

COCKTAILS

> WITH ALCOHOL

Mojito 16.00€
Rum, mint, lime

Piñacolada 16.00€
Rum, pineapple, coconut milk

Caipirinha 12.00€
Cachaça, lime, sugar

Negroni 14.00€
Gin, Vermute, Campari

Long Island Iced Tea 16.00€
Vodka, tequila, rum, gin, coca-cola

Bloody Mary 14.00€
Vodka, tomato juice, tabasco

Summer Velvet 14.00€
Gin, wild berries, orange bitter

Cinco de Mango 14.00€
Tequila, aperol, mango

Lagoon 12.00€
Vodka, cucumber, saint germain, pepper

COCKTAILS

> ALCOHOL FREE

Virgin Mojito 12.00€
Mint, lime, ginger ale

Frozen Latte 10.00€
Espresso; milk, chocolate

Sublime 14.00€
Tropical fruits, peach, cream

Azores 12.00€
Green tea, pineapple, oranje, honey

SANGRIAS AND CUPS

Sparkling wine 35.00€
Sparkling wine, cointreau, mint, orange, lime, wild berries

White wine 30.00€
White wine, cointreau, mint, orange, lemon, cinnamon

Rose wine 35.00€
Rose wine, cointreau, mint, orange, lime, wild berries

Red wine 30.00€
Red wine, cointreau, mint, orange, lemon, cinnamon

GIN AND TONIC

Tanqueray 50ml 10.00€
Tonic: Ferver Tree Indian

Bombay Sapphire 50ml 10.50€
Tonic: Ferver Tree Indian

Hendrick's 50ml 13.50€
Tonic: Ferver Tree Mediterranean

Gin Mare 50ml 14.00€
Tonic: Ferver Tree Mediterranean

Sharish 50ml 14.00€
Tonic: Ferver Tree Mediterranean

BEER

Draft beer 400ml 6.00€

Heinken 330ml 5.00€

Sovina IPA 330ml 10.00€

SOFT DRINKS

Coca-cola 350ml 4.00€

Coca-cola zero 350ml 4.00€

Sprite 350ml 4.00€

Ginger Ale 200ml 5.00€

HOMEMADE PRODUCTS

Lemonade with mint 200ml 6.00€

Natural orange juice 200ml 7.00€

Milkshakes 200ml 9.00€

WATER

Still water 375ml 3.00€

Still water 750ml 5.00€

Sparkling water 250ml 3.00€

Sparkling water 750ml 5.00€

WINES SELECTION

> SPARKLING WINE



Soalheiro..... 10.00€ / 50.00€
2017 | Vinho Verde | Alvarinho | 12,5% | António Luis Cerdeira
Aged 12 months in bottle

Cartuxa Rosé 13.00€ / 65.00€
2014 | Alentejo | Touriga Nacional | 13% | Pedro Batista
Aged 19 months in bottle

> WHITE WINE

Covela Edição Nacional..... 9.00€ / 50.00€
2017 | Vinho Verde | Avesso | 12,5% | Rui Cunha | Unoaked

Sublime Reserva Particular Branco 11.00€ / 50.00€
2018 | Setúbal | Encruzado; Alvarinho | 13,5%
Luis Simões e Filipe Neto | Oak

> ROSE WINE

Marquês de Marialva Marialva Colheita Seleccionada..... 7.00€ / 25.00€
2017 | Bairrada | Baga | 12,5% | Osvaldo Amado | Unoaked

Sublime Reserva Particular Rosé..... 11.00€ / 50.00€
2018 | Setúbal | Baga; Touriga Nacional | 12,5%
Luis Simões e Filipe Neto | Oak

> RED WINE

Mariposa 7.00€ / 25.00€
2014 | Dão | Tinta Roriz; Touriga Nacional; Jaen
13% | Lúcia Freitas | Unoaked

Sublime Reserva Particular Tinto..... 11.00€ / 50.00€
2016 | Setúbal | Baga; Touriga Nacional; Touriga Franca
13% | Luis Simões e Filipe Neto | Oak

> FORTIFIED WINE

Royal Oporto LBV..... 6.50€ / 65.00€
2014 | Douro | Touriga Nacional; Touriga Franca | 20% | Jorge Moreira | Oak

Horácio Simões Moscatel Roxo 2005..... 9.00€ / 72.00€
2005 | Setúbal | Moscatel Roxo | 18,5% | Luis Simões | Oak

FOOD

> TO SHARE

"Aljezur " sweet potato, coriander mayonnaise	6.00€
Portuguese Game sausage with panko bread and lemon mayonnaise	8.00€
Our Cheese selection.....	25.00€
Our Regional sausages selection.....	26.00€

> SOUP

Soup of the Day	6.00€
-----------------------	-------

> SALADS

Ceaser Salad	14.00€
Variety of lettuces, bacon, chicken, parmesan cheese	

Salada Sublime	15.00€
Variety of lettuces, vegetables of the season, croutons of Alentejo bread and homemade pickles	

Salmon Salad	16.00€
Variety of lettuces, our seasoned salmon vegetables and yogurt sauce	

> SANDWICHES

Cheese and Ham Toast	10.00€
Alentejano bread, cheese, ham, butter and oreganos	

Club	16.00€
Homemade bread, chicken pasta, crispy bacon, lettuce, tomato and egg	

Burguer	18.00€
Brioche, 180gr beef, island cheese, caramelized onion, confit tomatoes and crispy bacon	

> SWEETS

Homemade Scones (Served with butter and homemade jams)	7.00€
Fruits.....	7.00€
Season fruit	
"Alcacér" sweet rice	8.00€
Cake of the day.....	9.00€