

TERRACE  
LOUNGE



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# BACK TO BASICS COCKTAILS

## **Frozen Margarita (9cl)**

Strawberry, Mango or Raspberry  
with Tequila, Cointreau and freshly squeezed Lemon €11.50

## **Frozen Daiquiri (9cl)**

Strawberry, Mango or Raspberry  
with Rum, freshly squeezed Lime and Sugar syrup €11.50

## **Mojito (20cl)**

Rum, Lime, white Sugar  
and Mint topped with Soda €12.50

## **White Lady (9cl)**

Tanqueray Ten Gin, Triple Sec infused in Lemon Thyme,  
fresh Lemon juice, Sugar syrup and Egg White €11.50

## **Caipirinha (9cl)**

Cachaça, Lime and white Sugar €14.00

## **Caldeirão (9 cl)**

Pisco 1615, freshly squeezed Lemon juice, Earl Grey syrup,  
Egg White and Angostura Bitter €11.50

## **Perfeito Vazio (15 cl)**

Ketel One Vodka, Tomato, Orange and Lemon juices,  
grilled Pineapple, Piri-piri Salt Flower and Basil €14.50

# COCKTAILS TO SHARE 4 PEOPLE

## **The Strawberry**

Ketel One Vodka, Grand Marnier, cold Darjeeling and Lemon tea,  
Strawberries, Cranberry juice, Honey, Angostura Bitter and Basil €40.00

## **The Pineapple**

Bulleit Bourbon, Apricot Brandy, grilled Pineapple,  
Strongbow Apple Cider, Apricots and Lemon Thyme syrup €40.00

# SEASONAL COCKTAILS

## Guatemala Trip (20 cl)

Black Cardamom infused with Rum Zacapa 23, grilled Pineapple juice, freshly squeezed Lemon juice, Strawberry and Mint purée €14.00

## My Tom Collins (20 cl)

Tanqueray Ten Gin, Ginger Shrub, freshly squeezed Lemon juice, Creole Bitter and Verbena Soda €14.00

## Long Berry Mix (20 cl)

Lime, Sugar, Mint, Wild Berries Vodka and Raspberry purée with a splash of Soda €14.50

## Mangatiba & Caipirinha (20 cl)

Cachaça, fresh Mango, freshly squeezed Lime juice and Caipirinha foam €12.50

## Poncha from Madeira Island (20 cl)

Lemon, Orange, home-made Honey and cane Liqueur €12.50

# TANQUERAY TEN SIGNATURE COCKTAILS

## Frozen Orient by Nelson Antunes

Tanqueray Ten, Lemon juice, Sugar syrup and Matcha green Tea €14.00

## Sencha Green by Daniel Marques

Tanqueray Ten and green Apple, Cinnamon and Honey syrup, Lemon juice, Soda, Sencha Green Tea and Egg white €14.00

## Copper Flower N°10 by Miguel Gomes

Hibiscus flower infused in Tanqueray Ten, Rooibos infusion, Grapefruit juice, Chamomile Shrub, Egg white, aromatized with citrus Oils €14.00

## Ten Weeks by Rodrigo Jordão

Tanqueray Ten, St-Germain liqueur, Chamomile and Lavender syrup, Passion fruit and Lemon juices and Egg White €14.00

## Home Land by André Melhor

Tanqueray Ten, Thyme and Rocha Pear infused in Ketel One Vodka, Rocha Pear Shrub, fresh Pineapple juice, Sour Cherry and Chocolate Bitter dash € 14.00

## MOCKTAILS

<b>Watermelon &amp; Berries (20cl)</b> Fresh Strawberries, Watermelon, Raspberries and Ginger	€9.00
<b>Mango &amp; Bilberry (20cl)</b> Freshly squeezed Mango and Lime juices with Bilberries	€9.00
<b>Apple Virgin Mojito (20cl)</b> Apple juice, freshly squeezed Lime juice, Mint and Sugar	€9.00
<b>Fresh Mule (20cl)</b> Freshly squeezed Lemon juice, Lavender and Citrus syrup with Ginger Beer	€10.00

## MILKSHAKES & SMOOTHIES

<b>Tropical Passion (20cl)</b> Mango and Passion Fruit Milkshake	€9.00
<b>Classic Blend (20cl)</b> Chocolate and Banana Milkshake	€9.00
<b>Summer Boost</b> Raspberries, Natural Yogurt, fresh Milk and Lime zest Smoothie	€9.00

## FRESHLY SQUEEZED

Lemon (20cl)	€6.00
Pineapple (20cl)	€6.00
Orange (20cl)	€6.00
Mango (20cl)	€6.00
Watermelon (20cl)	€6.00

# PORTUGUESE WINE LIST

	By the Glass (14cl)	Bottle (75cl)
<b>WHITE</b>		
Quinta do Valdoeiro - Bairrada Grape - Chardonnay	€5.50	€25.00
Vale Poupa - Douro Grape – Moscatel Galego	€6.00	€26.00
Mar da Palha - Lisboa e Vale do Tejo Grape - Sauvignon Blanc	€6.50	€31.00
Dona Maria - Alentejo Grape - Viosinho, Arinto and Antão Vaz	€7.50	€35.00
<b>RED</b>		
Mar de Lisboa - Lisboa e Vale do Tejo Grape - Touriga Nacional, Tinta Roriz, Syrah and Castelão	€6.50	€30.00
Quinta do Valdoeiro - Bairrada Grape - Cabernet Sauvignon	€6.50	€30.00
Passa - Douro Grape - Tinta Roriz, Touriga Franca and Touriga Nacional	€7.50	€32.50
Caladessa - Alentejo Grape - Tinta Caiada, Alfrocheiro and Touriga Nacional	€6.50	€32.50
<b>VERDE</b>		
Allo - Verde Wines Region Grape - Alvarinho	€6.00	€30.00
<b>ROSÉ</b>		
Dona Maria Rosé Grape - Aragonês and Touriga Nacional	€6.00	€28.00
<b>SPARKLING WINE</b>		
Quinta do Valdoeiro Brut Grape - Baga and Chardonnay	€9.50	€45.00
Filipa Pato Blanc the Blanc Grape - Bical and Maria Gomes	€10.50	€50.00

# CHAMPAGNE

	Flute (14cl)	Bottle (75cl)
Moët & Chandon Brut Impérial Grape - Pinot Noir, Chardonnay and Pinot Meunier	€14.00	€105.00
Billecart Salmon Brut Reserve Grape - Pinot Noir, Chardonnay and Pinot Meunier	€15.00	€110.00
Moët & Chandon Ice Impérial Grape - Pinot Noir, Chardonnay and Pinot Meunier		€145.00
Veuve Clicquot Yellow Label Grape - Pinot Noir, Chardonnay and Pinot Meunier		€125.00

## VINTAGE CHAMPAGNE

Veuve Clicquot La Grande Dame Grape - Pinot Noir, Chardonnay and Pinot Meunier		€350.00
Dom Pérignon Vintage Grape - Pinot Noir, Chardonnay and Pinot Meunier		€410.00

# GINS

<b>Tanqueray Ten</b> The Chamomile and fresh Grapefruit makes this Gin elegant in aroma and flavour and classic in spirit		€13.00
<b>Jinzu</b> The Cherry blossom aroma makes a perfect contrast with the notes of Juniper, Celery and Nutmeg in the final taste		€14.50
<b>Star of Bombay</b> Slowly distilled for an intense flavour experience, aromatized with Bergamot and Ambrette seeds		€14.50
<b>Friday</b> A sophisticated Gin, distilled in Portugal with aromas of Tropical Fruits		€13.00
<b>Hendrick's</b> Citrus aroma, floral Rose petals from Bulgaria with traditional Juniper notes		€14.50
<b>Sharish</b> Juniper notes, Lemon aroma, Verbena and "Bravo Esmolfe" Apple		€14.00



# RUM & CACHAÇA

## **Zacapa 23 Years**

Sweet and fruity with Vanilla, Almonds, Chocolate, toasted wood and delicate spices. Dense and balanced with a lengthy flavour

€16.00

## **Bacardi 8 Years**

A blend with a minimum of eight-year old rums with Vanilla, Prunes and Apricots flavours

€12.00

## **Diplomático Reserva Exclusiva**

The palate evokes tropical fruits with dried ginger, cinnamon and clove aroma

€12.00

## **Plantation Grand Reserve 5 Years**

Five years on Bourbon barrels and aged in Château Bonbonnet French oak casks, reflects toasted Coconut, Fudge and Vanilla notes

€12.00

## **Leblon**

A fruity arome with complex layers of fresh Sugar cane, spices and fruits. A warm distilled flavour with a gentle sweetness

€12.00

# TEQUILAS

## **Don Julio Blanco**

Fresh Agave flavour with hints of citrus

€14.50

## **Don Julio Reposado**

Inviting aroma of Mellow, Lemon citrus notes and spice layers with touches of ripe fruits

€19.00

## **Olmeca Blanco**

Fresh herb notes, complemented by Green Pepper and gently citric. Sweet and slightly smoked with a soft final honey flavour

€10.00

# VODKA

<b>Ciroc</b> Refined, citrus aromas with a smooth, lightly flavour	€14.50
<b>Ketel One</b> Handcrafted Vodka from Sweden with hints of citrus and Honey, the finish leaves a lively tingle	€13.00
<b>Grey Goose</b> From Picardie Region in the north of France, Grey Goose is amazingly soft with a gentle sweetness	€14.50
<b>Absolut Elyx</b> Clean, rich, rounded and fresh flavours with subtle floral and fruity aromas with a soft texture	€14.50

# WHISKIES

<b>Johnnie Walker Red Label</b> A light toast to dark Bread, Honeycomb, Spicy Oak, spices, delicate Truffle, ripe Pear and Chocolate brownie	€10.00
<b>Haig Club Single Grain</b> A thinker's whisky, complex and deep with subtle aromas but strong flavours	€10.00
<b>Cardhu</b> Of golden Honey appearance, it presents a full strength, heady nose prickle, pear drops, resin and sweet honey-nut notes	€17.50
<b>Johnnie Walker Black Label</b> It's the result from over 180 years of the art of creating an harmonious and ancestral blend with Vanilla cream, fresh Fruits and hearty notes	€13.00
<b>Laphroaig 10 years</b> Marked by extensive Red Fruits aroma, licorice and Menthol notes, in the mouth strong presence of fruit and a little of ginger	€17.50
<b>Bulleit Bourbon</b> Notes of oak and spice with a crisp and clean taste	€13.00

# OTHER DRINKS

## Bottled Beer (33cl)

Portuguese Beer - Bohemia	€5.00
Imported Beer - Heineken	€5.00
Dark Beer	€5.00
Non Alcoholic Beer	€5.00

## Draught Beer

Sagres (30cl)	€5.00
Sagres (50cl)	€7.00

## Soft Drinks (20cl)

Coca-cola, Coca-cola zero, Seven Up, Ginger Ale, Ice Tea, Orange Fanta	€5.00
Premium Tonic Water Schweppes	€5.50

## Mineral Still Water

Luso (25cl)	€3.00
Luso (50cl)	€4.00
Luso (1l)	€5.00

## Mineral Sparkling Water

Pedras Salgadas, Castello, Luso (25cl)	€3.00
Pedras Salgadas, Luso (1l)	€5.00

# COFFEE & TEA

Espresso Coffee ( Nespresso )	€3.00
Double Espresso Coffee ( Nespresso )	€3.75
Decaffeinated Coffee ( Nespresso )	€3.00
Hot Chocolate	€3.75
Coffee with Milk	€3.75
Cappuccino	€4.50
Latte Macchiato	€5.00

## Selection of Tea

Kindly ask your server for our tea menu

# SALADS

## Niçoise Salad

Grilled Tuna steak, Potato, Egg, Tomato, Green Beans, Anchovies, Lettuce, Kalamata Olives and Capers with Vinaigrette sauce

€18.50

## Waldorf Salad

with Shrimps aromatized with Champagne

€14.50

## Fresh Mediterranean Quinoa Salad (V)

Tomato, Cucumber, Onion and Crisp Lettuce leaves flavoured with Balsamic Vinegar

€12.50

Extra grilled Chicken

€3.00

## Couscous Salad (V)

Artichoke hearts, Chickpeas, Cherry Tomato, Feta Cheese, Black Olives and roasted Almonds in a Lemon dressing

€14.50

Extra grilled Chicken

€3.00

## Chicken Caesar Salad

Romaine Lettuce in our original Caesar dressing, served with homemade Garlic Croutons, Anchovies shaved Parmesan and grilled Chicken

€16.50

(V) Vegetarian

# SANDWICHES

<b>Toasted Ham &amp; Cheese Sandwich</b> with Shrimp garnish	€13.50
<b>Tuna Sandwich</b> Onions and Sweet Peppers in Ciabatta Bread	€13.50
<b>Smoked Salmon Open Sandwich</b> Cream Cheese, Capers, Onions and Chives on a Multi Seed Loaf	€14.50
<b>Grilled Vegetables Sandwich (V)</b> Sun-dried Tomato Pesto, Eggplant, Zucchini, Tomato and Onions in Ciabatta Bread	€12.50
<b>Grilled Chicken Sandwich</b> in Baguette Bread	€14.50
<b>Chef's Club Sandwich</b> Lettuce, Cheese, Tomato, Egg, Bacon and grilled Chicken Breast	€15.50
<b>Traditional Portuguese Sirloin Steak in Caco Bread</b> Sirloin Steak sautéed in Garlic, on toasted Caco Bread	€16.50

(V) Vegetarian

All sandwiches are served with French Fries.  
Gluten free Bread available on request.

# TAPAS

<b>Pata Negra Smoked Ham Platter</b> with marinated Olives, Rusks Bread and Grissini	€17.50
<b>Selection of Portuguese Cheeses</b> with Pumpkin jam, Grapes, Walnuts and Rusks Bread	€12.50
<b>Fritters Platter with Tomato Chutney</b> Shrimp Pastries, Codfish Fritters, Veal Croquettes and Chicken Curry Samosas	€12.50
<b>Vegetarian Tacos (V)</b> stuffed with Onions, Mushrooms, Peppers Zucchini, Eggplant and Carrots	€12.00
<b>Beef Skewer</b> with Pickles	€19.00
<b>Traditional Pork Sausages Skewer</b> Regional Chorizo, Blood Pork Sausage, Moura Chorizo and Pork Pudding accompanied with Green Apple purée	€14.00

(V) Vegetarian

# FROM THE ATLANTIC

<b>Monkfish and Shrimp Skewer</b> Onion and Sweet Red Pepper	€19.00
<b>Creamy Crab with Garlic Mayonnaise</b> on thin Sourdough bread toast	€17.50
<b>Tempura Battered Squid</b> served with Tartar sauce	€17.50
<b>Octopus Carpaccio</b> served with an aromatic Olive Oil and Olives tapenade	€15.50
<b>Shrimps “à La Guillo”</b> Shrimps sautéed in Olive Oil, Garlic and Coriander	€25.00
<b>Three Homemade mini Salmon Burgers</b> in toasted Sesame Bun served with Lettuce salad and French Fries	€15.50

# MEAT & POULTRY

<b>Three Homemade grilled Angus Beef mini burgers in toasted Sesame Bun</b> served with Lettuce salad and French Fries	€15.50
<b>Three Homemade grilled Angus Beef mini burgers served in fresh Lettuce Leaves (i)</b> with French Fries	€15.50
<b>Three Homemade grilled vegetarian mini burgers in toasted Sesame Bun (V)</b> served with Lettuce salad and French Fries	€15.50
<b>Chicken Quesadillas</b> Sweet Peppers and Crème Fraîche, flavoured with Cajun sauce	€19.00
<b>Spicy Chicken Wings</b>	€12.50
<b>Lamb Kofta</b> Arugula salad, pitta Bread and Raita sauce	€16.00

(V) Vegetarian

(i) Gluten, Eggs and Lactose free

Tempus Lounge Bar menu and Chef's suggestions are also available  
From 5pm to midnight



# DESSERTS

The desserts are served with complimentary Nespresso coffee when taken after a meal

Raspberries Cheesecake €8.50

Crepe or Waffle with Ice Cream and hot Chocolate €8.50

Apple Crumble with Vanilla Ice Cream €8.50

Chocolate Brownie €8.50

Sliced Fruit Platter €10.50

Papaya Light Cream €8.50

## Homemade Ice creams and Sorbets:

Portuguese Sweet Rice with Cinnamon Ice Cream, Macaron Ice Cream, Raspberry Sorbet and Green Apple Sorbet

1 Scoop €4.50

2 Scoops €6.50

On preparation of all items mentioned in this menu, we kindly inform you that they may contain one or more of the following ingredients: Cereals that contains gluten (wheat, rye, barley, oat and ingredients with these cereals), Crustaceans and ingredients with crustaceans, Eggs and ingredients with eggs, Fish and ingredients with fish, Peanuts and ingredients with peanuts, Soya and ingredients with soya, Milk and ingredients with milk (including lactose), Tree nuts (almonds, hazelnuts, cashew, pecan nuts, Brazilian chestnuts, pistachios, nuts) and ingredients with these tree nuts, Celery and ingredients with celery, Mustard and ingredients with mustard, Sesame seeds and ingredients with sesame seeds, Sulphur dioxide and sulphites (in concentrations 10 mg/kg or 10 mg/l), Lupine bean and ingredients with lupine bean and Mollusks and ingredients with mollusks.

Please advise your Server if you suffer from any form of allergies or intolerance to these substances above for us to help you select your meal components.

Food and beverage including appetizers served at the restaurant, can only be charged if ordered or consumed by the guest.

