

## POOL MENU

### PETISCOS | BITES

Camarão Tigre salteado com alho e coentros  
*Black Tiger Prawn sautéed with garlic and coriander* €15

Tártaro de Novilho de Raça Minhota servido com batatas ponte nova  
*Beef Tartare served with twice fried potato* €15

Tempura Mista - Peixinhos da horta, camarão e salicórnia, servidos com maionese de Wasabi e lima  
*Mixed Tempura - Green beans, shrimp and samphire served with Wasabi and lime mayonnaise* €12.5

### SALADAS | SALADS

Atum em Crosta de Sésamo com quinoa biológica e pickle de rábano  
*Tuna on Sesame Crust with organic quinoa and horseradish pickles* €18.15

Salada Caesar com Alface com molho Caesar, tostas finas de alho, anchovas e lascas de parmesão  
*Classic Caesar Salad with Lettuce with Caesar dressing, thin garlic toasts, anchovies and parmesan cheese* €14.5

Adicione à sua Salada Caesar | *Add to your Caesar Salad*

Camarão Salteado  
*Sautéed Shrimp* €4

Peito de Frango Grelhado  
*Grilled Chicken Breast* €3

### PRATOS SAUDÁVEIS | HEALTHY DISHES

Salada Caesar com Molho de logurte - Peito de frango grelhado, alface coração e tostas finas de alho  
*Caesar Salad with Yogurt Dressing - Grilled chicken breast, lettuce and thin garlic toasts* €12.5

Sanduíche Club Vegetariana - Alface, tomate, tofu, abacate, pesto e pepino  
*Vegetarian Club Sandwich - Lettuce, tomato, tofu, avocado, pesto and cucumber* €12.5

### SANDUÍCHES | SANDWICHES

Club Sandwich - Peito de frango grelhado, alface, queijo, tomate, omelete de ervas e bacon  
*Sandwich Club - Grilled chicken breast, bacon, fresh herbs omelet, lettuce, cheese and tomato* €16

Prego em Bolo do Caco com manteiga de alho  
*Portuguese Steak on Bolo do Caco bread with garlic butter* €18.5

### HAMBÚRGUERES | HAMBURGERS

19th Century Burger - Hambúrguer Black Angus, molho barbecue, bacon, cornichons, queijo Cheddar, alface e tomate, acompanhado com batata doce  
*19th Century Burger - Black Angus burger, barbecue sauce, bacon, gherkins, Cheddar cheese, lettuce and tomato, served with sweet potatoes* €16.5

Twice Burger - Mini hambúrguer de frango com bacon, alface romana e molho Caesar & Mini hambúrguer de vaca com ovo de codorniz, queijo Cheddar, alface e tomate  
*Twice Burger - Mini chicken burger with bacon, lettuce and Caesar dressing & Mini beef burger with hens egg, Cheddar cheese, lettuce and tomato* €15.5

### SOBREMESAS | DESSERTS

Cheesecake com sorvete de morango, salada de frutos vermelhos e hortelã  
*Cheesecake with strawberry sorbet, red fruits and mint salad* €7

Carpaccio de Abacaxi com sorvete de limão e coentros  
*Pineapple Carpaccio with lemon sorbet and coriander* €7

Fruta Laminada  
*Sliced Fruit* €7

### COCKTAILS | 13€

#### EL CUBANITO

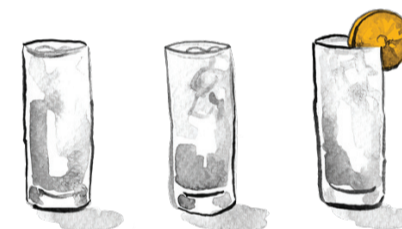
Plantation 3 anos, Lima, Maçã Verde, Hortelã, Xarope de Coco e Canela, Soda de Hortelã e Gengibre  
*Plantation 3 years, Lime, Green Apple, Mint, Cinnamon & Coconut Syrup, Mint & Ginger Soda*

#### AFRODISIAC TRIP

Ketel One, Arando, Mel, Compota de Tangerina, Lima, Luxardo e Ginger Beer  
*Ketel One, Cranberry, Honey, Tangerine Jam, Lime, Luxardo and Ginger Beer*

#### CONKIE

Rum Zacapa infusionado com banana, Lima, Mel, Xrope de Orchata e St. Germain  
*Zacapa Rum infused with banana, Lime, Honey, Orchata Syrup and St. Germain*



Caso sofra de alguma alergia ou intolerância alimentar por favor consulte o seu empregado de mesa para o ajudarmos a selecionar os componentes da sua refeição.

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.

#### EL NINO

Tanqueray Ten infusão com Maçã Verde, Maçã Verde, Xarope de Tomilho e Gengibre, Bitter Aipo, Tabasco Verde e Bitter El Fire  
Tanqueray Ten infused with Green Apple, Green Apple, Thyme & Ginger Syrup, Celery Bitter, Green Tabasco and El Fire Bitter

#### MAGIC GARDEN

Bulleit Bourbon, Gin Mare infusão com Tomilho Alecrim e Eucalipto, Lima, Espuma de Tangerina e Xarope de Menta  
Bulleit Bourbon, Gin Mare infused with Thyme, Jasmine and Eucalyptus, Lime, Tangerine Foam and Mint Syrup

#### SUELO NUESTRO

Limoncello, Vinho Branco, Citadelle, Xarope de Mel e Moroccan Mint Tea, Lima, Hortelã, Soda  
Limoncello, White Wine, Citadelle Moroccan Mint Tea and Honey Syrup, Lime, Mint and Soda

#### PUKET

Le Tribute infusão com Ameixa, Sake, Compota de Ameixa, Gengibre, Limão, Hortelã e Espuma de Ginja  
Le Tribute infused with Plum, Sake, Plum Jam, Ginger, Lemon, Mint, and Sour Cherry Foam

#### OCHA

Tanqueray Rangpur, Lima, Licor de Yuzu, Xarope de Agave e Chá Sencha Flower, Espumante, Clara de Ovo e Lichia  
Tanqueray Rangpur, Lime, Yuzu Liquor, Sencha Flower & Agave Syrup, Sparkling Wine, Egg White and Lychee

#### SENSEI

Ginzu infusão com Framboesas, Kumquat, Clara de Ovo, Água Tônica, Framboesas e Manjeriçã  
Ginzu infused with Raspberries, Kumquat, Egg White, Tonic Water, Raspberries and Basil

#### TO SHARE 1,5L

#### CARIBBEAN ISLANDS

Mergulhe na atmosfera exótica das praias de areia branca das Caraíbas com nossa sangria tropical  
Dive into the exotic atmosphere of the Caribbean white-sand beaches with our tropical sangria

€25

#### MEDITERRANEAN ISLANDS

Recriando as raízes mediterrânicas concebemos uma sangria saborosa, frutada e cítrica.  
Recreating the Mediterranean roots, we developed a fruity and citrus tasty sangria.

€25

#### SOUTH EAST ASIAN ISLANDS

A nossa especialidade, frutos vermelhos e vinho espumante para desfrutar um final de tarde veranil.  
Our specialty, sparkling wine and red fruits to enjoy an amazing summer afternoon.

€30

#### MOCKTAILS | 10€

#### DRILLING BAY

Puré de Pitaia artesanal, Leite Condensado, Lima, Mamão e Arando Dragon  
Fruit Homemade puree, Condensed Milk, Lime, Papaya and Cranberry

#### COLOUR SAND

Banana, Bagas Goji, Romã e Leite de Coco  
Banana, Goji Berries, Pomegranate and Coconut Milk

#### LOST PARADISE

Framboesa, Xarope de Baunilha, Chantilly, Goiaba e Laranja  
Raspberry, Vanilla Syrup, Chantilly, Pink Guava and Orange

#### PUMP'IN

Puré de Abóbora artesanal com Mel e Canela, Espuma de Iogurte Grego, Pêssego e Leite de Amêndoa  
Pumpkin Homemade puree, Honey & Cinnamon Syrup, Greek Yogurt Foam, Peach and Almond Milk

#### SPICY TRIP

Morango, Malagueta, Abacaxi, Limão, Hortelã e Manjeriçã  
Strawberry, Chilli, Pineapple, Lemon, Mint and Basil

#### SUMOS E REFRIGERANTES | JUICES & SOFT DRINKS | €4,5

#### ÁGUAS | MINERAL WATER | €3

Luso  
Luso mineral still water

Luso com Gás  
Luso sparkling water

Água com gás Pedras  
Pedras sparkling water

Água com gás Castello  
Castello sparkling water

Água com gás Limão Pedras  
Pedras Lemon flavoured sparkling water

Água com gás Framboesa Pedras  
Pedras Raspberry flavoured sparkling water

#### CAFETARIA | CAFFETERIA

Expresso

Abatanado  
Americano Café com leite

€4

Café com leite  
Latte

€5

Capuccino

€5

