

soul
G A R D E N

Para Partilhar | To Share

Casca de batata crocante em molho Aioli
Crispy potato skin with Aioli sauce

€4

Asas de frango crocantes
Crispy chicken wings

€8

Tártaro de novilho com gema a baixa temperatura e queijo São Jorge
Veal tartare with low temperature egg yolk and São Jorge cheese

€13

Ceviche de dourada com Aji Amarillo
Sea bream ceviche with Aji Amarillo

€14

Nachos com carne picada, queijo derretido, chili, cebola e guacamole
Nachos with chopped meat, melted cheese, chili, onions and guacamole

€14

Corneto crocante de sapateira
Crackling brown crab cone

€14

Gambas na caçarola com chili e citronela
Casserole prawns with chili and citronella

€14

Saladas | Salads

Queijo de cabra caramelizado, pêra e uvas
Caramelized goat cheese with pear and grapes

€12

Quinoa com tomate cereja assado, pinhões, romã, manjeriço e vinagrete de framboesa
Quinoa with baked cherry tomato, pine nuts, pomegranate, basil and raspberry sauce

€13

Frango fumado BT, bacon, ovo, anchovas, tomate seco, croutons e molho Cesar
LT Smoked chicken, bacon, egg, anchovies, dried tomato, croutons and Caesar sauce

€14

Camarão, manga, tomate cereja, queijo parmesão e molho de citrinos
Shrimp, mango, cherry tomato, parmesan cheese and citric sauce

€16

Tempura | Tempura

Vegetariano | Veggie

Feijão verde, espargos verdes, cogumelos e salicórnia
Green beans, green asparagus, mushrooms and salicornia
€8

Carne | Meat

Frango em panko aromatizado com especiarias
Spiced Panko chicken
€10

Peixe | Fish

Bacalhau Fresco
Fresh Codfish
€11

Marisco | Shellfish

Gambas em Panko e amêndoa
Almond Panko prawns
€12

Do Oriente | From the East

Gyozas de legumes
Vegetables Gyozas
€10

Gyozas de frango e legumes
Chicken and vegetables Gyozas
€12

Salmão braseado com molho de mostarda Japonesa
Braised salmon with Japanese mustard sauce
€13

Sashimi new style
New style Sashimi
€13

Vieiras com vinagrete de Yuzu, abacate, pepino, maçã, pimento e sésamo
Scallops with Yuzu vinaigrette, avocado, cucumber, apple, peppers and sesame
€16

Tataki de atum com sésamo e batata doce
Tuna Tataki with sesame and sweet potatoes
€16

Pad Thai

Noodles de arroz com frango e cogumelos

Rice noodles with chicken and mushrooms

€15

Yaki Udon

Massa grossa com gambas e legumes

Udon Noodles with prawns and vegetables

€16

Sobremesas | Desserts

Cheese cake, sorvete de morango e salada de frutos vermelhos e hortelã

Cheese cake, strawberry sorbet and red fruit and mint salad

€7

Morangos e abacate com sorvete de coco

Strawberries and avocado with coconut sorbet

€7

Tangerinas

Tangerine

€7

Brûlée de Yuzu com gelado de ananás dos Açores

Yuzu Brûlée with Azores pineapple ice cream

€7

Seleção de gelados

Ice cream selection

1 Bola | 1 Scoop

€3

2 Bolas | 2 Scoops

€5

3 Bolas | 3 Scoops

€7

Cocktails de Assinatura - Consulte o Menu de Cocktails
Signatures Cocktails - See our Cocktail Menu

Gin	4cl
Tanqueray London Dry	11€
Tanqueray N° Ten	14€
Tanqueray Seville	14€
Jinzu	15€
Sharish	15€
Hendrick's	15€
Gin Mare	15€
G'Vine	17€
Star of Bombay	15€
Citadelle	15€

com tónica premium acresce 3€
with premium tonic adds 3€

Rum

Captain Morgan Spiced	11€
Zacapa 23	19€
Zacapa XO	39€
Rum da Madeira 9M	11€
Plantation 3 Stars	11€
Plantation Barbados	14€
Plantation Pineapple	16€
Diplomático Matuano	14€
Bacardi 8	15€
Havana Club 7	15€

Tequila & Mezcal

Don Julio Blanco	14€
Don Julio Reposado	19€
Casamigos Blanco	21€
Casamigos Añejo	26€
Mezcal Casamigos	28€
Mezcal San Cosme	14€
Olmecca Blanco	11€

Whisky	4cl
Johnnie Walker Red Label	11€
Johnnie Walker Black Label	14€
Johnnie Walker Gold Reserve	21€
Cardhu 12	17€
Cardhu Gold Reserve	18€
Talisker 10	23€
Lagavulin 16	27€
Bulleit Bourbon	12€
Bulleit Rye	14€
Jameson Black Barrel	14€
Roe & Co.	12€

Vodka

Ketel One	12€
Ciroc	14€
Tito's	14€
Grey Goose	15€
Beluga Transatlantic	16€

Cachaça & Pisco

Sagatiba	12€
Pisco 1615	14€

Champagne	14cl	75cl
Mumm Cordon Rouge	24€	105€
Laurent Perrier Brut		145€
Louis Roederer Cristal		580€

Espumante Sparkling Wine	14cl	75cl
Raposeira Super Reserva	11€	45€
Quinta do Valdeheiro Baga & Chardonnay	11€	45€

Vinho Branco White Wine	14cl	75cl
Mar da Palha - Sauvignon Blanc (Lisboa)	7€	34€
Quinta do Valdoeiro - Chardonnay (Bairrada)	5.5€	26€
Fafide Reserva (Douro)	6€	28€
Allo - Alvarinho, Loureiro (Vinho Verde)	6€	30€
Vale da Poupa - Moscatel Galego (Douro)	6€	30€
Dona Maria - Viognier (Alentejo)	6.5€	32.5€

Vinho Tinto | Red Wine

Pintas Character – Cabernet Sauvignon (Douro)	6€	29€
Fafide Reserva - Tinta Roriz, Touriga Nacional (Douro)	6€	29€
Passa - Tinta Roriz, Touriga Nacional (Douro)	7€	35€
Horácio Simões Tradição - Castelão (Setúbal)	6.5€	32.5€
Caladessa - Tinta Caiada, Alfrocheiro, Touriga Nacional (Alentejo)	6.5€	32.5€
Quinta do Valdoeiro - Cabernet Sauvignon (Bairrada)	6.5€	32.5€

Vinho Rosé | Rosé Wine

Beyra - Touriga Nacional, Touriga Franca (Douro Superior)	5.5€	24€
Conde de Monsul - Touriga Nacional, Touriga Franca (Douro)	6€	28€

Vinho do Porto Port Wine	6cl
Tawny Quinta de La Rosa	9.5€
Ruby Quinta do Passadouro	9.5€
Tawny 10 anos Quinta Seara d'Ordens	13€

Cerveja pressão Draft Beer	25cl	50cl
Sagres	5,5€	7€
Trindade IPA	6€	8€
Trindade Porter	6€	8€

Sumos e Refrigerantes Juices & Soft Drinks	5€
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Águas | Water

Luso	3€	4€
Luso com Gás	3€	
Água das Pedras	3€	4€
Água Castello	3€	

Cafetaria | Coffee Selection

Expresso	3€
Abatanado <i>Americano</i>	4€
Café com leite <i>Latte</i>	5€
Capuccino	5€