



HUM ·HUM	5⁵
hummus de beterraba com óleo de pimenta rosa e pó de algas <i>beetroot hummus with pink pepper oil and seaweed powder</i>	
CRO·COZ (5u)	7⁵
croquetes alheira com mostarda de estragão <i>alheira croquettes (bread and game meat sausage) w/ tarragon mustard</i>	
CHEESY (5u)	7⁵
bombas de queijo fundido com ketchup de ananás <i>melted cheese bombs with pineapple ketchup</i>	
TUT	6
patê de aves com tutano e paprika fumada <i>poultry pate with bone marrow and smoked paprika</i>	
FREY	5
batatas fritas com bacon em pó e cebola frita <i>french fries with bacon in powder and fried onions</i>	
TAC (3u)	9
taco de bochecha de porco com pico de gallo de manga e cebola roxa <i>pork cheek taco with mango salad and red onion</i>	
OCTO	10
escabeche de polvo com pimentos na grelha e batata doce <i>octopus in vinegar with smoked bell peppers and sweet potato</i>	
ELOTE	7
milho grelhado com maionese de jalapeños e queijo feta <i>grilled sweetcorn with jalapeño mayonnaise and feta cheese</i>	
PRAWN	12
gambas da costa fritas com óleo de citronela e tequilla <i>sautéed prawns with lemongrass oil and tequilla</i>	
TOREL SALAD	11⁵
folhas verdes, queijo de cabra, batata doce, pêra e vinagrete de mel <i>green leaf salad with goat cheese, sweet potato, pear and honey vinaigrette</i>	
BAC	12
lascas bacalhau confitado com espuma de batata e crocante de couve <i>slowcooked codfish with potato foam and cabbage chips</i>	
BURGER T23	13⁵
hamburger de vitela (130g) com cheddar, ketchup swicy e bacon <i>the best burger in town (130g) with cheddar, swicy ketchup & bacon</i>	
ASSADO	14
vitela grelhada (180g) servida com chimichurri e puré de batata doce <i>grilled sirloin (180g) with argentinian chimichurri and sweet potato purée</i>	
3 LECHES	6
a famosa tarte sul americana de leite condensado com twist de pipocas <i>the famous south-american tart made with condensed milk and popcorn</i>	
CHOCO	6
tarte de chocolate negro com 5 spices e caramelo salgado <i>dark chocolate tart with 5 spices and salted caramel</i>	
FRUIT	5
selecção de fruta da época <i>selection of seasonal fresh fruit</i>	

[!] INTOLERÂNCIAS SEVERAS DEVEM SER COMUNICADAS ~ SEVERE ALLERGIES MUST BE COMUNICATED



LACTOSE ~ LACTOSE



MARISCO ~ SEA FOOD



CARNE ~ MEAT



FRUTOS SECOS ~ NUTS



GLUTEN ~ GLUTEN



ESPUMANTE
SPARKLING WINE

PAÇO DO DUQUE 6 · 26

TERRAS DO DEMO 7 · 28

TOREL BOUTIQUES 7.5 · 29

VINHO BRANCO
WHITE WINE

VICENTINO 8 · 31

SONANTE 6 · 24

CASA AMÉRICO 9 · 35

HASSO 7 · 28

VINHO VERDE e ROSÉ
WHITE (GREEN) & ROSÉ WINE

Q ALVARINHO 6 · 24

PEDRA CANCELA ROSÉ 7 · 28

VINHO TINTO
RED WINE

SONANTE 6 · 24

CASA AMÉRICO RESERVA 9 · 35

ZÉ DA LEONOR 7 · 28

CAFETARIA
SOFT DRINKS

ÁGUA 0,33L / 1,5L 3 · 6
WATER 0,33L / 1,5L

ÁGUA COM GÁS 3.5 · 6.5
SPARKLING WATER

ÁGUA TÓNICA / GINGERALE 6
TONIC WATER / GINGERALE

REFRIGERANTE 4
SOFT DRINK

SUMO NATURAL 6.5
FRESH JUICE

EXPRESSO 3
EXPRESSO

CAPPUCCINO / LATE 5.5
CAPPUCCINO / LATE

CHÁ 5
TEA

CERVEJAS
BEER

IMPERIAL 20CL / 40CL 3.5 · 6
DRAFT BEER 20CL / 40CL

ESPIRITUOSAS
SPIRITS

HAVANA CLUB 3 RUM 7.5

BOMBAY GIN 9

SHARISH GIN (PORTUGAL) 13

MONKEY 47 GIN 16

MOSKOVSKAYA VODKA 10

JOSÉ CUERVO TEQUILLA 7

JAMESON WHISKY 9

JACK DANIELS WHISKY 8.5

NIKKA BARREL WHISKY 14.5

LICORES
LIQUORS

MOSCATEL PORTUGAL 8

PORTO PORTUGAL 7

GINJINHA PORTUGAL 7

APEROL 10

CAMPARI 9

BAILEYS 7

COCKTAILS
COCKTAILS

MOJITO 13

CAIPIRINHA 11.5

APEROL SPRITZ 12

WILD BERRY (RUM) 12.5

PISCO SOUR 13.5

WHISKY SOUR 12

CLASSIC 14

A SEU GOSTO
TO MEET YOUR NEEDS

VIRGIN 10

COCKTAIL DE FRUTAS SEM ÁLCOOL
VIRGIN COCKTAIL WITH FRUITS