

ME NU



Reservas 911767291

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MENUNIC // CHEF'S MENU

APETECÍVEIS

Couvert . Couvert	6.00€
Creme do Chefe . Chef's cream	3.00€
Ovos rotos com presunto Pata Negra . Cracked eggs with Pata Negra ham	(1 p) 9.00€
	(2p) 14.00€
Ovos rotos com cogumelos salteados . Cracked eggs with sautéed mushrooms	(1p) 8.00€
	(2p) 12.00€
Guacamole com nachos . Guacamole with nachos	10.00€
Empanada Argentina . Empanada Argentina	(4 unid) 10.00€
Croquete de costelinha . Ribs croquette	(4 unid) 8.00€
Croquete de camarão . Shrimp croquette	(4 unid) 8.00€
Tomate com burrata . Tomato with burrata	12.00€
Pimentos padron . Pradron peppers	8.00€
Batata frita com cheddar e bacon . French fries with cheddar and bacon	8.00€

IMPRESINDÍVEIS!

Costela de porco fumada com chips de batata artesanal e legumes da época grelhados (2p).....30.00€
Smoked pork ribs with homemade potato chips and grilled seasonal vegetables

Tábua de picanha argentina acompanhada com batata frita e legumes grelhados (2p)..... 45.00€
Argentine picanha board served with fries and grilled vegetables

Tábua de secretos de porco preto com chips de batata artesanal e legumes da época grelhados 20.00€
Black pork secret board with homemade potato chips and grilled seasonal vegetables

Fetuccinni fresco com gambas 19.50€
Fresh Fetuccinni with skunks

Risotto de lima com mascarpone e filete de salmão 20.00€
Lime risotto with mascarpone and salmon fillet

Risotto de cogumelos silvestres com azeite de trufa18.00€
Mushrooms risotto arborio rice with wild mushrooms, leek and truffle oil

EXTRAS

Arroz . Rice	2.50€
Salada . Salad	3.00€
Pão . Bread (uni)	1.00€
Manteiga . Butter	1.00€

MENU POPEYE // FOR KIDS

Grissinos e sopa . Grissinis breadstick and soup
Esparguete à bolonhesa . Spaghetti bolognese
Fruta ou gelatina . Fruit or gelatine
Água ou limonada . Water or lemonade

13, 95€

IVA INCLuíDO À TAXA
VIGENTE
VAT INCLUDED AT
THE PREVAILING
LEGAL RATE.

SOUNDWICHES

“AS CLÁSSICAS” . “THE CLASSICS”

Álvaro Dinis	15.00€
Cogumelos em cebolada de frutos vermelhos com pasta de lentilhas, laranja fatiada e manjerição Mushrooms in a red fruit sauce with lentil paste, sliced orange and basil	
Luis Américo	15.00€
Peito de frango do campo grelhado, legumes assados, rúcula e maionese de azeitonas com tomate seco e anchovas Grilled chicken breast, roasted vegetables, arugula and olive mayonnaise with sun-dried tomato and anchovies	
Hélio Loureiro	15.00€
Camarão com pasta de cornichons (ovo picado, maionese, azeitona, salsa e funcho), tomate concassé e chicória Shrimp with cornichon paste (chopped egg, parsley and fennel), tomato concasse and chicory	
Camilo Jaña	15.00€
Costelinha desossada confitada com barbecue fumado e salada coleslaw (couve roxa, couve branca, aipo, coentros, cebolinho e maionese Confit boneless ribs with smoked barbecue and coleslaw salad (red and white cabbage, carrots, celery, coriander, chives and mayonnaise)	
Claudia Rabello	15.00€
Secretos de porco preto, chutney de ananás com pimenta rosa e chicóri. Black porck secrets, pineapple chutney with pink pepper and chicor	

TAPEWICHES SALADAS // SALADS

Salada de rosbife	14.00€
com endivia, manga, cebote, crountons e mostarda de manga Roast beef salad with endive, mango, chives, croutons and mango mustard	
Salada frango do campo	14.00€
Com frango do campo, bacon toscado, coleslaw (couve branca, couve roxa, aipo, cenoura, coentro, salsa e maionese) com maçã Free range chicken salad toasted bacon, coleslaw (white cabbage, red cabbage, celery, carrots, cilantro, parsley and mayonnaise) with apple	
Salada de queijo de cabra, romã e noz	14.00€
Queijo de cabra fundido, romã, folhas verdes diversas, cenoura ralada, alcapone, croutons, noz e vinagrete de limão Processed goat cheese, pomegranate, various green leaves, grated carrot, alcapone, croutons, nuts and lemon vinaigrette	

TÁBUAS // BOARDS

Tábua de queijos de vaca, ovelha e mistos, tostas, bolachas, pão, frutas, compota e frutos secos	30.00€
Cow, sheep and mixed cheeses, toasts, crackers, bread, fruit and dried fruits	
Tábua de enchidos diversos, tostas, bolachas, pão, frutas e frutos secos	30.00€
Sausages and cured meats, toasts, crackers, bread, fruit and dried fruits	
Tábua de enchidos e queijos de vaca e ovelha, tostas, bolachas, pão e chutney	35.00€
Sausages, cured meats, cow and sheep cheeses, toasts, crackers, bread and chutney	
Amendoins	3.50€
Peanuts	
Azeitonas temperadas(200 gr)	3.00€
Seasoned olives..	

 **Disponível de Segunda a Domingo.** Available from Monday to Sunday.



HAMBÚRGUERES // BURGERS

Todos os hambúrgueres são acompanhados de batatas fritas e molho / All burgers include fries and sauce
Podem substituir hambúrguer de vaca por vegan / You can replace beef burgers with vegan ones



H1 - Classic	14.50€
Pão brioche, hambúrguer, mozzarella, alface iceberg, maionese e tomate Brioche bun, hamburger, mozzarella, iceberg lettuce, mayonnaise and tomato	
H2 - Jazz	16.00€
Pão brioche, hambúrguer, cebola caramelizada, ovo estrelado, alface iceberg, tomate e bacon Brioche bun, hamburger, caramelized onion, fried egg, iceberg lettuce, tomato and bacon	
H4 - Funk	16.00€
Pão brioche, hambúrguer, bacon, cornichons, alface, tomate e molho cheddar Brioche bun, burger, bacon, cornichons, lettuce, tomato and cheddar sauce	

SNACKS

 **SEGUNDA A DOMINGO A PARTIR DAS 15H** // MONDAY TO FRIDAY ALL DAY AND WEEKENDS FROM 3PM

Bifanatic	9.50€
2 mini pães feitos artesanalmente com prego de vitela acompanhados com batata frita e molho de maionese de alho 2 mini artisan breads with veal served with fries and garlic mayonnaise sauce.	
Bôla especial artesanal	3.50€
Handmade special meat cake.	
Meia torrada com manteiga em pão rústico	1.75€
Half rustic bread toast with butter.	
Torrada com manteiga em pão rústico	2.50€
Toast with butter on rustic bread	
Torrada com compota em pão rústico	2.50€
Rustic bread toast with or jam.	
Torrada com manteiga e compota em pão rústico	3.00€
Rustic bread toast with butter and jam.	
Tosta de queijo em pão rústico	5,00€
Cheese toast on rustic bread.	
Tosta fiambre em pão rústico	5,00€
Toast ham on rustic bread.	
Tosta mista em pão rústico	6,00€
Rustic bread toast with cheese and ham.	
Tosta vegetariana de tomate, queijo e orégãos 	6,00€
Vegetarian toast with tomato, cheese and oregano	
Tosta vegan de vegetais grelhados 	6,00€
Grilled vegetable toast.	
Scones artesanais simples	3.50€
Simple handmade scones.	
Scones artesanais com manteiga das Marinhas ou compota (2 unidades)	4.50€
Handmade scones with Marinhas butter or jam (2 units)	
Scones artesanais com compota e manteiga das Marinhas (2 unid)	5,00€
Handmade scones with jam and butter from Marinhas (2 units)	

BRUNCH

 Disponível aos fins de semana . Available at weekends

Ovos à escolha: mexidos ou estrelados Eggs of your choice: scrambled or fried
Menus para partilhar... // To share...

Music Hall	30.00€	Opera	45.00€
Panquecas, torradas, ovos à sua escolha, bacon, molho holandês, manteiga, compota, creme de avelã, abacate laminado, tomate confitado, frutos silvestres, morango e banana. Bebidas incluídas: 1 sumo de laranja e 1 meia de leite. Pancakes, toasts, eggs of your choice, bacon, hollandaise sauce, butter, jam, hazelnut cream, slices avocado, tomato confit, wild berries, strawberries and banana. Included drinks: 1 natural orange juice and 1 coffee with milk.		Panquecas, torradas, ovos à sua escolha, bacon, molho holandês, manteiga, compota, creme de avelã, manteiga de amendoim, cobertura de caramelo, iogurte com granola, abacate laminado, tomate confitado, frutos silvestres, morango, banana, ananás e fruta da época. Bebidas incluídas: 2 sumos de laranja e 2 meias de leite. Pancakes, toasts, eggs of your choice, bacon, hollandaise sauce, butter, jam, hazelnut cream, peanut butter, maple syrup, yogurt with granola, sliced avocado, confit tomato, wild berries, strawberries, banana, pineapple and seasonal fruit. Included drinks: 2 natural orange juices and 2 coffees with milk	

OVOS BENEDICT // BENEDICT EGGS

 Disponível de Segunda a Sexta a partir das 15h00/ Sábado e Domingo das 10h00 às 18h30.
Available Monday to Friday from 3:00 p.m. / Saturday and Sunday from 10:00 a.m. to 6:30 p.m.

Benedict Bacon	12.00€
Bacon, abacate laminado, ovos escalfados e molho holandês Toast with bacon, sliced avocado, poached eggs and hollandaise sauce	
Benedict Florentine	12.00€
Torradas, creme de abacate, ovos escalfados, molho holandês e espinafres salteados Toast with avocado cream, poached eggs, hollandaise sauce and sautéed spinach	
Benedict Salmão	14.00€
Salmão fumado, abacate laminado, ovos escalfados e molho holandês Toast with smoked salmon, sliced avocado, poached eggs and hollandaise sauce	

TOSTAS // TOASTS

 Disponível de Segunda a Sexta a partir das 15h00/ Sábado e Domingo das 10h00 às 18h30.
Available Monday to Friday from 3:00 p.m. / Saturday and Sunday from 10:00 a.m. to 6:30 p.m.

Tosta de cogumelos . Mushrooms toast	12.00€
Cogumelos, ovos (mexidos ou estrelados), espinafres salteados e tomate confitado Mushrooms, eggs (scrambled or fried), sautéed spinach and tomato confit	
Tosta de bacon . Bacon toast	12.00€
Bacon, ovos (mexidos ou estrelados), queijo cheddar e tomate confitado Bacon, eggs (scrambled or fried), cheddar and tomato confit	
Tosta de salmão . Salmon toast	12.00€
Salmão, ovos (mexidos ou estrelados) abacate e queijo creme Salmon, eggs (scrambled or fried), avocado and cream cheese	
Tosta de abacate . Avocado toast	12.00€
Abacate laminado, ovos (mexidos ou estrelados) e queijo creme Sliced avocado, eggs (scrambled or fried) and cream cheese	
Croque Monsieur ... (a partir das 16h00)	10.00€
Pão de forma gratinado com mornay sauce, queijo e fiambre Sliced bread topped with gratin cheese, mornay sauce, cheese and ham	
French Toast ... (a partir das 16h00)	12.00€
Pão mergulhado em leite e ovos, salteado em mel Acompanha banana caramelizada, frutos silvestres, morango, queijo creme e cobertura de caramelo Fried sliced bread soaked in beaten eggs and milk, and topped with honey. On side caramelized banana, wild berries, strawberry, cream cheese and maple syrup	

PANQUECAS // PANCAKES

Ovo estrelado, bacon, cheddar e maple syrup	12.00€
Fried egg, bacon, cheddar and maple syrup	
Creme de avelã, frutas e gelado	10.00€
Hazelnut cream, fruits and ice cream	
Caramelo salgado e nozes açucaradas	9.00€
Salted caramel and sugared nuts	
Frutas e chocolate	9.00€
Fruits and chocolate	
Maple syrup e manteiga	9.00€
Maple syrup and butter.	

BOWLS

Açaí . Açaí Bowl	
Servido com fruta da época, semente de papoila e amêndoa laminada	10.00€
Served with seasonal fruit, poppy seed and sliced almonds	
Iogurte com granola . Granola and yogurt bowl	
Servido com frutos silvestres, morango e maple syrup	6.50€
Served with wild berries, strawberry and maple syrup	

SOBREMESAS // DESSERTS

Brigadeiro	2,50€
Chocolate fudge ball	
Salame de chocolate	1 fatia / 1 slice 2,80€
Chocolate salami	2 fatias / 2 slices 4,00€
Bolo das 5	3,50€
5 o'clock cake	
Gelados artesanais Segreti	4,50€
Artisanal ice cream Segreti	
Brownie	4,50€
Mousse de chocolate	5,50€
Chocolate mousse	
Baba de camelo	5,50€
Caramel mousse	
Bolo de chocolate sem farinha	5,50€
Flourless chocolate cake	
Bolo de bolacha	5,50€
Biscuit cake	
Pavlova de morango ou maracujá	6,00€
Strawberry or passion fruit pavlova	
Cheesecake de frutos vermelhos	6,00€
Red fruits cheesecake	
Cheesecake caramelo salgado	6,00€
Salted caramel cheesecake	
Torta de laranja	3,50€
Orange pie	
Crumble de maçã	5,50€
Apple crumble	
Banoffe	6,00€
Fruta da época	3.50€
Seasonal fruit	

MENU DO CÃO // DOG'S MENU



Garrafa de água mineral, comida húmida e stickers de sobremesa
Bottle of mineral water, wet dog food and stickers

Comida: salmão, pato, frango e peru
Wet food: salmon, duck, chicken or turkey

Stickers: frango e peru
Stickers: chicken, or turkey

10€

ÁGUAS E SUMOS // WATERS AND JUICES

37,5 cl	1.70€
0,5 cl Take Away	1.50€
75 cl	2.10€
Pedras 0,25 cl	2.00€
Pedras com sabor 0,25 cl (limão ou tangerina) . Pedras with flavour (lemon or tangerine)	2.20€



SUMOS NATURAIS // NATURAL JUICES

Laranja . Orange	4.50€
Limonada . Lemonade	2.50€
Tapewich (ananás com hortelã) . (pineapple with mint)	4.50€
Soundwich (cenoura e laranja). (carrot and orange)	4.50€

CHÁS E INFUSÕES // TEAS AND INFUSIONS

Chás // Teas

Ceilão . Ceylon tea	3.00€
Earl Grey	3.00€
English Breakfast	3.00€
Menta . Mint	3.00€
Verde Jasmin . Jasmine Green	3.00€
Green Tea	3.00€
Rooibos biológico . Organic rooibos	4.00€

INFUSÕES // INFUSIONS (AROMAS DA VILA)

Camomila (doce, suave e delicado) . Chamomile (sweet, smooth and delicate)	2.50€
Erva-cidreira (delicado e cítrico) . Lemon balm (delicate and citrus)	
Erva-príncipe (doce e cítrico) . Lemongrass (sweet and citrus)	
Hortelã-pimenta (refrescante e mentolado) . Peppermint (refreshing and minty)	
Limonete/Lúcia-lima (penetrante e citrica) . Lemon verbena (pungent and citrus)	
Tília (doce, suave e delicado) . Linden (sweet, soft and delicate)	
Tomilho Bela-luz (fresco e mentolado) . Thyme (fresh and minty)	
Tomilho limão (fresco e cítrico) . Lemon thyme (fresh and citrus)	

REFRIGERANTES // SODA

Coca-cola	3.00€
Coca-cola zero	3.00€
Guaraná	3.00€
Fanta	3.00€
SevenUp	3.00€
Ice Tea (limão, pêsego ou manga) .(lemon, peach or mango)	3.00€
Compal (ananás, pêra, manga, laranja, pêsego ou frutos vermelhos)	4.00€
(pineapple, pear, mango, orange, peach or red fruits)	
Ginger Ale	2.50€
Água Tônica. Tonic water	3.00€

CAFETARIA // COFFEE SERVICE

Café . Coffee	1.40€
Café duplo . Doublecoffee	2.20€
Pingo . Coffee with a drop of milk	1.40€
Meia de leite . Half coffee, half milk	2.00€
Galão . Coffee with about 3/4 parts of milk	2.00€
Abatanado . Long coffee	1.40€
Cappuccino	2.50€
Descafeinado . Descaffeinated coffee	1.50€
Carioca de limão (pequeno) . Tea with lemon peel (small)	1.00€
Carioca de limão (grande) . Tea with lemon peel (large)	1.40€
Chocolate quente Michel Cluizel sem chantilly . Hot Michel Cluizel chocolate without chantilly	3.50€
Chocolate quente Michel Cluizel com chantilly . Hot Michel Cluizel chocolate with chantilly	4.00€
Copo de leite . Glass of milk	1.00€

BEBIDAS COM ÁLCOOL // ALCOHOLIC DRINKS

CERVEJAS E SIDRAS // BEERS AND CIDERS

Sovina 33 cl (Amber, IPA, Trigo, Lager, Stout)	3.90€
Fino Super Bock 20 cl	2.00€
Príncipe Super Bock 30 cl . Prince beer	2.50€
Rei Super Bock 50 cl . King beer	3.50€
Super Bock 33 cl / Super Bock Stout 33 cl	2.50€
Super Bock sem álcool 33 cl / Super Bock Stout sem álcool 33 cl . Beer without alcohol	2.50€
Somersby 33 cl (frutos vermelhos ou maçã) . (red fruits or apple)	3.00€
Panaché (cerveja com SevenUp) . (beer with SevenUp)	2.20€
Tango (cerveja com groselha) . (beer with currant)	2.20€

VINHOS // WINES

DOURO

Quinta de Baldias (branco, tinto ou rosé) . (white, red or rosé)	4.00€ (copo. glass) / 16.00€
Lupucinus (branco ou tinto) . (white or red)	18.00€
Quinta de Lubazim (tinto reserva) . (reserve red)	26.00€
Quinta do Crasto (branco) . (white)	24.00€

VINHOS VERDES / ALVARINHO

Quinta da Raza (Alvarinho Trajadura)	16.00€
Quinta da Raza (Alvarinho Colheita Seleccionada) . (Alvarinho Selected Harvest)	18.00€

DÃO

Casa de Mouraz (Vinho biológico branco ou tinto) . (white or red biological wine)	24.00€
Elfa (Vinho biológico tinto) . (Red biological wine)	62.00€

ALENTEJO

Guadalupe (branco ou tinto) . (white or red)	16.00€
Quinta do Quetzal Branco . (white)	58.00€
Quinta do Quetzal Tinto . (red)	60.00€

VINHOS GENEROSOS // FORTIFIED WINES

Moscatel . Muscat	4.00€
Porto Tawny Reserva . Reserve Porto Tawny	4.00€
Porto 10 anos . Porto 10 years	6.00€
Porto 20 anos . Porto 20 years	8.00€

ESPUMANTES // SPARKLINGS

Terras do Demo	20.00€
Duc d'Henry Brut	4.00€ (copo. glass) / 18.00€

COCKTAILS

Caipirinha clássica . Classic caipirinha	6.00€
+Ananás, morango, melancia ou frutos vermelhos + pineapple, mango, strawberry, watermelon or red fruits	EXTRA 1.50€
Mojito Clássico	6.00€
+ Ananás, morango, melancia ou frutos vermelhos + pineapple, strawberry, watermelon or red fruits	EXTRA 1.50€
Porto Tónico (vinho do Porto e água tónica)	4,50€
(Porto wine and tonic water)	
Mimosa (espumante com sumo de laranja)	6.00€
(Sparkling wine and orange juice)	
Aperol Spritz (espumante, aperol e água gasificada)	7.00€
(Sparkling wine, aperol and sparkling water)	
Piña Colada (rum, leite de coco e sumo de ananás)	7.00€
(Rum, coconut milk and pineapple juice)	
Dry Martini (martini com espumante)	8.00€
(Martini with sparkling wine)	
Irish Coffee (café com whisky)	8.50€
(Coffee with whisky)	
Falsete (martini, gin, rum branco, morangos e xarope de maçã)	9.00€
(Martini, gin, white rum, strawberries and apple syrup)	
Cana rachada (gin roxo, água de coco e frutos silvestres)	9.00€
(Purple gin, coconut water and wild berries)	
Barbados surprise (rum branco, curaçao, groselha e sumo de laranja)	10.00€
(White rum, curaçao, currant and orange juice)	
Long Island Ice Tea (vodka, tequila, rum branco, triple sec, gin, sumo de limão e coca-cola)	10.00€
(Vodka, tequila, white rum, triple sec, gin, lemon juice and coca-cola)	
Cuba libre (rum branco, sumo de limão e coca-cola)	6.00€
(White rum, lemon juice and cola)	
Screwdriver (vodka e sumo de laranja)	6.00€
(Vodka and orange juice)	

SANGRIAS



Frutos vermelhos e rosé . Red fruits and rosé	8.00€	18.00€
Citrinos e espumante . Citrus and sparkling wine	9.00€	20.00€

WHISKIES E LICORES // WHISKIES AND LIQUEURS

GINS

Bombay Dry (limão) . (lemon)	8.00€
Bombay Saphire (limão) . (lemon)	9.50€
Sharish (zimbros) . (juniper)	12.00€
Bulldog (amoras) . (blackberries)	14.00€
Tanqueray (laranja e limão) . (orange and lemon)	14.00€
Hendrick's (pepino) . (cucumber)	15.00€
G' Vine (com limão) . (with lemon)	18.00€

Aguardente Velha CRF . Old brandy CRF	6.50€
Martini	4.00€
Licor Beirão . Beirão liquor	5.00€
J&B	6.00€
Cutty Sark	6.00€
Black Label	8.00€
Jack Daniels	10.00€
Jameson	8.00€
Whisky de Malte . Malte whisky	12.00€
Bushmill's	8.00€
Macieira Cream	6.00€

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado.

No dish, food or drink, including or cutlery, can be charged if not requested by the customer or by the customer unused.

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