

# ALL DAY

A fim de proporcionar e servir ingredientes com o máximo sabor e frescura, todos os legumes e aromáticos são cultivados por nós na nossa quinta de cultura sazonal e sustentável, sendo colhidos diariamente para si.

*In order to provide ingredients with maximum flavor and freshness, all vegetables and aromatics are grown by ourselves in our seasonal and sustainable farm, being harvested daily for you.*

# Sopa

# Soup

Sopa do dia  
*Fresh Soup*

3€

# Sandwiches

Pastrami caseiro com molho vinagrete  
e pickles caseiros

*Pastrami sandwich with Vinaigrette dressing  
and homemade pickles*

Glúten, Ovo, Mostarda / Gluten, egg, mustard

17€

Smashburguer com compota de cebola roxa,  
aioli de chipotle, pickles, alface e tomate

*Smashburger with onion jam, chipotle aioli,  
tomato and lettuce*

Glúten, Ovo, Mostarda / Gluten, egg, mustard

17€

Hotdog de lula e camarão com maionese de coentros  
e alho, coleslaw, funcho e couve

*Shrimp and squid hot dog with coriander, garlic  
mayo and fennel and cabbage coleslaw*

Glúten, Ovo, Peixe, Crustáceos, Mostarda / Gluten, Egg, Fish, Crustaceans, Mustard

18€

# Saladas

# Salads

Salada com Falafel, húmus e legumes  
com pesto de ervas da horta

*Mezze salad, with falafel, hummus,  
vegetables and herb pesto*

Fruitos secos / Dry fruits

15€

Salada da nossa horta com peixe fumado,  
ovo mollet e salsa verde de ervas frescas

*Salad from our garden, homemade smoked fish,  
soft boiled egg and salsa verde*

Ovo, peixe / Egg, fish

16€

Salada de pastrami, queijo da terceira e pão frito com  
pickles caseiros

*Pastrami salad, Terceira cheese and fried bread with  
homemade pickles*

Glúten, Ovo, Lactose / Gluten, egg, dairy

17€

# Principais Main

- Chips de Raízes** **8€**  
(Inhame, Batata-doce e Batata)  
*Root vegetable chips*  
(Yam, Potato and sweet potato)  
Mostarda, ovo / Mustard, egg
- Ceviche da época** **17€**  
**Seasonal Ceviche**  
Frutos secos, peixe / Dry fruits, fish
- Rillette da época com pickles caseiros e chutney** **14€**  
*Seasonal rillette with homemade pickles and chutney*  
Frutos secos, cereais, peixe / Dry fruits, cereals, fish
- Prato de queijo e charcutaria caseira com pickles e fruta** **17€**  
*Cheese and homemade charcuterie with pickled vegetables and fruit*  
Glúten, Leite / Gluten, milk
- Bife com chips de raízes e molho bordelaise** **20€**  
*Grilled steak with root vegetable chips and bordelaise sauce*  
Lactose, mostarda / Dairy, mustard

# Sobremesas Desserts

- Taça de açaí com fruta da época e granola** **10€**  
*Açaí bowl with fresh fruit and granola*  
Frutos secos / Dry fruits
- Ananás assado com gelado de iogurte e madalena** **8€**  
*Roasted pineapple with yogurt ice cream and madeleine cake*  
Glúten, ovos lactose / Gluten, egg, dairy
- Mousse de chocolate com caramelo de banana, fava tonka e crumble de cacau** **9€**  
*Chocolate mousse with banana and tonka bean toffee and chocolate crumble*  
Glúten, lactose / Gluten, dairy
- Gelados caseiros** **3,5€**  
*Homemade Ice Cream*  
Lactose / Dairy

Sendo a sustentabilidade um dos valores do grupo Singular Properties, é um orgulho partilhar consigo que 80% dos produtos vegetais servidos nos nossos restaurantes são produzidos na nossa quinta localizada no Santa Bárbara Resort.

Venha visitar!

*As sustainability is one of the values of the Singular Properties group, we are proud to share with you that 80% of the vegetable products served in our restaurants are produced on our farm located in Santa Bárbara Resort.*

*Come and visit!*

# BEBIDAS DRINKS

# Cerveja/Beer

Especial Beer

3€

# Sidra/Cider

Bandida do Pomar

4€

# Refrigerantes Soft Drinks

Coca-cola

3€

Coca-cola Zero

3€

Kima / Local juice Kima

3€

Laranjada / Local juice laranjada

3€

# Sumos Naturais Natural Juices

Laranja / Orange

4€

Limonada / Lemonade

3€

Sumo do Dia / Homemade Juice

4€

# Água/Water

Água White 70 cl  
*Still water*

4€

S. Pellegrino 0.75 cl  
*Sparkling water*

6€

S. Pellegrino 0.25 cl  
*Sparkling water*

4€

Fever Tree Tonic Mediterranean 0.25 cl

4€

Fever Tree Indian 0.25 cl

4€

Fever Tree Ginger Beer 0.25 cl

4€

# Café/Coffee

Expresso	2€
Descafeinado / Decaf	2€
Pingado / Cortado	2€
Garoto/ Machiatto	2€
Meia de Leite / Flat White	3€
Galão / Latte	3€
Abatanado / American Coffee	3€
Cappuccino	4€
Chocolate Quente / Hot Chocolate	3€

# Chá Local Local Tee

Chá verde / Green Tea Gorreana	2€
Chá Preto / Black Tea Gorreana	2€

# Chá Biológico Bio Tea

Morrocain Mint	3€
Mate Lemon	3€
Chamomile Lemon	3€
Chocolate Pu-ehr	3€
White Rose	3€
Rooibos Chai	3€
Orange Spice	3€

# Infusões da Nossa Horta Infusions from our farm

Infusão Hortelã / Mint	3€
Infusão Hortelã Pimenta / Peppermint	3€
Infusão Salva ananas / Pineapple Sage	3€
Infusão Erva Príncipe / Lemongrass	3€

# COCKTAILS



# Cocktails de Assinatura Signature Cocktails

## **Red Dog**

Bulldog, xarope de hortelã, Vinagrete Frutos Vermelhos  
*Bulldog, Mint syrup, red fruits vinaigrette*

15€

## **Popeye Potion**

Vodka Moskovskaya, xarope de espinafres, espuma de  
Aloe Vera  
*Moskovskaya Vodka, spinach syrup, aloe vera foam*

13€

## **Lucky One**

Rum Plantation Dark, licor de maracujá, xarope Falernum  
*Plantation Dark rum, passionfruit liqueur, Falernum syrup*

14€

## **Bread Mark**

Maker's Mark, xarope de pão torrado, tintura de frutos  
secos torrados  
*Maker's Mark, toasted bread syrup, toasted dry fruits food coloring*

14€

# Mocktails de Assinatura Signature Mocktails

## **Pink Mountain**

Sumo Laranja, sumo de maracujá, sumo ananás, clara de  
ovo  
*Orange Juice, passionfruit juice, pineapple juice, egg white*

14€

## **Amber Forest**

Cordial de ananás, xarope de baunilha, xarope de laranja  
*Pineapple Cordial, vanilla syrup, orange syrup*

9€

# Clássicos Classic

<b>Daiquiri</b> Plantation Rum 3 Star, sumo de lima, xarope de açúcar <i>Plantation 3 star Rum, lime juice, sugar syrup</i>	12€
<b>Dry Martini</b> Martini Extra Dry, Gin Tanqueray	12€
<b>Negroni</b> Martini Rosso, Campari, Gin Tanqueray	14€
<b>Old Fashioned</b> Maker's Mark, xarope de açúcar, Angustura Bitter <i>Maker's Mark, sugar syrup, Angustura Bitter</i>	16€
<b>Whisky Sour</b> Maker's Mark, xarope de açúcar, sumo de limão <i>Maker's Mark, sugar syrup, lemon juice</i>	16€
<b>Caipirinha</b> Cachaça 51, xarope de açúcar mascavado, sumo de lima <i>Cachaça 51, brown sugar syrup, lime juice</i>	12€
<b>Caipiroska</b> Vodka Moskovskaya, xarope de açúcar mascavado, sumo de lima <i>Vodka Moskovskaya, brown sugar syrup, lime juice</i>	12€
<b>Margarita</b> Tequila Jose Cuervo Silver, sumo de lima, Cointreau <i>Jose Cuervo Silver tequila, lime juice, Cointreau</i>	12€
<b>Mojito</b> Rum Plantation 3 star, xarope de açúcar, sumo de lima, soda <i>Plantation 3 star Rum, sugar syrup, lime juice, soda</i>	12€
<b>Moscow Mule</b> Vodka Moskovskaya, sumo de lima, ginger beer <i>Vodka Moskovskaya, lime juice, ginger beer</i>	13€
<b>Aperol Spritz</b> Aperol, prosecco, soda	13€

# Gins

<b>Rocha Negra</b> Azores	14€
<b>Hendricks</b> Escócia / <i>Scotland</i>	15€
<b>Tanqueray 10</b> Reino Unido / <i>United Kingdom</i>	10€
<b>Martin Millers</b> Reino Unido / <i>United Kingdom</i>	15€
<b>Bulldog</b> Reino Unido / <i>United Kingdom</i>	15€
<b>Bombay Sapphire</b> Reino Unido / <i>United Kingdom</i>	16€
<b>G'vine</b> França / <i>France</i>	19€

# Sangria

Sangria Tinta / Red 1 L	18€
Sangria Branca / White 1 L	16€
Sangria Espumante / Sparkling 1 L	16€

# Vermouths

Martini Rosso / Bianco / Dry	4€
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# Bitter's

Campari / Aperol

5€

# Vodka

Belvedere 16€

16€

Stolichnaya 5€

5€

Moskovskaya 6€

6€

# Tequila

Patron Silver

15€

Jose Cuervo Reposado

7€

Jose Cuervo Silver

7€

# Whisky

The Balvenie 12 years

13€

Jack Daniels

7€

Bushmills

7€

Canadian Club

7€

Maker's Mark Bourbon

12€

# Rum

Plantation 3 Star

6€

Plantation Dark

6€

Zacapa 23

18€

# Aguardente Cognac

Extra Reserva CRF

8€

Courvoisier V.S.O.P

9€

Cachaça 51

7€

# Licores Liqueurs

Mulher de Capote Maracujá / PassionFruit 5€

5€

Mulher de Capote Ananás /Pineapple 5€

3€

Mulher de Capote Amora/Blackberry 5€

3€

3€

# Outros Others

Disaronno

10€

Kahlua

9€

# Vinho do Porto Oporto wine

Tawny 10 years - Quinta do Noval Porto

7€

Ruby - Quinta do Noval Porto

8€