

THE ROOFTOP MENU



L I S B O A



## CHÁS & INFUSÕES

Compagnie Colonniale 4,5

Rooibos des Tropiques

English Breakfast

Camomila Chamomile

Quatre fruits rouges

Earl Grey Supérieur

## CAFETARIA Coffee

Café expresso espresso 3

Expresso duplo double espresso 4

Café americano americano 4

Descafeinado decaffeinated espresso 3

Chocolate quente hot chocolate 3

Cappuccino 5

Macchiato 5

Iced coffee 5,5

Flat white coffee 5

Latte 5



## CERVEJA beer



33 cl

Sagres, lager	6
Sagres Zero, alcohol-free	6
Sagres Preta, stout	6
Dois Corvos Avenida, Craft beer Blonde Ale	7
Strongbow Sidra Cider	6

## SUMOS NATURAIS fresh fruit juices

Laranja, toranja, ananás orange, grapefruit, pineapple	6
Limonada lemonade	6

## SUMOS, ÁGUAS & REFRIGERANTES soft-drink, sodas & waters

Sumos e refrigerantes sodas & soft-drinks	5,5
Schweppes tonic water	5,5
Fever-Tree Indian tonic water	5,5
Luso still water (25cl)	3
Pedras Salgadas sparkling water (25cl)	3
Água Castelo soda / sparkling water (25cl)	3



## THE ROOFTOP COCKTAILS

### CHERRY BUBBLES

Bonanto, Ginja, Luxardo, Estragão, Champagne  
Bonanto, sour cherry liqueur, tarragon  
topped with Champagne

19

### TANNIN' SPRITZ

Blend de vinhos de sobremesa, fernet branca,  
soda e espumante  
Dessert wine blend, fernet branca, soda,  
sparkling wine

14

### ULISSES

Vermute branco preenchido com tônica de arábica  
White vermouth and housemade tonic  
with arabic beans

12

### PINEAPPLE EXPRESS

Bacardi 8, Chartreuse Vert, ananás, lima  
Bacardi 8, Chartreuse Vert, pineapple, lime

16

### GOLDEN PUNCH

Vodka, Singeverga, Pimento Dram, Plantation Original  
Dark, Toranja, Lima, Prana Chai  
Vodka, Singeverga, Pimento Dram, Plantation Original  
Dark, grapefruit, lime and Prana-Chai

11

### MOURARIA

Gin Mare, manjeriçã, boshi de morango, espumante  
Gin Mare, basil, strawberry boshi, sparkling wine

16



## THE ROOFTOP COCKTAILS

### CHAI MULE

Infusão de Chai, noz moscada e terminado com soda

Chai infusion, nutmeg and topped with soda

8 (non-alcoholic)

### RUE COFFEE

Cordial Paragon Rue Berry com tônica caseira de coldbrew

Paragon Rue berry cordial topped  
with coldbrew tonic

12 (non-alcoholic)

## FROM THE BACK-BAR

Aperol Spritz	12
Porto Tonic	12
Bloody Mary	10
Caipirinha	12
Cosmopolitan	12
Espresso Martini	14
Mojito	12
Old Fashioned	12
Margarita	12
Dry Martini *	-/-
Sour *	-/-
Mules *	-/-

\* escolha o seu espírituoso, preço variável  
choose your spirit, will be priced accordingly



## VINHOS FORTIFICADOS fortified wines



5 cl

### Porto Port

Andresen 10 years, white	8
Niepoort Crusted, ruby	8
Quinta da Silveira 10 years, tawny	10
Vallado 20 years, tawny	14

### Madeira

Cossart Gordon 5 years, Malvasia (sweet)	5
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### Carcavelos & Moscatel

Villa Oeiras Superior, N.V., Carcavelos	8
Horacio Simões Superior 10 years, Moscatel	16

## BRANDIES & EAU-DE-VIE

Louriana XO, eau-de-vie	32
Palácio da Brejoeira, eau-de-vie	16
CR&F, portuguese brandy	14
Medronho Maria's, local schnapps	14

## LICORES local liqueurs

Singeverga, herbal	9
Amêndoa Amarga, bitter almond	9
Dona Cristina, brandy & honey	9
Ginja Mariquinhas, sour cherry	10
Licor Beirão, orange & spices	9



## VINHOS wines

		
	14 cl	75 cl
<b>Bubbles</b>		
2012, Henri Dosnon Original Brut Zero, Champagne blanc des noir	19	90
NV, Filipa Pato 3B Blanc de Blancs, Bairrada, bical & arinto	6	28
2016, Kompassus Rosé Bairrada baga, touriga nacional & pinot noir	7	34
<b>Branco s whites</b>		
2020, Terras do Grifo Essência Magnum (150cl) Douro, rabigato e malvasia fina	9,5	89
2020, Dona Paterna, Vinhos Verdes alvarinho	8	34
2017, Quinta de San Michel Malvarinto, Colares, malvasia de colares & arinto	10	50
<b>Rosé</b>		
2020, Herdade da Bombeira Rosé, Alentejo syrah	6	30
<b>Tintos reds</b>		
2017, Casa da Passarella Abanico Reserva, Dão, t. nacional, alfocheiro & jaen	7	30
2019, Vallado – Quinta do Orgal, Douro, t. nacional, t. franca & sousão	10	50



## APERITIVOS E BITTERS aperitifs and bitters

	
	5 cl
Aperol aperitif	12
Bonanto cherry aperitif	12
Campari bitter aperitif	10
Martini Bianco vermouth	6
Noilly Prat Dry vermouth	6
Vermute 7 Mares, dry-white craft vermouth	9
Martini Rubino vermouth	10
Pernod aperitif	9
Ricard aperitif	9
<b>GIN</b>	
Bombay Sapphire, England	12
Beefeater, England	12
Seedlip (non-alcoholic), England	14
Friends Touriga Nacional, Portugal	18
Sharish, Portugal	16
Hendricks, Scotland	16
Roku, Japan	16
Citadelle, France	12
Gin Mare, Spain	16



## CACHAÇA & PISCO

Pisco 1615, Perú	12
Carvalhoira Alambique, Brazil	14

## VODKA

Absolut, Sweden wheat	12
Tito's, USA corn	14
Nikka Coffey Vodka, Japan blended	19
Grey Goose, France wheat	19

## TEQUILLA & MEZCAL

1800 Silver, tequilla	12
Altos Añejo, tequilla	16
Casamigos Jovén, mezcal	28

## RUM

Kraken Black spiced, Trinidad	14
Bacardi 8, Puerto Rico	15
Bacardi Carta Blanca, Puerto Rico	12
El Dorado 15 years Special Reserve, Guyana	24



## WHISKY & WHISKEY

### Scotch whisky



5 cl

Cardhu 12, Speyside	14
Johnny Walker Red Label, blend	10
Johnny Walker Black Label, blend	12
Macallan 12, Speyside	26
Monkey Shoulder, blended malt	12

### Irish whiskey

Bushmills Original, blend	10
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### Tennessee, Canadian & Bourbon Whiskey

Bulleit Bourbon	12
Jack Daniel's, Tennessee	14

### Japanese Whiskey

Nikka from the Barrel, single malt	15
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## COGNAC & ARMAGNAC

Rémy Martin VSOP, cognac	16
Martell XO, cognac	55





## SNACKS

Samosa de aipo e flores  	6,00
Celery and flowers samosa	
Tarte de atum à Algarvia (2un)	8,00
Citrus and onion tuna pie	
'Pica-pau de novilho' em tártaro e folhas de nabo (2un)	10,00
Beef 'pica-pau' tartare and turnip leaves	
Croquetes de carne com mostarda Portuguesa (2un)	5,00
Beef and cured pork croquettes with portuguese mustard	
Rissóis de camarão (2un)	6,00
Prawn rissoles	
Empada de frango em vinha d'alhos	3,50
Wine and garlic chicken pie	
Empada de cogumelos	3,50
Mushrooms, garlic and coriander pie	
Paleta de porco preto com nozes e flores de funcho *	14,00
Black pork smoked ham – paleta – with walnuts and fennel flowers *	
Queijos Azeitão Rui Simões e São Jorge 24 meses *	13,00
Azeitão sheep soft cheese and 24 months cured cow cheese *	

\* Disponível a opção sem glúten *Gluten free option available on request*

 Vegetariano Vegetarian

 Sem glúten Gluten free

Salada de beterrabas assadas, maçã, funcho e amêndoa  	15,00
Roasted beetroots, apple, fennel & almond salad	
Patanisca de bacalhau, emulsão de limão e amêndoa em bolo lêvedo *	14,00
Portuguese muffin bread, codfish fritter with lemon and almond emulsion *	
Prego de lombo <i>Black Angus</i> , cebola caramelizada e manteiga de salsa em bolo lêvedo *	19,00
<i>Black Angus</i> beef loin, caramelized onion and parsley butter in a toasted Portuguese muffin bread *	

## BOLOS E SOBREMESAS CAKES AND DESSERTS

Pastel de Nata	1,10
Portuguese custard tart	
Jesuíta	2,90
Almond and egg cream pastry	
Bola de Berlim com creme de ovos	2,90
Berliner doughnut with egg custard	
Creme de arroz doce e gelado de abóbora 	6,00
Rice pudding cream and pumpkin ice cream	
Chocolate, miso e caramelo * 	8,00
Chocolate, miso and caramel *	
Seleção de gelados e <i>sorbets</i>	4,00
Ice cream and <i>sorbets</i> selection	sabor scoop

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