

Urban Bar

All day dinning

16h – 22h | 16pm – 22pm




Entradas Starters

Azeite biológico, azeitonas e seleção de pão 2€
Organic olive oil, olives and bread selection


Creme de ervilhas com crocante de parmesão 5€
Pea cream with crispy parmesan cheese

Salada caeser com queijo parmesão e bacon 9€
Caeser salad with parmesan cheese and bacon

Salada de quinoa 10€   
Quinoa salad

Sandwich Sandwich's



Hamburguer de novilho, tomate, alface iceberg, molho Rockford e batata frita 12€
Beef burger, tomato, iceberg lettuce, Rockford sauce and french fries




Sandwich de atum, alface, tomate, ovo e chips de batata doce 8€ 
Tuna Sandwich, lettuce, tomato, egg and sweet potato chips

Sandwich de peito de frango grelhado, fiambre, queijo, tomate, alface e maionese de alho 9€
Grilled chicken breast sandwich, ham, cheese, tomato, lettuce and garlic mayonnaise

Prato principal Main Dish



Risotto de cogumelos shitake 15€ 
Shitake mushrooms risotto

Tagliatelle com lima, legumes braseados 13€  
Tagliatelle with lime, braised vegetables

Penne sem glúten com molho pomodoro, 14€   
Gluten free penne with pomodoro sauce

Sobremesa Dessert

Crème brûlée de citrinos 5€ 
Citrus brûlée cream

Tarte de limão merengada, e sorbet de morango 5€  
Lemon meringue pie and strawberry sorbet

Degustação de gelados 6€ 
Ice cream tasting

Fruta laminada da época 7€ 
Laminated seasonal fruit



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes



Pratos vegan
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Cocktails de Assinatura Signature Cocktails

Pseidon's Dream

Ácido revigorante | Sour and invigorating

Galliano, sumo de limão, vodka citron, blue curacao | Galliano, lemon juice, vodka citron, egg white

12€

La Chocolaterie

Doce e forte | Sweet and strong

Figaro, dewar's, beirão, baileys chocolate, albumina | Figaro, dewar's beirão chocolate baileys, egg white

15€

The Unclaimed

Doce | Sweet

Malibu, Bacardi, sumo de ananás, natas, pó de ananas | Malibu, Bacardi, pineapple juice, cream, pineapple dust

10€

Adamastor

Ácido | Sour

Ophir, kraken, sumo de lima, muscatel de Setúbal, manjeriçao, molho inglês | Ophir, kraken, lime juice, muscatel de Setúbal, basil, Worcestershire sauce

14€

Tabu

Picante e misterioso | Spicy and mysterious

Patrón silver, sumo de limão, St. germain, angostura bitters, tabasco, manjeriçao | Patrón silver, lemon juice, St. germain, angostura bitters, tabasco, basil

14€

Babilónia

Doce e ácido | Sweet and sour

Maçã verde, Bacardi, pisang ambon, sumo de lima, 7-up, albumina | Green apple, Bacardi, pisang ambon, lime juice, 7-up, egg white

11€

Straight Kentucky

Ácido e aromático | Sour and aromatic

Buillet bourbon, Cointreau, xarope de pimento, sumo de lima, hortelã | Buillet bourbon, Cointreau, pepper syrup, lime juice, mint

13€

Californication

Doce e refrescante | Sweet and refreshing

Bacardi, sumo de limão, sumo de ananas, grenadine, albumina | Bacardi, lemon juice, pineapple juice, grenadine, egg white

8€



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Cocktails

Clássicos

Classic Cocktails

Old Fashion

Four roses boubon, açúcar com infusão de baunilha, laranja, angostura bitter | *Four roses bourbon, vanilla infused sugar, orange, angostura bitter*

10€

Negroni

Gin Bombay, martini rosso, campari | *Bombay gin, martini rosso, campari*

10€

Ramos Gin Fizz

Gin Bombay, sumo de limão, natas, clara de ovo, água com gás | *Bombay gin, lemon juice, cream, egg white, sparkling water*

10€

Dry Martini

Gin ou vodka, vermute seco | *Gin or vodka, dry vermouth*

10€

Aperol Spritz

Aperol, espumante, água com gás | *Aperol, sparkling wine, sparkling water*

10€

Cosmopolitan

Vodka de limão, Cointreau, sumo de arando, sumo de lima | *Lemon vodka, Cointreau, cranberry juice, lime juice*

10€

Manhattan

Four roses bourbon, martini rosso, angostura bitter | *Four roses bourbon, martini rosso, angostura bitter*

10€

Pisco Sour

Pisco, sumo de lima, clara de ovo, angostura bitter | *Pisco, lime juice, egg white, angostura bitter*

10€

Mint Julep

Four roses bourbon, hortelã, açúcar | *Four roses bourbon, mint, sugar*

10€

Side Car

Cognac, triple sec, sumo de limão | *Cognac, triple sec, lemon juice*

10€



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Cocktails

Clássicos

Classic Cocktails

Mojito Rum, sumo de lima, angostura bitter, água com gás Four roses bourbon, martini rosso, angostura bitter	<u>10€</u>
Rum / Whiskey Sour Rum ou whiskey, sumo de lima, clara de ovo Rum or whiskey, lime juice, egg white	<u>10€</u>
Tom Collins Gin, sumo de lima, água com gás Gin, lime juice, sparkling water	<u>10€</u>
Caipiroska Vodka, sumo de lima Vodka, lime juice	<u>10€</u>
Sun Cognac, triple sec, sumo de limão Cognac, triple sec, lemon juice	<u>10€</u>

Mocktails

Mocktails

Inspiration Garden Sumo de limão, sumo de lima, framboesas, ginger ale Lemon juice, lime juice, raspberries, ginger ale	<u>8€</u>
Apple Blossom Maçã verde, sumo de lima, 7-up Green apple, lime juice, 7-up	<u>8€</u>
San Francisco Sumo de ananas, sumo de limão, sumo de laranja, grenadine Pineapple juice, lemon juice, orange juice, grenadine	<u>8€</u>
Virgin Mojito Lima, hortelã, 7-up Lime, mint, 7-up	<u>8€</u>
Virgin Mary Sumo de tomate, sal, pimento, tabasco, sumo de limão Tomato juice, salt, pepper, tabasco, lemon juice	<u>8€</u>



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Gin

Tinto Casca de lima, flor de laranjeira Lime zest, orange blossom	9€	Hendricks Pepino Cucumber	12€
Bombay Sapphire Casca de limão, casca de lima Lemon zest, lime zest	8€	Ophir Pimenta rosa, gengibre Pink pepper, ginger	10€
Magellan Cardamomo, casca de laranja Cardamom, orange zest	13€	Tanqueray Rangpur Casca de lima Lime zest	12€
Gin Maré Manjeriçã, casca de laranja Basil, orange zest	11€	Mr Copper Head Gengibre, casca de laranja, cardamomo Ginger, orange zest, cardamom	15€
G'vine Florasion Morangos desidratados, gengibre Dehydrated strawberries, ginger	14€	G'vine Nouaison Morangos desidratados, gengibre Dehydrated strawberries, ginger	12€
Monkey 47 Casca de limão Lemon Zest	14€	Sipsmith Sloe Menta, casca de laranja Mint, orange zest	13€
		Nao Casca de laranja Orogen zest	9€

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Vodka

Eristoff	7€
Ketel One	9€
Ciroc	9€
Grey Gosse Citron	11€
William Chase Smoked Vodka	13€
U'luvka	14€
Beluga Gold Line	25€

Rum

Bacardi Carta Blanca	7€
Zacapa 15	14€
Diplomático Reserva Exclusiva	11€
Kraken	8€
Plantation Jamaica St. Lucia Nicaragua	11€
Diplomático Single Vintage	22€

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Tequila

Jose cuervo	7€
Patrón Silver	10€
Patrón XO Café	12€
Patrón Reposado	14€
Patrón Anejo	20€

Scotch & Irish Whiskey

Dewar's White Label	7€
Johnnie Walker Black Label	9€
Glenfiddich 12 anos	10€
Glenlivet Single Malt 12 anos	10€
Bushmills	8€
Jameson	7€

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Bourbon, Tennessee, Canadian & Japanese Whiskey

Boulliet Bourbon	<u>10€</u>
Four Roses	<u>8€</u>
Canadian Club	<u>8€</u>
Nikka from the Barrel	<u>12€</u>
Hibiki 12 anos	<u>30€</u>
Jack Daniel's	<u>8€</u>

Aguardente & Aguardente de cana Brandy and sugar cane brandy

Adega Velha	<u>11€</u>
Williamine Poire Morand	<u>10€</u>
Capucana	<u>11€</u>
Velho Barreiro	<u>8€</u>
Bushmills	<u>8€</u>
Jameson	<u>7€</u>

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Aperitivos Aperitifs

Ricard	8€
Campari	7€
Aperol	6€
Martini Rosso	6€
Martini Bianco	6€
Nolly Prat Dry	6€

Cervejas Beer

Super Bock	3,5€
Super Bock Stout	3,5€
Super Bock sem alcóol	3,5€
Cerveja de pressão Heineken 25cl	3€
Cerveja de pressão Heineken 50cl	5€
Cerveja sem glúten	4,5€

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Vinhos Wines

Borbulhantes e misteriosos
Bubbling and mysterious

Murganheira Bruto, Távora-Varosa | *Malvasia Fina*

7€

Branços elegantes e aromáticos
Elegant and aromatic whites

Aneto Douro | *Gouveio, Rabigato, Viosinho, Cerceal*

7€

Branços suaves e sedutores
Smooth and charming whites

Pouco Comun, Vinhos verdes | *Alvarinho*

6€

Rosados
Pink world

Barranco longo Algarve | *Aragonez, Touriga Nacional*

6€

Portal, Douro | *Moscatel Galego*

6€



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Vinhos Wines

Tintos frutados & versáteis Versatile and fruity reds

Altano, Douro | *Touriga Franca, Touriga Nacional, Alicante Bouchet* (biológico | organic wine) 6€

Circii Altentejo | *Touriga Nacional, Syrah* 6€

Tintos de excelência, simplesmente notáveis Reds of excellence, naturally remarkable

Barranco Longo, Algarve | *Cabernet Sauvignon, Aragonez* 6€

Portal, Douro | *Moscatel Galego* 6€

Licorosos Fortified wines

Porto Branco 6€

Porto Tawny 6€

Porto Ruby 6€

Porto Late Bottled Vintage 8€

Porto 10 anos | 10 years 9€

Porto 20 anos | 20 years 10€

Moscatel de setúbal 5€

Madeira Malvasia 5 anos | 5 years 5€

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Licores Liqueurs

Nacionais National

Ginja d' Obidos	6€
Licor Beirão	6€
Amêndoa Amarga	6€

Internacionais International

Tia Maria	6€
Amaretto Disaronno	6€
Cointreau	6€
Figaro Licor de figo fig liqueur	7€
Sambuca	7€
Brandy Croft	7€
Baileys	7€
Drambuie	8€
Arancello	8€
St. Germain	8€
Limoncello	8€

Águas, refrigerantes, sumos Water, soft drink, juice

Água inspira 1L	2,5€
Água com gás 1L Sparkling water	2,5€
Refrigerantes Soft Drinks	3€
Água Tônica Tonic water	3,5€
Ginger Ale	3,5€
Sumo de Laranja	4€



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Bebidas Quentes

Hot Beverages

Expresso	2€
Cappuccino	3,5€
Chocolate Quente <i>Hot Chocolate</i>	3,5€
Chá Preto Verde Menta Framboesa Limão e gengibre Camomila Tea Black Green Mint Raspberry ginger and lemon Camomile	3,5€

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