proteína e cacau cru | *Almond milk, banana, peanut butter, oats, whey protein, raw Cocoa*

Single Fruit / Veggie Smoothie | Escolha de fruto ou legume do bar 4,5
| *from the fruit basket at the bar*

Fresh Coconut | Côco Verde fresco e aberto ao momento! 9,0
| *Crack open at the moment*

ICED TEA

House Iced Tea | Chá gelado da Gorreana, Açores, zest de limão, mel e hortelã 2,5
| *Gorreana Azores tea with lemon zest, honey and fresh mint*

Captain Kombucha | Uma deliciosa bebida probiótica criada com ingredientes BIO de alta qualidade. Experimente um dos nossos sabores: Original, Pineapple Peach Splash, Cayenne Pepper, California Raspberry | *A delicious probiotic drink created with high quality BIO ingredients. Try one of our flavours: Original, Pineapple Peach Splash, Cayenne Pepper, California Raspberry* 3,5

DRINKS



CACHAÇA & RUMS



5 CL

Plantation 3* , Rum	7,0
Matusalem , Rum	14,0
Sagatiba , Cachaça	7,0

TEQUILLA & MEZCAL

Olmeca Blanco , Plata	7,0
Olmeca Reposado , Reposado	7,0
MonteLobos Joven , Mezcal	12,0
Don Julio , Reposado	11,0

VODKA

Absolut ELYX	8,0
Moskovskaya	7,0
Grey Goose	9,0

WHISKEYS

MALT

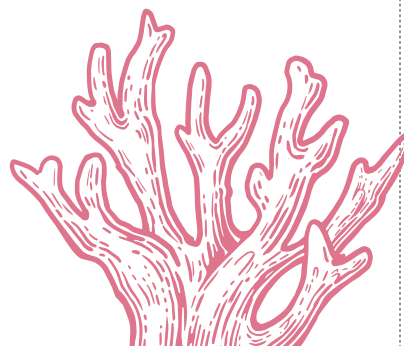
Glenmorangie Malt 10 Y , Highland	12,0
Bowmore 12 Y , Islay	10,0
Balvenie Portwood Malt 21 Y , Speyside	30,0
Nikka from the Barrel , Japan	18,0

BLENDED SCOTCH & IRISH

Dimple 15 Y	12,0
Chivas Regal 12 Y	11,0
Johnny Walker Black Label	11,0
Johnny Walker Red Label	6,0
J&B	6,0
John Jameson Black Barrel , Irish	11,0
Bushmill's , Irish	10,0

AMERICAN & BOURBON

Bulleit	10,0
Jack Daniel's	9,0
Canadian Club	10,0



CERVEJA | BEER

Porches house craft beer Garrafa <i>Bottled</i>	50cl	5,5
Super Bock Pressão <i>Draught</i>	20cl	1,8
Super Bock Pressão <i>Draught</i>	40cl	3,2
Super Bock Mini Garrafa <i>Bottled</i>	20cl	1,2
Super Bock s/ Álcool Garrafa <i>Bottled</i>	33cl	2,5
Erdinger Garrafa <i>Bottled</i>	50cl	5,5
Modelo Especial Garrafa <i>Bottled</i>	33cl	3,5
Magner's Cider Garrafa <i>Bottled</i>	50cl	3,5

BALDE CERVEJA | BEER BUCKET

5 x Super Bock Mini	5 x 20cl	5,5
5 x Corona	5 x 33cl	15,0

REFRIGERANTES | SODAS

Sodas & Juices	20cl	2,5
Sodas & Juices	40cl	3,5
Red Bull		4,0

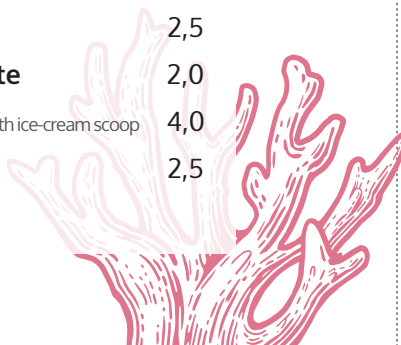
ÁGUAS | WATER

Água c/s gás Still / Fizzy	25cl	1,75
Água c/s gás Still / Fizzy	75cl	4,0

CAFETARIA | HOT BEVERAGES

Espresso	1,5	Latte Machiato	2,5
Café c/ Leite	2,0	Leite c/ Chocolate	2,0
Café Duplo	2,0	Affogato Espresso with ice-cream scoop	4,0
Capuccino	2,0	Ronnefeldt Teas	2,5

DRINKS



BEACH WINES | VINHOS DE PRAIA

FRESCOS, LEVES E AROMÁTICOS



15 CL



75 CL

ESPUMANTES | BUBBLES | SEKT

Pommery Royal Blue Sky | Champagne on Ice

18,0

99,0

Soalheiro Rosé | Vinhos Verdes

39,0

Informal | Luís Pato Bairrada

7,0

32,0

Murganheira Super Reserva | Távora-Varosa

35,0

BRANCO | WHITE | WEISS

VILA VITA | Alentejo

3,5

17,0

Herdade dos Grous | Alentejo

26,0

Terras de Grifo | Douro

18,0

Vale da Capucha Arinto | Lisboa Bio

39,0

Luís Pato Vinhas Velhas | Bairrada

27,0

Allô, Alvarinho-Loureiro | Monção

4,0

18,0

Contacto Anselmo Mendes | Minho

32,0

Cortes de Cima Sauvignon Blanc | Alentejo

8,0

35,0

Künstler Alvarinho | Rheingau

44,0

ROSÉ | ROSE

Quinta do Carqueijal | Douro

3,5

17,0

Quinta da Sequeira Magnum | Douro

89,0

Lybra Syrah | Lisboa

22,0

Barranco Longo | Algarve

21,0

TINTO | RED | ROT

VILA VITA | Alentejo

3,5

17,0

Soalheiro Oppaco | Vinhos Verdes

47,0

Meruge | Douro

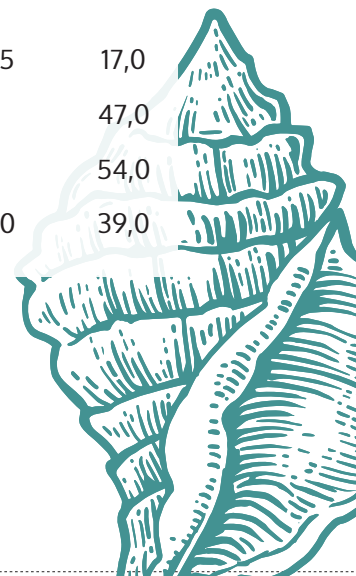
54,0

Q de Sant'Ana Pinot Noir | Lisboa

8,0

39,0

WINES



CRAVING FOOD! | A IMPLORAR COMIDA!

.....
CORPO MÉDIO, ESTRUTURA, GASTRONÓMICOS



15 CL



75 CL

N.V. Vranken Rosé | Champagne

135,0

BRANCO | WHITE | WEISS

Herdade dos Grous Reserva | Alentejo

8,0

39,0

Cova da Ursa | Chardonnay, Península Setúbal

35,0

Chablis, William Fevre | Bourgogne, France

54,0

Weingut Am Nil Herrenberg Riesling | Pfalz

49,0

TINTO | RED | ROT

Quinta do Valbom Colheita | Douro

8,0

39,0

Meandro | Douro

44,0

Barranco Longo Reserva | Algarve

42,0

Herdade dos Grous | Alentejo

6,5

26,0

CELEBRATING THE BEST OF LIFE | CELEBRAR O MELHOR DA VIDA

.....
VINHOS MEMORÁVEIS PARA MOMENTOS INESQUECÍVEIS

TINTO | RED | ROT

N.V. Vranken Diamant Brut | Champagne

99,0

Quinta de Valbom Reserva | Douro

16,0

76,0

Herdade dos Grous Moon Harvested | Alentejo

50,0

Herdade dos Grous 23 Barricas | Alentejo

50,0

Herdade dos Grous Reserva | Alentejo

78,0

Quinta do Francês | Algarve

45,0

WINES



FORTIFICADOS



6 CL

Noval Extra-Dry White Port	4,0
Barbeito Rainwater Medium-Dry Madeira	4,0
ROZÉS COLLORS COLLECTION PORT	
Reserve Ruby Port	7,0
Tawny 10 Years old Port	9,0
White Reserve Port	7,0

DIGESTIVOS | DIGESTIVES



5 CL

Licores Nacionais	5,0
Licores Importados	7,0
Antiqua	7,0
Quinta do Rol XO	12,0
Medronho	4,0
Martell VSOP Cognac	12,0



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Agradecemos que nos informe caso tenha alguma restrição alimentar.
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