



TEMPUS
Lounge

Para que possa saborear de forma especial os diferentes momentos do dia, o Chef Miguel Teixeira criou um menu onde não faltam os sabores tradicionais portugueses, petiscos para uma refeição rápida e os clássicos de bar.

Make every moment count as you discover the all-day Tempus Menu designed by Miguel Teixeira, our executive Chef, showcasing Portugal's traditional delicacies, comfort classics and bite-size pieces designed to be a quick snack.

SOPAS

SOUPS

- Sopa Picante de Camarão com noodles** €7.50
Shrimp Hot Soup with noodles
Cogumelos, Tomate, Chalota e Coentros
Mushrooms, tomato, shallot and coriander
- Creme de Abobora Assada no Forno (v)** €6.00
Roasted pumpkin soup (v)

PETISCOS

BITES

- Gambas com chili e citronela** €16.00
Prawns with chili and lemongrass
- Tacos de Camarão** €15.00
Prawn Tacos
- Tempura de legumes e cogumelos** €10.00
Vegetable and mushroom tempura
- Tataki de atum com sesamo e batata doce** €17.00
Tuna tataki with sesame and sweet potato
- Tártaro de vaca** €13.00
Beef tartar

SALADAS

SALADS

Quinoa com tomate cereja, amêndoa, romã e vinagrete de framboesa €13.00

Quinoa with cherry tomato, almonds, pomegranate and raspberry vinaigrette

Queijo de Cabra caramelizado, pêra e uvas €13.00

Caramelized goat cheese with pear and grapes

Salada de frango fumado, bacon, ovo, anchovas, tomate, croutons e molho cesar €15.00

Smoked chicken, bacon, egg, anchovies, tomato, croutons and cesar dressing

Salada de camarão, manga, tomate cereja, parmesão e molho de citrinos €17.00

Prawn, mango, cherry tomato, parmesan and citrus dressing

SANDUÍCHES

SANDWICHES

Club Sandwich €16.00

Club Sandwich

Peito de frango grelhado, alface, queijo, tomate, omelete de ervas e bacon

Grilled chicken breast, bacon, herb omelette, lettuce, cheese and tomato

Sanduíche Club Vegetariana (v) €12.50

Vegetarian Club Sandwich (v)

Alface, tomate, tofu, abacate, pesto e pepino

Lettuce, tomato, tofu, avocado, pesto and cucumber

Prego em Bolo do Caco

€18.50

Steak in "Bolo do Caco"

Com manteiga de alho

Portuguese Bread with garlic butter

HAMBÚRGUERES

HAMBURGERS

Auguste Burger

€20.50

Foie gras, compota de cebola roxa e rúcula. Acompanhado de batata ponte nova e molho Béarnaise

Foie gras, purple onion jam and arugula, served with twice fried potato and Béarnaise sauce

19th Century Burger

€16.50

Hambúrguer Black Angus, molho barbecue, bacon, cornichons, queijo Cheddar, alface e tomate, acompanhado de batata doce

Black Angus burger, barbecue sauce, bacon, gherkins, Cheddar cheese, lettuce and tomato, served with sweet potato

Twice Burger

€15.50

Mini hambúrguer de frango com bacon, alface romana e molho Caesar

Mini hambúrguer de vaca com ovo de codorniz, queijo Cheddar, alface e tomate

Chicken burger with bacon, lettuce and Caesar dressing
Beef burger with hens egg, Cheddar cheese, lettuce and tomato

SUGESTÃO DO CHEF

CHEF SUGGESTION

Entrecote 300 gr €30.00

Batata frita
Potato wedges

€23.00

Bacalhau com batata assada e grelos

Codfish with roasted potatoes and sprouts

SOBREMESAS

DESSERTS

Morangos e Abacate

Strawberries and Avocado

€7.00

Bolo de queijo, sorvete de morango

Cheesecake, strawberry sorbet

€7.50

Caramelo Salgado e Chocolate

Salted Caramel and Chocolate

€7.00

Brûlée de Yuzu com gelado de Ananas dos Açores

Yuzu Brûlée with Azores Pineapple Ice Cream

€7.00

Gelado artesanal (1 ou 2 sabores)

Home-made ice creams (one or two flavours)

€4.00 | €6.00

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.

Caso seja alérgico ou intolerante a alguma destas substâncias 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.

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.