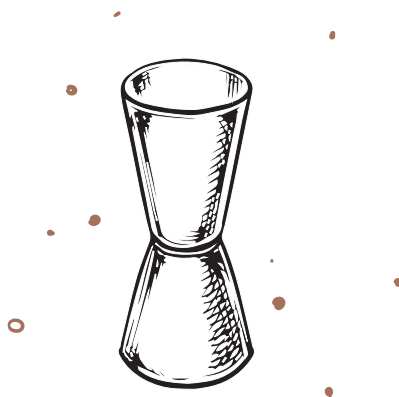


erva

COCKTAIL BAR

Cocktails, o que seria da vida sem eles?  
No ERVA Cocktail Bar pode saborear uma carta original - onde não faltam os clássicos intemporais e propostas de autor inspiradas em Lisboa.

*What would life be without a cocktail every now and then?  
ERVA Cocktail Bar offers a menu which celebrates the enduring classics while also making room for original recipes, inspired by Lisbon.*





# Cocktails

## Killer Queen

Vodka infundida com amoras, cordial de tomilho e alecrim, Cointreau, vinho verde e sumo de arando

*Vodka infused with blackberries, thyme and rosemary syrup, Cointreau, sparkling fizzy wine and cranberry juice*

€13

## Kickstart My Heart

Rum infundido com cascas de abacaxi, shrub de limão, sumo de cenoura, sumo de laranja, maracujá, xarope de orchata, rum Overproof Dark e bitter Elemaluke Tiki

*Rum infused with pineapple peels, lemon shrub, carrot juice, orange juice, passion fruit, orchata syrup, Overproof Dark rum and Elemaluke Tiki bitter*

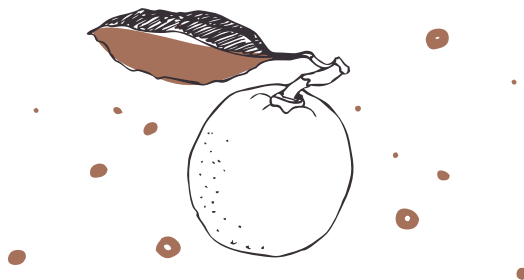
€13

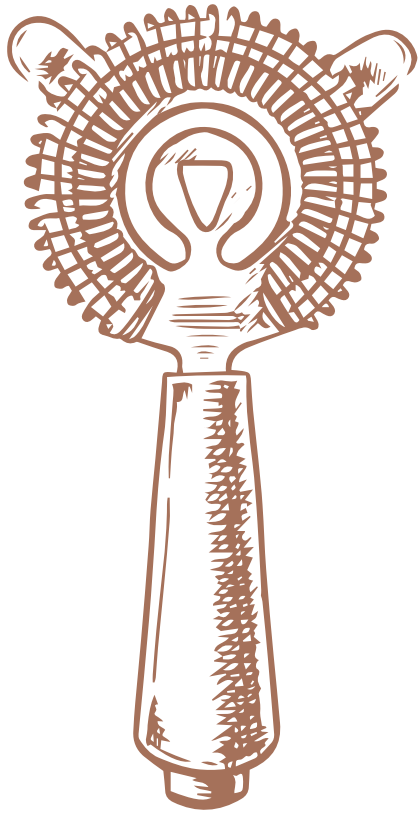
## Round And Round

Tequila infundida com ameixas, mel, licor Saint Germain, sumo de lima, ginger beer e bitter

*Tequila infused with plums, honey, Saint Germain liqueur, lime juice, ginger beer and bitter*

€13





## Crazy Train

Gin, xarope de pepino e coentros, sumo de maçã, sumo de limão, consomé de flores, vinho do Porto branco, soda de manjerição e bitter de pêssego

*Gin, cucumber and coriander syrup, apple juice, lemon juice, flower consommé, white Port wine, basil soda and peach bitter*

€12

## You Really Got Me Now

Tequila, sumo de toranja, sumo de lima, bitter e xarope de morango e canela

*Tequila, grapefruit juice, lime juice, bitter and cinnamon and strawberry syrup*

€12

## Message In A Bottle

Whiskey Bourbon, vermute caseiro, Averna, xarope de açúcar envelhecido, soda e bitter Aztec chocolate

*Whiskey Bourbon, homemade vermouth, Averna, aged sugar syrup, soda and Aztec chocolate bitter*

€13



# Mocktails

## School's Out

Balsâmico de morango e maracujá e soda de manjeriçao

*Strawberry and passion fruit balsamic and basil soda*

€8

## 18 And Life

Sumo ananás, puré de coco, shrub de limão, xarope de morango e canela

*Pineapple juice, coconut puree, lemon shrub, cinnamon and strawberry syrup*

€8

## Limonada Do Erva

Xarope de canela e hortelã, sumo de limão e Schweppes ginger beer

*Mint and cinnamon syrup, lemon juice and Schweppes ginger beer*

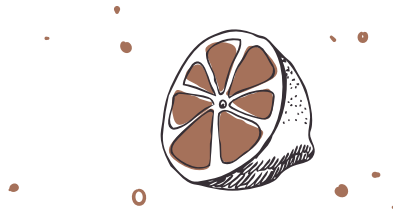
€8

# Sumos | Juices

Solicite ao seu empregado de mesa os nossos sumos naturais

*Please ask your server for our freshly squeezed juices*

€6



Preços com IVA incluído à taxa em vigor  
*All prices are inclusive of VAT at the current rate*

## Aperitivos & Bitters

### Aperitifs & Bitters

Averna	4cl	€7.5
Aperol		€7.5
Bonanto Aperitivo		€7.5
Campari Bitter		€7.5
Dubonnet		€7.5
Fernet Branca		€7.5
Jagermeister		€9
Ricard		€9
Ramazotti		€7.5
Pernod		€7.5
Pimm's N°1		€7.5

Carlo Albierto Riserva Rosso	6cl	€10
Carlo Albierto Bianco		€10
La Quintinye Vermouth Royal		€10
Lillet blanc		€7.5
Martini		€7.5
Matrtini Rubino		€7.5

## Gin

Tanqueray Ten - England	4cl	€12
Monkey 47 - Germany		€12
Hendrick's - Scotland		€12
Jinzu - England		€12
Mare - Spain		€12
Le Tribute - Spain		€12
Plymouth Original - England		€10
Elephant Sloe - Germany		€14.5
Elephant - Germany		€14.5
Sharish - Portugal		€10
Real - Portugal		€10
Star of Bombay - England		€14.5
Beefeater 24 - England		€9
Citadelle Réserve Old Tom - France		€13.5
Puerto de Indias Strawberry - Spain		€9
Puerto de Indias Classic - Spain		€9
Beefeater - England		€8
Tanqueray Old Tom - England		€14.5
Martin Miller's - England		€12
Sipsmith Dry - England		€12
Bombay Sapphire - England		€8
G'vine Floraison - France		€14



## Vodka

	4cl
Ketel One – Netherlands	€10
Absolut Elyx – Sweden	€12
Ciroc – France	€10
Grey Goose – France	€12
Tito's – USA	€8
Absolut – Sweden	€8
Stolichnaya – Russia	€8
Cristal Head – Canada	€14
Belvedere – Poland	€12
Chase – England	€12
Beluga Transatlantic – Russia	€12

## RUM

Appleton Estate 12 anos Extra – Jamaica	€13
Bacardi Superior – Puerto Rico	€8
Bacardi 8 – Puerto Rico	€11
Havana Club 3 – Cuba	€8
Plantation 3 star	€8
Zacapa XO – Guatemala	€26
Zacapa Centenario 23 – Guatemala	€16
Diplomatico Reserva Exclusiva – Venezuela	€13
Plantation – Jamaica	€14
Plantation – Sta. Lucia	€13
Plantation Overproof Original Dark	€13
Plantation Trinidad	€13
Plantation 5 anos	€11
Plantation Pineapple	€13
Plantation XO Anniversary	€18
El Prohibido – Mexico	€13
Santa Teresa Anejo – Venezuela	€9
Santa Teresa 1796 Solera – Venezuela	€13
Havana Club 7 – Cuba	€12
Mount Gay Black Barrel – Barbados	€12
Captain Morgan spiced – Jamaica	€8
Havana Selection Maestros – Cuba	€13

## Tequila & Mezcal

Olmea Blanco – Jalisco	€11
Olmea Reposado – Jalisco	€12
Altos Reposado – Jalisco	€16
Altos Silver – Jalisco	€14
Avion Silver – Jalisco	€14
Don Julio Blanco	€14.5
Don Julio Reposado – Jalisco	€16
José Cuervo Tradicional – Jalisco	€12.5
Patrón Silver – Jalisco	€14.5
Montelobos – Oaxaca	€16

## Cachaça & Pisco

	4cl
Leblon - Minas Gerais	€10
Sagatiba - São Paulo	€8
Capucana - São Paulo	€10
Pisco 1615 - Perú	€10

## Malt Scotch Whisky

Springbank 10 - Campbletown	€18
Oban 14 - Highland	€23
Glenmorangie 10 - Highland	€15
Talisker 10 - Islay	€18
Lagavulin 16 - Islay	€21
Laphroaig 10 - Islay	€15
Auchentoshan Tree Wood - Lowland	€21
Glenkinchie 12 - Lowland	€16
Glenlivet 12 - Speyside	€13
The Glenlivet 15 - Speyside	€18
The Glenlivet 18 - Speyside	€18
Cardhu 12 - Speyside	€12
Cardhu Gold - Speyside	€12
Aberlour 12 - Highland	€18
Balvenie Doublewood - Speyside	€14
Glengoyne 15 - Highland	€20
Bruichladdich Scottish Barley - Unpeated-Islay	€18

## Old Scotch Whisky

Chivas Regal Ultis	€49
Johnnie Walker Blue Label	€35
J&B 15	€10
Chivas Regal 12	€11
Johnnie Walker Black Label	€11
Chivas Royal Salute 21	€27
Old Parr 12	€12

## Scotch Whisky

Famous Grouse	€8
Haig Club Single Grain	€8
Johnnie Walker Red Label	€8
Ballantines	€8

## Irish Whiskey

	4cl
Bushmills 10	€12
Teeling Single Grain	€14
Bushmills	€8
Jameson	€8
Jameson Black Barrel	€12
Roe & Co	€10
Black Bush	€8

## Tennessee, Canadian & Bourbon Whiskey

Maker's Mark	€10
Bulleit Bourbon	€8
Bulleit Rye	€9
Canadian Club	€8
Jack Daniel's	€8
Four Roses	€8
Jim Beam	€8

## Japanese whiskey

Nikka Taketsuro Pure Malt	€18
Yamazaki 12	€53
Nikka Pure Malt	€19
Nikka All Malt	€14

## Aguardentes Vínicas, Old Brandy e Aguardentes de Fruto

	4cl
Louriana XO - Portugal	€24
Hennessy XO - France	€39
Rémy Martin XO	€42
Macieira XO - Portugal	€19
Ferreirinha - Portugal	€14
Rémy Martin VSOP - France	€13
Adega Velha 12 - Portugal	€15
Magistra - Portugal	€38
Alliança XO 40 - Portugal	€15
Ysabel Regina - Spain	€16
Courvoisier VS - France	€10
Frapin VS - France	€12
Hennessy VS - France	€11
Martell VSOP - France	€12
Pierre Ferrand Ambre - France	€18
Palácio de Brejoira - Portugal	€12
Grappa Nonino - Italia	€12
Calvados Bernery - France	€8

## Licores Portugueses Portuguese Liqueurs

Singeverga	€8
Amêndoa Amarga	€8.5
Brandy Mel	€8.5
Ginja	€8.5
Licor Beirão	€8.5
Licor Beirão D'Honra	€9.5
Limontejo	€8.5

## Licores | Liqueurs

Mozart Chocolate	€12
Pierre Ferand Dry Curaçao	€12
St. Germain	€12
Amaretto Disaronno	€9
Bailey's	€9
Cointreau	€9
Drambuie	€9
Kahlua	€9
Sambuca	€9
Southern Comfort	€9
Italicus	€9
Marraschino Luxardo	€9
Esprit de June	€9

## Cerveja de Garrafa | Bottled Beer

	33cl
Sagres Bohemia	€4
Sagres Trigo	€4
Sagres Malte	€4
Heineken	€4
Sagres Preta	€4
Sagres Zero	€4

## Cerveja de Pressão | Draft Beer

	30cl	50cl
Sagres	€4	€6

## Cerveja Artesanal | Artesanal Beer

	33cl
Lagunitas IPA 6,2%	€4.5
Loba Oat Pale Ale 5%	€5

## Sidra | Cider

	33cl
Bandida do Pomar	€4

## Freshly Squeezed Fruit Juice | Sumos Naturais

	20cl
Lemon, Orange, Pineapple, Mango	€4.5
Limão, Laranja, Ananás, Manga	

## Refrigerantes | Soft Drinks

Coca-Cola, Coca-Cola Zero, Seven Up, Ginger Ale, Ice Tea, Fanta	€3
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## Água Tônica Premium

### Premium Tonic Water

Schweppes Premium Toque de Lima	€3
Schweppes Premium Hibiscus	€3
Schweppes Premium Matcha	€3
Schweppes Premium Ginger Beer	€3
Fever-Tree	€4.5

## Águas Minerais sem Gás Still Water

	25cl	50cl	100cl
Luso	€2	€3	€4

## Águas Minerais com Gás Mineral Sparkling Water

	25cl	75cl
Pedras	€2	€4
Água Castello	€2	
Luso	€2	€4

## Cafeteria | Coffee

Café Espresso / Espresso	€2.2
Expresso Duplo / Double Espresso	€2.5
Descafeinado / Decaffeinated Espresso	€2.2
Chocolate Quente / Hot Chocolate	€3
Café com Leite / Coffee with Milk	€2.5
Cappuccino	€2.75
Latte Machiato	€2.75

## Coffee Brewing

Étiopia Yechi	€3
Corpo suave e redondo, sabores marcados pelo chocolate e mel Soft and round, flavours marked by chocolate and honey	
El Salvador Finca Lis Pireos	€3
Intenso, com notas de flores, citrinos, chocolate e mel Intense, with notes of flowers, citrus, chocolate and honey	

## Seleção de Chás Tea Selection

Por favor solicite a nossa carta de chás ao empregado de mesa  
*Please request our tea list from the waiter*

Alergias e Intolerâncias Alimentares: se sofrer de qualquer alergia ou de qualquer restrição alimentar, por favor consulte-nos.

Todos os alimentos e bebidas servidos no restaurante, incluindo aperitivos, só podem ser cobrados caso sejam consumidos ou solicitados pelo cliente.

Na preparação de todos os itens deste menu, informamos que utilizamos um ou mais dos seguintes ingredientes: Cereais que contêm glúten (trigo, centeio, cevada, aveia e produtos à base destes cereais), Crustáceos e produtos à base de crustáceos, Ovos e produtos à base de ovos, Peixes e produtos à base de peixe, Amendoins e produtos à base de amendoins, Soja e produtos à base de soja, Leite e produtos à base de leite (incluindo lactose), Frutos de casca rija (amêndoas, avelãs, castanhas de caju, nozes pécan, castanhas do Brasil, pistácios, nozes e produtos à base destes frutos), Aipo e produtos à base de aipo, Mostarda e produtos à base de mostarda, Sementes de sésamo e produtos à base de sementes de sésamo, Dióxido de enxofre e sulfitos (concentrações superiores a 10 mg/kg ou 10 mg/l), Tremoço e produtos à base de tremoço e Moluscos e produtos à base de moluscos.

*Food Allergies and Intolerances: should you have any questions regarding the content or preparation of any of our food, please ask a member of the restaurant team.*

*Food and beverage including appetizers served at the restaurant, can only be charged if ordered or consumed by the guest.*

*On preparation of all items mentioned in this menu, we kindly inform you that they may contain one or more of the following ingredients: Cereals that contains gluten (wheat, rye, barley, oat and ingredients with these cereals), Crustaceans and ingredients with crustaceans, Eggs and ingredients with eggs, Fish and ingredients with fish, Peanuts and ingredients with peanuts, Soya and ingredients with soya, Milk and ingredients with milk (including lactose), Tree nuts (almonds, hazelnuts, cashew, pecan nuts, Brazilian chestnuts, pistachios, nuts) and ingredients with these tree nuts, Celery and ingredients with celery, Mustard and ingredients with mustard, Sesame seeds and ingredients with sesame seeds, Sulphur dioxide and sulphites (in concentrations 10 mg/kg or 10 mg/l), Lupine bean and ingredients with lupine bean and Mollusks and ingredients with mollusks.*