



MENU

PRATO DO DIA PARA ALMOÇO

SPECIAL LUNCH

ALMOÇO

Meal + Rice + Naan + Salad + Papadam + Drink + Sobremesa



.Vegetais / Vegetarian	11 €
.Frango / Chicken	11 €
.Borrego / Lamb	13 €
.Camarão / Prawn (Tiger)	13 €

Menu Segunda à Sexta
Menu indisponível para sábados e feriados

COUVERT

PAPADAM / PAPADAH	1,00€
<i>(feito com farinha de lentilhas, frito ou assado/ made with lentils flour, fried or roasted) servido com Chutney (manga, menta e picles misturados) /served with Chutney (Mango, mint and mix pickle)</i>	
RAITA	4,00€
<i>(tomate, pepino/ tomato, cucumber)</i>	
COALHADA SIMPLES /PLAIN CURD	2,50€
SALADA/ SALAD	4,00€
<i>(tomate, cenoura, couve, pepino e milho /tomato, carrot, cabbage, cucumber and corn)</i>	
CEBOLA DE VINAGRE/ VINEGAR ONION	2,00 €

ENTRADAS/Starters

Vegetarian

Chamoça de vegetais/ Veg. Samosa (2Pcs.)	4,00€
<i>(Com legumes/ stuffed with vegetable)</i>	
Pastéis de cebola/Onion Bhaji	4,00 €
<i>(Cebola frita com farinha de grão/ fried onions battered with gram flour)</i>	
Misto Pastéis de vegetais/Mix Vegetables Pakora	4,00 €
<i>(Misto de vegetais frita com farinha de grão/ fried vegetables battered with gram flour)</i>	

Non-Vegetarian

Chamoça do Frango/ Chicken Samosa (2Pcs.)	4,00€
<i>(com frango/with minced chicken)</i>	
Pastéis de frango/Chicken Pakora	5,00€
<i>(frango frito com farinha de grão/ minced chicken fried with gram flour)</i>	
Pastéis de camarão/ Prawn Pakora	7,00€
<i>(camarão frito com farinha de grão/ prawn fried with gram flour)</i>	
Pastéis de Peixe /Fish Pakora	6,00€
<i>(peixe frito com farinha de grão/ fish fried with gram flour)</i>	

GRELHADOS TANDOORI/TANDOORI GRILLED DISHES

Vegetarian

Paneer Tikka	12,00€
<i>(cubos de Queijo fresco caseiro indiano marinado em iogurte com cebola, pimenta verde e tomate/ Indian homemade cube cheese marinated in yogurt with onion, green pepper and tomato)</i>	
Veg. Kabab	8,00€
<i>(Legumes picados marinados com especiarias e sementes de sésamo/ minced vegetables marinated with spices and sesame seeds)</i>	
Veg. Mix Grill	8,00€
<i>(Misto de vegetais grelhados/A combination of veg. pakora, onion bhaji and veg. kabab served on grill)</i>	

Non-Vegetarian

Tandoori Chicken	10,00€
<i>(Meio frango marinado em iogurte grelhado/half chicken marinated in yougut and spices, aromatic herbs)</i>	
Chicken Tikka	10,00€
<i>(Frango marinado em iogurte e ervas aromaticas/ Tender cube of boneless chicken marinated in spices)</i>	
Malai Chicken Tikka	10,00€
<i>(Frango marinados em iogurte, especiarias e creme/ Tender cube of boneless chicken marinated in spices and crème)</i>	
Prawn Tikka (Tiger)	12,00 €
<i>(Camarão marinado em especiarias e assado /Prawn marinated in spices and roasted on the skewers)</i>	
Lamb Tikka	12,00€
<i>(Cubos de borrego sem osso marinados em especiarias aromáticas /cubes of boneless lamb marinated in aromatic spice)</i>	
Fish Tikka (Pangasius fish)	12,00€
<i>(Peixe marinado em especiarias e assado/Fish marinated in spices and roasted on the skewers)</i>	
Chicken Seekh Kabab	10,00€
<i>(Frango picado marinado com especiarias e cozido em prato quente/ Chicken minced marinated with spices and cooked on hot plate)</i>	
Lamb seekh Kabab	12,00€
<i>(borrego picado marinado com especiarias e cozido em prato quente/ lamb minced marinated with spices and cooked on hot plate)</i>	

Salmon Fish Tikka 18,00€
(marinados em especiarias e assados nos espeto/marinated in spices and roasted on the skewers)

Non-Veg. Mix Grill 14,00€
(Uma combinação de frango grelhado, borrego, camarão e peixe grelhado/
a combination of grilled chicken, lamb, Prawn and fish)

ESPECIALIDADES Da CASA/SPECIALITIES OF THE HOUSE

FRANGO/CHICKEN

Butter Chicken 11,00€
(Tomate, Manteiga, Nata/Tomato, Cream, Butter)

Chicken Chilly (gravy/dry) 11,00€
(Cebola, pimentas, tomate e molho de soja/Onion, bell pepper and tomato catchup and soya sauce)

Chicken Tikka Masala 11,00€
(Tomate, cebola, nata, manteiga e amêndoa em pó/Tomato, onion, cream, butter and almond powder)

Chicken Kadai Masala 11,00€
(Tomate, cebola, capsicum, gengibre, coentros inteiros esmagados e pimenta preta esmagada/
tomato, onion, bell pepper, ginger, whole crushed coriander and crushed black Pepper)

Chicken Jalfrezi 11,00€
(Tomate, cebola, pimentas, mustad e sementes de cebola / cortado em juliana
Julian's cut of tomato, onion, bell pepper, Mustad and onion seeds)

Chicken Korma 11,50€
(Prato de molho à base de creme cozinhado com cocos num sabor suave, suave e doce cremoso/
Cream based sauce dish cooked with coconuts in a mild, smooth, sweet creamy flavor)

Chicken Madras 11,50€
(Prato de caril picante à base de molho picante médio, alho e coco
/tangy curry dish based in a medium spice chili sauce, garlic and coconut)

Chicken Curry 11,00€
(Preparado e cozinhado com especiarias mistas no estilo tradicional indiano, sabor suave ou médio/
Prepared and cooked with mixed spice in traditional India style, mild or medium flavor)

Chicken Palak/Saag 12,00€
(Prato de caril de espinafres cozinhado com ervas aromáticas/
Spinach curry dish cooked with aromatic herbs)

Chicken Badam Pasanda 12,00€
(Prato suave e doce com Creme, iogurte e amêndoas/
Mild sweet, smooth dish with Cream, yogurt and almonds)

Chicken Vindaloo 11,00€
(Prato de caril cozido em molho picante de batata, cebola, gengibre e especiarias quentes/
Curry dish cooked in tangy sauce of potato, onion, ginger and hot spices)

Chicken Kashmiri 12,00€
(Prato picante cozinhado com molho de tomate, cebola, alho e frutas secas /
tangy dish cooked with tomato sauce, onions, garlic and dry fruits)

Chicken Goa Curry 11,50€
Semente de mostarda, leite de coco, coco ralado, cebola, tomate e várias especiarias/
mustard seed, coconut milk, grated coconut, onion, tomato and various spices)

Chicken Rogan josh 11,00€
(Cozido com várias especiarias, tomate, alho e páprica, sabor a especiarias médias/
cooked with various spices, tomato, garlic and paprika, medium spice flavor)

PEIXE/FISH(PANGASIUS)

Fish Madras 11,99€
(Prato de caril picante à base de molho picante médio, alho e coco/
tangy curry dish based in a medium spice chili sauce, garlic and coconut)

Fish Curry 11,00€
(Preparado e cozinhado com especiarias mistas no estilo tradicional indiano, sabor suave ou médio/
Prepared and cooked with mixed spice in traditional India style, mild or medium flavor)

Fish Goa curry 11,99€
Semente de mostarda, leite de coco, coco ralado, cebola, tomate e várias especiarias/
mustard seed, coconut milk, grated coconut, onion, tomato and various spices)

Fish Korma 11,99€
(Prato de molho à base de creme cozinhado com cocos num sabor suave, suave e doce cremoso/
Cream based sauce dish cooked with coconuts in a mild, smooth, sweet creamy flavor)

BORREGO/LAMB

Butter Lamb 13,00€
(Tomate, Manteiga, Nata/Tomato, Cream, Butter)

Lamb Chilly (gravy/dry) 13,00€
(Cebola, pimentas, tomate e molho de soja/Onion, bell pepper, and tomato catchup and soya sauce)

Lamb Tikka Masala	13,00€
(Tomate, cebola, nata, manteiga e amêndoa em pó/Tomato, onion, cream, butter and almond powder)	
Lamb Kadai Masala	13,00€
(Tomate, cebola, capsicum, gengibre, coentros inteiros esmagados e pimenta preta esmagada/ tomato, onion, bell pepper, ginger, whole crushed coriander and crushed black Pepper)	
Lamb Jalfrezi	13,00€
(O corte de Julian de tomate, cebola, pimentas, mustad e sementes de cebola / cortados em juliana Julian's cut of tomato, onion, bell pepper, Mustad and onion seeds)	
Lamb Korma	13,50€
(Prato de molho à base de creme cozinhado com cocos num sabor suave, suave e doce cremoso/ Cream based sauce dish cooked with coconuts in a mild, smooth, sweet creamy flavor)	
Lamb Madras	13,50€
(Prato de caril picante à base de molho picante médio, alho e coco/ tangy curry dish based in a medium spice chili sauce, garlic and coconut)	
Lamb Curry	13,00€
(Preparado e cozinhado com especiarias mistas no estilo tradicional indiano, sabor suave ou médio/ Prepared and cooked with mixed spice in traditional India style, mild or medium flavor)	
Lamb Palak/Saag	14,00€
(Prato de caril de espinafres cozinhado com ervas aromáticas/ Spinach curry dish cooked with aromatic herbs)	
Lamb Badam Pasanda	14,00€
(Prato suave e doce com Creme, iogurte e amêndoas/ Mild sweet, smooth dish with Cream, yogurt and almonds)	
Lamb Vindaloo	13,00€
(Prato de caril cozido em molho picante de batata, cebola, gengibre e especiarias quentes/ Curry dish cooked in tangy sauce of potato, onion, ginger and hot spices)	
Lamb Kashmiri	14,00€
(Prato picante cozinhado com molho de tomate, cebola, alho e frutas secas / tangy dish cooked with tomato sauce, onions, garlic and dry fruits)	
Lamb Goa curry	13,50€
Semente de mostarda, leite de coco, coco ralado, cebola, tomate e várias especiarias/ mustard seed, coconut milk, grated coconut, onion, tomato and various spices)	
Lamb Rogan josh	13,00€
(Cozido com várias especiarias, tomate, alho e páprica, sabor a especiarias médias/ cooked with various spices, tomato, garlic and paprika, medium spice flavor)	

CAMARÃO/PRAWN (Tiger)

Butter Prawn	13,00€
(Tomate, Manteiga, Nata/Tomato, Cream, Butter)	
Prawn Chilly (gravy/dry)	13,00€
(Cebola, pimentas, tomate e molho de soja/Onion, bell pepper and tomato catchup and soya sauce)	
Prawn Tikka Masala	13,00€
(Tomate, cebola, nata, manteiga e amêndoa em pó/Tomato, onion, cream, butter and almond powder)	
Prawn Kadai Masala	13,00€
(Tomate, cebola, pimentas, gengibre, coentros inteiros esmagados e pimenta preta esmagada/ tomato, onion, bell pepper, ginger, whole crushed coriander and crushed black Pepper)	
Prawn Jalfrezi	13,00€
(Tomate, cebola, pimentas, mustad e sementes de cebola / cortadas em juliana Julian's cut of tomato, onion, bell pepper, Mustad and onion seeds)	
Prawn Korma	13,50€
(Prato de molho à base de creme cozinhado com cocos num sabor suave, suave e doce cremoso/ Cream based sauce dish cooked with coconuts in a mild, smooth, sweet creamy flavor)	
Prawn Madras	13,50€
(Prato de caril picante à base de molho picante médio, alho e coco/ tangy curry dish based in a medium spice chili sauce, garlic and coconut)	
Prawn Curry	13,00€
(Preparado e cozinhado com especiarias mistas no estilo tradicional indiano, sabor suave ou médio/ Prepared and cooked with mixed spice in traditional India style, mild or medium flavor)	
Prawn Palak/Saag	14,00€
(Prato de caril de espinafres cozinhado com ervas aromáticas/ Spinach curry dish cooked with aromatic herbs)	
Prawn Badam Pasanda	14,00€
(Prato suave e doce com Creme, iogurte e amêndoas/Mild sweet, smooth dish with Cream, yogurt and almonds)	
Prawn Vindaloo	13,00€
(Prato de caril cozido em molho picante de batata, cebola, gengibre e especiarias quentes/ Curry dish cooked in tangy sauce of potato, onion, ginger and hot spices)	
Prawn Kashmiri	14,00€
(Prato picante cozinhado com molho de tomate, cebola, alho e frutas secas / tangy dish cooked with tomato sauce, onions, garlic and dry fruits)	

Prawn Goa Curry	13,50€
Semente de mostarda, leite de coco, coco ralado, cebola, tomate e várias especiarias/ mustard seed, coconut milk, grated coconut, onion, tomato and various spices)	
Prawn Rogan Josh	13,00€
(Cozido com várias especiarias, tomate, alho e pimenta, sabor a especiarias médias/ cooked with various spices, tomato, garlic and paprika, medium spice flavor) Chilly (gravy/dry) (Cebola, capsicum, tomate e molho de soja/Onion, capsicum and tomato catchup and soya sauce)	

VEGETARIANS / VEGAN

Mix Vegetables	10,00€
Chana Masala	10,00€
(Grão com molho cebola e tomate/ Chickpeas cooked with various spices, onion and tomato, mild flavor)	
Chana Kadai	10,50€
(Grão com molho pimento, cebola e tomate/Chickpeas cooked with capsicum, tomato and onion sauce)	
Saag Aloo	10,00€
(Espinafres com batatas/spinach with potatoes)	
Bhindi Masala	11,00€
(Quiabos com especiarias e molho especial/Aromatic okra curried dish with onions, tomato and ginger)	
Aloo Gobi	10,00€
(Batata com couve floe em molho de tomate e cebola / potatoes cooked with cauliflower, onion and herbs)	
Matar Mashroom	10,00€
(cogumelo com ervilha /Cooked with tomato, onion sauce)	
Dal Tadaka	10,00€
(Lentilhas cozidas com tomate, alho, gengibre e cominho / Cooked Lentils with tomato, garlic, ginger and cumin in an exotic broth)	
Bengan Bharta	10,50€
(berinjela grelhada com cebola, tomate, e ervilhas/Roasted eggplant/ aubergine seasoned with tomato, onion and peas)	
Bombay Aloo	10,00€
(Batata com especiarias em molho de tomate e cebola / Potato with spices in tomato and onion sauce to the traditional Indian way)	
Jeera Aloo	10,00€
(Batata cozida com sementes de cominho.Boiled potato with cumin seeds)	
Palak Corn	10,00€
(Milho cozido com molho de espinafres/Corn cooked with spinach sauce)	

SPECIAL VEGETARIAN

Navratan Korma	11,50€
(Vegetais mistos com creme, coco, frutas secas, doces e cremosos/ mixed vegetables with cream, coconut and dry fruits, sweet and creamy)	
Dal Makhani	11,00€
(Lentilhas pretas cozidas com manteiga, tomate, natas e canela/ Black lentils cooked with butter, tomato, cream and cinnamon)	
Matar Paneer	11,00€
(Queijo indiano fresco cozido com tomate, ervilhas, cebola, alho / Fresh Indian cheese cooked with tomato, peas, onion)	
Saag Paneer	11,50€
(Queijo indiano fresco cozido com molho de espinafre/Fresh Indian cheese cooked with spinach sauce)	
Paneer Kadai	11,00€
(Queijo indiano fresco cozido com cebola, tomate e capsicum/ Fresh Indian cheese cooked with onion, tomato and capsicum)	
Paneer Tikka Masala	11,50€
(Queijo indiano fresco cozinhado com molho tikka masala/ Fresh Indian cheese cooked with tikka masala sauce)	
Mashroom Paneer	11,00€
(queijo fresco da Índia com cogumelos com ervas aromáticas e molho de alho/ paneercooked with mushroom, herbs and garlic sauce)	
Chilly Paneer (with sauce/dry)	11,00€
(Queijo indiano fresco cozinhado com cebola, pimento e molho de tomate e soja/ paneer cooked with onion, capsicum and tomato and soya sauce)	
Dam aloo	11,50€
(batatas cozido com molho de tomate, creme e cebola com sementes de funcho/ potato cooked with tomato, cream and onion sauce with fennel seeds)	

Vegetable Malai Kofta.....	11,50€
<i>(Bola vegetariana temperada cozida num molho adocicado com creme/ Veggie ball seasoned cooked in a sauce sweetened with cream)</i>	

ARROZ/RICE (BASMATI)

Arroz branco/Plain White Rice.....	2,50€
Arroz pulao/Pulao Rice.....	3,00€
Arroz com cominhos/Jeera Rice.....	3,00€
Arroz com ervilhas/Peas Pulao.....	3,50€
Arroz com cogumelos/Mushroom Rice.....	3,50€
Arroz com frutos secos/Kashmiri Pulao.....	4,50€

PÃO INDIANO/NAANS AND ROTIS

Plain Butter Naan.....	2,50€
Pão indiano com alho/ Garlic Naan.....	3,00€
Pão indiano com queijo/Cheese Naan.....	4,00€
Pão indiano com queijo e alho/Cheese Garlic Naan.....	4,50€
Pão indiano doce/Peshawari Naan	5,00€
<i>(com amêndoas e cocos/with almonds and coconut)</i>	
Pão indiano com Borrego picado/ Keema Naan.....	6,00€
Pão indiano de Trigo /Roti.....	2,50€
Pão indiano de Trigo com manteiga / Plain Parantha.....	4,00€

BIRYANI/BIRYANI

Indian traditional aromatic Basmati Rice

Arroz com mistura de vegetais/Vegetable Biryani.....	11,00€
Arroz com cubos de frango/Chicken Biryani.....	14,00€
Arroz com cubos de borrego/ Lamb Biryani.....	16,00€
Arroz com cubos de Camarão/ Prawn Biryani.....	17,00€

SOBREMESAS – DESERTS

Kulfi Manga.....	4,00€
<i>(Gelado de manga à base de leite/milk based mango ice cream)</i>	
Kulfi Badam.....	4,00€
<i>(Gelado de amêndoa à base de leite /Milk based almond ice cream)</i>	
Mango Cream.....	4,00€
<i>(creme ou mousse de manga/ Creamy mango flavored desert)</i>	
Gulab Jamun.....	4,00€
<i>(Bolinhas doces à base de leite com xarope de cardamomo, servidas quente/ Sweet milk balls soaked with cardamom syrup, served warm)</i>	
Sooji ka halwa.....	4,00€
<i>(samolina cozida com ghee, açúcar e frutos secos,servido quente/ samolina cooked with ghee, sugar and dryfruits, served warm)</i>	

MENÚ INFANTIL/CHILDREN'S MENU

Nuggets de frango, batatas fritas com arroz e salada/Chicken nuggets, fries with rice and salad....	8,00€
Frango Malai tikka,batatas fritas com arroz e salada/Chicken Malai tikka, fries with rice and salad.	8,00€
Batatas fritas/ Fries.....	3,00€

Bar

CERVEJAS/SUMOS/AGUAS/CHAS-Beer /Soft and hot drinks**BEBIDAS INDIANAS -Indian Yoghurt Drink**

Lassi Natural –Batido de iogurte natural.....	2,50€
Lassi Mango – Batido de iogurte com manga (mango).....	4,00€
Lassi Jeera – Batido de iogurte com cominhos e rock sal (cumin seeds).....	3,50€
Lassi Coco – Batido de iogurte com coco (coconut).....	4,00€
Lassi Rosas – Batido de iogurte com sabor a rosas (rose syrup).....	4,00€

CERVEJAS/BEER

Super Bock Original (0,20 L).....	1,50€
SuperBock Original(0,35L).....	2,80€
Super Bock Original (0,50 L).....	4,00€

GARRAFAS

Super Bock (0,33L).....	3,00€
Super Bock s/ álcool (0,33L).....	3,00€
Super Bock -STOUT(0,33L).....	3,00€
Super Bock 1927 Bavaria Weiss(0,33L).....	3,00€
Super Bock 1927 Munich Dunkel(0,33L).....	3,00€
Super Bock 1927 Bengal Ambar IPA(0,33L).....	3,00€
Somesbery (Apple Cider) (0,33L).....	3,00€
Sangria Tinta/Branco(0,50L).....	7,00€
Sangria Tinta/Branco(1L).....	10,00€

REFRIGERANTE

Coca-cola/Coca cola Zero.....	2,00€
Guarana.....	2,00€
Frutea (Limão/Manga/Pêssego).....	2,00€
Sumo (laranja/manga).....	2,00€
Fanta (Laranja).....	2,00€
Sprite (Lima/Limão).....	2,00€
Água Vitalis (0,37 L).....	1,00€
Água Vitalis (0,75 L).....	2,00€
Pedras Salgadas (0,25 L).....	1,50€
Pedras Salgadas(1 L).....	3,00€
Água Tônica (0,25L).....	1,50€
Ginger Ale.....	1,50€

CHÁ / CAFÉ

Chá (Preto/verde/ menta).....	2,00€
Chai Masala sem leite /Indian tea without milk.....	2,00€
Chai Masala com leite/Indian tea with milk	2,00€
Café / carioca café/ carioca limão.....	1,00€
Descafeinado/ Pingo.....	1,20€

VINHOS- Wine**VERDES BRANCOS-White vinho verde wine**

0,37L.

0,75L

Casal Garcia.....	6,00€	10,00€
Gazela.....	6,00€	10,00€
Montes Ermos – Reserva.....		14,00€
Quinta da Aveleda (seco/dry).....	7,00€	12,00€

MADUROS BRANCOS-White wine

B.S. E.....	7,00€	12,00€
Cadão- Douro.....		12,00€
Castello DALBA -Douro.....		13,00€
João Pires.....		12,00€
JP AZEITAO.....	6,00€	10,00€
Monte Velho-Alentejo.....	7,00€	12,00€
Muralhas de Moncao.....	7,00€	13,00€
Papa Figos-Douro.....		14,00€
Planalto – Douro.....	8,00€	16,00€
Real lavrador.....	6,00€	10,00€
Tavedo Douro.....		12,00€
Vila Real – Douro D.O.C.....		14,00€
House Wine (Reserva).....		10,00€
Copo de Vinho.....		3,00€

MADUROS TINTOS- Red Wine

Alandra.....	6,00€	10,00€
Borba-Alentejo.....	6,00€	10,00€
Cadão-Douro.....		12,00€
Castello DALBA -Douro		13,00€
Esteva- Douro.....	7,00€	12,00€
JP AZEITAO.....	6,00€	10,00€
Monte Velho-Alentejo.....	7,00€	12,00€
Montes Ermos – Reserva.....		14,00€
Papa Figos-Douro.....		14,00€
Porta da Ravessa.....	6,00€	10,00€
Sossego- Alentejo.....		12,00€
Tavedo -Douro.....		12,00€
Vila Real – Douro Reserva.....		14,00€
House Wine (Reserva).....		10,00€
Copo de Vinho.....		3,00€

ROSE – Rose wine

Mateus Rose.....	6,00€	10,00€
Montarro.....		10,00€
House Wine		8,00€

DESTILADOS / DIGESTIVOS -Spirits**WHISKY NOVOS – New Whisky (50 ml)**

Bushmills.....	5,00€
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Cutty sark.....	4,00€
Glenfiddich.....	5,00€
Jameson.....	5,00€
JB Rare.....	5,00€
Johnnie walker Red label.....	5,00€
The famous grouse.....	5,00€

WHISKY VELHOS – Old Whisky (50 ml)

Cardhu.....	7,00€
Chivas Regal.....	7,00€
JB Reserva.....	6,00€
Johnnie walker Black label.....	7,00€
Logan.....	6,00€

VINHOS DO PORTO – Port wine (50 ml)

White (Branco).....	4,00€
Tawny (Tinto).....	4,00€
10 years (Tinto).....	6,00€
5 SHOT.....	5,00€

AGUARDENTES/Brandy/Vodka/Rum (50 ml)

Aguardente Bagaceira.....	3,50€
Antiqua.....	4,00€
Brandy Croft.....	4,00€
CRF.....	5,00€
São Domingos Velhissima.....	4,00€
Vodka Absolut.....	5,00€
Vodka Simirnoff.....	5,00€
Bacardi.....	5,00

LICORES - Liquor (50 ml)

Amêndoa Amarga.....	4,00€
Anis Escarchado.....	4,00€
Baileys.....	4,00€
Frangelico.....	4,00€
Licor Beirão.....	4,00€
Triple Seco.....	3,50€

GIN / MARTINI (50 ml)

Bombay dry.....	4,00€
Bombay Sapphire.....	6,00€
Martini Biaco.....	3,00€
Martini Rosso.....	3,00€