

LE JYOTI

ASIAN FUSION AZURE

BREAKFAST & BRUNCH

GOOD FOOD • GOOD VIBES

CLASSIC BREAKFAST

Toast with Butter €3.00

Toasted bread served with butter.

Cheese Toast €4.50

Toasted bread with melted cheese.

Ham Toast €4.50

Toasted bread with sliced ham.

Cheese & Ham Toast €5.50

Toasted bread with melted cheese and ham.

Cheese, Ham & Egg Toast €7.00

Toasted bread layered with cheese, ham and egg.

Tuna Toast €6.50

Toasted bread with seasoned tuna.

THE AZURE ENGLISH BREAKFAST

Regular English Breakfast €12.90

Two eggs, sausage, grilled tomato, sautéed mushrooms and baked beans, served with toasted bread.

Large English Breakfast €15.90

Two eggs, two sausages, crispy bacon, black pudding, grilled tomato, baked beans, sautéed mushrooms and toasted bread.

Scrambled Eggs & Crispy Bacon €9.90

Creamy scrambled eggs and crispy bacon served on toasted bread.

EGGS & OMELETTES

Plain Omelette €7.50

Three-egg omelette served with French fries.

Mixed Omelette €8.50

Three-egg omelette with a selection of classic fillings, served with French fries.

Ham Omelette €8.50

Three-egg omelette filled with ham, served with French fries.

Cheese Omelette €8.00

Three-egg omelette with melted cheese, served with French fries.

Mushroom Omelette €8.50

Three-egg omelette with sautéed mushrooms, served with French fries.

SIGNATURE EGGS BENEDICT

Bacon Benedict €13.90

Crispy bacon, poached eggs, toasted brioche, classic Béarnaise sauce and fresh chives.

Salmon Benedict €15.90

Philadelphia cream cheese, smoked salmon, cucumber pickle, poached eggs, Béarnaise sauce and fresh chives.

Crispy Potato Benedict €16.50

Crispy golden potatoes, poached eggs, Béarnaise sauce and Parmesan, finished with fresh chives.

CHEF'S SIGNATURES

Azure Salmon Benedict €15.90

Avocado Bruschetta €14.50

Fresh Fruit Pancakes €11.50

Azure Açaí Bowl €12.90

Cheese Toast €4.50

CRÊPES

Classic Crêpe €6.50

Delicate French crêpe served with your choice of classic topping.

Crêpe with Ice Cream €10.50

Warm French crêpe with vanilla ice cream, fresh strawberries and chocolate sauce.

SIGNATURE FRENCH TOAST

Berry Mascarpone French Toast €14.50

Brioche French toast, berry jam and mascarpone cream, finished with fresh berries.

Fruits & Ice Cream €13.90

Golden brioche French toast served with seasonal fruits and vanilla ice cream.

Banana Split Brioche French Toast

Brioche French toast with fresh seasonal fruits.

AZURE BRUNCH

Croissant Breakfast €12.90

Freshly baked croissant, strawberry jam, natural yogurt, seasonal fruit, coffee or tea and fresh orange juice.

Smoked Salmon & Scrambled Eggs €15.90

Creamy scrambled eggs, toasted bread, premium smoked salmon, natural yogurt, served with coffee or tea and fresh orange juice.

Burrata Toast & Seasonal Fruits €16.50

Creamy burrata, toasted artisan bread and fresh seasonal fruits.

Avocado Bruschetta €14.50

Marinated avocado, cucumber pickle and toasted artisan bread.

Salmon Bruschetta €16.50

Philadelphia cream cheese, premium smoked salmon, fresh arugula, crispy onions and Dijon sauce on toasted artisan bread.

Hummus Bruschetta €13.50

Creamy hummus, pickled onions, carrots and crispy chickpeas on toasted artisan bread.

BAGELS & CROISSANTS

Presunto & Cheese Croissant €10.50

Fresh croissant filled with ham and melted cheese.

Nutella Croissant €6.50

Freshly baked croissant filled with Nutella.

Chocolate Croissant €6.50

Buttery croissant with rich chocolate filling.

Pistachio Croissant €7.50

Buttery croissant filled with pistachio cream.

AZURE PANCAKES & WAFFLES

Classic Pancakes €7.50

Fluffy pancakes with butter and maple syrup.

Nutella Pancakes €9.50

Fluffy pancakes with Nutella.

Fresh Fruit Pancakes €11.50

With strawberry, banana and blueberries.

Sunrise Pancakes €14.50

Fluffy pancakes with crispy bacon and fried eggs.

Waffles with Fresh Fruits €11.50

Crisp waffles topped with seasonal fruits.

HEALTHY & FRESH

Azure Açaí Bowl €12.90

Blended açaí with banana and apple juice, topped with banana, strawberry and kiwi.

Honey Yogurt Bowl €10.50

Creamy natural yogurt with honey, banana, strawberry and kiwi.

Milk & Corn Flakes

Classic corn flakes served with milk.

PORTUGUESE FAVOURITE

Traditional Portuguese Pastel de Nata €3.00

Classic Portuguese custard tart, freshly served.

BREAKFAST DRINKS

Espresso €2.50

Americano €3.00

Cappuccino €3.90

Café Latte €4.00

Tea €3.00

Fresh Orange Juice €5.50

Fresh Lemonade €5.50

Fresh Fruit Smoothie €7.50

EXTRA INGREDIENTS €2.50 — Bacon • Sausage • Hash Brown • Mushrooms • Black Pudding

FRESH INGREDIENTS • PREMIUM QUALITY • GOOD FOOD, GOOD VIBES • MADE WITH LOVE

LE JYOTI AZURE

SUSHI • RAMEN • ASIAN FUSION

Japanese inspiration • Asian flavors • Azure experience

AZURE SIGNATURES / ASSINATURAS AZURE

Our chef's recommendations / As recomendações do nosso chef

Azure Signature Roll / Roll de Assinatura Azure €18.90

Tempura prawn, avocado, salmon, mango, tobiko & yuzu mayonnaise.

Camarão em tempura, abacate, salmão, manga, tobiko e maionese de yuzu.

Azure Seafood Ramen / Ramen de Marisco Azure €26.90

Prawns, mixed seafood, egg & seasonal vegetables in rich umami broth.

Camarão, marisco variado, ovo e legumes da época num caldo rico em umami.

Duck Ramen / Ramen de Pato — €24.90

Ramen with duck, fresh noodles, vegetables and aromatic broth.

Ramen com pato, massa fresca, legumes e caldo aromático.

Salmon Poke Bowl — €20.90

Fresh salmon with rice, avocado, cucumber and sesame dressing.

Salmão fresco com arroz, abacate, pepino e molho de sesame

Wagyu Teriyaki Bowl / Bowl de Wagyu Teriyaki €29.90

Premium Wagyu with Japanese teriyaki glaze, steamed rice & vegetables.

Wagyu premium com molho teriyaki japonês, arroz e legumes.

Azure Signature Chicken Curry — €21.90

Aromatic Himalayan chicken curry with spices served with rice.

(Caril de frango aromático com especiarias servido com arroz)

Jyoti Signature Sashimi — €17.90

Selection of tuna, salmon, white fish and scallop, served with citrus ponzu.

Seleção de atum, salmão, peixe branco e vieira, servida com ponzu cítrico.

TO START & SHARE / PARA COMEÇAR & PARTILHAR

Miso Soup — €7.50

Soybean soup with tofu and seaweed.

Sopa de miso com tofu e algas.

Tonjiru — €9.90

Miso soup with pork and vegetables

Sopa de miso com carne de porco e legumes

Edamame / Fried Edamame — €7.50 / €8.90

Steamed soybeans with sea salt or pan-fried.

Edamame ao vapor / Edamame frito, com sal marinho.

Seaweed Salad — €7.50

Seasoned seaweed salad with sesame.

Salade de algas temperada com sesamo.

Vegetable Tempura / Tempura de Legumes €13.90

Seasonal vegetables in light crispy tempura.

Legumes da época em tempura leve e crocante.

Prawn Tempura / Tempura de Camarão €17.90

Japanese-style crispy prawns.

Camarão crocante ao estilo japonês.

Chicken Karaage / Karaage de Frango €12.90

Japanese marinated chicken, crispy outside and tender inside.

Frango marinado ao estilo japonês, crocante por fora e tenro por dentro.

Okonomiyaki — €15.90

Traditional Japanese savoury pancake with cabbage, octopus and prawns, finished with okonomiyaki sauce, Japanese mayonnaise and bonito flakes.

Panqueca japonesa salgada com couve, polvo e camarão, finalizada com molho okonomiyaki, maionese japonesa e flocos de bonito.

Takoyaki — 6 pieces — €12.90

Japanese street food balls filled with octopus.

Bolinhas japoneses recheados com polvo.

Chicken Yakitori — 3 skewers — €14.90

Grilled chicken skewers with teriyaki sauce.

Espetadas de frango com teriyaki.

Bao Veg / Chicken / Duck — 2 pieces — €10.90 / €12.90 / €14.90

Soft steamed buns filled with veg, chicken or duck.

Pão bao com legumes, frango ou pato.

Gyoza Veg / Chicken / Prawn — 6 pieces — €9.90 / €11.90 / €15.90

Homemade Japanese dumplings filled with vegetables, chicken or prawn.

Dumplings japoneses caseiros recheados com legumes, frango ou camarão

Azure Asian Platter / Tábua Asiática Azure €31.90

Karaage, vegetable tempura, gyoza, takoyaki & bao.

Karaage, tempura de legumes, gyoza, takoyaki e bao.

SUSHI & RAW BAR / SUSHI & RAW BAR**Salmon Tartare / Tártaro de Salmão — €13.90**

Salmon, Dijon mustard, red onion, ponzu, tobiko & quail egg.

Salmão, mostarda Dijon, cebola roxa, ponzu, tobiko e ovo de codorniz.

Tuna Tartare/ Tártaro de Atum — €15.90

Tuna, Dijon mustard, red onion, ponzu, tobiko & quail egg.

Atum, mostarda Dijon, cebola roxa, ponzu, tobiko e ovo de codorniz.

Salmon Tataki / Tataki de Salmão — €12.90

Lightly seared salmon, tender inside, finished with sesame.

Salmão ligeiramente selado, tenro no interior, finalizado com sésamo.

Tuna Tataki / Tataki de Atum — €15.90

Lightly seared premium tuna.

Atum premium ligeiramente selado.

Salmon Ceviche/ Ceviche de Salmão — €13.90

Citrus-marinated salmon with fresh herbs, vegetables & tobiko.

Salmão marinado em citrinos com ervas frescas, legumes e tobiko

White Fish Ceviche / Ceviche de Peixe Branco €13.90

White fish marinated in citrus with herbs, vegetables & tobiko.

Peixe branco marinado em citrinos com ervas, legumes e tobiko.

Usuzukuri — €15.90

Thinly sliced white fish with ponzu and tobiko, a refined Japanese classic.

Peixe branco finamente cortado com ponzu e tobiko, um clássico japonês refinado.

Sake Harasu / Barriga de Salmão — €18.90

Rich & tender salmon belly, full of flavor and texture.

Barriga de salmão rica e succulenta, cheia de sabor e textura.

NIGIRI - 2 PIECES / NIGRI - 2 PEÇAS**Salmon Nigre / Salmão Nigri — €9.90**

Fresh salmon over hand-pressed sushi rice.

Salmão fresco sobre arroz de sushi moldado à mão.

Tuna Nigri / Atum Nigri — €10.90

Fresh tuna over sushi rice.

Atum fresco sobre arroz de sushi.

White Fish Nigri / Peixe Branco Nigri — €9.90

Seasonal white fish over sushi rice.

Peixe branco da época sobre arroz de sushi.

Toro Nigri / Toro Nigri — €15.90

Premium fatty tuna with rich buttery texture.

Atum gordo premium de textura rica e amanteigada.

Wagyu Nigri / Wagyu Nigri — €15.90

Premium Wagyu beef, lightly seared and served over sushi rice.

Sushi de carne Wagyu premium.

Ebi Nigri / Camarão Nigri — €12.90

Japanese-style cooked prawn over sushi rice.

Camarão cozinhado ao estilo japonês sobre arroz de sushi.

MAKI & URAMAKI**Sake Maki — 6 pcs / Sake Maki — 6 peças €8.50**

Fresh salmon.

Salmão fresco.

Kappa Maki — 6 pcs / Kappa Maki — 6 peças €7.50

Cucumber.

Pepino.

Tekka Maki — 6 pcs / Tekka Maki — 6 peças €9.50

Premium tuna.

Atum premium.

California Roll — €12.50

A crowd favourite with salmon, avocado and tobiko, creamy and smooth.

Favorito do público com salmão, abacate e tobiko, cremoso e suave

Spicy Salmon Roll — 8 pcs / Spicy Salmon Roll — 8 peças — €12.90

Salmon, cucumber & spicy mayonnaise.

Salmão, pepino e maionese picante

Dragon Roll — 8 pcs / Dragon Roll — 8 peças €15.90

Tempura prawn, avocado, salmon, tobiko & eel sauce.

Camarão em tempura, abacate, salmão, tobiko e molho de enguia.

Hot Philadelphia Roll — 8 pcs / Hot Philadelphia Roll — 8 peças €12.90

Crispy salmon, cream cheese & teriyaki glaze.

Salmão crocante, queijo creme e molho teriyaki

Kyuri Special — 6 pieces — €18.90

Crispy shrimp with salmon and cucumber, delivering texture and freshness.

Camarão crocante com salmão e pepino, proporcionando textura e frescura.

Ebi Special — €17.90

Shrimp and tuna combination with tobiko for a bold seafood flavor.

Combinação de camarão e atum com tobiko para um sabor intenso do mar.

Hot Rolls Mix — €15.90

Assortment of crispy hot sushi rolls with a selection of delicious fillings.

Seleção de hot rolls crocantes com uma variedade de recheios saborosos.

Vegan Combo — €20.00

Selection of fresh vegan sushi rolls with avocado, cucumber and seasonal vegetables.

Seleção de sushi vegan fresco com abacate, pepino e legumes de época.

SASHIMI 5 PIECES / SASHIMI 5 PEÇAS

Salmon / Tuna / White Fish / Hamachi / Toro — €8.90 / 9.90 / 8.90 / 14.90 / 13.90

Salmão / Atum / Peixe Branco / Hamachi / Toro.

GUNKAN 2 Pieces/ GUNKAN 2 PEÇAS

Salmon Gunkan/ Gunkan de salmão — €9.90

Salmon gunkan with sushi rice & tobiko.

Gunkan de salmão com arroz de sushi e tobiko

Tuna Gunkan / Gunkan de Atum — €10.90

Tuna gunkan with sushi rice & tobiko.

Gunkan de atum com arroz de sushi e tobiko

White Fish/ Peixe de Branco — €9.90

White fish gunkan with sushi rice & tobiko.

Gunkan de peixe branco com arroz de sushi e tobiko

Toro Gunkan / Gunkan de Toro — €15.90

Fatty tuna gunkan with sushi rice & tobiko.

Gunkan de atum gordo, com arroz de sushi e tobiko

Wagyu Gunkan / Gunkan de Wagyu— €17.90

Wagyu gunkan with tobiko, rich and tender.

Gunkan de Wagyu, com tobiko, rico e tenor.

Truffle Gunkan — 2 pcs / Gunkan de Trufa — 2 peças €16.90

Prawn, quail egg & fresh truffle.

Camarão, ovo de codorniz e trufa fresca.

POKE BOWLS**Salmon Poke (Large) — €20.90**

Fresh salmon with sushi rice, avocado, edamame, mango and vegetables, finished with teriyaki.

Salmão fresco com arroz de sushi, abacate, edamame, manga e legumes, finalizado com teriyaki.

Tuna Poke Large — €22.90

Fresh tuna with sushi rice and vibrant vegetables, creating a balanced and satisfying bowl.

Atum fresco com arroz de sushi e legumes frescos, criando uma bowl equilibrada e saborosa.

COMBINATIONS / COMBINAÇÃO**Sashimi (15 pcs) — €32.90**

Salmon, tuna, fatty tuna & white fish, perfect for sharing.

Salmão, atum, toro e peixe branco perfeito para partilhar.

Sashimi (25pcs) — €48.90

A larger premium selection of salmon, tuna, sea bass & white fish, perfect for sharing.

Uma seleção premium maior de salmão, atum, robalo, e peixe branco, perfeita para partilhar.

Nigiri Premium (10 pcs) — €34.90

A premium selection of nigiri with fresh fish and chef-selected toppings.

Uma Seleção de nigiri premium com peixe fresco e coberturas selecionadas pelo chef.

Gunkan Premium — 10 pieces — €38.90

Chef's selection of premium gunkan with fresh fish and carefully selected toppings.

Seleção premium de gunkan do chef, com peixe fresco e coberturas cuidadosamente selecionadas.

SUSHI TO SHARE/ SUSHI PARA PARTILHAR**Moriwase 1 — 16 pcs / Moriwase 1 — 16 peças — €26.90**

6 Sashimi, 2 Nigiri, 2 Gunkan, 2 Sushi, 4 hot rolls

Moriwase 2 — 30 pcs / Moriwase 2 — 30 peças — €49.90

10 Sashimi, 4 Nigiri, 4 Gunkan, 4 Sushi, 8 hot rolls

RAMEN / RAMEN

Slow-cooked broth • Fresh noodles / Caldo cozinhado lentamente • Massa fresca

Vegan Ramen / Ramen Vegano €16.90

Vegetable broth, tofu, seasonal vegetables, bamboo shoots & nori. No egg.
Caldo de legumes, tofu, legumes da época, rebentos de bambu e nori. Sem ovo.

Vegetarian / Ramen Vegetariano — €17.90

Rich vegetable broth with fresh ramen noodles, seasonal vegetables, soft-boiled egg, bamboo shoots, tofu & nori.
Caldo de legumes rico com massa frescos, legumes de época, ovo, bambu, tofu e nori.

Pork Tonkotsu / Tonkotsu de Porco — €22.90

Rich & creamy pork broth with fresh ramen noodles, chashu pork, soft-boiled egg, bamboo shoots, spring onions and nori.
Caldo de porco cremoso com noodles frescos, chashu, ovo, bambu, cebolinho e nori.

Miso Ramen / Ramen de Miso — €20.90

Japanese miso broth with chicken or pork, fresh ramen noodles, sweet corn, bean sprouts, spring onions and nori.
Caldo de miso japonês com frango ou porco, noodles frescos, milho doce, rebentos de soja, ovo, bambu, cebolinho e nori.

Chicken Katsu Ramen / Ramen de Katsu de Frango — €22.90

Crispy Japanese – style breaded chicken, sliced and served over fresh ramen noodles in a rich broth, with soft-boiled egg, bamboo shoots, spring onions and nori.
Frango panado ao estilo japonês, crocante e fatiado, servido sobre noodles frescos de ramen num caldo rico, com ovo cozido, bambu, cebolina e nori.

Beef Katsu Ramen / Ramen de Katsu de Vaca- 24.90

Crispy Japanese – style breaded beef, sliced and served over fresh ramen noodles in a rich broth, with soft-boiled egg, bamboo shoots, spring onions and nori.
Carne de vaca panado ao estilo japonês, crocante e fatiado, servido sobre noodles frescos de ramen num caldo rico, com ovo cozido, bambu, cebolina e nori.

NOODLES / MASA

Pad Thai Chicken / Shrimp —€17.90 / 19.90

Stir-fried rice noodles with egg, peanuts and tamarind sauce, sweet and tangy.
Massa de arroz salteada com ovo, amendoins e molho de tamarindo, doce e agri-doce, com frango ou camarão.

Yakisoba Veg/chicken/beef/shrimp — €16.90 / €19.90 / €20.90 / €22.90

Wok-fried noodles with vegetables and your choice of protein, smoky and flavorful.
Massa salteada no wok com legumes e a sua escolha de proteína, saborosa e aromática.

CURRY / CARIL

Thai Curry Chicken / Shrimp — €17.90 / €21.90

Creamy coconut curry with spices and herbs, aromatic and balanced.

Caril tailandês cremoso de coco, com especiarias e ervas aromáticas, equilibrado e saboroso.

Katsu Chicken / Beef — €19.90 / €21.90

Golden crispy Japanese- style cutlet with rich Japanese curry sauce, served with steamed rice.

Panado crocante ao estilo japonês, com molho de caril japonês rico, servido com arroz.

ASIAN FUSION RICE & BOWLS / TIGELAS DE ARROZ ASIÁTICA

Japanese Chahan Chicken/ Beef/ Prawn — €15.90 / €17.90 / €20.90

Japanese-style fried rice with your choice of chicken, beef or prawn, vegetables, egg and aromatic seasonings, served with miso soup.

Arroz frito ao estilo japonês à escolha com frango carne de vaca ou camarão, legumes, ovo e temperos aromáticos. servido com sopa de miso.

Teriyaki Chicken Bowl (Frango teriyaki) — €19.90

Grilled chicken glazed with our signature sweet teriyaki sauce, served with steamed rice and fresh vegetables.

Frango grelhado com o nosso molho teriyaki doce, servido com arroz e legumes frescos.

Bibimbap Veg / Chicken / Beef— €16.90 / €19.90 / €21.90

Korean rice bowl with sautéed vegetables, spinach, carrots, zucchini, mushrooms, cucumber and fried egg, served with spicy gochujang sauce.

Taça de arroz coreana com legumes salteados, espinafres, cenoura, curgete, cogumelos, pepino e ovo estrelado, servida com molho picante de gochujang.

Grilled Salmon — €26.90

Grilled salmon glazed with miso sauce, served with vegetables and your choice of fries, rice or salad.

Salmão grelhado com molho de miso, servido com legumes e à escolha entre batatas fritas , arroz ou salada.

KIDS MENU / MENU INFANTIL

Chicken Teriyaki with Rice — €10.90

Grilled chicken with teriyaki sauce and rice served with mango and avocado.

Frango grelhado com molho teriyaki e arroz, com manga e abacata.

Crispy Chicken & Fries — €10.90

Crispy chicken bites served with fries.

Pedaços de frango crocante servidos com batatas fritas.

Mini Chicken Ramen / Mini Ramen de Frango €11.90

A smaller chicken ramen portion for children.

Uma porção pequena de ramen de frango para crianças.

DESSERT / SOBREMESAS

Mochi Ice Cream — €6.90

Waffles with sugar & Lemon— €6.90

Waffles with Nutella— €5.50

Waffles with Fruits — €8.90

Homemade Cheesecake Slice — €8.50

★ RECOMMENDED / RECOMENDADO

Perfect for sharing / Perfeito para partilhar: Moriwase 2 • Azure Asian Platter

Premium / Premium: Truffle Gunkan • Wagyu Teriyaki Bowl • Moriwase 3

ALLERGIES & DIETARY REQUIREMENTS / ALERGIAS E NECESSIDADES ALIMENTARES

Please inform our team before ordering about any allergies or dietary requirements.

Por favor informe a nossa equipa antes de fazer o pedido sobre quaisquer alergias ou necessidades alimentares.

Prices include VAT. / Os preços incluem IVA.

LE JYOTI AZURE ASIAN FUSION

DRINKS MENU 2026

SIGNATURE COCKTAILS

Ahoy! New World — €11.90 *Reposado tequila, pineapple, kaffir lime and exotic Asian spices.*

Kick Me Right in the Basil — €11.90 *Fresh basil, gin, kaffir lime, & ginger beer with an Asian citrus kick.*

Sake Mojito — €10.90 *Fresh mint, lime & Japanese sake with a smooth fusion twist*

Tokyo Tea — €9.90 *Japanese-inspired Long island infused with melon flavor.*

Kyoto Sunset — €8.90 *Alcohol- free tropical mocktail inspired by Japanese Sunset flavors.*

CLASSIC COCKTAILS

Caipirinha / Caipiroska — €8.90 *Brazilian style lime cocktail with cachaça or vodka.*

Daiquiri/ Mojito/ Margarita — €8.90 *Refreshing cocktails with citrus & tropical flavors.*

Long Island Iced Tea — €9.90 *Strong mix of spirits with a smooth cola finish.*

Piña Colada — €9.90 *Creamy coconut and pineapple tropical cocktail.*

Sex on the Beach — €9.90 *Sweet fruity cocktail with peach and cranberry notes.*

Pornstar Martini — €9.90 *Vanilla passion fruit cocktail served with sparkling wine.*

Espresso Martini — €9.50 *Vodka, coffee & espresso the smooth and energizing drink.*

Moscow Mule — €9.90 *Vodka, ginger beer & lime served fresh and spicy*

Paloma — €9.90 *Refreshing tequila cocktail with grape fruit & citrus.*

Negroni—€9.90 *Classic Italian bittersweet cocktail with gin, martini rosso & vermouth.*

MOCKTAILS

Virgin Mojito / Daiquiri — €7.90 *Fresh fruity alcohol- free refreshment.*

Tropical Spritz — €7.90 *light sparkling tropical fruit mock tail.*

Tanqueray 0.0% Gin & Tonic —€8.90 *Alcohol free gin experience with tonic & citrus.*

APÉRITIFS & SPRITZ

Kir Cassis / Kir Royal — €5.90 / €7.90

Campari (5cl) — €5.00

Pastis 51 / Ricard (4cl) — €4.90

Martini Rosso / Bianco (4cl) — €4.90

Aperol /Hugo Spritz — €8.90 /9.90

Prosecco (10cl) — €5.90

Champagne (12cl) — €9.50

Prosecco Bottle — €30.90

Champagne Bottle — €75.00

JAPANESE SAKE

House Sake (Hot / Cold • 100 ml) — €6.50

Junmai Sake (90 ml) — €9.90

Ginjo Sake (90 ml) — €12.00

Sparkling Sake (150 ml) — €10.50

BUBBLE TEA *Taiwanese-inspired iced tea shaken fresh with chewy Tapioca pearls & fruity flavors*

MILK TEA. *"Smooth • Creamy • Sweet"*

Made with black tea, milk and blended flavors for a rich & refreshing taste
Flavors

*Original • Taro • Coconut • Strawberry • Mango •
Vanilla • Matcha • Chocolate • Honeydew*

— 500 ml €5.90 / 700 ml €6.90

FRUIT TEA. *Light • Fruity • Refreshing*

Fresh iced tea infused with vibrant fruit flavors for a refreshing tropical experience.

Flavors

Passion • Strawberry • Mango • Peach • Lychee • Lemon

— 500ml €5.50 / 700ml €6.50

Toppings: Tapioca Pearls • Coconut Jelly • Popping Pearls (+€0.50)

SOFT DRINKS

Premium Still Water (35cl) —€3.50 | (70cl) — €6.50

Premium Sparkling Water (35cl) —€3.90 | (70cl) —€6.90

Coca-Cola Bottle • Coke Zero Bottle —€4.00

Sprite Bottle —€4.00

Fuze Tea Lemon • Peach Bottle —€4.00

Red Bull —€4.50

Guaraná —€3.00

Compal Juices —€3.90

Fresh orange Juice —€4.90

BEERS

Super Bock Draft (0.2L)—€3.00 | (0.5L) —€4.90

Super Bock Bottle— €3.50

Super Bock 0.0% — €3.90

EXOTIC BEERS

Kirin • Asahi • Sapporo • Tsingtao (330ml) —€5.50

SANGRIA

Sangria White • Red • Rosé (1L) — €18.90

HOUSE WINE (GLASS)

Red Wine (1dl) —€4.90

White Wine (1dl) —€4.90

Rosé Wine (1dl) —€4.90

Vinho Verde (1 dl) —€4.90

WINES 750ml

WHITE WINES

Despedida Branco Algarve —€21.90 • *Light and citrusy Algarve white wine*

Florao Alentejo Branco —€37.90 *Fresh and fruity Portuguese white wine*

Beiras Reserva Branco —€32.90 *Elegant and balanced premium white wine*

ROSÉ WINES

Despedida Rosé Algarve —€21.90 *Light & citrusy Algarve Rose wine*

La Croix Peyrassol Rosé Bio (France) —€39.90 *Premium organic rosé with elegant finish*

Conde Villar Rosé Verde — €19.90 *Refreshing rosé vinho verde*

RED WINES

Despedida Tinto (Algarve) —€21.90 *Soft & elegant Algarve Red wine*

Florao Tinto Alentejo —€37.90 *Smooth & approachable red wine*

Beiras Reserva Tinto —€32.90 *Rich & structured Portuguese red wine*

Casa Santos Lima Melbec Lisboa —€27.90 *Soft & fruity Lisboa red wine*

GREEN WINE

Marquês de Lara —€20.90 *Young & refreshing vinho verde*

Conde Villar Alvarinho —€33.90 *Premium aromatic vinho verde*

HOT COFFEES & TEA

Espresso— €1.50 • Decaf —€1.50 •Americano— €2.90

Cappuccino —€3.90 • Latte —€3.50

Iced Latte— €4.50 • Macchiato— €2.90

Caramel Macchiato— €4.90 • Mocha —€4.50

Matcha Latte —€4.90

Tea Selection —€3.00

HOT ALCOHOL COFFEES

Irish Coffee —€7.90

Algarve Coffee— €7.90

Italian Coffee —€7.90

SHOTS & DIGESTIFS

B52 —€5.50

Jägerbomb —€6.00

Tequila Rose —€4.90

Tequila —€4.00

Baby Guinness —€5.50

Limoncello / Grappa / Amaretto / Licor Beirão / Macieira —€4.00

WHISKY SELECTION

Jameson — €8.50 | Smooth & easy Irish whiskey Jack

Jack Daniel's — €9.50 | Classic American whiskey

Johnnie Walker Red Label — €8.50 | Deep & smoky

Chivas Regal 12 — €9.50 | Elegant & smooth

Glenfiddich 12 — €9.50 | Fresh single malt

VODKA SELECTION

Smirnoff—€8.00

Absolut — €9.50

Grey Goose — €11.00

RUM SELECTION

Bacardi — €7.50

Captain Morgan Spiced — €8.00

Havana Club 7 — €9.50

BRANDY & COGNAC

Macieira — €5.90

Hennessy — €10.00

GIN

Gordon's Gin — €8.00

Gordon's Pink Gin — €9.50

Bulldog gin — €10.00

Hendricks's Gin — €9.50

Tanqueray Gin — €8.50

Tanqueray Sevilla— €10.00

MILKSHAKES

Vanilla / Chocolate / Strawberry / Banana / Oreo — €6.90

