

MEZZANINE








S N A C K S

Rissóis de camarão (2un) <i>Prawn rissoles</i>	6,5
Croquetes de carne e mostarda portuguesa <i>Meat croquettes and Portuguese mustard</i>	6
Empada de frango em vinha d'alhos <i>Wine and garlic chicken pie</i>	3,5
Merenda folhada de queijo e fiambre <i>Cheese & ham in puff Pastry</i>	3,5
Paleta de porco preto com nozes e flores de funcho, servido com tostas * <i>Black pork smoked ham – paleta – with walnuts and fennel flowers, served with toasted bread</i>	14,5
Paio do lombo 'Feito no Zambujal' e pickles de vegetais, servido com tostas * <i>Pork loin smoked sausage 'Feito no Zambujal' & vegetables pickles, served with toasted bread</i>	12,5
Queijos - Azeitão Rui Simões e São Jorge 24 meses, servido com tostas * <i>Azeitão sheep soft cheese and 24 months cured cow cheese, served with toasted bread</i>	13,5
Batatas fritas Bahr & maionese da Bairrada <i>BAHR potato crisps & Bairrada mayonnaise</i>	6
Pão de Trigo e Aveia Massa Mãe, Manteiga dos Açores <i>Wheat & Oats Sourdough, Azores Butter</i>	4,5

S A L A D A S *salads*

Burrata lusa, húmus de abóbora assada, laranja e pão de espelta *  <i>Portuguese burrata, roasted pumpkin hummus, orange & spelt bread</i>	16
Atum dos Açores braseado, feijão verde e emulsão de azeitona  <i>Seared tuna from Azores, olive emulsion & green beans</i>	19,5
Rosbife de novilho, Ovo Mollet e molho Caesar <i>Veal roast beef, Mollet eggs & Caesar dressing</i>	18,5

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

 Vegetariano *Vegetarian*

 Sem glúten *Gluten free*



S A N D E S *s a n d w i c h e s*

Omelete de sésamo com legumes crocantes, molho de kimchi e coentros * <i>Fluffy sesame omelette sandwich with crunchy vegetables, kimchi sauce and coriander</i>	14
Sapateira, crisp de couratos e maionese de sambal * <i>Crab, couratos crisp & sambal mayonnaise</i>	18
Prego de lombo Black Angus, cebola caramelizada e manteiga de salsa * <i>Black Angus beef loin, caramelized onion and parsley butter</i>	19,5

*As sanduíches são servidas em bolo lêvedo
e com salada verde.

A sanduíche de sapateira é servida em pão de espelta
*Sandwiches are served in a toasted portuguese
muffin bread with a side green salad
Crab sandwich is served in spelt bread*


S O B R E M E S A S *d e s s e r t s*

Arroz doce, marmelos assados e massa folhada <i>Rice pudding, roasted quinces & puff pastry</i>	6
Mousse de chocolate negro, gelado de banana da Madeira e cacau <i>Dark chocolate mousse, banana ice cream & cocoa</i>	8
Seleção de gelados e sorbets <i>Ice cream and sorbets selection</i>	4 <i>sabor scoop</i>

P A S T E L A R I A B A I R R O A L T O H O T E L

Pastel de Nata <i>Portuguese custard tart</i>	1,5
Bola de Berlim com creme de ovos <i>Berliner doughnut with egg custard</i>	2,9
Mil Folhas <i>Millefeuille</i>	2,9

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THE MEZZANINE COCKTAILS

STELLA SPRITZ

Starlino aperitivo, espumante, rosa e toranja
Starlino apéro, sparkiling wine, rose and grapefruit

14

DONA MARIA

Gin , shrub de amora, ameixa
Gin, Raspberry shrub, plum

12

ARROZ DOCE MILKPUNCH

Brandy, porto tawny, arroz doce
Brandy, tawny port, rice pudding

11

LUSÍADA ROYAL

Blend de Vermute, shrub de uva branca, champagne
Vermouth blend, White grape shrub, champagne

15

SANTA CRUZ

Flor de Caña 12, amaro, Moot vermute
Flor de Caña 12, maro, Moot vermouth

16

ALMOND SMASH

Ceder's Crisp, Martini Vibrante, lima, orgeat
Ceder's Crisp, Martini Vibrante, lime, orgeat

12 (non-alcoholic)

CHAI MULE

Infusão de Chai, noz moscada e terminado com soda
Chai infusion, nutmeg and topped with soda

8 (non-alcoholic)



THE MEZZANINE FLIGHTS

Vinhos fortificados, *Fortified Wines*

Whiskies, *Whiskies*

Rum, *Rum*

Gin, *Gin*

Casamigos tequila&mezcal, *Casamigos
tequila&mezcal*

25€ (3x25ml)

FROM THE BACK - BAR

Aperol Spritz	14
Porto Tonic	12
Old Cuban	16
Cosmopolitan	12
Espresso Martini	12
Paper Plane	12
Old Fashioned	14
Margarita	14
Sazerac	16
Dry Martini *	- / -
Sour *	- / -
Mules *	- / -

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



APERITIVOS E BITTERS
aperitifs and bitters

Aperol <i>aperitif</i>	12
Campari <i>bitter aperitif</i>	10
Martini Ambrato <i>vermouth</i>	10
Martini Dry <i>vermouth</i>	6
Moot, <i>Madeira wine vermouth</i>	10
Martini Rubino <i>vermouth</i>	10
Starlino Rose <i>aperitif</i>	12

G I N

Beefeater, <i>England</i>	12
Tanqueray, <i>England</i>	12
Ceder's Crisp (<i>non-alcoholic</i>), <i>England</i>	14
The Botanist, <i>Scotland</i>	16
Sharish, <i>Portugal</i>	16
Gin SUL, <i>Portugal</i>	16
Taqueray Ten, <i>England</i>	16
Hendricks, <i>Scotland</i>	16
Hendricks Orbium, <i>Scotland</i>	16
Roku, <i>Japan</i>	16
Citadelle, <i>France</i>	12
Gin Mare, <i>Spain</i>	16



CACHAÇA & PISCO

Pisco 1615, <i>Perú</i>	12
Yaguara, <i>Brazil</i>	14

VODKA

Morosha, <i>Ukrain wheat</i>	12
Ketel One, <i>Holland, wheat</i>	14
Nikka Coffey Vodka, <i>Japan blended</i>	19
Grey Goose, <i>France wheat</i>	19

TEQUILA & MEZCAL

1800 Silver, <i>tequila</i>	12
Casamigos Blanco, <i>tequila</i>	18
Casamigos Reposados, <i>tequila</i>	24
Casamigos Joven, <i>mezcal</i>	28

RUM

Canerock spiced, <i>Jamaica</i>	16
Bacardi 8, <i>Puerto Rico</i>	15
Havana 3 años, <i>Cuba</i>	12
Santa Teresa 1796, <i>Venezuela</i>	20
El Dorado 15 years Special Reserve, <i>Guyana</i>	24
Flor de Caña 12 years, <i>Nicarágua</i>	20



WHISKY & WHISKEY

Scotch whisky

Johnny Walker Red Label, <i>blend</i>	12
Monkey Shoulder, <i>blended malt</i>	12
Nomad, <i>blended malt</i>	14
Balvenie 12, <i>single malt</i>	19
Glenfiddich 21, <i>single malt</i>	44

Irish whiskey

Jameson, <i>blend</i>	11
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Tennessee, Canadian & Bourbon Whiskey

Buffalo Trace, <i>Bourbon</i>	12
Jack Daniel's, <i>Tennessee</i>	14

Japanese Whiskey

Nikka from the Barrel, <i>single malt</i>	15
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COGNAC & ARMAGNAC

Rémy Martin VSOP, <i>cognac</i>	17
Hennessy XO, <i>cognac</i>	60

<i>Soda mixer</i>	+2,50
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VINHOS *wines*



14cl



Bubbles

2019, António Marinha Reserva *Blend* 13 50
Bairrada Brut

Nv, Bergère Origine *Blend* 19 90
Champagne, Brut

Nv, Billecart Salmon *Rosé Blend* 160
Champagne, Brut

Branco *white*

2021, Cortinha Velha *Alvarinho* 8 35
Vinhos Verdes

2021, Qta da Pedra Escrita *Blend* 8 40
Douro

Rosé

2021, H. da Bombeira *Rosé Blend*, 6 30
Alentejo

2021, L'Ostal Cazes 6 40
Grenache & Syrah | Pays d'Oc

Tinto *red*

2019, Quinta dos Termos Reserva 8 50
Vinhas Velhas | Beira Interior

2021, Purista *Alfrocheiro* 90
Lisboa (Vegan)

2018, Bombeira do Guadiana Reserva *Blend* 160
Alentejo



VINHOS FORTIFICADOS *fortified wines*

P o r t o *port*

Andresen White <i>10 anos</i>	8
2003, Vieira de Sousa Colheita <i>Tawny</i>	15
2016, Quinta do Javali <i>L.B.V.</i>	10

M a d e i r a

D'Oliveiras 15 anos <i>Meio-Seco - Half-Dry</i>	16
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M o s c a t e l

Horácio Simões Moscatel Superior <i>10 anos, Setúbal</i>	16
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BRANDIES & EAU - DE - VIE

Louriana XO, <i>eau-de-vie</i>	32
Nonino, <i>Grappa</i>	16
MAVEM, <i>portuguese brandy</i>	20
Medronho JR, <i>local schnapps</i>	14

LICORES *local liqueurs*

Southern Comfort, <i>fruity</i>	9
Cointreau, <i>Orange</i>	10
Amêndoa Amarga, <i>bitter almond</i>	9
Midori, <i>Melon</i>	9
Ginja Mariquinhas, <i>sour cherry</i>	10
Licor Beirão, <i>orange & spices</i>	9



CERVEJA *beer*

Garrafa *bottle*

Dois Corvos Creature, <i>IPA</i>	7
Dois Corvos Prata, <i>Pilsner</i>	6
Sagres Zero, <i>alcohol-free</i>	6
Sagres Preta, <i>stout</i>	6
Bandida do Pomar <i>Cider</i>	6

SUMOS NATURAIS

fresh fruit juices

Laranja, toranja <i>orange, grapefruit</i>	6
Limonada <i>lemonade</i>	6

SUMOS, ÁGUAS & REFRIGERANTES

soft-drink, sodas & waters

Sumos e refrigerantes <i>sodas & soft-drinks</i>	5,5
San Pellegrino <i>tonic water</i>	5,5
Fever-Tree Slim line <i>tonic water</i>	5,5
Luso <i>still water (25cl)</i>	3
Pedras Salgadas <i>sparkling water (25cl)</i>	3
Água Castelo <i>soda / sparkling water (25cl)</i>	3



CHÁS & INFUSÕES
Compagnie Cogniale 4,5

Rooibos des Tropiques

English Breakfast

Camomila *Chamomile*

Quatre fruits rouges

Earl Grey Supérieur

C A F E T A R I A *coffee*

Café espresso *espresso* 3

Espresso duplo *double espresso* 4

Café americano *americano* 4

Descafeinado *decaffeinated espresso* 3

Chocolate quente *hot chocolate* 3

Cappuccino 5

Macchiatto 5

Iced coffee 5,5

Flat white coffee 5

Latte 5