



Olivae

RESTAURANT & TERRACE

Vinho a copo

Wine by glass

CHAMPANHE E ESPUMANTES CHAMPAGNE & SPARKLING WINE

POMMERY, Apanage, Brut, France, Champagne

Frutas amarelas emparelhadas com citrinos doces e notas delicadas de flores brancas
Yellow fruit paired with sweet citrus fruits and delicate notes of white flowers
20€

LUIS PATO, Vinha Pan, Portugal, Bairrada

Traços delicados de damasco e groselha vermelha com notas de mineralidade
Delicate hints of apricot and redcurrant with notes of earthy minerality
7€

VINHO BRANCO WHITE WINE

JEAN MARC BROCARD, Chablis, France

Citrinos com aromas de maçã verde, que conduzem a uma acidez viva e mineralidade sólida
Citrusy with green apple aromas, leading to a racy acidity and firm minerality
12€

RAMOS PINTO, Duas Quintas Branco, Portugal, Douro

Intenso, encorpado, com uma textura suave. Aromas de citrinos e fruta madura. Frescos e longos
Intense, full-bodied with a soft texture. Aromas of citrus and ripe fruit. Fresh and long.
11€

VALDIVIESO, Chardonnay, Chile, Curico Valley

Fresco, torrado e ligeiramente ácido para refrescar o paladar
Fresh, crisp and slightly acid to refresh the palate
10€

PASQUA, Pinot Grigio, Italy, Friuli Venezia Giulia

Frutado e intenso, mas ainda assim, equilibrado. Notas torradas, de avelã e baunilha
Fruity and intense but yet balanced. Notes of toast, hazelnut and vanilla
9€

ROSÉ ROSÉ

L'OSTAL E CAZES, Syrah, Grenache, France, Provence

Leve e fresco. Acabamentos com um toque de frescura e aromas frutados
Light and fresh. It finishes with a touch of freshness and fruity aromas
8€

QUINTA DO ESPINHO, Portugal, Douro

Frutos vermelhos bem equilibrados com acidez mineral, deixando um agradável sabor residual
Red fruit well balanced with mineral acidity, leaving a pleasant after-taste
7€

Vinho a copo

Wine by glass

VINHO TINTO RED WINE

RAMOS PINTO, Duas Quintas, Portugal, Douro

Aromas de ameixas e cerejas, concentrados e complexos. Denso, com taninos aveludados
Plums and cherries aromas, concentrated and complex. Dense, with velvety tannins

12€

THE NED, Pinot Noir, New Zealand, Marlborough

Suave, frutado e leve, com notas de carvalho tostado e fumado
Smooth, fruity light-bodied with toasted and smoky oak notes

11€

PALACIOS REMONDO, Rioja La Vendimia, Spain, Rioja

Frutos sumarentos do pomar com uma mineralidade suave, que levam a um final longo e refrescante

Juicy orchard fruit and soft minerality lead to a long, refreshing finish

10€

SIRIUS, Merlot, France, Bordeaux

De corpo médio com acidez vibrante, taninos firmes e notas de frutos silvestres
Medium-bodied with vibrant acidity, firm tannins and berry fruit notes

9€

MOSCATEL E VINHO DO PORTO SWEET & PORT

RAMOS PINTO, Ruby Port, Portugal, Douro

Aromas frescos e frutados, com cereja, amora, ameixa e framboesa
Fresh and fruity aromas with cherry, blackberry, plum and raspberry

10€

QUEVEDO, Port Tawny, Portugal, Douro

Uma entrada condimentada no paladar, seguida de traços de frutos vermelhos e frutos secos.
Spicy entry on the palate followed by hints of red and dried fruits

8€

VENÂNCIO DA COSTA LIMA, Moscatel de Setúbal, Portugal

Aromas complexos de passas de uva, frutos secos e mel
Complex aromas of grape raisins, dried fruit and honey

7€

Champagne e Espumantes

Champagne & Sparkling wine

FRANÇA

FRANCE

POMMERY
Apanage, Brut
100€

LOUIS ROEDERER
Brut
135€

LOUIS ROEDERER
Cristal
570€

DOM PERIGNON
Brut
570€

PORTUGAL

PORTUGAL

CASAALTAS
Beira-Interior
40€

MURGANHEIRA
Vintage, Távora-Varosa
70€

ITÁLIA

ITALY

VILLA SANDI
Prosecco Superiore DOCG
50€

CA DEL BOSCO
Franciacorta
60€

EUA

USA

WILD IDOL ROSE
Dornfelder, California
80€

Rosé

QUINTA DO ESPINHO
Douro, Portugal
30€

L'OSTAL E CAZES
Provence, France
35€

DOMAINE OTT
By Ott, Provence, France
60€

PASQUA
11 minuti, Trevenezie IGT, Verona, Italy
45€

Vinho Branco White Wine

OSCAR'S BRANCO, QUEVEDO 30€
DOURO, PORTUGAL

PINOT GRIGIO, PASQUA 35€
FRIULI VENEZIA GIULIA, ITALY

JOÃO PORTUGAL RAMOS 40€
V. VERDE, PORTUGAL

DUAS QUINTAS BRANCO, RAMOS PINTO 45€
DOURO, PORTUGAL

CHARDONNAY, TOMARESCA, ANTINORI 45€
TUSCANY, ITALY

SAUVIGNON BLANC, RESERVA, MONTES 45€
CASABLANCA, CHILE

CHARDONNAY, UNOAKED, BRAMPTON 45€
SOUTH AFRICA

CHARDONNAY, LANGMEIL 50€
AUSTRALIA, EDEN VALLEY

SAUVIGNON BLANC, CRAGGY RANGE 50€
HAWKES BAY, NEW ZEALAND

GEWÜRZTRAMINER, VINA ESMERALDA, TORRES 52€
PENEDES, SPAIN

RIESLING, TROCKEN, PRUMM 52€
MOSEL, GERMANY

JEAN MARC BROCARD 55€
CHABLIS, FRANCE

SAUVIGNON BLANC, WILD ROCK 55€
MARLBOROUGH, NEW ZEALAND

Vinco Branco White Wine

CHARDONNAY, PULENTA 55€
MENDOZA, ARGENTINA

SAUVIGNON BLANC, EISELE VINEYARD 55€
NAPA, USA

CHARDONNAY, WENTE VINEYARDS 55€
LIVERMORE VALLEY, USA

SANCERRE, DOMAINE BONNARD 58€
LOIRE, FRANCE

RIESLING, TROCKEN, DONNHOF 58€
NAHE, GERMANY

CHARDONNAY, CATENA 60€
MENDOZA, ARGENTINA

ALBARIÑO, RESERVA ALBARIÑO, BODEGA GARZÓN 60€
URUGUAY

CORTESE, PIO CESARE 62€
GAVI, PIEMONTE, ITALY

CHARDONNAY, MONTES ALPHA, MONTES 62€
CHILE

CHARDONNAY, CERVARO DELLA SALA, ANTINORI 160€
UMBRIA, ITALY

CHARDONNAY, JEAN-PAUL & BENOIT DROIN 200€
VALMUR, GRAND CRU, CHABLIS, FRANCE

CHARDONNAY, PULIGNY-MONTRACHET 1ER CRU,
VINCENT GIRARDIN 350€
FRANCE

Vinho Tinto *Red Wine*

CABERNET SAUVIGNON, OSCAR'S, QUEVEDO 30€
PORTUGAL

COLHEITA, CASA DE SAIMA 40€
BAIRRADA, PORTUGAL

COLHEITA, QUINTA DO COUQUINHO 45€
DOURO, PORTUGAL

GRENACHE, PALACIOS REMONDO 45€
RIOJA, SPAIN

VALPOLICELLA RIPASSO DOC, PASQUA 50€
VERONA, ITALY

PINOT NOIR, THE NED 50€
PINOT NOIR, MARLBOROUGH, NEW ZEALAND

CABERNET SAUVIGNON, BODEGA GARZÓN 55€
URUGUAY

FRESCOBALDI 60€
CHIANTI RISERVA, TUSCANY, ITALY

VILLA ANTINORI, ANTINORI 60€
TUSCANY, ITALY

MERLOT, VINEYARDS, WENTE 60€
LIVERMORE VALLEY, USA

PINOT NOIR, VALDIVIESO 60€
CASABLANCA, CHILE

PINOT NOIR, DOMAINE BONNARD 62€
SANCERRE, LOIRE, FRANCE

BARBERA D'ALBA, PIO CESARE 65€
PIEDMONT, ITALY

PINOT NOIR, MATUA 65€
MARLBOROUGH, NEW ZEALAND

CABERNET SAUVIGNON, MONTES ALPHA, MONTES 65€
CHILE

MALBEC, CATENA 65€
MENDOZA, ARGENTINA

Vinho Tinto *Red Wine*

PINOTAGE, DIEMERSFONTEIN 65€
WELLINGTON, SOUTH AFRICA

SHIRAZ, LANGMEIL 65€
BAROSSA VALLEY, AUSTRALIA

CHÂTEAU DE SAINT COSME 80€
CÔTES DU RHÔNE, FRANCE

MERLOT, MEERLUST, VILLAFONTE 80€
STELLENBOSCH, SOUTH AFRICA

TOURIGA NACIONAL, CH, CHOCAPALHA 85€
LISBOA, PORTUGAL

THE CHOCOLATE BLOCK 90€
BOEKENHOUTSKLOOF, SOUTH AFRICA

SAINT-ÉMILION GRAND CRU, AURELIUS 100€
BORDEAUX, FRANCE

LES TERRASSES, ÁLVARO PALACIOS 100€
PRIORAT, SPAIN

BRUNELLO DI MONTALCHINO, FRESCOBALDI 110€
TUSCANY, ITALY

DOMAINE DU PEGAU 110€
CHÂTEAUNEUF DU PAPE, FRANCE

AMARONE DELLA VALPOLICELLA, TOMMASI 170€
VERONA, ITALY

NEBBIOLO, PIO CESARE 220€
BAROLO, PIEDMONT, ITALY

SASSICAIA, TENUTA SAN GUIDO 1,000€
SUPER-TUSCAN, ITALY

INSIGNIA, JOSEPH PHELPS 1,000€
NAPA, USA

GRAND CRU CLASSÉ, CHATEAU MARGAUX 2,100€
BORDEAUX, FRANCE

BARCA VELHA, C. FERREIRINHA 2700€
DOURO, PORTUGAL

Moscatel e Vinho do Porto Sweet & Port

VENÂNCIO DA COSTA LIMA
Moscatel de Setúbal, Portugal
30 €

QUEVEDO
Port Tawny, Douro, Portugal
35 €

RAMOS PINTO
Ruby Port, Douro, Portugal
45 €

Gin & tonic

Gins icônicos combinados com guarnições feitas à medida, para realçar as suas notas e libertar toda a sua essência aromática. Um salpico de tónico "premium" para complementar e... hora de brindar!

Iconic gins paired with bespoke garnishes to enhance their tasting notes and release all their aromatic essence. Add a splash of premium tonic to top up and...cheers!

Monkey 47 - Germany 23€

Sharish - Portugal 18€

Botanicals:
Uva, coentros
Grapefruit, coriander

Botanicals:
Gengibre, limão, pêsego
Ginger, lemon, peach

Cerveja em garrafa Beer by bottle

Sagres Preta - Portugal
5.5€

Sagres Zero - Portugal
5.5€

Heineken - Netherlands
6.5€

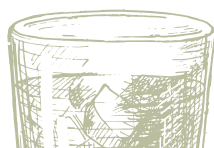
Corona - México
8.5€

Sidra Cider

Sidrada Uma Maçã - Portugal
7.5€

Sidrada Três Maçãs - Portugal
8.5€

Sidrada Pera Rocha - Portugal
9.5€



Gin

(Descrição de aromatizantes naturais / *Botanical description*)

Tanqueray Dry - Scotland 12€

Zimbro Toscano, Angélica Raiz, Coentros, e Alcaçuz
Tuscan Juniper, Angelica Root, Coriander and Liquorice

Sharish - Portugal 16€

Laranja, Limão, Lúcia Lima, Citronela e Maçã Bravo-Esmolfe
Orange, Lemon, Lúcia Lima, Lemongrass and Esmolfe Apples

Mare - Spain 16.5€

Azeitona, Tomilho, Alecrim e Manjeriçao
Olive, Thyme, Rosemary and Basil

Monkey 47 - Germany 20€

Angélica, Coentros, Flor de Sabugueiro, Hibisco e Verbena Limão
Angélica, Coriander, Elderflower, Hibiscus, and Citron Verbena

Vodka

Ketel One - Netherlands 13€

Paladar cremoso com mel de acácia. Desenvolve-se com ervas cortadas e raspas
Creamy palate with acacia honey. It develops with chopped herbs and zest

Absolut Elyx - Sweden 14€

Massas leves de pão acabado de cozer, gengibre cristalizado, sementes de sésamo e cereais
Light wafts of freshly baked bread, candied ginger, sesame seeds and cereal

Grey Goose - France 15.5€

Paladar apimentado e perfumado com notas de anis estrelado e centeio
Peppery, perfumed palate with hints of star anise and rye

Ciroc - France 16€

Limão picante e leve doçura de mel com notas de pimenta preta
Zesty lemon and slight honey sweetness with hints of black pepper

Tequila Mezcal

Patron Silver - Jalisco 16€

Açúcar escuro, notas de caramelo, noz-moscada, cedro e pimenta
Dark sugar, hints of butterscotch, nutmeg, cedar and pepper

Patron Reposado - Jalisco 23€

Picante e doce, notas de baunilha e doçura de caramelo de mel
Spicy and sweet, hints of vanilla and honey caramel sweetness

Scotch Whiskey

Canadian Club 14€

Doce e suave. Notas de especiarias de inverno, açúcares escuros e rum

Sweet and smooth. Notes of winter spices, dark sugars and rum

Chivas Regal 12yo 14€

Uma mistura picante e maravilhosamente equilibrada. Complexo

A spicy, beautifully balanced blend. A lot is going on here

J.W. Black Label 14.5€

Rico e encorpado com notas de fumo de madeira e especiarias secas

Rich and full with notes of wood smoke and dry spices

Monkey Shoulder 16€

Muito maltado, entrega cremosa com uma sugestão de frutos silvestres

Very malty and creamy with hints of berry fruit

Talisker 10yo 16€

Fogueira de turfa com pimenta preta e cevada seca

Bonfire of peat crackling with black pepper, and dry barley

Glenlivet Founders Reserve 17€

Frutado, doce, notas de toffee, anis e flocos de chocolate de leite

Fruity, sweet, notes of toffee, anise and milk chocolate flakes

Bruichladdich Classic Lady 25€

Pastelaria amanteigada e biscoitos de malte

Buttery pastry and malt biscuits

Macallan 12yo 25€

Cremoso com notas de mel, canela e bolos quentes

Creamy and honeyed, hints of cinnamon and warm pastries

Chivas Royal Salute 21yo 33€

Malte, noqueira, madeira de cedro, amêndoas cremosas

Malt, walnut, cedar wood, creamy almonds

Macallan 18yo 50€

Passas ricas com notas de caramelo, baunilha e gengibre

Rich raisin with notes of caramel, vanilla and ginger

Japanese Whiskey

Nikka from the Barrel 22€

Encorpado e poderoso. Especiarias de inverno e toffee com caramelo

Full-bodied and punchy. Winter spices and toffee with caramel

Suntory Hibiki Harmony 30€

Manteiga derretida e tâmaras caramelizadas. Um toque de sândalo

Melted butter and caramelised dates. A hint of sandalwood



American Whisky Bourbon

Jack Daniel's 13.5€

Suave e macio com notas de banana, nozes e caramelo
Smooth and soft with notes of banana, nuts and caramel

Eagle Rare 18€

Mel, pão com manteiga, nozes oleosas e um toque de frutas vermelhas
Honey, buttered bread, oily walnuts and a touch of red fruit

Blanton's 30€

Complexo, agradável com frutas escuras, especiarias profundas, vigoroso e maduro
Complex, enjoyable with dark fruits, deep spices, peppery and ripe

Rum

Bacardi Carta Blanca – Puerto Rico 11€

Corpo médio com notas de frutas tropicais e de açúcar mascavo
Medium-body with hints of tropical fruit and a note of dark brown sugar

Captain Morgan Spiced - Jamaica 12.5€

Açúcar demerara, melão fumado, cravo-da-índia, noz-moscada e canela doce
Demerara sugar, smoked molasses, cloves, nutmeg and sweet cinnamon

Diplomatico Mantuano - Venezuela 13.5€

Carvalho levemente carbonizado, açúcar mascavo e frutas secas com caramelo
Lightly charred oak, brown sugar and caramel-coated dried fruits

Plantation Pineapple - Barbados 14€

Torta de melão com especiarias. Abacaxi empresta elementos suculentos e levemente terrosos
Spiced molasses tart. Pineapple lends juicy and slightly earthy elements

Zacapa 23 - Guatemala 18€

Muito doce e macio. Açúcar mascavo escuro, melão, arredondado, tão suave
Very sweet and soft. Dark brown sugar, molasses, rounded, so gentle



Cognac Armagnac

Hennessy VS 13€

Notas amadeiradas, nozes e florais. Nuances de frutas vermelhas, baunilha e carvalho

Woody, nutty and floral notes. Hints of with berries, vanilla and oak

Remy Martin VSOP 16€

Baunilha, mel manuka e coulis de bagas vermelhas. Figos secos e banana

Vanilla, manuka honey and red berry coulis. Dried figs and banana

Hennessy XO 38€

Chocolate amargo e ameixas maduras. Um pouco de sultana, manteiga de cacau e especiarias

Dark chocolate and overripe plums. A hint of sultana, cocoa butter and spice

Licores Liqueur

Licor Beirão

10€

Sambuca

10€

Baileys

10€

Jagermeister

10.5€

Amaretto Disaronno

10€

Refrigerantes Soft drinks

Coca-Cola

5€

Coca-Cola - Zero

5€

Seven Up

5€

Ginger Ale

5€

Ginger Beer

5€

Ice Tea

5€

Fanta

5€

Red Bull

7€

Água tônica Tonic water

Schweppes

5€

Fever-Tree

6€

Sumos naturais Fresh juices

Limão, laranja, ananás ou manga
Lemon, orange, pineapple or mango

6€

Água gaseificada Sparkling water

Luso 100cl
5.5€

Pedras 75cl
5.5€

Água lisa Still water

Luso 50cl
4.25€

Luso 100cl
5€

Café Coffee

Espresso/ Espresso
3.5€

Double-Espresso/ Espresso Duplo
4.5€

Americano | Abatanado
3.5€

Capuccino
5.5€

Hot Chocolate/ Chocolate Quente
6.5€

Latte Macchiato
5.5€




Os nossos cafés e chás, na sua maioria orgânicos e cuidadosamente selecionados de fornecedores locais, espelham a nossa preocupação com o ambiente e com a sustentabilidade.
Our coffees and teas, mostly organic and carefully selected from local suppliers, reflect our concern for the environment and sustainability.

Chá Tea

Seleção de chás e infusões
Selection of tea and infusion
5€





Olivae oferece uma irresistível gastronomia Mediterrânea para quem procura uma refeição esplêndida, combinada com um ambiente acolhedor. Imerso no encantador cenário mediterrâneo, Olivae torna-se o complemento ideal para a paisagem envolvente, com a sua esplanada repleta de oliveiras centenárias. É o lugar perfeito para desfrutar de uma deliciosa refeição, acompanhada por um copo de vinho do Mediterrâneo, sob as luzes vibrantes de Lisboa.

Olivae offers an evocative and delectable Mediterranean cuisine for those who relish great food combined with a cozy ambience. Immersed in the enchanting Mediterranean scenery, Olivae is a spectacular addition to the landscape, featuring a beautiful terrace with centuries-old olive trees, the ideal spot to enjoy a delightful meal accompanied by a glass of Mediterranean wine under the vibrant Lisbon lights.

