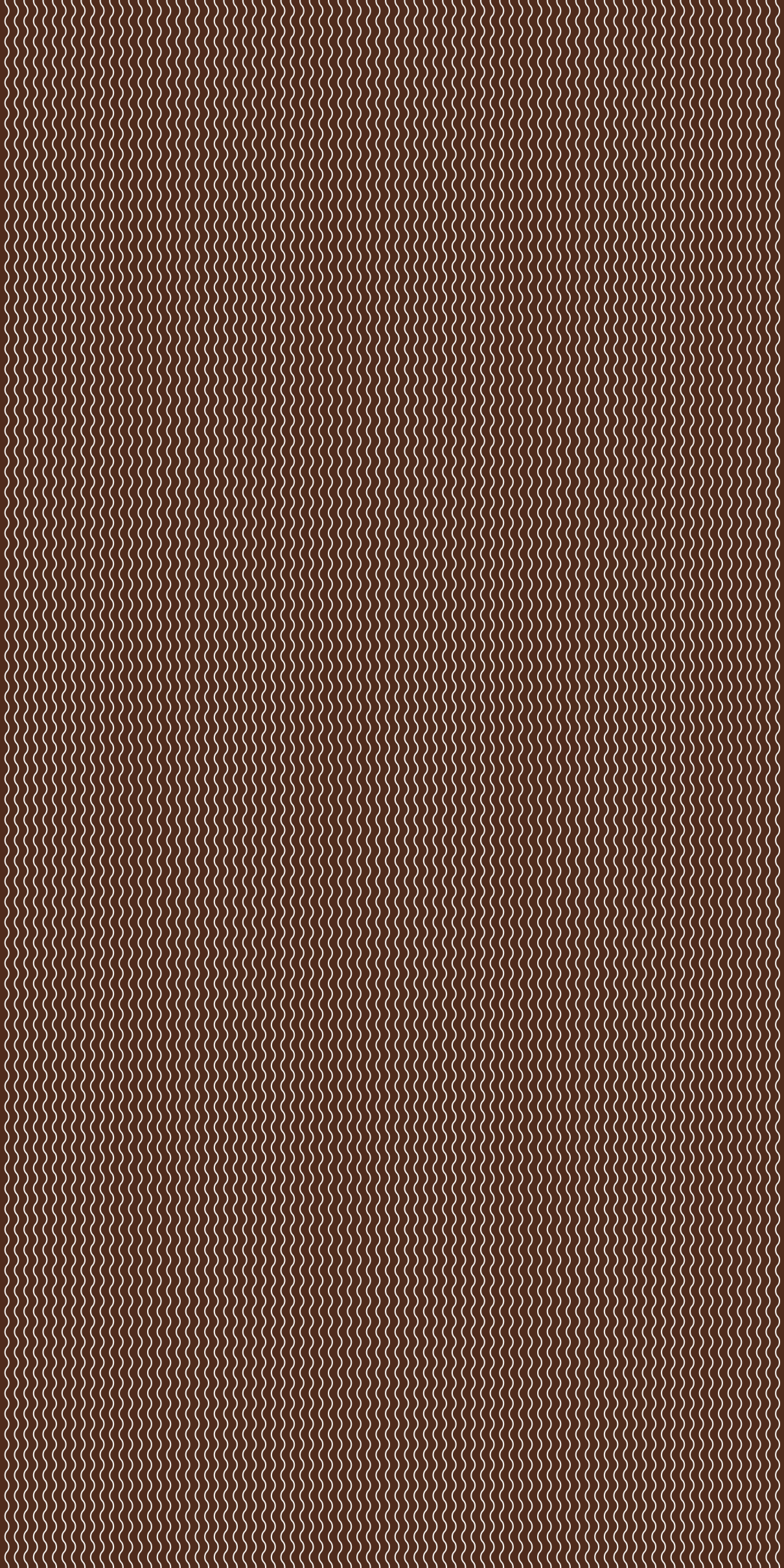




FOOD





SNACKS

Sweet potato chips with spicy sauce <i>Chips de batata doce com molho bravo</i>	4
Nachos with guacamole and salsa sauce <i>Nachos com guacamole e molho salsa</i>	5
Caramelized chicken wings, ginger and spring onions (4 full chicken wings) <i>Asinhas de frango caramelizadas, gengibre e cebolo primavera (4 asas completas)</i>	8
Limpets with butter, garlic and bolo do caco bread <i>Lapas com manteiga, alho e bolo do caco</i>	10
Fish & Chips	12
BBQ ribs tacos, pickled onion and spicy mango salsa (3 unit.) <i>Ribs BBQ, pickle de cebola e salsa de mango picante (3 unid.)</i>	14
Glazed chicken skewers with yakiniku sauce, spring onions and sesame seeds <i>Espetadas de frango glaceadas com molho yakiniku, cebolo primavera e sementes sésamo</i>	14
Vegetables chow mein <i>Chow mein de legumes</i>	14
Avocado, mango, tomato, cucumber, onion and caramelized goat cheese salad <i>Salada de abacate, manga, tomate, pepino, cebola e queijo de cabra caramelizado</i>	15



Cuban sandwich Sandes cubana	16
Roasted pork loin, gherkins, chorizo, onion and cheese	
Lombo de porco assado, cornichons, chouriço, cebola e queijo	
Thai beef fajitas	16
Fajitas com carne de vaca	
Pork ribs	16
Pork ribs with barbecue sauce and kartoffel salad with sweet potatoes	
Entrecosto de porco com molho barbecue e salada kartoffel com batata doce	
Cobb salad, bacon, grilled chicken breast, cogolho lettuce, blue cheese, tomato, avocado, boiled egg, spring onions and ranch sauce	16
Salada Cobb, bacon, peito de frango grelhado, alface cogolho, queijo azul, tomate, abacate, ovo cozido, cebolo e molho ranch	
Mini picanha steaks in bolo do caco bread with garlic butter (3 unit.)	18
Mini pregos de picanha em bolo do caco com manteiga de alho (3 unid.)	
Burger (3 unit.) Hambúrguer (3 unid.)	18
Mini burgers, barbecue sauce, bacon, gherkins, cheddar cheese, lettuce and tomato, served with French fries	
Mini hambúrguers, molho barbecue, bacon, cornichons, queijo cheddar, alface e tomate, acompanhado com batata fritas	



DESSERTS

SOBREMESAS

Churros with caramel sauce	9
Churros com molho caramelo	
Chocolate cake with chocolate and almond ice cream (baking time 10 min.)	10
Bolo de chocolate com gelado de chocolate e amêndoa (cozedura 10 min.)	
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



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 leafs 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, Marocan 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 nós 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, manjeriçã 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, manjeriçã, 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
London N°1 – England	12
Cannings – Portugal	12
Hendrick's – Scotland	13
Mare – Spain	13
Sharish – Portugal	13
Bulldog – England	13
Tanqueray Ten – England	14
Jinzu – Scotland	14
Citadelle Old Tom – France	15
Monkey 47 – Germany	17



VODKA

4 cl

Stolichnaya – Russia	9
Absolut – Sweden	10
Vodka Finlandia – Finland	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
Plantation XO – Barbados	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
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

Bruichladich Classic Laddie – Islay	13
Glenkinchie 12 – Lowland	13
Benriach 10 Years Anos – Speyside	15
Glenglassaugh Torfa – Highland	21
Oban 14 – Highland	21
Glenglassaugh Revival – Highland	24
Glenrothes Vint.95 – Speyside	33
Benriach 21 Years Anos– Speyside	55

OLD SCOTCH WHISKY

4 cl

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

SCOTCH WHISKY

4cl

Johnnie Walker Red Label	9
Pig's Nose	9
Famous Grouse	10

IRISH WHISKEY

4 cl

Bushmills	10
Jameson	10
Bushmills 10	13

AMERICAN WHISKEY

4 cl

Jack Daniel's N7	10
Bulleit bourbon	12
Bulleit rye	12
Jack Daniels Gentleman Jack	13
Jack Daniel's Single Barrel	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 LIQUEURS
LICORES PORTUGUESES

4 cl

Amêndoa Amarga 6
Licor Beirão 7
Ginja A Mais Bela de Lisboa 8
Beirão D’ honra 8

IMPORTED LIQUEURS
LICORES IMPORTADOS

4 cl

Kahlúa 8
Amaretto Disaronno 8
Cointreau 8
Southern Confort 8
Bailey’s 8
Drambuie 8
Pimm’s 8
Maraschino Luxardo 8
Malibu 9
Chambord 10
Italicus 10
St. Germain 10
Jack Daniel’s Apple 10
Jack Daniel’s Fire 10
Jack Daniel’s Honey 10

MADEIRA & FORTIFIED WINE

VINHO MADEIRA & VINHOS FORTIFICADOS



6 cl

75 cl

Jerez

Tio Pepe Palomino Fino

6

31

Porto Dry

Borges Coroa

7

33

Madeira 5

Blandy's Sercial

8

Madeira 5

Blandy's Verdelho

8

Madeira 5

Blandy's Bual

8

Madeira 5

Blandy's Malmsey

8

Madeira 10

Blandy's Bual

11

81

Madeira 10

Blandy's Malmsey

11

Madeira 15 Years | Anos

Henriques & Henriques Verdelho

13

109

Madeira 30 Years | Anos

H.M. Borges Malvasia

22

209

Porto L.B.V

Quinta Seara D'Ordens

10

73

Porto 10

Borges Soalheira Old Tawny

10

73

Horácio Simões – 50 cl

Moscatel Roxo

11

77



PORTUGUESE WINES

VINHOS PORTUGUESES



15 cl

75 cl

Sommelier André Ferraz suggests | sugere:

White wine | Vinho branco

AdegaMãe Reserva – Lisboa
Viosinho, Alvarinho & Chardonnay

7

28

Red wine | Vinho tinto

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

7

28

Rosé Wine

Vinho Rosé

Dory – Lisboa
Touriga Nacional & Pinot Noir

7

26

Atlantis – Madeira
Tinta Negra

7

26

World Rose wine | Rosé do Mundo

Minuty Prestige – Côtes de Provence
Grenache, Cinsault, Tibouren, Syrah

9

38

White Wine

Vinho Branco

Quinta do Regueiro – Vinhos Verdes
Trajadura & Alvarinho

6

24

Herdade do Rocim – Alentejo
Antão Vaz, Arinto & Viosinho

7

28

Quinta da Lapa – Tejo
Sauvignon Blanc

7

28

Barbusano – Madeira
Verdelho

8

32

AdegaMãe – Lisboa
Chardonnay

9

37

Quinta Nova Graíinha – Douro
Viosinho, Gouveio & Rabigato

9

37

World White Wine | Branco do Mundo

Domaine Bonnard – Pouilly-Fumé
Sauvignon Blanc

14

68

Red Wine

Vinho Tinto

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

7

28

Quinta da Lapa – Tejo
Touriga Nacional

7

28

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

8

32

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

8

34

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

8

34

World Red Wine | Tinto do Mundo

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

14

68

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 Touriga Nacional	10	36
AdegaMãe Blanc de Blancs – Lisboa Chardonnay & Arinto	10	39

Champagne
Champanhe

Tsarine Cuvée Premium Brut Chardonnay, Pinot Noir & Meunier	18	105
Tsarine Cuvée Premium Brut Rosé Chardonnay, Pinot Noir & Meunier	20	127
Pol Roger Brut Réserve Pinot Noir, Pinot Meunier & Chardonnay		180
Perrier Jouët Belle Epoque Chardonnay, Pinot Noir & Meunier		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
Budweiser 33 cl	6
Guinness 33 cl	6
Heineken 30 cl	6
Kilkenny 25 cl	7
Franziskaner Weissbier Naturtrüb 50 cl	8
Erdinger Weissbier 50 cl	8

BOTTLED CIDER
SIDRA GARRAFA

Bandida do Pomar 30 cl	6
Somersby Wild Berries 33 cl	6



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
Fever Tree Grapefruit	5

FRESHLY SQUEEZED FRUIT JUICES

SUMOS NATURAIS DE FRUTA

25cl

Orange – Laranja	6
Pineapple – Ananás	6
Lemon – Limão	6
Grapefruit – Toranja	6



STILL WATERS
ÁGUAS MINERAIS SEM GÁS

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

SPARKLING WATERS
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 alergénios, 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%.



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THE LEADING HOTELS
OF THE WORLD



SAVOY PALACE

Tribute Cosmopolitan Resort

SAVOY *signature*