

**VIMES**

ENTERTAINMENT BAR

FOOD

## COUVERT

Bread, butter and extra virgin olive oil Pão, manteiga e azeite extra virgem	3
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## SOUP

### SOPA

Soup of the day  Sopa do dia	7
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Fish and crustaceans soup Fish, prawns served with aioli and croutons, tomato and ginger Sopa de peixe e crustáceos Peixe, camarão, crocante de pão, aioli, tomate e gengibre	13
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## SNACKS


Portuguese Fritter Codfish brandade, game and bread sausage and oxtail croquette Escolha Portuguesa – Brandade de bacalhau, alheira de caça e croquete de rabo de boi	12
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Bruschetta Selection São Jorge cheese, tomato and balsamic vinegar, marinated european anchovy, smoked ham Seleção de bruschetas Queijo São Jorge, tomate e balsâmico, biqueirão marinado, presunto Pata Negra	13
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Tempura Green beans, prawn, nori seaweed, served with wasabi and lime mayonnaise Peixinhos da horta e do mar Feijão verde, camarão, alga nori, servido com maionese de wasabi e lima	13
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Picado Beef with homemade pickles and toasted brioche Picado de novilho com pickles caseiros e tostas de brioche	16
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Beef tartare with pont neuf potatoes Tártaro de novilho com batata ponte nova	17
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Portuguese DOP cheeses  Nisa, Azeitão, Goat cheese, São Jorge, figs chutney, homemade guava jelly, nut bread Queijos portugueses DOP Nisa, Azeitão, queijo cabra, São Jorge, chutney de figos, goiabada, pão de frutos secos	18
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Pata Negra smoked ham, with marinated olives, rusks bread and grissini Presunto Pata Negra, com azeitonas marinadas, tostas e gressinos	20
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Sautéed black tiger prawn with garlic and coriander Camarão salteado com alho e coentros	22
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## SALADS

### SALADAS

Classic Caesar salad	14
Romaine lettuce with Caesar dressing, thin garlic toasts, anchovies and parmesan cheese	
<i>Salada Caesar clássica</i>	
<i>Alface cogolho com molho Caesar, finas tostas com alho, anchovas e lascas de parmesão</i>	

### Add | Adicione

Grilled chicken breast   Peito de frango grelhado	4
<b>ou   or</b>	
Sautéed prawn   Camarão salteado	7
Veal carpaccio with foie gras, truffles and toasted pine nuts	18
<i>Carpaccio de novilho, com raspas de foie gras, trufa e pinhões tostados</i>	
Tuna in sesame crust, organic quinoa and ginger pickles	18
<i>Atum em crosta de sésamo, quinoa biológica e pickle de gengibre</i>	

## SANDWICHES

### SANDUÍCHES

Club sandwich	17
Grilled chicken breast, bacon, herb omelette, lettuce, cheese and tomato	
<i>Sanduíche Club</i>	
<i>Peito de frango grelhado, bacon, omelete de ervas, alface, queijo e tomate</i>	
Smoked salmon	20
Nordic bread, cream cheese scented with lime, horseradish and chives	
<i>Salmão fumado</i>	
<i>Pão nórdico, pepino, queijo creme com lima, rábano e cebolinho</i>	



## PORTUGUESE FLAVOURS

### SABORES PORTUGUESES

Portuguese Tuna in bolo lêvedo dos Açores bread with tomato and shallot <i>Prego de atum à Portuguesa em bolo lêvedo, com tomate e chalota</i>	18
Crispy suckling pig belly in bolo do caco bread with sautéed prawn, avocado, red onion and lime mayonnaise <i>Barriga de leitão crocante em bolo do caco com gambas salteadas, abacate, cebola roxa e maionese de lima</i>	18
Portuguese steak in bolo do caco bread with garlic butter <i>Prego em bolo do caco com manteiga de alho</i>	21
Black Angus burger Barbecue sauce, bacon, gherkins, cheddar cheese, lettuce and tomato, served with sweet potato <i>Hamburguer Black Angus Molho barbecue, bacon, cournichons, queijo cheddar, alface e tomate, acompanhado com batata doce</i>	22
Twice burger Chicken mini burger with bacon, romaine lettuce and Caesar dressing & beef mini burger with quail egg, cheddar cheese, lettuce and tomato served with French fries and homemade ketchup <i>Duplo Mini hambúrguer de frango com bacon, alface cogolho e molho Caesar, mini hambúrguer de vaca com ovo de codorniz, queijo cheddar, alface e tomate, acompanha batata frita e ketchup caseiro</i>	22

## HEALTHY SNACKS

### SNACKS SAUDÁVEIS

Ponta do Sol couscous, cottage cheese, cucumber, chayote and mint 	14
Cuscuz da Ponta do Sol, requeijão, pepino, pimentela e hortelã	
Vegetarian club sandwich 	17
Lettuce, tomato, tofu, avocado	
Sanduíche Club vegetariana	
Alface, tomate, tofu, abacate	

## DESSERTS

### SOBREMESAS

Dark and ruby chocolate mousse	11
Mousse de chocolate negro e ruby	
Walnut tart with salted caramel ice cream	10
Tarte de noz com gelado de caramelo salgado	
Daily pastry suggestion (5 varieties)	11
Sugestão de pastelaria do dia (5 variedades)	
Sliced fruit 	10
Fruta laminada	
Ice cream selection with homemade wafer	
Seleção de gelados com bolacha caseira	
1 scoop   1 bola	3
2 scoops   2 bolas	5
3 scoops   3 bolas	7



Vegan



Vegetarian | Vegetariano

DRINKS

## TWISTED COCKTAILS

### **Chuckaboo** By Old Fashioned Cocktail 12

Plantation Special Dry Xaymaca Rhum, bitter, cinnamon & orange syrup, served in a smoked glass with eucalyptus leaves  
*Rum Plantation Special Dry Xaymaca, Bitter, Xarope de Canela & Laranja, servido num copo previamente fumado com folhas de eucalipto*

### **Oldie but Goldie** By Sazerac 12

Plantation Overproof Rum, Bulleit Rye Whiskey, Moroccan mint tea syrup, Ricard and cardamom bitter.  
*Rum Plantation Overproof, Whiskey Bourbon Bulleit, xarope de chá de menta marroquina, Ricard e bitter de cardamomo.*

### **Powdering Hair** By Planter's Punch 12

Plantation 3 Stars White Rum & Lavender, William Hinton 6 Rum, passion fruit shrub, sweet Madeira Wine, passion fruit juice and soda, sprinkled with nutmeg  
*Rum Plantation 3 Stars White & Lavanda, Rum William Hinton 6, shrub maracujá, Madeira doce, sumo de maracujá e soda. polvilhado com nóz moscada*

### **The Unusual Gathering** By Clover Club 12

Bombay Sapphire Gin, lemon juice, Martini Ambrato, cucumber, fresh basil and egg white. Served with rose water fragrance  
*Gin Bombay Sapphire, sumo de limão, vermute Martini Ambrato, pepino, manjeriço fresco e clara de ovo. Perfumado com água de rosas*

### **Dixie Fried** By Pisco Sour 12

1615 Pisco, ginger & thyme syrup, lemon juice, egg white and bitter  
*Pisco 1615, xarope de gengibre & tomilho, sumo de limão, clara de ovo e bitter*

### **Rad Cotton** By Cosmopolitan 12

Stolichnaya Vodka & Waterfruit Green Tea, Cointreau, balsamic vinegar & strawberry syrup, lemon juice, egg white and cranberry juice  
*Vodka Stolichnaya & Chá Verde Waterfruit, Cointreau, xarope de vinagre balsâmico & morangos, sumo de limão, clara de ovo e sumo de arando*

## MOCKTAILS

### **One O'Clock** 7

Maple syrup, mango juice, strawberry syrup, apple juice, orange juice and Darjeeling tea soda.  
*Xarope de Acer, sumo de manga, xarope de morango, sumo de maçã, sumo de laranja e soda de chá Darjeeling*

### **Nine O'Clock** 7

Passion fruit syrup, basil, thyme, lime juice and grapefruit & honey juice  
*Xarope de maracujá, manjeriço, tomilho, sumo de lima e sumo de toranja & mel*



## APPETIZER & BITTER

### APERITIVO & BITTER

4cl

Aperol	7
Fernet Branca	7
Martini Fiero	7
Campari Bitter	8
Martini Bitter	8
Ricard	8

## VERMOUTH

### VERMUTE

4 cl

Moot	7
Martini Ambrato	8
Martini Rubino	8
La Quintynie Extra Dry	14
Belsazar White	14
Belsazar Dry	14

## GIN

4 cl

Beefeater – England	10
Beefeater Pink – England	10
Citadelle Classic – France	11
Tanqueray Sevilla – England	11
Bombay Sapphire – England	11
Plymouth Sloe – England	12
London N°1 – England	12
Cannings – Portugal	12
Hendrick's – Scotland	13
Mare – Spain	13
Sharish – Portugal	13
Le Tribute – Spain	13
Bulldog – England	13
Tanqueray Ten – England	14
Jinzu – Scotland	14
Plymouth Navy Strength – England	15
Citadelle Old Tom – France	15
Monkey 47 – Germany	17

## VODKA

4 cl

Stolichnaya – Russia	9
Absolut – Sweden	10
Tito's – U.S.A.	11
Grey Goose – France	13
Belvedere – Poland	13
Absolut Elyx – Sweden	14
Wyborowa Exquisite – Poland	17

## RUM

4 cl

Aguardente de Cana – Madeira	7
Plantation 3 Star – Barbados, Jamaica & Guyana	9
Bacardi Spiced – Santiago de Cuba	10
Plantation Overproof Original – Barbados, Jamaica & Guyana	11
Gosling Black Seal – Bermuda	12
William Hinton 6 – Madeira	13
Bacardi 8 – Santiago de Cuba	13
Plantation Pineapple – Barbados, Jamaica & Guyana	13
Plantation Dry Xaymaca – Jamaica	14
Mount Gay Black Barrel – Barbados	14
Plantation XO – Barbados	15
Abuelo 12 – Panama	15
Santisima Trinidad 15 – Cuba	15
Diplomático Reserva Exclusiva – Venezuela	15
William Hinton Brandy Cask – Madeira	18
William Hinton Madeira Cask – Madeira	18
William Hinton Whisky Cask – Madeira	18
Zacapa Centenario 23 – Guatemala	18
Plantation Fiji – Fiji	18
Zacapa XO – Guatemala	32

## TEQUILA & MEZCAL

4 cl

José Cuervo Silver – Jalisco	10
Patrón Silver – Jalisco	12
Don Julio Reposado – Jalisco	13
Le Tribute Mezcal – Durango	14
Patron Anejo – Jalisco	15

## CACHAÇA & PISCO

4 cl

Pisco 1615 – Perú	10
Capucana – Brasil	11

## MALT SCOTCH WHISKY

4 cl

Auchentoshan 10 – Lowland	13
Bruichladich Classic Laddie – Islay	13
Glenkinchie 12 – Lowland	13
Lagavulin 16 – Islay	21
Oban 14 – Highland	21
Glenlivet 18 – Speyside	24
Glenrothes Vint.95 – Speyside	33
Balvenie 21 Portwood – Speyside	42

## OLD SCOTCH WHISKY

4 cl

Chivas Regal 12	11
Johnnie Walker Black Label	13
Johnnie Walker Blue Label	44

## SCOTCH WHISKY

4 cl

Johnnie Walker Red Label	9
Ballantine's	9
Famous Grouse	10

## IRISH WHISKEY

4 cl

Bushmills	10
Jameson	10
Bushmills 10	13

## AMERICAN WHISKEY

4 cl

Bulleit bourbon	12
Bulleit rye	12
Jack Daniels Gentleman Jack	13
Woodford Reserve	14

## JAPANESE WHISKEY

4 cl

Nikka from the Barrel	18
Suntory Hakushu Reserve	35

## **EAUX-DE-VIE**

### **AGUARDENTE BAGACEIRA**

4 cl

Grappa Zanin Moscato – Italy

10

## **OLD BRANDY**

### **AGUARDENTES VÍNICAS**

4 cl

C.R.F. – Portugal

8

Calvados Daron Fine – France

12

Samalens VS – France

12

Macieira XO – Portugal

13

Pierre Ferrand Ambré – France

13

Remy Martin VSOP – France

15

Louriana XO – Portugal

24

## **PORTUGUESE LIQUEUR**

### **LICORES PORTUGUESES**

4 cl

Amêndoa Amarga

6

Licor Beirão

7

Ginja A Mais Bela de Lisboa

8

Beirão D' honra

8

Singeverga

8

## **IMPORTED LIQUEUR**

### **LICORES IMPORTADOS**

4 cl

Kahlúa

8

Amaretto Disaronno

8

Cointreau

8

Southern Comfort

8

Bailey's

8

Drambuie

8

Pimm's

8

Passoã

8

Maraschino Luxardo

8

Pierre Dry Curaçao

9

Malibu

9

Chambord

10

Italicus

10

St. Germain

10

**MADEIRA & FORTIFIED WINE**  
VINHO MADEIRA & VINHOS FORTIFICADOS



6 cl



75 cl

<b>Madeira 5</b> <i>Blandy's Sercial</i>	8	
<b>Madeira 5</b> <i>Blandy's Verdelho</i>	8	
<b>Madeira 5</b> <i>Blandy's Bual</i>	8	
<b>Madeira 5</b> <i>Blandy's Malmsey</i>	8	
<b>Madeira 10</b> <i>Blandy's Bual</i>	11	81
<b>Madeira 10</b> <i>Blandy's Malmsey</i>	11	
<b>Madeira 15 Anos</b> <i>Henriques &amp; Henriques Verdelho</i>	13	109
<b>Madeira 30 Anos</b> <i>H.M. Borges Malvasia</i>	22	209
<b>Jerez</b> <i>Tio Pepe Palomino Fino</i>	6	31
<b>Porto Dry</b> <i>Borges Coroa</i>	7	33
<b>Porto L.B.V</b> <i>Quinta Seara D'Ordens</i>	10	73
<b>Porto 10</b> <i>Borges Soalheira Old Tawny</i>	10	73
<b>Horácio Simões – 50 cl</b> <i>Moscatel Roxo</i>	11	77

## PORTUGUESE WINES

### VINHOS PORTUGUESES

  
15 cl

  
75 cl

**Sommelier André Ferraz suggests | sugere:**

#### White wine | Vinho branco

AdegaMãe Reserva – Lisboa 7 28  
*Viosinho, Alvarinho & Chardonnay*

#### Red wine | Vinho tinto

AdegaMãe Reserva – Lisboa 7 28  
*Touriga Nacional, Touriga Franca, Cab. Sauvignon & Petit Verdot*

#### Rosé Wine

##### Vinho Rosé

Dory – Lisboa 7 26  
*Touriga Nacional & Pinot Noir*

Atlantis – Madeira 7 26  
*Tinta Negra*

#### World Rose wine | Rosé do Mundo

Minuty Prestige – Côtes de Provence 9 38  
*Grenache, Cinsault, Tibouren, Syrah*

#### White Wine

##### Vinho Branco

Quinta do Regueiro – Vinhos Verdes 6 24  
*Trajadura & Alvarinho*

Herdade do Rocim – Alentejo 7 28  
*Antão Vaz, Arinto & Viosinho*

Quinta da Lapa – Tejo 7 28  
*Sauvignon Blanc*

Barbusano – Madeira 8 32  
*Verdelho*

AdegaMãe – Lisboa 9 37  
*Chardonnay*

Quinta Nova Graíinha – Douro 9 37  
*Viosinho, Gouveio & Rabigato*

#### World White Wine | Branco do Mundo

Domaine Bonnard – Pouilly-Fumé 14 68  
*Sauvignon Blanc*

#### Red Wine

##### Vinho Tinto

Herdade do Rocim – Alentejo 7 28  
*Alicante Bouschet, Touriga Nacional & Aragonês*

Quinta da Lapa – Tejo 7 28  
*Touriga Nacional*

Colombo IGP – Madeira 8 32  
*Touriga Nacional, Merlot, Tinta Roriz, Tinta Barroca & Cabernet Sauvignon*

Conde Vimioso Sommelier Edition – Tejo 8 34  
*Aragonês, Cabernet Sauvignon, Petit Verdot & Syrah*

Quinta Maria Isabel M.I. – Douro 8 34  
*Touriga Nacional, Tinta Roriz & Touriga Franca*

#### World Red Wine | Tinto do Mundo

Cru Monplaisir Gonet-Médeville-Bordeaux Supérieur 14 68  
*Merlot, Cabernet Sauvignon, Cabernet Franc*

## SANGRIA

Rose/ white/ red - by the glass/jug	6/22
Rosé/ branco/ tinto - a copo/jarro	
Sparkling wine - by the glass/jug	12/30
Espumante - a copo/jarro	

## SPARKLING WINE & CHAMPAGNE ESPUMANTE & CHAMPANHE



15 cl



75 cl

### Sparkling Wine

#### Espumante

Herdade do Rocim Rosé Bruto Nature – Alentejo <i>Touriga Nacional</i>	10	36
Adega Mãe Blanc de Blancs – Lisboa <i>Chardonnay &amp; Arinto</i>	10	39

### Champagne

#### Champanhe

Tsarine Cuvée Premium Brut <i>Chardonnay, Pinot Noir &amp; Meunier</i>	18	105
Tsarine Cuvée Premium Brut Rosé <i>Chardonnay, Pinot Noir &amp; Meunier</i>	20	127
Pol Roger Brut Réserve <i>Pinot Noir, Pinot Meunier &amp; Chardonnay</i>		180
Perrier Jouët Belle Epoque <i>Chardonnay, Pinot Noir &amp; Meunier</i>		330

## **DRAUGHT BEER**

### CERVEJA DE PRESSÃO

Coral Lager 30 cl	5
Coral Lager 50 cl	7

## **BOTTLED BEER**

### CERVEJA DE GARRAFA

Coral Zero   Coral Alcohol Free 20 cl	4
Coral Lager «Branca» 30 cl	5
Coral Stout «Tónica» 30 cl	5
Carlsberg 25 cl	5
Stella Artois 25 cl	6
Franziskaner Weissbier Naturtrüb 50 cl	8
Erdinger Weissbier 50 cl	8

## **BOTTLED CIDER**

### SIDRA GARRAFA

Bandida do Pomar 30 cl	6
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## **SOFT DRINKS**

### REFRIGERANTES

Coca-Cola, Coca-Cola Zero 23,7 cl	4
Sprite, Fanta 23,7 cl	4
Nestea Ice Tea Lemon, Peach - Limão, Pêssego 30 cl	4
Brisa Passion Fruit, Apple - Maracujá, Maçã 36 cl	4

## **NECTARS**

### NÉCTARES

20 cl

Compal Peach - Pêssego	5
Compal Pineapple - Ananás	5
Compal Passion Fruit - Maracujá	5
Compal Apple - Maçã	5
Compal Orange - Laranja	5
Compal Tomato - Tomate	5



## **PREMIUM SOFT DRINKS**

### REFRIGERANTES PREMIUM

20 cl

Fever Tree Indian Tonic Water	5
Fever Tree Mediterranean	5
Fever Tree Naturally Light Tonic Water	5
Fever Tree Ginger Beer	5
Fever Tree Ginger Ale	5

## **FRESHLY SQUEEZED FRUIT JUICES**

### SUMOS NATURAIS DE FRUTA

25cl

Orange - Laranja	6
Pineapple - Ananás	6
Lemon - Limão	6
Mango - Manga	6
Grapefruit - Toranja	6

## **STILL WATER**

### ÁGUAS MINERAIS SEM GÁS

Luso 25 cl	4
Acqua Panna 25 cl	4
Luso 100 cl	6
Acqua Panna 75 cl	7

## **SPARKLING WATER**

### ÁGUAS MINERAIS COM GÁS

Pedras 25 cl	4
San Pellegrino 25 cl	4
Luso 100 cl	6
San Pellegrino 75 cl	7

## HOT BEVERAGES

### BEBIDAS QUENTES

Single espresso or macchiato	3
Café expresso ou macchiato	
Glass of milk	3
Copo com leite	
Double espresso or double macchiato	4
Expresso duplo ou macchiato duplo	
Chocolate	4
served hot or cold   servido quente ou frio	
Coffee with milk	4
Café com leite	
Cappuccino	4
Latte macchiato	4
Tea	6
Chá	

Price in euros. VAT included.  
Preços em euros. IVA incluído.

No appetizer, food item or drink, and couvert, can be charged if the service has not been requested by the customer.  
If you need any information about allergens, please ask the staff before ordering.  
Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente.  
Se necessitar de informação sobre os alérgenos, por favor consulte-nos antes de efetuar o seu pedido

For all clients commodity, please keep your devices set to silent mode.  
Thank you for your understanding  
Para o conforto de todos os clientes, por favor mantenha os seus dispositivos móveis no modo silencioso. Obrigado pela compreensão

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
SERÁ ADICIONADA À SUA CONTA UMA TAXA DE SERVIÇO OPCIONAL DE 10%





# SAVOY PALACE

Tribute Cosmopolitan Resort