

Jobim

VINHOS • BAR • PETISCOS

CERVEJAS

(Beers on Tap)

Lambreta (15cl)	1,5€
Imperial (20 cl)	1,8€
Caneca (50 cl)	4,5€

CERVEJAS GARRAFA

(Bottled Beers)

Coruja Lager IPA (33 cl)	2,5€
Stout (33 cl)	2,5€
S / álcool (33 cl)	2,5€
Nortada Lager IPA (33 cl)	3€
Hoa Session IPA (33 cl)	3,5€

VINHOS DA CASA

(House Wines)

		
Branco	4€	15€
Verde	4€	15€
Rosé	4€	15€
Tinto	4€	15€
Espumante	6€	30€

 Para vinhos selecionados consulte o staff

DRINKS

Aperol Sprit - Caipirinha - Caipiroska	
Cuba Libre - Daiquiri - Dry Martini	7€
Margarita - Mojito - Negroni - Porto Tónico	
Gin Sour - Moscow Mule	8€

GINs TÓNICAS

(Gins & Tonics)

Gordons	7€
Bombay - Beefeater	8€
Tanqueray	9€
Beefeater 24 - Hendrick's	11€
Amázzoni - Bulldog - Gin Mare - G'Vine	12€
Monkey 47	15€

WHISKEYS

Famous Grouse - JB - Red Label	6€
Jack Daniels - Jamenson - Jim Beam	7€
JB 15 - Bushmills	8€

VODKAS

Moskovskaya	6€
Absolut - Stolichnaya	8€

RUNS

Captain Morgan	5€
Captain Morgan Oro	6€
Havana Club - Pampero	7€

AGUARDENTES & APERITIVOS

(Appetizers)

Ginja - Macieira	4€
Amarguinha - Beirão	4,5€
Cachaça Premium - Tequila Oro	5€
Campari - Contreau - CRF	6€
Shot da Casa	3€
Shot Especial	5€

PORTO E MOSCATEL

(Porto Wine and Moscatel)

Branco - Rubi - Tawny - Moscatel Setúbal	5€
10 Anos	8€
20 Anos	15€

NÃO-ALCOOLICAS

(Soft Drinks)

Água Takeaway	1€
Água (0,50l)	2,5€
Água (1l)	4€
Água com gás	2€
Ginger Beer	3€
Schweppes	2€
Fever Tree	3,5€
Refrigerante	2€
Limonada	2,5€
Red Bull	3€
Café	1€

Preços com IVA incluído à taxa em vigor

#asktony

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Menu

Clássicos

  **Hummus Tremoços e Azeitonas**
Lupins paste and olives paste with chia seeds. 8€

  **Charcutaria**
Selection of portuguese charcuterie. 8€

  **Queijo da Ilha 7 Meses**
S. Jorge island cheese, aged for seven months, slightly spicy with fresh herbs honey. 8€

  **Batatas Bravas Assadas**
Baked potatoes and spicy alioli. 7,50€
X-Cachaço
Artisan bread, roasted pork shoulder, half cured cheese and pineapple vinaigrette. 9,50€

Taco de Vitelo e Queijo da Ilha
Tortilla and roast veal, S. Jorge island cheese and spicy sauce. 9,50€

  **Tartar de Salmão**
Seasoned fresh salmon, melon, sesame seeds, sprouts, miso sauce and balsamic reduction. 11,50€



PRAIA DE COPACABANA - DÉCADA DE 1950

Nota:

Azeitonas (Olives) 1€
Amendoim (Peanuts) 1€

Novidades da Temporada

 **Gratinado Ibérico**
Marinated pork shoulder, cherry tomato confit, melted iberian cheese and crispy smoked ham. 11,50€

Salpicão Assado
Curd, cheese from Serra da Estrela, chicken filling, matchstick potatoes and poppy seeds. 10,50€

  **Escondidinho de Cogumelos**
Saut ed mushrooms with fresh herbs, leek, soy sauce, sesame oil, sweet potatoes purre and mastic tree seeds. 11,50€

Bacalhau Espiritual
Mash potatoes cream, with codfish, bacon and crusty bread. 11,50€

Creme do Dia
Check availability P.V with Staff.



PRAIA DE IPANEMA - 2019

Sobremesas

Romeu e Julieta®
Warm guava with blowtorch cheese and toasted cashew nuts. 4,50€

Bolo Gelado de Côco®
Ice coconut cake and almond tuile. 5€

Petit Gateau de Doce de Leite
"Doce de Leite" Petit Gateau with fresh cream. 6€

 Clássico  Vegan  Vegetarian  Lac Free  Gluten Free

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