

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
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
Bonanto <i>cherry aperitif</i>	12
Campari <i>bitter aperitif</i>	10
Martini Bianco <i>vermouth</i>	6
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
Seedlip (<i>non-alcoholic</i>), <i>England</i>	14
Friends Touriga Nacional, <i>Portugal</i>	18
Sharish, <i>Portugal</i>	16
Hendricks, <i>Scotland</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
Carvalheira Alambique, <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

TEQUILLA & MEZCAL

1800 Silver, <i>tequila</i>	12
Altos Añejo, <i>tequila</i>	16
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
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WHISKY & WHISKEY

Scotch whisky	 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

Irish whiskey

Bushmills Original, <i>blend</i>	10
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Tennessee, Canadian & Bourbon Whiskey

Bulleit <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>	16
Martell XO, <i>cognac</i>	55

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

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

Brancos *whites*

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

Rosé

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

Tintos *reds*

2016, Índio Rei Black Label Reserva, Dão, <i>blend</i>	9	38
2019, Vallado – Quinta do Orgal, Douro, <i>t. nacional, t. franca & 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
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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 & honey</i>	9
Ginja Mariquinhas, <i>sour cherry</i>	10
Licor Beirão, <i>orange & 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 <i>orange, grapefruit, pineapple</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 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 Cologniale 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

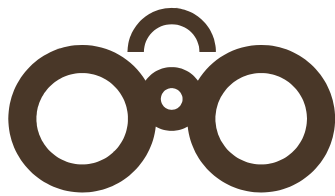
Cappuccino 5

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) Prawn rissoles	6,50
Pastéis de massa tenra de vitela e kefir (2uni) Fried veal & kefir pies	6,00
Empada de frango em vinha d'alhos Wine and garlic chicken pie	3,50
Merenda folhada de queijo e fiambre Cheese & ham in puff Pastry	3,50
Paleta de porco preto com nozes e flores de funcho, servido com tostas * 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 * Pork loin smoked sausage 'Feito no Zambujal' & vegetables pickles, served with toasted bread	12,50
Queijos – Azeitão Rui Simões e São Jorge 24 meses, servido com tostas * Azeitão sheep soft cheese and 24 months cured cow cheese, served with toasted bread	13,50
Batatas fritas BAHR & maionese da Bairrada BAHR potato crisps & Bairrada mayonnaise	6,00
Pão de Trigo e Aveia Massa Mãe, Manteiga dos Açores Wheat & Oats Sourdough, Azores Butter	4,00

S A L A D A S SALADS

Burrata lusa, húmus de ervilhas  e pão de espelta tostado * Portuguese burrata, peas hummus & toasted spelt bread	16,00
Atum dos Açores braseado, feijão verde  e emulsão de azeitona Seared tuna from Azores, olive emulsion & green beans	19,50
Pato assado com laranja e especiarias, lâminas de funcho, tostas e folhas verdes * Roasted duck with orange and spices, shaved fennel, toasts and green leaves	18,00

* 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, ✓ molho de kimchi e coentros *	14,00
<i>Fluffy sesame omelette sandwich with crunchy vegetables, kimchi sauce and coriander</i>	
Patanisca de bacalhau com emulsão de limão e amêndoa *	15,00
<i>Portuguese muffin bread with codfish fritter, lemon and almond emulsion</i>	
Prego de lombo Black Angus, cebola caramelizada e manteiga de salsa *	19,50
<i>Black Angus beef loin, caramelized onion and parsley butter</i>	

Todas as sanduíches são servidas em bolo lêvedo
e com salada verde

*All sandwiches are served in a toasted portuguese
muffin bread with a side green salad*

SOBREMESAS DESSERTS

Pudim de leite, granita de amêndoa e ✕ toffee de macieira	6,00
<i>Milk pudding, almond granita & brandy toffee</i>	
Mousse de chocolate negro, gelado de ✕ banana da Madeira e cacau	8,00
<i>Dark chocolate mousse, banana ice cream & cocoa</i>	
Seleção de gelados e <i>sorbets</i>	4,00
<i>Ice cream and sorbets selection</i>	sabor scoop

PASTELARIA BAIRRO ALTO HOTEL

Pastel de Nata	1,10
<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>	

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

✓ Vegetariano *Vegetarian*

✕ Sem glúten *Gluten free*