

Waters and Soft Drinks / Aguas e Refrigerantes

Água sem Gas 0,75	2.50€
Água sem Gas 0.33	1.50€
Água das Pedras 0.75cl	3€
Pedras 0.33	1.80€
Castelo 0.33	1.80€
Água Tônica	2€
Red Bull	3.50€
Coca Cola Lata	1.80€
Coca Cola zero	1.80€
Fanta Lata	1.80€
Ice Tea Manga	1.80€
Ice Tea Pêssego	1.80€
Ice Tea Limão	1.80€
Nectar Manga	1.60€
Nectar Frutos silvestres	1.60€
Nectar Maçã	1.60€



COFFEES & TEAS / CAFÉS E CHÁS

Café	1€
Café Descafeinado	1€
Americano	1.50€
Café Duplo	3€
Café com Leite	1.50€
Copo de Leite	1€
Capuccino	2.50€
Chá	1.80€
Preto	
Camomila	
Cidreira	
Verde	

CERVEJAS DE GARRAFA / BOTTLED BEER

Superbock	1.80€
Corona	3€
Sommersby	2.50€
Cerveja sem Alcool	1.50€
Cerveja Preta	1.80€



ESPIRITUOSOS / SPIRITS

Gordons Gin	6€
Mare Gin	8.50€
Bulldog Gin	7.50€
Smirnoff Vodka	5€
Havana Club Rum	6€
JB Whiskey	5€
Cutty Sark	5€
Macieira Brandy	4.50€
Constantino Brandy	4€
Vinho do Porto 10 anos/Porto 10 yrs	6€
Vinho do Porto Tinto/Tawny Wine Port	4€
Vinho do Porto Branco/White Port	3.50€
Licor Beirão	5€
Aguardente Velha Martas/Martas Cognac	6€
Terras do Sado Moscatel/Sweet Wine	4€
Moscatel Roxo 10 Anos/Sweet Wine 10yrs	6€

JARROS / JUGS

Sangria Tinta/Red 1L	13€
Sangria Branca/ White 1L	13€
Sangria Espumante/Campagne 1L	17€
Margarita Classico/Classic 1L	15€
Margarita Morango/Strawberry 1L	16.50€



Gimbras Menu by Oleg



Cover
Patê de Atum, pão, cenouras e Manteiga
Tuna Paste, bread, Marinated Carrots and butter

3€

Entrada

Saladas/Salads

Salada de Camarão e Abacate
Prawn Salad with Avocado

10€

Salada César

Caesar Salad

9€

Salada Nicoise

Tuna Salad

9€

Sopa de Legumes
Vegetable soup
Sopa de Peixe
Fish soup
Calamares c/ Molho Tartaro
Calamares with Tartare Sauce
Camarão À Guilho
Prawns with garlic
Melão c/ Presunto
Melon with Prosciutto
Tempura de Camarão
Prawn Tempura
Queijo Chevre c/ Mel e Nozes
Chevre cheese with honey and Walnuts
Croquetes de Bacalhau c/ mayonaise de alho
Cod Fish cakes with garlic mayo
Ameijoas Bulhão Pato
Clams Portuguese Style
Saladinha de Polvo
Octopus Salad

9€

4€

7€

11€

6.50€

11€

8€

12€



Carnes/Meats

Bife da Vazia Grelhado
Grilled Sirloin Steak
Peito de frango c/ molho de cogumelos
Chicken steak wit Mushroom Sauce
Bife da Vazia à Gimbras
Gimbras style Sirloin steak
Entrecôte Argentino Grelhado
Rib Eye Grilled
Lombo Grelhado
Grilled Filled Mignon
Pernil de Porco com mel
Pork Sank with honey
Lombo com camarão
Fillet Mignon wit prawns
Bife à Portuguesa
Portuguese style Sirloin Steak
Lombo/Filê Mignon Vazia/Sirloin Steak 18 €
Chateaubriand (2 pax)

16€

10€

17€

18€

15€

Peixe/Fish

Bacalhau Assado com Batata a Murro
Grilled Cod Fish with Potatoes
Bacalhau Assado c/ Vinagrette de Pimentos
Grilled Cod fish with Pepper Vinagrette
Salmão
Salmon
Robalo
Sea Bass
Dourada
Gold Bream
Caldelrada de Bacalhau com Ameijoas (2 pax)
Cod Fish Stew wit Clams
Arroz Tamboril c/ camarão (2 pax)
Sole Fish Rice with Prawns
Camarão Tigre À Gimbras
Tiger Prawns Gimbras style
Caril de Camarão
Prawn Curry

15€

16€

15€

13€

13€

45€

45€

23€

16€

*Bifes acompanhados com batata frita
*Steaks served with fried Potatoes

*Salmão, Robalo e Dourada acompanhados com legumes e batatas
*Salmon, Sea bass and Gold Bream served Wit Vegetables and Potatoes

Massas/Pastas

Esparguete Bolognese
Spaghetti Bolognese
Esparguete Carbonara
Spaghetti Carbonara
Tagliatelli Al Mare
Seafood Tagliatelli
Linguine Vangole
Linguini wit Clams
Risotto de Limão c/ Camarão Tigre
Lemon Risotto with Tiger prawn

9€

9€

13€

13€

18€

Vegetariano/Vegetarian

Esparguete com Molho Tomate e Manjerição
Spaghetti Bolognese
Caril de Legumes
Vegetable Curry
Salada de Bulgur
Bulgur Salad

8€

9€

9€

Extras:

Molhos De Pimenta, Cogumelos e de Roquefort - 2€ Arroz - 1.50€
Batata Frita - 2.50€ Legumes Coz. - 4€ Salada Verde c/ Tomato Cherry 3€
Pepper, Mushroom or Roquefort Sauce - 2€ Rice - 1.50€
Fries - 2.50€ Vegetables Steamed - 4€ Green Salad with Cherry Tomatoes - 3€