





Royal Blue Pommery Champagne

Royal Blue, Pommery Champagne <i>served on ice with fresh grapefruit & aromatics</i>	22,5	135
Royal Champagne Spritzer <i>Ultimate refreshing and zesty cocktail with elderflower liqueur, freshly squeezed grapefruit juice, muddled mint leaves, all lighten up with Royal Blue Champagne.</i>	19	
Impérial Spagliato <i>An Ice Imperial take on the classic Negroni, belnding Aperol, La Quintinye Rouge vermouth</i>	19	

Bubbles Champagne, Prosecco, Espumante

		
Cristal Rosé, Louis Roederer 2006 - Reims	710	
Cristal, Louis Roederer, 2005 - Reims	329	
La Grande Dame, Veuve Clicquot, 2004 - Reims	272	
Dom Pérignon Rosé, Moët & Chandon, 2000 - Épernay	520	
Dom Pérignon, Moët & Chandon, 2004 - Épernay	261	
Serge Mathieu Brut Millésime, N.V. - Côtes des Bar	110	
Vränken Diamant Brut, N.V. - Épernay	19	99
Vränken Brut Rosé, N.V. - Épernay	22,5	135
Billecart Salmon Rosé, N.V. - Mareuil-sur-Aÿ	159	
Ruinart Blanc des Blancs, N.V. - Reims	159	
Krug Grand Cuvée, N.V. - Reims	317	
Aspasie Brut, N.V. - Reims	87	
Gand Siécle, Laurent-Perrier, N.V. - Tours-sur-Marne	283	
Ninfa Pinot Noir, N.V. - Tejo, Portugal	16	72
Tordera Saomi Brut, N.V. - Prosecco, Italy	9	42
Am Nil Brut Riesling, 2013 - Pfalz, Germany		59

Wines | Vinhos

		
VILA VITA White or Red - Alentejo, Portugal	6,5	22
Kaitui, Sauvignon Blanc, Markus Schneider 2014 - Pfalz, Alemanha	8	36
Dona Maria Rosé 2016 - Alentejo, Portugal	8	38

Beer | Cerveja

draft, pressão, fassbier		
Super Bock 40 cl		5
Super Bock 50 cl		6
bottled, garrafa, flaschenbier		
Porches Pilsner, house craft beer 50 cl		7,5
Corona 35.5 cl		6
Magners Cider 33 cl		6
Erdinger 50 cl		5,9
Heineken 33 cl		4,9

Waters & Soft-drinks

Milkshakes, Batidos 25 cl		7
Still water, Água sem gás 50 cl		4,5
Sparkling water, Água com gás 33 cl		4
Sparkling water, Água com gás 75 cl		6
Tonic water, Tónica 20 cl		4
Soft drinks, Refrigerantes 30 cl		4
Soft Drinks, Refrigerantes 50 cl		6



WHALE
RESTAURANT & POOL LOUNGE

Beachcombers

Tiki-cultured Cocktails

Le French Caribbean, on Ice 19

Dark rum base with a quick infusion of tangy pineapple and lime, complement a generous pour of Campari and top it all off with Pommery Royal Blue! A bright and refreshing pool-side drink.

Leo Coco 14

Caribbean coconut cream with aromatic mint, fresh pineapple juice, brought to life by Plantation 3* and Barbados rum Doorly's XO.

Sailor's Grog 14

Sailor's, while in island, drunk recipe: Mezcal, sour cherry & Campari mix, bitter almond liqueur, fresh papaya, lime, pomegranate juice, cinnamon for aroma and cocoa stick.

Peach Bum 14

Infused Havana rum with Jospier grilled Peaches, freshly squeezed lime, basil and soda splash.

Nianh Cinn Oir 14

Havana Club 7Y and Captain Morgan Spiced rums, touch of Tequilla Reposado, sour cherry liqueur, fresh banana, not-local coconut syrup finished with Angostura bitter. Get the cocktail name right at first-time and we even might complement it for you!

Ice Breaker 14

White & Dark Rum Storm, bitter almond and peach liqueur, Campari, pineapple and mango fresh juice perfumed with fresh herbs and citrus n°5.

Bolt 14

Jamaican Plantation dark rum with Usain fast grilled banana, demerara sugar and cinammon, Passoá liqueur and coconut water.

Rihanna's Cousin 19

Barbados Plantation dark rum with Bulleit bourbon, elderflower liqueur, green apple topped with Royal Blue Pommery Champagne.

Ginger 14

Beefeater 24 and Havana 3 Años, fresh mint, cucumber juice, ginger and ginger syrup, topped off with a splash of Fever-Tree ginger beer.

The Perfect Mai Tai 19

Premium Rum Storm with Matusalem, Havana 7Y and Plantation 3*, almond liqueur, Cointreau and fresh pineapple juice.

Daiquiri 14

It's easy to see why the dark rum-based Daiquiri is a classic. The perfectly balanced combination of sweet, sour and spirit is refreshing and tangy, while keeping delicious and complex rum notes.

Red Monkey 14

Absolut Elyx with raspberries, lime wedges, demerara sugar topped up with ginger beer.

Pool Side All-timers 14

Just thinking on that favourite old-timer cocktail? Challenge our bartender knowledge and be surprised.

Share the Tiki (Whole Fruit) 29

A right choice for sipping with yur beloved one while getting proper Algarve sun in the Pool lounge. Every time we do it it's always different, depending on the available fruit and, mainly, bartender mood.

Eat like a Whale

Pool side Snacks, served from 11h30 - 18h

Whale's salted cod acras (5) with scotch bonnet sauce (spicy) 8.5
Acras de bacalhau com molho de chili scotch bonnet (picante)

Prawns (3) & Guacamole, spicy salza served in hass avocado,platanos chips 11.5
Gambas (3) & Guacamole, salza com alma, servida em 1/2 abacate Hass, chips Platano

Ceviche blanco with sweet potato, leche de tigre and aji amarillo chilli 18.0
Ceviche blanco com batata-doce, leche de tigre e chili aji amarillo

Fermented Papaya Salad - grilled papaya, roasted grapes, tempeh, peanuts, spinach, cherry tomato, roasted sesame, snap peas, fermented salza 15.0
Salada de Papaia fermentada - papaia grelhada, uvas assadas, tempeh, amendoim, espinafres, tomate-cereja, sésamo, ervilha de quebrar e salza de papaia fermentada

Red Quinoa Salad, green leafs mesclum, fennel, asparagus, red onion, tomato dressed with sunthorn vinaigrette (V) 14.0
Salada de quinoa vermelha, folhas verdes, funcho, espargos, cebola roxa, tomate local emtemperado com vinagreta de groselha-espigheiro

Organic beef burger, bacon, blue cheese, jalapeños, oregano sea salt fries . . 16.0
Hambúrguer de novilho orgânico, bacon, queijo azul, jalapeños com batatas fritas

Plant-based Burguer with vegan cheese, vegan bbq, lettuce and tomato. . . . 14.0
Hambúrguer de legumes e queijo vegano, bbq vegano, alface e tomate fresco

Vegan black bean and quinoa taco lettuce wrap with green mole dip 11.0
Taco Vegano de alface com feijão-preto e quinoa, dip de mole verde crú (v)

Shangai Bao w/ pork belly, pickled cucumber, scallions and hoisin sauce (3) 14.0
Shangai Bao com barriga de porco, pickle de pepino, cebolinho e molho hoisin (3)

Pane Cunzato - Avocado with tomatoes, cheese, anchovies, sea salt fries . . 12.5
Pane Cunzato - Abacate com tomates, queijo, anchovas, batatas fritas

Lamb kofta, pita bread, mint dip, served with sea salt fries 14.0
Kofta de borrego, pão pita, dip de hortelã, acompanhado de batatas fritas

Oregano sea salt fries, piri-piri mayo 5.0
Batatas fritas com orégãos, maionese de Piri-piri

Greens Salad 7.0
Salada de folhas verdes

Sweets & Treats

Doces & Guloseimas

Daily treats 3.5
Guloseimas da Pastelaria

Artisanal Gelato 5 per scoop / por bola
Gelados artesanais

American Chewy Cookies 2.5
Cookies Americanas

Hand-cut Fresh Fruit 8 / 15 good size / better size
Fruta fresca laminada

Alergias e intolerâncias alimentares - Por favor informe-nos sobre as suas preferências.
 Food allergies and intolerances - Please let us know about your requirements.
 Prices VAT included, mentioned in local currency (€) euros.

Fire Kissed

Open-fire Pizza

Margherita - Cherry Tomato, Mozarella di Bufalla, Garlic & Basil (V) 14.5
Pizza - Tomate cereja, Mozarella di Bufalla, alho & manjeriçao (V)

Prosciutto, rocket salad, fresh grapes & extra-virgin olive-oil (Seasonal) . . . 16.5
Prosciutto, rúcola, figos frescos & azeite extra-virgem (sazonal)

Tonno, cipolla with marinated olives 15.0
Atum, cebola roxa com azeitonas marinadas

Ortolana 15.0
Pizza Vegetariana

Pizza del journo - daily changing flavours 14.0
Pizza do dia - Sabores alteram diariamente

BIO blends

Freshly pressed, juiced or smoothed

Tanning Anarchy Carrot, papaya, mango, coconut water and tumeric 9
Cenoura, papaia, manga, água de côco e curcuma

Morning After Ginger, local orange, green apple and pomegranate kombucha 9
Gengibre, laranja do Algarve, maçã verde e kombucha de romã

Bond Girl Banana, Madagascar Vanilla ice-cream with fresh basil 9
Banana, gelado de baunilha do Madagáscar e manjeriçao fresco

Cool Kick Watermelon, lime, mint and aloé vera 9
Melancia, lima, hortelã e aloé vera

Brazilian Booty Açai, banana, berries and coconut water 9
Açai, banana, frutos silvestres e água de côco

B&C Raw Cocoa with ripe banana, almond milk and whey protein 9
Cacau crú com banana madura, leite de amêndoa e proteína whey

The Hulk Smoothie Almond milk, banana, peanut butter, oats, whey protein and raw cocoa 9
Smoothie de leite amêndoas, banana, manteiga amendoim, aveia, proteína e cacau crú

Low smoothie Banana, sun-kissed lemon, heather honey and whipped local yoghurt 9
Smoothie de banana, limão, mel de urze e iogurte local batido.

Single Fruit Juice or Smoothie Choose your fruit or veggie from our bar 7
Escolha o seu legume ou fruto da selecção de bar.

Fresh Coconut , Côco fresco 1 uni 12.5



Gluten Free
Sem glúten



Contains Nuts
Contém Frutos Secos



Dairy Free
Sem Lactose



Vegetarian
Vegetariano