

## Sopas | Soups

### Sopa de tomate maduro, cebola e ovo escaldado com tomilho (3, 12)

Ripe tomatoes and onion soup, and poached egg with thyme

6,50€

### Sopa fria de pera abacate, iogurte grego, lima e romã (7)

Avocado cold soup with greek yogurt, lime and pomegranate

6,50€

## Para Partilhar | To Share

### Nachos com três molhos (7)

(Queijo, Guacamole e Picante)

Nachos with three sauces (Cheese, Guacamole & Spicy)

8,00€

### Pastéis de bacalhau

com maionese de coentros (1, 3, 4, 7)

Codfish croquettes with coriander mayonnaise

8,00€

### Lapas grelhadas (contém alho) (7, 14)

Produto sazonal

Grilled limpets (with garlic). Seasonal product

17,50€

### Cesto de batata frita com maionese de alho (1, 3)

French fries basket with garlic mayonnaise

4,50€

### Camarão "á la guillo" com pão tostado

Garlic shrimp with toasted bread (1, 2, 7, 12)

16,00€

### Lascas de queijo halloumi grelhado com legumes salteados e tomate (7)

Grilled halloumi cheese shavings with sautéed vegetables and tomato

14,50€

### Asas de frango com molho barbecue (1, 12)

Chicken wings with BBQ sauce

15,00€

## Ovos | Eggs

### Omelete Simples (Cebola e salsa), ou Omelete Mista (Fiambre & queijo, cebola e salsa)(3, 7)

Simple omelet (onion and parsley), or mixed omelet (ham and cheese, onion and parsley)

15,50€

## Sandes | Sandwiches

### "CACO PREGO" Prego de novilho em bolo do caco, alface, tomate, queijo, bacon, ovo estrelado e cebola crocante, com batata frita (1, 3, 7)

Beef steak on "bolo do caco" bread, lettuce, tomato, cheese, bacon, fried egg and crispy onion, with french fries.

14,00€

### "CLUB SANDWICH" Frango, bacon, queijo, fiambre, alface, maionese, tomate e ovo cozido (1, 3)

Chicken, bacon, cheese, ham, lettuce, mayonnaise, tomato, and boiled egg.

14,00€

# Saladas | Salads

Escolha os seus ingredientes

Choose your ingredients

Salada verde com mistura de alfaces

+ 1 PROTEÍNA + 4 INGREDIENTES + 1 MOLHO

Green salad with lettuce mixture

+ 1 PROTEIN + 4 INGREDIENTS + 1 SAUCE

15,50€

Escolha 4 ingredientes | Choose 4 ingredients:

Tomate | Endívias | Ovo cozido (3) | Cenoura |  
Feijão Verde | Quinoa | Cebola | Milho |  
Alcaparras | Pimentos | Mozzarella (7) | Manga |  
Azeitonas | Queijo feta (7) | Abacaxi | Anchovas (4) | Bacon (6) |  
Nozes (8) | Croutons de pão (1) | Amêndoa tostada (8) | Rebetos  
de feijão mungo (6) | Lascas de parmesão (7)

Tomato | Endives | Boiled egg (3) | Carrot |  
Green beans | Quinoa | Onion | Corn |  
Capers | Peppers | Mozzarella (7) | Mango |  
Olives | Feta cheese (7) | Pineapple |  
Anchovies (4) | Bacon (6) | Walnuts (8) |  
Bread croûtons (1) | Toasted almonds (8) |  
Mung bean sprouts (6) | Parmesan shavings (7)

Escolha 1 proteína | Choose 1 protein:

FRANGO | CHICKEN

ATUM | TUNA (4)

PRESUNTO | SMOKED HAM

TOFU | TOFU (6)

SALMÃO FUMADO | SMOKED SALMON (4)

Escolha 1 molho | Choose 1 sauce:

César | Caesar (3, 4, 7, 10, 11)

Iogurte | Yogurt (7)

Vinagrete | Vinaigrette (10)

Redução de balsâmico | Balsamic reduction

Mel | Honey

Salada Garden Pool (1, 7)

Burrata sobre carpaccio de tomate maduro, pimenta preta,  
azeite trufado, vinagre balsâmico, oregãos, sementes de chia  
e lascas de pão torrado

Burrata on ripe tomato carpaccio, black pepper, truffle oil,  
balsamic vinegar, oregano, chia seeds and toasted bread  
slivers

16,00€

# Tostas ou Baguettes | Toasts or Baguettes

Servida em pão rústico ou baguete acompanhada de batata frita

Served on rustic bread or baguette accompanied by french fries

MISTA – Queijo & Fambre

MIX – Ham & Cheese (1, 7)

12,00€

ATUM – Atum, maionese de azeitona negra, cebola, cornichons,  
ovo cozido oregão, tomate e alface

TUNA - Tuna, black olive mayonnaise, onion, gherkin, boiled egg,  
oregano, tomato, and lettuce (1, 3, 4)

12,00€

FRANGO – Frango assado em especiarias, alface, cenoura, tomate,  
bacon, ovo cozido, maionese e cebola crocante

CHICKEN – Roast chicken with spices, lettuce, carrot, tomato, bacon,  
boiled egg, mayonnaise, and crispy onions (1, 3)

12,00€

BRIE – Tosta aberta de queijo brie, rúcula, maça, mel e  
noztes, em pão caseiro tostado

BRIE – Open toast with brie cheese, arugula, apple, honey,  
and walnuts (1, 7, 8)

12,00€

VEGETARIANA – Tosta aberta gratinada com tomate, queijo  
mozzarella e oregãos

VEGETARIAN – Open toast gratinéed with tomato, mozzarella  
cheese and oregano (1, 7)

12,00€

# Massas | Pastas

Esparguete Bolonhesa (contém alho) (1, 3, 12)

Spaguetti Bolognese (with garlic)

13,00€

Tortelline ricota e espinafres em molho de tomate (1, 3, 7, 12)

Tortellini with ricotta and spinach  
in tomato sauce

13,00€

## Grilled salmon with boiled potatoes and sautéed vegetables

## Hambúrger | Burger

PERU | TURKEY (1, 6, 12) 13,50€

NOVILHO | BEEF (1, 6, 12) 14,00€

ANGUS | ANGUS (1, 6, 12) 16,00€

FRANGO | CHICKEN (1, 6, 12) 14,00€

SALMÃO | SALMON (1, 4, 6, 12) 15,00€

VEGETARIANO | VEGETARIAN (1, 6, 9) 13,00€

+

Batatas fritas e molho de alho  
French fries and garlic sauce (1, 3)

Escolha 4 ingredientes | Choose 4 ingredients:

Alface | Tomate | Queijo Cheddar (7) | Bacon |  
Cebola confitada | Cogumelos assados | Abacate | Abacaxi |  
Cornichões | Ovo (3)Letucce | Tomato | Cheddar Cheese (7) | Bacon | Confit onion |  
Roasted mushrooms | Avocado |  
Pineapple | Cornichons | Egg (3)

+

Escolha o Pão | Choose your bread:

Pão de hambúrguer com sésamo (1, 11)  
ou Bolo do caco (1)Hamburguer bread with sesame seeds (1, 11)  
or Madeiran bread (1)

## Peixe | Fish

Filete de espada com banana e mel de cana, legumes  
salteados e batata doce grelhada (1, 3, 4)Scabbard fish fillet with banana and sugarcane honey fried  
sautéed vegetables and grilled sweet potatoes

19,00€

Salmão grelhado com batata cozida e legumes salteados  
(4, 7)Grilled salmon with boiled potatoes and sautéed  
vegetables

18,50€

## Carne | Meat

Peito de frango grelhado com legumes salteados e  
batata fritaGrilled chicken breast with sautéed vegetables and french  
fries

16,50€

"Pica-pau" de novilho com cogumelos, legumes  
avinagrados e batata frita (1, 9, 10, 12)Beef "Pica-pau" with mushrooms, pickled vegetables and  
french fries

17,50€

## Sobremesas | Desserts

Tarte de maçã (1, 3, 7)

Apple pie

4,50€

Festival de frutas

Fruit salad

4,50€

Carpaccio de ananás com sorvete de framboesa e menta

Pineapple carpaccio with raspberry and mint  
sorbet

4,50€

Sobremesa do chef (1, 3, 7)

Chef's dessert

4,50€

Brownie de chocolate com banana e bola de gelado de baunilha  
(1, 8)

Chocolate brownie with banana and vanilla ice cream

4,50€

Gelado – 1 bola | 2 bolas | 3 bolas (8)

Ice cream – 1 scoop | 2 scoops | 3 scoops

3,00 | 4,00 € | 4,50€

Pastelera | Folhado da nossa seleção (1, 3, 7)

Pastry | Puff pastry from our selection

3,50€

Mousse de maracujá (7)

Passion fruit mousse

4,50€

## Cocktails Clássicos | Classic Cocktails

	10,50€	<b>BRANDY ALEXANDER</b> Brandy, Licor de Cacau e Natas <i>Brandy, Crème Cacao Liqueur and Fresh Cream</i>	10,50€
<b>MOJITO</b> Rum branco, Açúcar Branco, Sumo de Lima, Hortelã e Soda <i>White Rum, White Sugar, Lime Juice, Mint, and Soda Water</i>	10,50€	<b>NEGRONI</b> Gin, Campari e Vermute Doce <i>Gin, Campari and Sweet Vermouth</i>	10,50€
<b>CUBA LIBRE</b> Rum Branco, Sumo de Lima, Angostura Bitter, e Pepsi <i>White Rum, Lime Juice, Angostura Bitter and Pepsi</i>	10,50€	<b>OLD FASHIONED</b> Bourbon Whisky, Açúcar e Angostura Bitter <i>Bourbon Whisky, Sugar and Angostura Bitter</i>	10,50€
<b>SEX ON THE BEACH</b> Vodka, Licor de Pêssego, Sumo de Laranja e Sumo de Arando <i>Vodka, Peach Liqueur, Orange Juice, Cranberry Juice</i>	10,50€	<b>CAIPIRINHA</b> Cachaça e Sumo de Lima <i>Brazilian Sugar-cane Rum and Lime Juice</i>	10,50€
<b>SINGAPORE SLING</b> Gin, Cointreau, Bénédicte, Cherry Brandy, Angostura Bitter, Sumo de Limão, Sumo de Ananás e Grenadine <i>Gin, Cointreau, Bénédicte, Cherry Brandy, Angostura Bitter, Lemon Juice, Pineapple Juice and Grenadine</i>	10,50€	<b>TEQUILA SUNRISE</b> Tequila, Sumo de Laranja e Grenadine <i>Tequila, Orange Juice e Grenadine</i>	10,50€
<b>GIN FIZZ</b> Gin, Sumo de Limão, Calda de Açúcar, e Soda <i>Gin, Lemos Juice, Sugar Syrup and Soda Water</i>	10,50€	<b>PINA COLADA</b> Rum, Malibu, Sumo de Ananás e Natas <i>Rum, Malibu, Pineapple Juice and Fresh Cream</i>	10,50€
<b>LONG ISLAND ICE TEA</b> Vodka, Tequila, Rum Branco, Gin, Triple Seco, Sumo de Lima e Pepsi <i>Vodka, Tequila, White Rum, Gin, Triple Sec, Lemon Juice and Pepsi</i>	10,50€	<b>APEROL SPRITZ</b> Aperol, Espumante e Soda <i>Aperol, Sparkling Wine and Soda</i>	10,50€
<b>PONCHA</b> Aguardente, Sumo de Limão, Sumo de Laranja e Mel <i>Madeiran Sugar-cane rum, Lemon Juice, Orange Juice and Honey</i>	10,50€	<b>MADEIRA TONIC</b> Vinho da Madeira, Limão e Agua tónica <i>Madeira wine, Lemon and Tonic Water</i>	10,50€
		<b>SANGRIA</b> Copo Tinta ou Branca   30cl <i>Red or White Glass   30cl</i>	8,00€
		Jarro Tinta ou Branca   1L <i>Red or White Jug   1L</i>	22,50€
		Copo Espumante   30cl <i>Sparkling Wine Glass   30cl</i>	9,50€
		Jarro Espumante   1L <i>Sparkling Wine Jug   1L</i>	27,00€

## Cocktails Sem Alcool | Mocktails

<b>SWEET DREAMS</b> Sumo de ananás e Laranja, Natas e Grenadine <i>Pineapple and Orange Juice, Fresh Cream and Grenadine</i>	8,00€	<b>VIRGIN PINA COLADA</b> Sumo de Ananás, Batida de Coco e Natas <i>Pineapple Juice, Coconut and Fresh Cream</i>	8,00€
<b>UNFUZZI NAVAL</b> Sumo de Maçã, Sumo de Laranja, Sumo de Ananás e Xarope de Blue Coração <i>Apple juice, Orange Juice, Pineapple Juice e Blue Curaçao Sugar Syrup</i>	8,50€	<b>NIKITA TRADICIONAL</b> Gelado de Ananás e Brisa de Maracujá <i>Pineapple Ice-cream and passion fruit brisa</i>	8,00€
<b>VIRGIN MOJITO</b> Lima, Açúcar, Menta e Soda <i>Lime, Sugar, Mint and Soda</i>	8,00€		

## Aperitivos | Aperitif

Martini Bianco, Rosso, Extra Dry (5 cl)	6,50€
Campari (5 cl)	7,00€
Ricard   Pernod (5 cl)	7,00€
Fernet Branca (5 cl)	7,00€
Aperol (6 cl)	7,00€

## Gin

Beefeater (5 cl)	8,50€
Beefeater Pink (5 cl)	11,00€
Bombay Sapphire (5 cl)	13,00€
Hendrick's (5 cl)	16,00€

## Vodka

Wyborova (5 cl)	8,50€
Absolut Blue (5 cl)	11,00€
Absolut Elyx (5 cl)	14,00€

## Rum

Havana Club 3 (5 cl)	8,50€
Havana Club Special (5 cl)	11,00€
Havana Club 7 (5 cl)	13,00€
Brugal Anejo (5 cl)	10,50€
Bacardi Carta Superior (5 cl)	8,50€

## Tequila

Sierra Silver (5 cl)	7,50€
Sierra Gold (5 cl)	8,00€
Olmecca Blanco (5 cl)	8,50€

## Whisky | Whiskey

### SCOTCH WHISKY

Ballantines (5 cl)	8,50€
Ballantines 12Y (5 cl)	11,00€

### MALT

Glenlivet Founder's Reserve (5 cl)	14,00€
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### IRLANDESES | IRISH

Jameson (5 cl)	9,50€
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### AMERICAN WHISKEY

Jack Daniels (5 cl)	9,50€
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## Licores | Liqueurs

### NACIONAIS | NATIONAL

Licor Banana, Maracujá, Morango, Cacau, Ginga, Jeropiga, Triple Sec (5 cl)	5,50€
Poncha Regional Mel e Limão (5 cl)	5,50€
Licor Beirão (5 cl)	5,50€
Amêndoa Amarga (5 cl)	5,50€

### IMPORTADOS | IMPORTED

Batida de Coco (5 cl)	6,00€
Creme de Cassis (5 cl)	6,50€
Bols Blue Curaçau (5 cl)	6,00€
Malibu (5 cl)	6,50€
Pisang Ambon (5 cl)	6,50€
Baileys (5 cl)	7,00€
Cointreau (5 cl)	8,50€
Frangelico (5 cl)	8,50€
Disaronno Amaretto (5 cl)	7,00€
Pimm's (5 cl)	7,00€
Kahlua (5 cl)	7,00€
Tia Maria (5 cl)	7,00€
Safari (5 cl)	6,50€
Limoncello (5 cl)	6,50€
Sambuca (5 cl)	6,50€
Bols Peppermint (5 cl)	6,50€

## Aguardentes | Brandies

Cachaça Janeiro (5 cl)	6,50€
Chancela Velha (5 cl)	6,50€
Brandy Macieira (5 cl)	6,50€
Grappa Alambicco Cristiani (5 cl)	6,00€

## Cervejas | Beers

### CERVEJA DE PRESSÃO | DRAUGHT BEER

Coral (20 cl   30 cl   50 cl)	4,00€   5,00€   6,00€
Coral Garrafa	
Coral Bottle (33 cl)	5,00€
Coral sem Álcool Garrafa	
Non Alcoholic Beer Bottle (20 cl)	4,50€
Erdinger – Cerveja Alemã	
German Beer (50 cl)	7,00€
Duvel – Cerveja Belga	
Belgium Beer (33 cl)	7,00€
Cidra Coral	
Apple Cider (25 cl)	4,50€

# Nossa Seleção De Vinhos | Our Wine Selection

## VINHOS A COPO | WINES BY THE GLASS

### BRANCO | WHITE

Trevo Branco	6,00€
Fiuza Sauvignon Blanc	6,50€

### TINTO | RED

Trevo Tinto	6,00€
Fiuza Carbenet Sauvignon	6,50€

### ROSÉ | ROSÉ

Trevo Rosé	6,00€
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### ESPUMANTE | SPARKLING WINE

Espumante da nossa seleção <i>Sparkling wine from our selection</i>	6,00€
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## GENEROSOS | FORTIFIED WINE

### VINHO MADEIRA | MADEIRA WINE

Miles 3Y (6 cl)	6,50€
Miles 5Y (6 cl)	8,50€
Miles 10Y (6 cl)	11,00€

### VINHO DO PORTO | PORT WINE

Burton's Dry (6 cl)	6,50€
Burton's Tawny (6 cl)	6,50€
Burton's Ruby (6 cl)	6,50€
Offley Tawny 10y. (6 cl)	11,00€
Offley LBV (6 cl)	11,00€

## GARRAFA | BOTTLE

### BRANCO | WHITE

Trevo Branco	24,00€
Fiuza Sauvignon Blanc	27,00€
Planalto Reserva Branco	29,00€
Aveleda Loureiro Verde	24,00€

### VINHOS TINTOS | RED WINE

Trevo Tinto	24,00€
Fiuza Cabernet Sauvignon	27,00€
Papa Figos	42,00€

### VINHO ROSÉS | ROSE WINE

Trevo Rosé	24,00€
Mateus Rosé	25,00€

### ESPUMANTES & CHAMPAGNE | SPARKLING WINES & CHAMPAGNE

Espumante da nossa seleção <i>Sparkling wine from our selection</i>	24,00€
Casa Ermelinda Freitas	33,00€
Murganheira Brut	50,00€
Champanhe H. Blin Brut	110,00€
Champanhe P. Heidsieck	150,00€

### Taxa de Rolha

<i>Corkage Fee</i>	10€
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## Refrigerantes | Soft Drinks

Pepsi   Pepsi Max (33 cl)	4,50€
7up (33 cl)	4,50€
Ice Tea (33 cl)	4,50€
Néctares   Juices (33 cl)	4,50€
Brisa Laranja   Orange (33 cl)	4,50€
Brisa Maçã   Apple (33 cl)	4,50€
Brisa Maracujá   Passion fruit (33 cl)	4,50€
Ginger Ale (20 cl)	4,50€
Sumo de Laranja Natural <i>Fresh Orange Juice (30 cl)</i>	6,50€

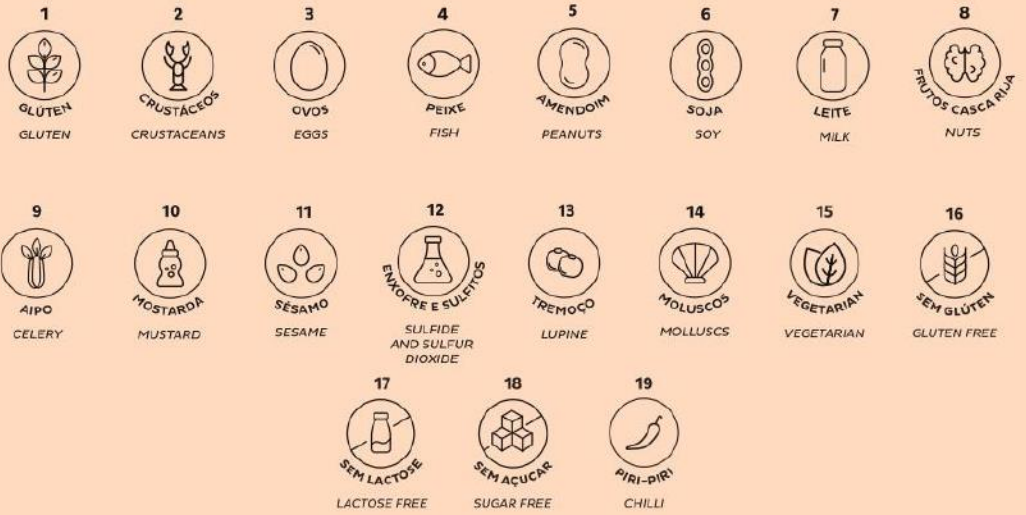
## Cafetaria | Coffee & Tea

Café Espresso & Descafeinado <i>Espresso &amp; Decaffeinated</i>	3,50€
Café com Leite   <i>Coffee with Milk</i>	4,50€
Cappuccino	5,50€
Irish Coffee	10,50€
Baileys Coffee	10,00€
Batidos   <i>Milkshakes</i>	6,50€
Chocolate Quente   <i>Hot Chocolate</i>	4,50€
Chá   <i>Tea</i>	4,50€
Leite   <i>Milk</i>	3,50€

## Águas | Waters

Ionizada Sem Gas   <i>Still (70cl)</i>	5,00€	Água com Gás   <i>Sparkling Water</i>	
Ionizada Com Gas   <i>Sparkling (70cl)</i>	6,00€	Atlântida (25 cl)	3,00€
Água Mineral   <i>Mineral Water</i>		Atlântida (75 cl)	6,00€
Atlântida (25 cl)	3,00€	Água tônica Coral   <i>Coral Tonic water</i>	4,50€
Atlântida (75 cl)	6,00€	Fever Tree tônica (20 cl)	6,00€

## ALERGÉNIOS | ALLERGENS



**IVA Incluído à taxa em vigor | VAT included**

**Pagamentos apenas com Cartão de Crédito ou Débito ao Quarto**  
*We accept payments only with Credit Card or Debit to the Room*

**A nossa conta inclui uma taxa de serviço sugerida de 10%**  
*Our bill includes a 10% suggested service charge*

**Caso tenha restrições alimentares ou alergias, por favor, informe-nos.**  
*Please inform our Restaurant Manager of any special dietary requirements.*



# MENU CRIANÇAS KIDS MENU

## ENTRADAS | STARTERS

Creme de legumes   <i>Vegetable soup</i>		4,50€
Salada de frango   <i>Chicken salad</i>		6,00€

## PRATO PRINCIPAL | MAIN COURSE

Mini omeleta com salada e batata frita <i>Mini omelet with salad and french fries</i>		6,50€
Esparguete com bolonhesa (contém alho) <i>Spaghetti bolognese (with garlic)</i>		7,50€
Douradinhos de pescada com legumes e batata frita <i>Fish fingers with vegetables and french fries</i>		7,00€
Nuggers de frango com salada e batata frita <i>Chicken nuggets with salad and french fries</i>		7,00€
Cheeseburger com batata frita <i>Cheeseburger with french fries</i>		8,50€

## SOBREMESAS | DESSERTS

Mousse de chocolate com gomas <i>Chocolate mousse with fruit gums</i>		3,50€
Gelado de chocolate (1 bola) <i>Chocolate ice cream (1 scoop)</i>		3,00€
Gelatina de fruta <i>Fruit gelatine</i>		3,50€



Os preços indicados encontram-se em euros/€ | *The prices above are in euros/€*  
IVA Incluído à tava em vigor | *VAT included*  
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