



GARDEN

TERRACE



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COUVERT

Pão, azeitonas, manteiga 2,50€
Bread, olives, butter

ENTRADAS - STARTERS

(V) Creme de legumes assados 4,50€
Roasted vegetable cream soup

(V) Pimentos padron com flor de sal 3,50€
Padron peppers with fleur de sel

Asinhas de frango com mel e mostarda 6,50€
Chicken wings with honey mustard

Fish and chips com molho tartaro 7,00€
Fish-n-chips with tartar sauce

Carpaccio de novilho, queijo parmesão, rúcula e azeite de trufa 12,00€
Beef Carpaccio, parmesan cheese shavings, arugula and truffle olive oil

Camarão à la guilho com pão de alho 15,00€
Sautéed shrimp in garlic and olive oil, served with garlic bread

OS CLÁSSICOS - THE CLASSICS

Tuna Burger 16,00€
Hambúrguer de atum em pão negro, algas Wakame, alface, tomate e molho teriyaki
Served on black bun, Wakame seaweed, lettuce, tomato and teriyaki sauce

Garden Burger 15,00€
Hamburger de 200g de carne bovina Black Angus, com queijo, bacon, alface e tomate. Servido em pão de sésamo
200g Black Angus beef pattie, with cheese, bacon, lettuce and tomato. Served on sesame bun

Tosta Mista em pão rústico 8,50€
Grilled ham and cheese on rustic bread

Preguinhos de lombo em bolo do caco com molho de mostarda e alho 16,00€
Tenderloin beef sandwiches served on traditional bread from the Madeira Islands, "Bolo do Caco", with a mustard and garlic sauce

Wrap de frango grelhado com guacamole, alface, e cenoura ralada 12,00€
Charbroiled chicken wrap with guacamole, lettuce and grated carrots

Pratos acima servidos com batata frita e molho aioli
Above dishes are served with french fries and aioli sauce

Salada César com frango grelhado 12,00€
Grilled chicken Caesar salad

(V) Salada Caprese, de tomate e mozzarella fresca regado com molho pesto 12,00€
Caprese Salad, sliced fresh mozzarella and tomatoes, seasoned with a pesto dressing



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PRATOS PRINCIPAIS - ENTREES

O **Peixe** que houver na lota com batatinhas e legumes da horta
Fisherman's daily catchwith small potatoes and garden vegetables 16,00€

Rosbife de novilho, molho de pimenta verde, compota de cebola roxa e porto 15,00€
Roastbeef, green peppercorn sauce, red onion and port wine compote

É secreto, shiuuu e de porco preto 16,00€
Iberian black pork strips

Supremo de **frango** marinado com coentros e citrinos 15,00€
Chicken supreme marinated in coriander and citrus

Escolha a sua guarnição 2,00€
Side dishes cada | each

Batata frita com molho aioli | Polenta frita | Esmagada de Batata-doce
French fries with aioli sauce | Fried Polenta | Crushed sweet-potatoes

Arroz | Esparregado | Legumes salteados | Salada mista
Rice | Creamed spinach | Sautéed vegetables | Green salad

DO LADO DOCE - ON THE SWEET SIDE

Baba de Camelo em diferentes texturas 6,00€
Camel Drool in different textures (Portuguese typical dessert with condensed milk, biscuits, eggs)

Mousse de 3 chocolates 5,00€
Three Chocolate Mousse

Creme leve de baunilha com manga, morango e pão-de-ló 8,00€
Vanilla cream with sponge cake, mango and strawberry

Seleção de **gelados** e sorvetes, 1 bola 2,50€
Selection of ice creams and sorbets, 1 scoop

Prato de **fruta** laminada 4,50€
Seasonal fruit plate

(V) Vegetariano - Vegetarian

No caso de ter alguma alergia ou intolerância, por favor informe o empregado antes de efectuar o seu pedido. Nenhum prato, produto alimentar ou bebida, incluindo o *couvert*, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.

In the event you have any allergies or intolerance to any food item, please inform your waitperson before ordering. No dish, food or drink, including the couvert, can be charged, if it was not requested by the customer or remains untouched.



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BEBIDAS - BEVERAGES

Champagne e Espumantes | *Champagne and Sparkling Wine* (garrafa / 75cl) (copo / 12cl)

J.H. Mumm, Brut, Cordon Rouge	65,00€	
Quinta do Gradil Brut Natur	20,00€	6,00€

Vinhos Brancos | *White Wines* (garrafa / 75cl) (copo / 15cl)

Quinta Cadoso de Cima, Vinho Verde (Castas / Grape Variety: Alvarinho)	14,00€	4,00€
Cerejeiras Colheita Seleccionada, Lisboa (Castas / Grape Variety: Arinto, Moscatel-Graúdo e Sauvignon-Blanc)	14,00€	4,00€
Lavradores de Feitoria, Douro (Castas / Grape Variety: Sauvignon Blanc)	25,00€	
Esporão Reserva, Alentejo (Casta/Grape Variety: Antão Vaz, Arinto, Roupeiro, Semillon)	27,00€	

Vinho Rosé | *Rose Wines*

Cerejeiras Colheita Seleccionada, Lisboa (Castas / Grape Variety: Castelão, Aragonez e Touriga Nacional)	14,00€	4,00€
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Vinho Tinto | *Red Wines*

Cerejeiras Colheita Seleccionada, Lisboa (Castas / Grape Variety: Aragonez Cabernet Sauvignon, Petit Verdot)	14,00€	4,00€
Lisbon's Mustache, Lisboa (Castas / Grape Variety: Touriga Nacional, Sousão, Jean, Tinta Barroca)	18,00€	
Monte Claros, Alentejo (Castas / Grape Variety: Aragonez, Touriga Nacional, Syrah, Cabernet Sauvignon)	21,00€	
Meruge, Douro (Castas / Grape Variety: Touriga Nacional, Touriga Franca, Tinta Roriz)	44,00€	

Sangria

Branca ou Tinta - <i>White or Red</i>	(jarro / pitcher 2l)	20,00€
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Vinhos Generosos | *Fortified Wines*

Vinho do Porto (Dry Tawny Ruby)	(6cl)	6,00€
Moscatel de Setúbal - Setúbal Muscatel		5,00€

Espirituosos | *Spirits*

Martini	(5cl)	5,00€
Pimms		5,00€
Rum Havana		7,00€
Gin Beefeater		8,00€
Gin Hendricks		13,00€
Vodka Wyborowa		8,00€
Scotch Whisky: Famous Grouse Ballantines		7,00€
Ballantines's (12 anos 12 years)		10,00€
Jameson Irish Whiskey		8,00€
Aguardente da Lourinhã - <i>Portuguese wine spirit from Lourinhã</i>		9,00€
Licor Beirão - <i>Portuguese Liqueur distilled with seeds and herbs</i>		6,00€
Ginja de Óbidos - <i>Óbidos sour cherry liqueur</i>		7,00€
Amarguinha - <i>Almond liqueur</i>		7,00€



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Cerveja de pressão Draught beer	(25cl)	(50cl)
Sagres	2,50€	4,00€
Guinness	3,50€	5,00€

Cerveja de garrafa Bottled beer	(33cl)
Sagres	3,00€
Sagres Preta	3,00€
Sagres Zero	3,00€
Sagres Radler	3,00€
Heineken	3,50€
Corona	4,00€
Strongbow Cider	4,00€

Sumos & Refrigerantes Juices & Soft Drinks	(20cl)
Sumo laranja natural - <i>Fresh orange juice</i>	5,50€
Néctares - <i>Nectars</i>	2,50€
Pêra Ananás Manga Laranja Pêssego Maçã Pear Pineapple Mango Orange Peach Apple	
Refrigerantes - <i>Soft drinks</i>	2,50€
Coca Cola Coca Cola Zero Ice Tea Sprite Tônica (<i>Tonic water</i>) Ginger Ale Sumol	

Águas Water	(20cl)
Água 25cl - <i>Water 25 cl</i>	1,50€
Água 1 lt - <i>Water 1lt</i>	2,50€
Água c/ gás 25 cl - <i>Sparkling Water 25 cl</i>	2,00€
Água c/ gás 1lt - <i>Sparkling Water 1lt</i>	3,00€
Água c/ gás Limão 20 cl - <i>Lemon-flavoured Sparkling Water 20 cl</i>	2,50€

Bebidas Quentes Hot Beverages	(20cl)
Café Descafeinado - <i>Coffee Decaffeinated</i>	1,00€
Café com Leite - <i>Café Latte</i>	2,00€
Cappuccino - <i>Cappuccino</i>	3,00€
Chás e Infusões - <i>Teas and infusions</i>	2,00€
Chocolate quente - <i>Hot chocolate</i>	3,00€

Nos termos do n.º 1 do artigo 3.º pelo Decreto-Lei nº 106/2015, de 16 de junho:
É proibido facultar, vender ou colocar à disposição quaisquer bebidas alcoólicas em locais públicos e em locais abertos ao público:

- A menores de 18 anos;
- A quem se apresente notoriamente embriagado ou aparente possuir anomalia psíquica.

According to Portuguese Law, paragraph 1, article 3, Decree-Law No. 106/2015, of 16th June:
Stating it is prohibited to provide, sell or make available any alcoholic beverages in public spaces and in places open to the public to:

- Any individual under 18 years old;
- Any individual who appears to be intoxicated or suffers any mental illness.