

















## Para Partilhar | To Share & Snacks

<b>Guasacaca com pão sírio de especiarias</b> Guasacaca with spiced pita bread	 	€9
<b>Salada de polvo com peixinho da horta, calamares e hummus</b> Octopus salad with green bean tempura, calamari, and hummus		€18
<b>Gambas à guilho</b> Prawns à la guilho		€12
<b>Pica-pau de novilho</b> Beef pica-pau style		€12
<b>Beringela à parmigiana</b> Eggplant parmigiana	 	€12

## Urban Comfort

<b>Prego no prato com batatas fritas</b> Beef fillet with fried potatoes		€16
<b>Entrecosto com batata brava</b> Spare ribs with spicy potatoes		€21
<b>Ovos rotos trufados</b> Truffled scrambled eggs	 	€12
<b>Robalo braseado com legumes salteados e puré de aipo</b> Braised sea bass with sautéed vegetables and celery purée		€21







## Sandwiches

<b>Club sandwich</b> Club sandwich	 	€14
<b>Prego no pão</b> Beef fillet sandwich		€14
<b>Hambúguer de novilho com cebola caramelizada, cogumelos shiitake e queijo Roquefort</b> Beef burger with caramelized onions, shiitake mushrooms and roquefort cheese	 	€16
<b>Mouricette de salmão fumado com rúcula, lima e queijo creme</b> Smoked salmon mouricette with arugula, lime and cream cheese	 	€16

## Saladas & Massas | Salads & Pasta

<b>Salada Caesar de frango</b> Chicken caesar salad		€16
<b>Penne sem glúten com molho pomodoro</b> Gluten-free penne with pomodoro sauce		€16
<b>Quinoa com legumes grelhados</b> Quinoa with grilled vegetables		€14

## Sobremesas | Dessert

<b>Creme brûlée de citronela</b> Lemongrass crème brûlée	 	€7
<b>Tiramisu</b>		€8
<b>Degustação de gelados</b> Ice cream tasting	 	€7
<b>Brownie de chocolate com gelado de baunilha</b> Chocolate brownie with vanilla ice cream	 	€7

## Cocktails Clássicos | Classic Cocktails €12

Old Fashioned	Cosmopolitan
Negroni	Manhattan
Dry Martini	Whiskey Sour
Pisco Sour	Tom Collins
Mojito	Caipiroska

## Cocktails de Chá | Tea Cocktails €14

Earl Grey Negroni
Jasmine Green Tea Sour
Rooibos Old Fashioned
Matcha Collins
Smoked Black Tea Mule
Chamomile Spritz

## Mocktails €10

Inspiration Garden
San Francisco
Virgin Mojito
Iced Green Tea & Citrus

## Cafetaria & Chás | Coffees & Teas

Espresso   Decaf	€2.5
Cappuccino   Macchiato   Americano	€3.5
Seleção de chás   Tea selection	€2.5
Chá gelado Inspira   Inspira Iced Tea	€3

## Cervejas | Beers

Super Bock sem glúten   no gluten	€5
Super Bock Free sem álcool   no alcohol	€5
Super Bock pressão   draft 30cl   50cl	€4   €7
Heineken pressão draft 30 cl   50 cl	€6   €9

## Vodka

Eristoff Black	€10	Grey Goose	€14
Smirnoff	€10	Belvedere	€14

## Rum

Plantation			€10
Bacardi Carta Blanca			€10
Havana Club 3			€12
Diplomático Reserva Exclusiva			€14

## Gin

Bombay Original	€12	Hendrick's	€16
Bombay Sapphire	€14	Martin Miller's	€16
Sharish Blue Magic	€15	Black Pig Montado	€16

## Tequila

Jose Cuervo	€10
Jose Cuervo Reposado	€12
Patrón Añejo   Silver	€20

## Whiskeys

Jameson	€10	Bulleit Bourbon	€12
Jack Daniel's	€10	The Glenlivet 12 anos	€12
Bushmills	€10	Nikka from the Barrel	€16
Canadian Club	€10		
J.W Black Label	€11		

## Aguardentes

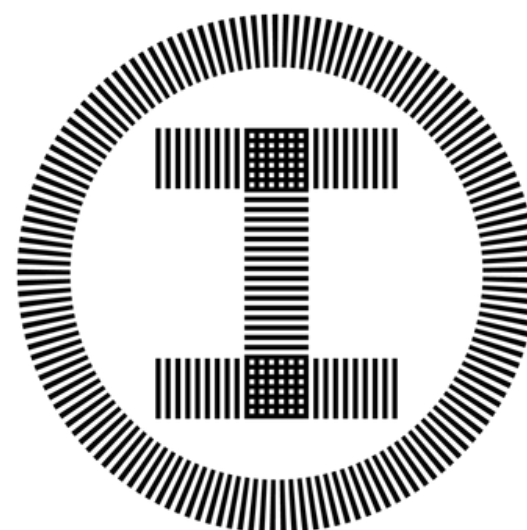
Brandy Croft	€9	Velho Barreiro	€10
Adega Velha	€10	Sagatiba	€14

## Licorosos

Porto Branco   Tawny   Ruby	€9
Porto LBV	€11
Porto 10 anos   20 anos	€11   €14
Moscatel de Setúbal	€9
Madeira Malvasia 5 anos	€9

## Licores

Ginja d'Óbidos	€9	Baileys	€9
Licor Beirão	€11	Limoncello	€10
Amêndoa Amarga	€11		
Tia Maria	€9		
Amaretto Disaronno	€9		
Cointreau	€9		
Sambuca	€9		



**THE  
URBAN  
BAR**

**Get to know us!**

