



JULIUS

RESTAURANTE | WINE BAR

Cafeteria

Café Expresso	1,85€
Chocolate Quente <i>Hot Chocolate</i>	2,75€
Descafeinado	1,85€
Descafeinado Duplo	3,00€
Capuccino	3,50€
Café com Leite . <i>White Coffee</i>	2,85€
Americano	2,85€
Café Duplo	3,80€
Galão . <i>Latte</i>	3,50€
Chá . <i>Tea</i>	2,80€

Digestivos

Amarguinha	4,50€
Tijuana	5,50€
Brandymel	5,50€
Drambuie	8,00€
Licor Beirão	5,50€
Grand Marnier	8,00€
Triplíce Sec	6,00€
Amaretto	8,00€
Baileys Coffee	8,00€
Frangelico	8,00€
Tia Maria	8,00€

Cafés Especiais

Calipso Coffee	8,50€
Amaretto Coffee	9,50€
Irish Coffee	8,50€
Remy Martin Coffee	12,00€
Baileys Coffee	8,50€
Jack Daniels Coffee	12,00€
Amêndoa Amarga Coffee	8,50€
Drambuie Coffee	10,00€
Royal Coffee	8,50€

Portos

Porto Tawny ou Ruby	5,00€
Porto LBV	9,50€
Porto Dry	5,50€
Madeira	6,00€
Porto 10 anos	8,50€
Garrafa Vintage (375ml)	55,00€



Couvert

Variedades de pão, manteigas com aromas, azeitonas
e azeite com vinagre balsâmico
Selection of bread, butters, olives and balsamic vinegar oil
4,90€

Entradas Starters

CREME DE LEGUMES . VEGETABLE SOUP
5,25€

SOPA DE PEIXE . FISH SOUP
6,50€

GASPACHO ANDALUZ . ANDALUSIAN GAZPACHO
com crostini de tomate e biqueirão
with a tomato and anchovy crostini
5,50€

FOLHADO DE QUEIJO DE CABRA . GOATS CHEESE PASTRY
gratinado com mel, maçã flambeada com vinho do Porto e salva
gratinated with honey and apple flambeed with port wine and sage
12,00€

BURRATA . BURRATA
com compota de abóbora, nozes e salada de rúcula com vinagre balsâmico
served with pumpkin jam, walnuts and rocket leaves speckled with balsamic vinegar
12,00€

COGUMELOS RECHEADOS . STUFFED MUSHROOMS
gratinados com bacon, queijo e alho francês
gratinated with bacon, cheese and leeks
11,50€

BRUSCHETTA . BRUSCHETTA

com tomate cherry, manjerição e presunto
with cherry tomatoes, basil and smoked ham
7,00€

INVOLTINI DE BACALHAU . COD INVOLTINI

com puré de grão, espuma de alho francês e coentros
served with a chickpea puree and a leak and coriander foam
14,00€

ATUM BRASEADO . SEARED TUNA

em sésamo com salada tropical - nozes, chili, manga, funcho e lascas de coco
with sesame and a tropical salad - walnuts, chilli, mango, fennel & coconut flakes
14,00€

CAMARÃO À GUILHO . PRAWN "À GUILHO"

camarão frito em alho e chili
fried prawns in garlic and chilli
15,00€

CAMARÃO TIGRE GRELHADO (GIGANTE) GRILLED TIGER PRAWN (GIANT)

servido com molho de manteiga, alho, ervas e chili
served with butter sauce, garlic, herbs and chili
18,00€

MEXILHÕES A LA MARINIÈRE . MOULES MARINIÈRES

com vinho branco, natas, chalotas, manteiga e ervas
mussels with white wine, cream, shallots, butter and parsley
14,00€

Pratos Principais

Main dishes

ROBALO . SEABASS

braseado com mil folhas de batata-doce, legumes da época,
molho vermute e ervas finas

*seared with a thousand leaves of sweet potato, seasonal vegetables,
vermouth sauce and fine herbs*

22,00€

DOURADA COM CAMARÃO . SEA BREAM WITH PRAWNS

braseada, servido com batata dourada em aroma mediterrânico,
legumes da época e beurre blanc

*seared and served with roast mediterranean potatoes, seasonal
vegetables and a beurre blanc sauce*

23,90€

TAMBORIL E LINGUADO . MONKFISH AND SOLE

servido com esmagada de batata, tomate, azeitona,
legumes da época e molho champagne

*served with house potatoes, tomato, olives, seasonal vegetables
and a champagne sauce*

25,00€

BACALHAU "À PORTUGUESA" . COD "À PORTUGUESA"

assado sobre cama de vegetais e batata
roasted with vegetables and potatoes

22,90€

PEIXE GALO . JOHN DORY

servido com polenta de milho, legumes da época e molho de citrinos
served with polenta, seasonal vegetables and a citrus sauce

20,00€

POLVO "À LAGAREIRO" . OCTOPUS "À LAGAREIRO"

servido com puré de batata doce e legumes da época
served with sweet potato mash and seasonal vegetables

25,00€

CAMARÃO TIGRE . TIGER PRAWNS

grelhado com molho de caril e manga, servido com arroz basmati e legumes da época
grilled in a curry and mango sauce, served with basmati rice and seasonal vegetables

35,00€

FRANGO . CHICKEN

salpicado com sésamo, servido com batatas dauphinoise,
legumes da época e molho de mel

*sprinkled with sesame served with dauphinois potatoes,
seasonal vegetables and honey sauce*

19,00€

MAGRET DE PATO . DUCK BREAST

servido com puré de batata, legumes da época e molho de frutos silvestres
served with mashed potatoes, seasonal vegetables and a fruit berry sauce

22,90€

PRESA DE PORCO PRETO . IBERIAN BLACK PORK

grelhado, servido com batata sauté, legumes da época e puré de maçã
aromatizado com anis estrelado

grilled & served with sauteed potatoes, seasonal vegetables and apple sauce

23,90€

CARRÉ DE BORREGO . RACK OF LAMB

com crosta de ervas, servido com batata dauphinoise e legumes da época
with a herb crust, served with dauphinoise potatoes and seasonal vegetables

27,50€

PONTA DE ACÉM . RIB EYE STEAK

grelhado, servido com batata dauphinoise e legumes da época
grilled and served with dauphinoise potatoes and seasonal vegetables

23,50€

BIFE "À PORTUGUESA" . FILLET STEAK "À PORTUGUESA"

servido com batata sauté e salsa
served with sauteed potatoes and parsley

28,00€

TORNEDÓ . PRIME FILLET STEAK

grelhado, servido com batata sauté e legumes da época
grilled and served with saute potatoes and seasonal vegetables

29,00€

TORNEDÓ & FOI-GRAS . PRIME FILLET STEAK W/ FOIE GRAS

ao molho de vinho de Porto, servido com batata dauphinoise e legumes da época
in a port wine sauce served with dauphinoise potatoes and seasonal vegetables

32,00€

MEDALHÕES DE NOVILHO . MEDALLIONS OF BEEF

servido com batata doce frita e legumes da época
served with sweet potato fries and seasonal vegetables

29,00€

SURF & TURF "À JULIUS" . SURF & TURF "À JULIUS"

servido com batata sauté e legumes da época
served with sauteed potatoes and seasonal vegetables

32,00€

TOFU FUMADO . SMOKED TOFU (VEGAN)

servido com puré de cenoura e legumes da época
served with a carrot puree and seasonal vegetables

17,90€

Sugestão de Molhos do Chef para as Carnes
Chef's Meat Sauce Suggestion

Molho Pimenta Verde . *Green Pepper sauce*

Molho de Especiarias . *Chef's sauce made with herbs and spices*

Molho de Cogumelos . *Mushroom sauce*

2,50€

Massas
Pastas

RAVIOLI DE RICOTTA E ESPINAFRE
RICOTTA AND SPINACH RAVIOLI

com molho pomodoro e manjeriço
with a pomodoro sauce and basil

18,90€

TAGLIATELLI COM FRANGO E MOLHO DE CARIL
TAGLIATELLI WITH CHICKEN AND CURRY SAUCE

18,90€

LINGUINI NERO COM CAMARÃO . LINGUINI NERO WITH PRAWNS

19,50€

Guarnições extras
Extra Side Dishes

Batata Frita . *French Fries*

4,00€

Batata Doce Frita . *Sweet Potato Fries*

5,00€

Batata Assada . *Roast Potatoes*

4,00€

Batata Dauphinoise . *Dauphinoise Potato*

5,00€

Legumes da época . *Seasonal Vegetables*

5,00€

Arroz Basmati . *Basmati Rice*

4,00€

Sobremesas e Gelados Desserts & Sorbets

COMBINAÇÕES DE AROMAS DE BAUNILHA, MORANGO E CHOCOLATE

COMBINATIONS OF VANILLA, STRAWBERRY AND CHOCOLATE AROMAS

profiterole de baunilha, com ganache de chocolate e gelado de morango
vanilla profiterole, with chocolate ganache and strawberry ice cream

9,00€

TARTE DE MAÇÃ . APPLE PIE

com gelado de baunilha

with vanilla ice cream

9,50€

PANNA COTTA DE CAFÉ . CAFFE PANNA COTTA

com crocante de amêndoas do Algarve

with almonds from Algarve

8,50€

FONDANT DE CHOCOLATE NEGRO . DARK CHOCOLATE FOUNDANT

com compota de laranja do Algarve e gelado de baunilha

with orange preserve served with vanilla ice cream

10,00€

CREME BRULÉE . PASSION FRUIT CREME BRULÉE

maracujá com sorbet de framboesa e lascas de chocolate branco

with raspberry sorbet and white chocolate

9,50€

PRATO DE FRUTAS . FRESH FRUIT PLATE

variedade de frutas com molho de maracujá

variety of fruits with passion fruit sauce

7,00€

PRATO DE QUEIJOS . CHEESE BOARD

seleção de queijos com compota de figo, mel e frutos secos

cheese selection served with a fig jam, honey and dried fruit

11,50€

GELADO . ICE CREAM

sabores: baunilha, chocolate ou morango

flavours: vanilla, chocolate or strawberry

2,50€

BOLA DE SORBET . SCOOP OF SORBET

sabores: framboesa ou limão

flavours: raspberry or lemon

3,50€