

## THE ROOFTOP MENU



## 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 | 12    |
| Mojito           | 12    |
| Old Fashioned    | 14    |
| Margarita        | 14    |
| <br>             |       |
| Dry Martini *    | - / - |
| Sour *           | - / - |
| Mules *          | - / - |

*\*escolha o seu espírituoso, preço variável*

*choose your spirit, will be priced accordingly*



APERITIVOS E BITTERS  
*aperitifs and bitters*



5 cl

|                                    |    |
|------------------------------------|----|
| Aperol <i>aperitif</i>             | 12 |
| Campari <i>bitter aperitif</i>     | 10 |
| Martini Ambrato <i>vermouth</i>    | 10 |
| Noilly Prat Dry <i>vermouth</i>    | 6  |
| Moot, <i>Madeira wine vermouth</i> | 10 |
| Martini Rubino <i>vermouth</i>     | 10 |
| Pernod <i>aperitif</i>             | 9  |
| Ricard <i>aperitif</i>             | 9  |

G I N

|  |    |
|--|----|
| Bombay Sapphire, <i>England</i>                  | 12 |
| Beefeater, <i>England</i>                        | 12 |
| Tanqueray, <i>England</i>                        | 12 |
| Seedlip ( <i>non-alcoholic</i> ), <i>England</i> | 14 |
| The Botanist, <i>Scotland</i>                    | 16 |
| Sharish, <i>Portugal</i>                         | 16 |
| Taqueray Ten, <i>England</i>                     | 16 |
| Hendricks, <i>Scotland</i>                       | 16 |
| Bulldog, <i>England</i>                          | 16 |
| Roku, <i>Japan</i>                               | 16 |
| Citadelle, <i>France</i>                         | 12 |
| Gin Mare, <i>Spain</i>                           | 16 |

Água Tônica *tonic water* +2,50



## CACHAÇA & PISCO

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

## VODKA

|  |    |
|--|----|
| Absolut, Sweden <i>wheat</i>             | 12 |
| Tito's, USA <i>corn</i>                  | 14 |
| Nikka Coffey Vodka, Japan <i>blended</i> | 19 |
| Grey Goose, France <i>wheat</i>          | 19 |

## TEQUILA & MEZCAL

|                                |    |
|--------------------------------|----|
| 1800 Silver, <i>tequila</i>    | 12 |
| Casamigos Joven, <i>mezcal</i> | 28 |

## RUM

|   |    |
|---|----|
| Kraken Black spiced, <i>Trinidad</i>              | 14 |
| Bacardi 8, <i>Puerto Rico</i>                     | 15 |
| Bacardi Carta Blanca, <i>Puerto Rico</i>          | 12 |
| El Dorado 15 years Special Reserve, <i>Guyana</i> | 24 |

|                   |       |
|-------------------|-------|
| <i>Soda mixer</i> | +2,50 |
|-------------------|-------|



## WHISKY & WHISKEY

|  |   |
|--|---|
| <b>Scotch whisky</b>                                 | <br>5 cl |
| Cardhu 12, <i>Speyside</i>                           | 14  |
| Johnny Walker Red Label, <i>blend</i>                | 10  |
| Johnny Walker Black Label, <i>blend</i>              | 12  |
| Macallan 12, <i>Speyside</i>                         | 26  |
| Monkey Shoulder, <i>blended malt</i>                 | 12  |
| <br>   |   |
| <b>Irish whiskey</b>                                 |   |
| Jameson, <i>blend</i>                                | 10  |
| <br>   |   |
| <b>Tennessee, Canadian &amp;<br/>Bourbon Whiskey</b> |   |
| Bulleit <i>Bourbon</i>                               | 12  |
| Jack Daniel's, <i>Tennessee</i>                      | 14  |
| <br>   |   |
| <b>Japanese Whiskey</b>                              |   |
| Nikka from the Barrel, <i>single malt</i>            | 15  |
| <br>   |   |
| <b>COGNAC &amp; ARMAGNAC</b>                         |   |
| Rémy Martin VSOP, <i>cognac</i>                      | 16  |
| Martell XO, <i>cognac</i>                            | 55  |
| <br>   |   |
| <i>Soda mixer</i>                                    | +2,50   |



## VINHOS *wines*

|  |  |  |
|--|--|---|
|  | <i>14 cl</i>   | <i>75 cl</i>  |
| <b>Bubbles</b>   |  |   |
| 2012, Henri Dosnon Original Brut Zero,<br>Champagne <i>blanc des noir</i>                | 19   | 90  |
| 2016, Sidónio de Sousa Special Cuvée<br>Bairrada, <i>bical, maria gomes &amp; arinto</i> | 9,5  | 42  |
| 2016, Kompassus Rosé Bairrada<br><i>baga, touriga nacional &amp; pinot noir</i>          | 7  | 34  |

## **Branco**s *whites*

|  |    |    |
|--|----|----|
| 2020, Crama Mircești<br>Moldova, <i>feteasca alba</i>        | 9  | 38 |
| 2020, Cortinha Velha,<br>Vinhos Verdes <i>alvarinho</i>      | 8  | 36 |
| 2018, Quinta de San Michel Arinto,<br>Colares, <i>arinto</i> | 18 | 80 |

## **Rosé**

|   |    |    |
|---|----|----|
| 2021, Atlantis Rosé,<br>Madeira, <i>tinta negra</i>                   | 6  | 26 |
| 2021, M de Minuty,<br>Provence, <i>grenache, cinsault &amp; syrah</i> | 12 | 54 |

## **Tintos** *reds*

|   |    |    |
|---|----|----|
| 2016, Índio Rei Black Label Reserva,<br>Dão, <i>blend</i>                             | 9  | 38 |
| 2019, Vallado – Quinta do Orgal,<br>Douro, <i>t. nacional, t. franca &amp; sousão</i> | 12 | 50 |



**VINHOS FORTIFICADOS**  
*fortified wines*

**P o r t o P o r t**

|   |    |
|---|----|
| Andresen 10 years, <i>white</i>             | 8  |
| Fonseca Terra Prima, <i>ruby</i>            | 5  |
| Vieira de Sousa Colheita 2003, <i>tawny</i> | 15 |

**M a d e i r a**

|   |   |
|---|---|
| Cossart Gordon 5 years, <i>Malvasia (sweet)</i> | 5 |
|---|---|

**C a r c a v e l o s & M o s c a t e l**

|   |    |
|---|----|
| Villa Oeiras Superior, <i>N.V., Carcavelos</i>    | 8  |
| Horacio Simões Superior 10 years, <i>Moscatel</i> | 16 |

**B R A N D I E S & E A U - D E - V I E**

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

**L I C O R E S *local liqueurs***

|  |    |
|--|----|
| Singeverga, <i>herbal</i>                | 9  |
| Amêndoa Amarga, <i>bitter almond</i>     | 9  |
| Dona Cristina, <i>brandy &amp; honey</i> | 9  |
| Ginja Mariquinhas, <i>sour cherry</i>    | 10 |
| Licor Beirão, <i>orange &amp; spices</i> | 9  |





## CERVEJA *beer*



33 cl

|   |   |
|---|---|
| Sagres, <i>lager</i>                              | 6 |
| Sagres Zero, <i>alcohol-free</i>                  | 6 |
| Sagres Preta, <i>stout</i>                        | 6 |
| Dois Corvos Avenida, <i>Craft beer Blonde Ale</i> | 7 |
| Bandida do Pomar <i>Cider</i>                     | 6 |

## SUMOS NATURAIS

### *fresh fruit juices*

|  |   |
|--|---|
| Laranja, toranja, ananás<br><i>orange, grapefruit, pineapple</i> | 6 |
| Limonada <i>lemonade</i>   | 6 |

## SUMOS, ÁGUAS & REFRIGERANTES

### *soft-drink, sodas & waters*

|  |     |
|--|-----|
| Sumos e refrigerantes <i>sodas &amp; soft-drinks</i> | 5,5 |
| San Pellegrino <i>tonic water</i>                    | 5,5 |
| Fever-Tree Indian <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 Colonniale* 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 expresso *espresso* 3

Expresso duplo *double espresso* 4

Café americano *americano* 4

Descafeinado *decaffeinated espresso* 3

Chocolate quente *hot chocolate* 3

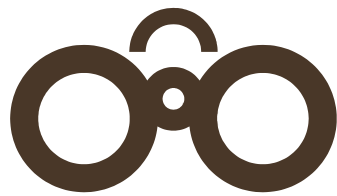
Cappuccino 5

Macchiato 5

Iced coffee 5,5

Flat white coffee 5

Latte 5



MENU de COMIDAS  
*snacks menu*



## S N A C K S

|  |       |
|--|-------|
| Rissóis de camarão (2un)<br>Prawn rissoles   | 6,50  |
| Croquetes de carne e mostarda portuguesa<br>Meat croquettes and Portuguese mustard   | 6,00  |
| Empada de frango em vinha d'alhos<br>Wine and garlic chicken pie   | 3,50  |
| Merenda folhada de queijo e fiambre<br>Cheese & ham in puff Pastry   | 3,50  |
| Paleta de porco preto com nozes e flores de funcho, servido com tostas *<br>Black pork smoked ham – paleta – with walnuts and fennel flowers, served with toasted bread                | 14,50 |
| Paio do lombo 'Feito no Zambujal' e pickles de vegetais, servido com tostas *<br>Pork loin smoked sausage ' <i>Feito no Zambujal</i> ' & vegetables pickles, served with toasted bread | 12,50 |
| Queijos - Azeitão Rui Simões e São Jorge 24 meses, servido com tostas *<br>Azeitão sheep soft cheese and 24 months cured cow cheese, served with toasted bread                         | 13,50 |
| Batatas fritas BAHR & maionese da Bairrada<br>BAHR potato crisps & <i>Bairrada</i> mayonnaise  | 6,00  |
| Pão de Trigo e Aveia Massa Mãe, Manteiga dos Açores<br>Wheat & Oats Sourdough, Azores Butter   | 4,50  |
| Burrata lusa, húmus de abóbora assada, laranja e pão de espelta *<br>Portuguese burrata, roasted pumpkin hummus, orange & spelt bread  | 16,00 |
| Atum dos Açores braseado, feijão verde e emulsão de azeitona<br>Seared tuna from Azores, olive emulsion & green beans  | 19,50 |
| Rosbife de novilho, Ovo Mollet e molho Caesar<br>Veal roast beef, Mollet eggs & Caesar dressing  | 18,50 |

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



Vegetariano *Vegetarian*



Sem glúten *Gluten free*



## SANDES SANDWICHES

|  |       |
|--|-------|
| Omelete de sésamo com legumes crocantes,<br>molho de kimchi e coentros *                       | 14,00 |
| <i>Fluffy sesame omelette sandwich with crunchy<br/>vegetables, kimchi sauce and coriander</i> |       |
| Sapateira, crisp de couratos e maionese de<br>sambal*  | 18,00 |
| <i>Crab, couratos crisp &amp; sambal mayonnaise</i>  |       |
| Prego de lombo Black Angus, cebola<br>caramelizada e manteiga de salsa *                       | 19,50 |
| <i>Black Angus beef loin, caramelized onion and<br/>parsley butter</i>                         |       |

\*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*

## SOBREMESAS DESSERTS


|   |                |
|---|----------------|
| Arroz doce, marmelos assados e massa folhada                      | 6,00           |
| <i>Rice pudding, roasted quinces &amp; puff pastry</i>            |                |
| Mousse de chocolate negro, gelado de<br>banana da Madeira e cacau | 8,00           |
| <i>Dark chocolate mousse, banana ice cream<br/>&amp; cocoa</i>    |                |
| Seleção de gelados e <i>sorbets</i>                               | 4,00           |
| <i>Ice cream and sorbets selection</i>                            | sabor<br>scoop |

## PASTELARIA BAIRRO ALTO HOTEL

|   |      |
|---|------|
| Pastel de Nata                            | 1,50 |
| <i>Portuguese custard tart</i>            |      |
| Bola de Berlim com creme de ovos          | 2,90 |
| <i>Berliner doughnut with egg custard</i> |      |
| Mil Folhas                                | 2,90 |
| <i>Millefeuille</i>                       |      |

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

 Vegetariano *Vegetarian*

 Sem glúten *Gluten free*