



VIDAGO PALACE

★ ★ ★ ★ ★

LOBBY BAR

BEBIDAS / DRINKS

DOMINGO A QUINTA-FEIRA
SUNDAY TO THURSDAY
11H - 00H

SEXTA-FEIRA E SÁBADO
FRIDAY AND SATURDAY
11H - 01H





| | |
|--|----|
| Cocktails | 3 |
| Gin | 9 |
| Rum, Tequila, Vodka | 10 |
| Whisky | 11 |
| Aguardentes, Armanhaque e Cognac Spirits, Armagnac and Cognac | 13 |
| Licores e Estomacais Liquors and Stomachal | 14 |
| Vinhos Wines | 15 |
| Espumante e Champanhe Sparkling Wine and Champagne | 17 |
| Colheita Tardia, Moscatel e Madeira Late Harvest, Muscat and Madeira | 18 |
| Vinho do Porto Port Wine | 18 |
| Cerveja e Sidra Beer and Cider | 21 |
| Águas, Refrigerantes e Cafetaria Water, Soft Drinks and Coffee Service | 22 |
| Refeições Ligeiras Light Meals | 24 |
| Lista de Alergêneos Allergens list | 28 |



COCKTAILS

OS INESQUECÍVEIS / THE UNFORGETTABLE

| | |
|---|--------|
| Clover Club | 11,00€ |
| Gin Beefeater, xarope de framboesa, sumo de limão e clara de ovo Beefeater gin, raspberry syrup, lemon juice and egg white | |
| Dry Martini | 12,00€ |
| Gin Tanqueray e vermute Noilly Prat Original Dry Tanqueray gin and Noilly Prat Original Dry vermouth | |
| Gin Fizz | 12,00€ |
| Gin Tanqueray, sumo de limão, xarope de açúcar e água gaseificada Tanqueray gin, lemon juice, sugar syrup and soda water | |
| John Collins | 14,00€ |
| Whiskey Bourbon Maker's Mark, sumo de limão, xarope de açúcar e água gaseificada Maker's Mark Bourbon whiskey, lemon juice, sugar syrup and soda water | |
| Manhattan | 15,00€ |
| Whiskey Bulleit Rye, vermute Martini Reserva Speciale Rubino e Angustura Bitters Bulleit Rye whiskey, Martini Reserva Speciale Rubino vermouth and Angustura Bitters | |
| Monkey Gland | 10,00€ |
| Gin Beefeater, Absinto, sumo de laranja e xarope de Granadina Beefeater gin, Absinthe, orange juice, and Grenadine syrup | |
| Negroni | 14,00€ |
| Gin Hendrick's, Campari e vermute Martini Reserva Speciale Rubino Hendrick's gin, Campari and Martini Reserva Speciale Rubino vermouth | |
| Old Fashioned | 11,00€ |
| Whiskey Bourbon Four Roses, açúcar e Angustura Bitters Four Roses Bourbon whiskey, sugar and Angustura Bitters | |



COCKTAILS

CLÁSSICOS CONTEMPORÂNEOS / CONTEMPORARY CLASSICS

| | |
|---|--------|
| Bloody Mary | 10,00€ |
| Vodka Stoli, sumo de tomate e de limão, molho inglês, tabasco, aipo, sal e pimenta preta Stoli vodka, tomato and lemon juice, worcestershire sauce, tabasco, celery, salt and black pepper | |
| Cosmopolitan | 10,00€ |
| Vodka Absolut sabor a limão, Cointreau, sumo de lima e de arando Absolut lemon flavored vodka, Cointreau, lime and cranberry juice | |
| Golden Dream | 11,00€ |
| Galliano, Triple Sec, sumo de laranja e natas Galliano, Triple Sec, orange juice and cream | |
| Long Island Iced Tea | 12,00€ |
| Vodka Stoli, tequila Jose Cuervo Especial Silver, rum Bacardi Carta Blanca, gin Beefeater, Triple Sec, sumo de limão, xarope de açúcar e Coca-cola Stoli vodka, Jose Cuervo Especial Silver tequila, Bacardi Carta Blanca rum, Beefeater gin, Tiple Sec, lemon juice, sugar syrup and Coke | |
| Moscow Mule | 11,00€ |
| Vodka Stoli, Ginger Beer e sumo de lima Stoli vodka, Ginger Beer and lime juice | |
| Piña Colada | 10,00€ |
| Rum Bacardi Carta Blanca, Batida de Coco e sumo de ananás Bacardi Carta Blanca rum, Batida de Coco and pineapple juice | |
| Pisco Sour | 11,00€ |
| Pisco, sumo de lima, xarope de açúcar, clara de ovo e Angustura Bitters Pisco, lime juice, sugar syrup, egg white and Angustura Bitters | |



COCKTAILS
BEBIDAS DA NOVA ERA / NEW ERA DRINKS

| | |
|--|---------------|
| Aperol Spritz | 10,00€ |
| Aperol, vinho espumante e água gaseificada Aperol, sparkling wine and soda water | |
| Bee ´s Knees | 11,00€ |
| Gin Beefeater, xarope de mel, sumo de limão e de laranja Beefeater gin, honey syrup, lemon and orange juice | |
| Dark ´N´ Stormy | 13,00€ |
| Rum Havana Club 7 Anos, Ginger Beer e sumo de lima Havana Club 7 years rum, Ginger Beer and lime juice | |
| Espresso Martini | 12,00€ |
| Vodka Stolli, Kahlúa, xarope de açúcar e café expresso Stolli Vodka, Kahlúa, sugar syrup and espresso coffee | |
| Paloma | 17,00€ |
| Tequila Patrón Reposado, sumo de lima e de toranja, xarope de Agave e água gaseificada Patrón Reposado tequila, lime and grapefruit juice, Agave syrup and soda water | |
| Southside | 11,00€ |
| Gin Beefeater, sumo de limão, xarope de açúcar, folhas de hortelã e clara de ovo Beefeater gin, lemon juice, sugar syrup, mint leaves and egg white | |
| Sufering Bastard | 12,00€ |
| Cognac Camus VS, gin Beefeater, sumo de lima, Angustura Bitters e Ginger Beer Camus VS cognac, Beefeater gin, lime juice, Angustura Bitters and Ginger Beer | |
| Yellow Bird | 9,50€ |
| Rum Bacardi Carta Blanca, Galliano, Triple Sec e sumo de lima Bacardi Carta Blanca rum, Galliano, Triple Sec and lime juice | |



COCKTAILS

ESCOLHIDOS A DEDO / HAND-PICKED

| | |
|---|---------------|
| Blackberry Mojito | 12,00€ |
| Rum Bacardi Carta Blanca, sumo de lima, amoras, açúcar e água gaseificada Bacardi Carta Blanca rum, lime juice, blackberries, sugar and soda water | |
| Blue Lagoon | 11,00€ |
| Vodka Stolli, Blue Curaçao e limonada Stolli vodka, Blue Curaçao and lemonade | |
| Grey Goose Martini | 19,00€ |
| Vodka Grey Goose, vermute Noilly Prat Original Dry e Orange Bitters Grey Goose vodka, Noilly Prat Original Dry vermouth and Orange Bitters | |
| Koi Yellow | 10,00€ |
| Vodka Absolut Raspberri, Triple Sec, sumo de limão, xarope de açúcar, clara de ovo e canela em pó Absolut Raspberri vodka, Triple Sec, lemon juice, sugar syrup, egg white and cinnamon powder | |
| Pimm's Cup | 10,00€ |
| Pimm's N°1, hortelã, pepino, laranja, limão e limonada gaseificada Pimm's N°1, mint leaves, cucumber, orange, lemon and sparking lemonade | |
| Porto Tónico | 9,00€ |
| Vinho do Porto Niepoort dry white, água tónica, hortelã e limão Niepoort dry white Port wine, tonic water, mint leave and lemon | |
| Tommy's Margarita | 11,00€ |
| Tequila José Cuervo Especial Reposado, sumo de lima e xarope de agave José Cuervo Especial Reposado Tequila, lime juice and Agave syrup | |



COCKTAILS

RECEITAS DA CASA / HOME RECIPES

Inocente 12,00€

Morangos, sumo de laranja e de lima, xarope de açúcar e vodka Absolut Citron
Strawberries, orange and lime juice, sugar syrup and Absolut Citron vodka

Le Paradis 12,00€

Gin G'Vine Floraison, Calvados Berneroy XO, sumo de laranja, xarope de açúcar e clara de ovo
G'Vine Floraison gin, Calvados Berneroy XO, orange juice, sugar syrup and egg white

Paixão a Dois 12,00€

Vodka Absolut Raspberri, licor de mel, sumo de laranja e de lima, xarope de açúcar, maracujá e clara de ovo
Absolut Raspberri vodka, honey liquor, orange and lime juice, sugar syrup, paxion fruit and egg white

Silver Citrus 10,00€

Tequila Jose Cuervo Especial Silver, D.O.M Bénédicte, sumo de laranja e de lima, xarope de agave e clara de ovo
Jose Cuervo Especial Silver tequila, D.O.M Bénédicte, orange and lime juice, agave syrup and egg white

Sweet and Sour 13,00€

Gin Tanqueray Flor de Sevilla, sumo de lima, xarope de mel e clara de ovo
Tanqueray Flor de Sevilla gin, lime juice, honey syrup and egg white

Vidago in Douro 10,00€

Vinho do Porto rosé Vista Alegre, Ginger Ale e frutos vermelhos
Vista Alegre rosé Port wine, Ginger Ale and red berries



COCKTAILS

COCKTAILS SEM ÁLCOOL / WITHOUT ALCOHOL COCKTAILS

| | |
|---|--------------|
| Cinderela | 7,50€ |
| Sumo de laranja, de limão e de ananás Orange, lemon and pineapple juice | |
| Juicy Julep | 8,50€ |
| Sumo de ananás, de laranja e de lima, folhas de hortelã e Ginger Ale Pineapple, orange and lime juice, mint leaves and Ginger Ale | |
| Mazagran | 5,50€ |
| Café expresso, sumo de limão e xarope de açúcar Espresso coffee, lemon juice and sugar syrup | |
| San Francisco | 9,00€ |
| Sumo de laranja, de limão, de ananás, de pera e de pêssago e xarope de groselha Orange, lemon, pineapple, pear and peach juice and gooseberry syrup | |
| Soda Italiana | 7,50€ |
| Xarope de groselha, sumo de limão, água gaseificada e frutos vermelhos Gooseberry syrup, lemon juice, soda water and red berries | |
| Virgin Mary | 7,50€ |
| Sumo de tomate e de limão, aipo, tabasco, molho inglês, sal e pimenta Tomato and lemon juice, celery, tabasco, worcestershire sauce, salt and pepper | |

RECEITAS DO BARMAN / BARMAN RECIPES

| | |
|---|--------------|
| Smooth Apparently | 9,50€ |
| Amoras, sumo de ananás e de lima, xarope de mel, clara de ovo e canela em pó Blackberries, pineapple and lime juice, honey syrup, egg white and cinnamon powder | |
| Raspberries Garden | 8,50€ |
| Framboesas, sumo de lima, açúcar e limonada gaseificada Raspberries, lime juice, sugar and sparkling lemonade | |



GIN

| | |
|--|--------|
| Monkey 47 | 25,00€ |
|  Adamus, Dry Gin Organic | 24,00€ |
|  Engine, Pure Organic Gin | 19,00€ |
| G'Vine Floraison | 19,00€ |
| Oxley, Cold Distilled | 19,00€ |
| Lisboa Gin | 18,00€ |
| Roku, The Japanese Craft Gin, Suntory | 18,00€ |
| Gin Mare | 17,50€ |
| Hendrick's | 17,00€ |
| Sharish Original | 17,00€ |
| Arbun Juniper Premium | 16,00€ |
| Nordés, Atlantic Galician Gin | 16,00€ |
| Plymouth Original | 16,00€ |
| Tanqueray N° TEN | 16,00€ |
| Bombay Sapphire Premier Cru | 15,00€ |
| Bulldog | 15,00€ |
| Martin Miller's | 15,00€ |
| Opihr Oriental Spiced | 15,00€ |
| Tanqueray Flor de Sevilla | 15,00€ |
| Bombay Sapphire | 13,00€ |
| Tanqueray | 12,00€ |
| Beefeater | 11,00€ |



RUM

| | |
|--|----------------|
| Zacapa XO, Solera Gan Reserva Especial | 5 cl 25,00€ |
| Santa Teresa 1796, Solera | 20,00€ |
| Diplomático Reserva Exclusiva | 16,00€ |
| Bacardi 8 Anos / Years Old | 13,00€ |
| Havana Club 7 Anos / Years Old | 13,00€ |
| Barceló Añejo | 10,00€ |

TEQUILA

| | |
|-------------------------------|----------------|
| Patrón El Cielo | 5 cl 39,00€ |
| Gran Patrón Platinum | 36,00€ |
| Patrón Añejo | 18,00€ |
| Patrón Reposado | 17,00€ |
| Patrón Silver | 16,00€ |
| Jose Cuervo Especial Reposado | 8,00€ |
| Jose Cuervo Especial Silver | 8,00€ |

VODKA

| | |
|---------------------------------|----------------|
| Grey Goose | 5 cl 19,00€ |
| Beluga Noble | 18,00€ |
| Belvedere | 17,00€ |
| Absolut Elyx | 16,00€ |
| Cîroc | 15,00€ |
| Nordés, Atlantic Galician Vodka | 15,00€ |
| Ketel One | 14,00€ |
| Stoli | 10,00€ |



WHISKY

AMERICAN

| | |
|---|----------------|
| Eagle Rare 10 Anos / Years Old, Bourbon | 5 cl 19,00€ |
| Maker's Mark Bourbon | 14,00€ |
| Bulleit Rye | 13,00€ |
| Jack Daniel's | 10,00€ |
| Four Roses Bourbon | 9,00€ |

BLENDED SCOTCH

| | |
|--|----------------|
| James Martin's 32 Anos / Years Old, Limited Edition | 5 cl 69,00€ |
| James Martin's 20 Anos / Years Old, Limited Edition | 59,00€ |
| Johnnie Walker Blue Label | 48,00€ |
| Royal Salute 21 Anos / Years Old | 39,00€ |
| Chivas Regal 18 Anos / Years Old, Gold Signature | 22,00€ |
| Johnnie Walker Green Label 15 Anos / Years Old, Blended Malt | 18,00€ |
| Johnnie Walker Black Label 12 Anos / Years Old | 13,00€ |
| Chivas Regal 12 Anos / Years Old | 12,00€ |
| Johnnie Walker Red Label | 9,00€ |
| The Famous Grouse | 9,00€ |

JAPANESE

| | |
|---|----------------|
| The Hakushu 12 Anos / Years Old, Suntory, Single Malt | 5 cl 44,00€ |
| Nikka From The Barrel | 19,00€ |



WHISKY

IRISH

| | |
|--|----------------|
| Bushmills 10 Anos / Years Old, Single Malt | 5 cl 14,00€ |
| Jameson Black Barrel | 14,00€ |
| Jameson Caskmates Stout Edition | 12,00€ |
| Bushmills Original | 10,00€ |

SINGLE MALT SCOTCH

| | |
|---|----------------|
| Talisker 10 Anos / Years Old | 5 cl 18,00€ |
| Laphroaig 10 Anos / Years Old | 16,00€ |
| Macallan Sherry Oak 12 Anos / Years Old | 31,00€ |
| Bowmore 12 Anos / Years Old | 16,00€ |
| Cardhu 12 Anos / Years Old | 13,00€ |
| Oban 14 Anos / Years Old | 21,00€ |
| Glenfiddich 15 Anos / Years Old | 18,00 |
| Lagavulin 16 Anos / Years Old | 28,00 |
| Glenmorangie Extremely Rare 18 Anos / Years Old | 37,00€ |
| The Glenlivet 18 Anos / Years Old | 28,00€ |
| Balvenie Portwood 21 Anos / Years Old | 49,00€ |



AGUARDENTES / SPIRITS

VÍNICAS / WINE

| | 5 cl |
|---------------------------------------|--------|
| CR&F XO, Edição Comemorativa 125 Anos | 49,00€ |
| Ferreirinha | 22,00€ |
| Ramos Pinto | 20,00€ |
| Lourinhã XO | 19,00€ |
| CR&F Reserva Extra | 17,00€ |
| Adega Velha 6 Anos / Years Old | 13,00€ |

BAGACEIRAS / GRAPE MARC

| | 5 cl |
|--------------------------------|--------|
| Palácio da Brejoeira Alvarinho | 20,00€ |
| Grappa Nonino Chardonnay | 14,00€ |

DE FRUTOS / OF FRUITS

| | 5 cl |
|------------------------------------|--------|
| Maçã / Apple, Calvados Berneroy XO | 18,00€ |
| Pera / Pear, Willíamíne Morand | 16,00€ |
| Ameixa / Plum, Mírabelle Morand | 13,00€ |
| Medronho / Arbutus Berry, Arbun | 14,00€ |

COGNAC & ARMAGNAC

| | 5 cl |
|---|---------|
| Rémy Martin Louis XIII | 299,00€ |
| Rémy Martin XO Excellence | 47,00€ |
| Camus XO Borderies | 33,00€ |
| Camus XO Elegance | 32,00€ |
| Hennessy VS | 15,00€ |
| Camus VS Elegance | 11,00€ |
| Chabot Napoléon Special Reserve, Armagnac | 16,00€ |



LICORES / LIQUORS
PORTUGUESES / PORTUGUESE

| | |
|-------------------|-------|
| | 5 cl |
| Ginja de Alcobaça | 9,00€ |
| Singeverga | 8,00€ |
| Amêndoa Amarga | 6,00€ |
| Licor Beirão | 6,00€ |
| Licor de Rosas | 5,00€ |

INTERNACIONAIS / INTERNACIONAL

| | |
|----------------------------------|--------|
| | 5 cl |
| Patrón XO Cafe | 12,00€ |
| Grand Marnier Cordon Rouge | 10,00€ |
| Limoncello Vila Massa | 9,50€ |
| Drambuie | 9,00€ |
| Galliano | 9,00€ |
| Cointreau | 8,00€ |
| Amaretto Disaronno | 7,00€ |
| Baileys The Original Irish Cream | 7,00€ |
| Sambuca | 7,00€ |
| D.O.M Bénédicte | 6,00€ |
| Frangelico | 6,00€ |
| Kahlúa | 6,00€ |
| Tia Maria | 6,00€ |

ESTOMACAIS / STOMACHAL

| | |
|---------------|-------|
| | 5 cl |
| Fernet Branca | 8,00€ |
| Averna | 8,00€ |
| Jägermeister | 7,00€ |



A NOSSA SELEÇÃO DE VINHOS OUR SELECTION OF WINES

BRANCO / WHITE

| | Vol. | 75 cl | 15 cl |
|---|-------|--------|-------|
|  Herdade do Esporão Reserva 2022 Castas Grapes: Antão Vaz, Arinto, Roupeiro Alentejo, Portugal | 13,5% | 52,00€ | |
| Dinâmica 2023 Castas Grapes: Bical, Arinto Bairrada, Portugal | 11,5% | 42,00€ | |
| Bétula 2020 Castas Grapes: Sauvignon Blanc, Viognier Douro, Portugal | 13% | 41,00€ | 9,50€ |

VERDE BRANCO / WHITE

| | Vol. | 75 cl | 15 cl |
|---|-------|--------|-------|
| Soalheiro Alvarinho 2023 Casta Grape: Alvarinho Monção e Melgaço, Portugal | 12% | 52,00€ | |
| VG Escolha 2023 Casta Grape: Alvarinho, Avesso, Loureiro Amarante, Portugal | 12,5% | 36,00€ | 9,00€ |


ROSÉ

| | Vol. | 75 cl | 15 cl |
|--|-------|--------|--------|
| Mont'Alegre 2023 Castas Grapes: Tinta Roriz, Tinta Amarela Trás-os-Montes, Portugal | 12,5% | 42,00€ | 10,00€ |
| Quinta do Poeta 2021 Castas Grapes: 75% Tinta Roriz, 25% Touriga Franca Douro, Portugal | 12,5% | 39,00€ | |



A NOSSA SELEÇÃO DE VINHOS OUR SELECTION OF WINES

TINTO / RED

| | Vol. | 75 cl | 15 cl |
|--|-------|---------|--------|
| Herdade dos Grous Moon Harvest 2015 Castas Grapes: Trincadeira, Aragonez, Alicante Bouschet Alentejo, Portugal | 14% | 105,00€ | |
| Quinta da Fata Grande Reserva 20214 Castas Grapes: Touriga Nacional Dão, Portugal | 14% | 69,00€ | |
| Colheita do Centenário Grande Reserva 2010 Castas Grapes: Castas Nobres da Região Noble Grapes Varieties of the Region Douro, Portugal | 14% | 65,00€ | 15,00€ |
| Mont'Alegre Tinta Amarela 2019 Casta Grape: Tinta Amarela Trás-os-Montes, Portugal | 14% | 60,00€ | |
| Segredos do Poeta 2021 Castas Grapes: Touriga Franca, Rufete Douro, Portugal | 12,5% | 51,00€ | |
|  Montel Biológico 2011 / Organic wine Castas Grapes: Tinta Roriz e Touriga Nacional Douro, Portugal | 14,5% | 48,00€ | |
| Valle Pradinhos Reserva 2021 Castas Grapes: Cabernet Sauvignon, Touriga Nacional e Tinta Amarela Trás-os-Montes, Portugal | 14,5% | 45,00€ | |
| Head Rock 2016 Castas Grapes: Touriga Nacional, Touriga Franca e Tinta Roriz Trás-os-Montes, Portugal | 13% | 42,00€ | 10,00€ |



A NOSSA SELEÇÃO DE VINHOS OUR SELECTION OF WINES

VINHO ESPUMANTE / SPARKLING WINE

| | Vol. | 75 cl | 15 cl |
|---|-------|---------|--------|
| Murganheira Vintage Bruto 2013 Casta Grape: Pinot Noir Távora-Varosa, Portugal | 14% | 149,00€ | |
| Vértice Millésime Bruto 2015 Castas Grapes: Códega do Larinho, Gouveio, Malvasia Fina, Rabigato, Touriga Franca Douro, Portugal | 12% | 86,00€ | |
| Quinta do Cerrado Reserva Rosé Bruto 2016 Castas Grapes: 60% Touriga Nacional e 40% Alfrocheiro Dão, Portugal | 12,5% | 64,00€ | |
| Dalva Bruto 2023 Castas Grapes: Malvasia Fina, Viosinho Douro, Portugal | 12,5% | 45,00€ | 10,00€ |

CHAMPANHE / CHAMPAGNE

| | Vol. | 75 cl | 15 cl |
|--|-------|---------|--------|
| Taittinger Prestige Rosé Brut Castas Grapes: Pinot Noir, Chardonnay | 12,5% | 270,00€ | |
| Ruinart Brut Castas Grapes: Chardonnay, Pinot Noir | 12% | 190,00€ | |
| G.H.Mumm Brut Cordon Rouge Castas Grapes: Chardonnay, Pinot Noir, Pinot Meunier | 12,5% | 160,00€ | |
| Collet à Aÿ Brut Castas Grapes: Chardonnay, Pinot Meunier e Pinot Noir | 12,5% | 120,00€ | 27,00€ |



| COLHEITA TARDIA / LATE HARVEST | 6 cl | Garrafa / Bottle |
|---------------------------------------|--------|------------------|
| QM Alvarinho 2016 | | 99,00€ |
| Casal Sta. Maria 2017 | | 89,00€ |
| Quinta de Arcossó 2016 | 14,00€ | 69,00€ |
| Aneto 2019 | 12,00€ | 65,00€ |

| MOSCATEL / MUSCAT | 6 cl | Garrafa / Bottle |
|--|--------|------------------|
| JMF Alambre 20 Anos / Years Old | 18,00€ | 116,00€ |
| Favaios 10 Anos / Years Old | 8,00€ | 83,00€ |
| Quinta da Bacalhoa Moscatel Roxo 5 Anos / Years Old | 7,00€ | 46,00€ |

| VINHO DA MADEIRA / MADEIRA WINE | 6 cl | Garrafa / Bottle |
|--|--------|------------------|
| Blandy's Rich Malmsey 15 Anos / Years Old | 27,00€ | 189,00€ |
| Blandy's Rich Verdelho Medium Dry 10 Anos / Years Old | 15,00€ | 99,00€ |
| Blandy's Rich Reserva 5 Anos / Years Old | 9,00€ | 79,00€ |

VINHO DO PORTO / PORT WINE

| BRANCO / WHITE | 6 cl | Garrafa / Bottle |
|---|--------|------------------|
| Kopke Colheita / Harvest 2010 | 15,00€ | 126,00€ |
| Vista Alegre Medium Dry 10 Anos / Years Old | 14,00€ | 93,00€ |
| Graham's Extra Dry | 7,50€ | 46,00€ |
| Ramos Pinto Lágrima | 7,00€ | 42,00€ |
| Niepoort Dry White | 6,50€ | 38,00€ |

| ROSÉ | 6 cl | Garrafa / Bottle |
|------------------------|-------|------------------|
| Vista Alegre Fine Rosé | 6,00€ | 34,00€ |



VINHO DO PORTO / PORT WINE

| TAWNY | 6 cl | Garrafa / Bottle |
|--|--------|------------------|
| Quinta do Crasto Colheita / Harvest 2003 | 21,00€ | 218,00€ |
| Kopke Colheita / Harvest 2007 | 19,00€ | 191,00€ |
| Niepoort Colheita / Harvest 2008 | 17,00€ | 159,00€ |
| Maynard's 50 Anos / Years Old | 48,00€ | 390,00€ |
| Quinta da Pacheca 40 Anos / Years Old | 48,00€ | 390,00€ |
| Sandeman 40 Anos / Years Old | 39,00€ | 298,00€ |
| Quinta da Pacheca 30 Anos / Years Old | 33,00€ | 238,00€ |
| Dow's 30 Anos / Years Old | 29,00€ | 326,00€ |
| Quinta do Vallado 20 Anos / Years Old | 24,00€ | 168,00€ |
| Niepoort 20 Anos / Years Old | 23,00€ | 236,00€ |
| Van Zellers & Co 20 Anos / Years Old | 23,00€ | 236,00€ |
| Graham's 20 Anos / Years Old | 21,00€ | 214,00€ |
| Niepoort 10 Anos / Years Old | 13,00€ | 123,00€ |
| Quinta do Noval 10 Anos / Years Old | 13,00€ | 116,00€ |
| Graham's 10 Anos / Years Old | 12,00€ | 109,00€ |
| Quinta do Vallado 10 Anos / Years Old | 12,00€ | 89,00€ |
| Taylor's 10 Anos / Years Old | 10,00€ | 85,00€ |
| Sandeman 10 Anos / Years Old | 10,00€ | 78,00€ |
| Graham's "The Tawny" Reserve | 9,00€ | 74,00€ |



VINHO DO PORTO / PORT WINE

| | | |
|---------------------------------------|--------|------------------|
| RUBY | 6 cl | Garrafa / Bottle |
| Rozès CC Red Reserve | 9,00€ | 67,00€ |
| Quinta de La rosa Reserve Lote N°601 | 8,00€ | 54,00€ |
| | | |
| LBV (LATE BOTTLED VINTAGE) | 6 cl | Garrafa / Bottle |
| Quinta do Noval 2018 | 14,00€ | 99,00€ |
| Graham's 2017 | 12,00€ | 85,00€ |
| Quinta do Vallado 2018 | 10,00€ | 69,00€ |
| Taylor's 2018 | 9,00€ | 63,00€ |
| | | |
| CRUSTED | | Garrafa / Bottle |
| Fonseca Crusted 2008, Limited Edition | | 129,00€ |
| | | |
| VINTAGE | | Garrafa / Bottle |
| Taylor's 2007 | | 411,00€ |
| Niepoort 2015 | | 398,00€ |
| Graham's 1980 | | 376,00€ |
| Taylor's Quinta das Vargellas 2005 | | 232,00€ |
| Louvado 2016 | | 141,00€ |
| Silval 2015 | | 120,00€ |
| Quinta do Crasto 2000 | | 111,00€ |



CERVEJA / BEER

| PRESSÃO / DRAFT | 15 cl | 20 cl | 35 cl | 50 cl |
|---|-------|-------|-------|-------|
| Super Bock 5,2% | 3,00€ | 3,50€ | 4,50€ | 6,50€ |
| GARRAFA / BY THE BOTTLE | | | 25 cl | 33 cl |
| Super Bock 1927 American Wheat 5,5% | | | | 6,00€ |
| Super Bock 1927 Bavaria Weiss 5,0% | | | | 6,00€ |
| Super Bock 1927 Japanese Rice Lager 5,1% | | | | 6,00€ |
| Super Bock 1927 Munich Dunkel 6,0% | | | | 6,00€ |
| Super Bock Abadia 6,4% | | | | 4,50€ |
| Super Bock Original 5,2% | | | | 4,50€ |
| Super Bock Original Sem Gluten / Gluten Free 5,2% | | | | 4,50€ |
| Super Bock Stout 5,0% | | | | 4,50€ |
| Super Bock Green 2,0% | | | | 4,00€ |
| Super Bock Free Sem Álcool / Without Alcohol 0,0% | | | | 3,50€ |
| Super Bock Sem Álcool Preta / Dark Without Alcohol 0,5% | | | | 3,50€ |
| Carlsberg 5,0% | | | 3,50€ | |
| SIDRA / CIDER | | | 20 cl | 33 cl |
| Somersby (Apple / Blackberry) 4,5% | | | | 4,00€ |
| Somersby (Mango & Lime) 4,5% Limited Edition | | | 3,00€ | |
| Somersby Pear Sem Álcool / Without Alcohol 0,0% | | | 3,00€ | |



REFRIGERANTES / SOFT DRINKS

| | |
|---|-------|
| Água tônica Schweppes Classic / Schweppes Classic tonic water | 4,00€ |
| Coca-Cola, Coca-Cola Zero / Coke, Coke Zero | 4,00€ |
| Ginger Ale, Sumol, 7UP, Lipton Ice Tea | 4,00€ |
| Compal Néctares / Nectar | 4,00€ |

SUMO NATURAL / FRESH JUICE

| | |
|------------------|----------------|
| Laranja / Orange | 30 cl 6,00€ |
|------------------|----------------|

ÁGUAS / WATER

| | 75 cl | 37,5 cl | 25 cl |
|---|-------|---------|-------|
| Vitalis (sem gás / still) | 6,00€ | 3,00€ | |
| Vidago (com gás / sparkling) | 6,00€ | | 3,00€ |
| Pedras (com gás / sparkling) | 6,00€ | | 3,00€ |
| Pedras Sabores (com gás / flavored sparkling) | | | 3,50€ |

SERVIÇO DE CAFETARIA / COFFEES SERVICE

| | |
|---|-------|
| Caffè Affogato (1 / 3 / 7) | 6,00€ |
| Capuccino (1 / 7 / 8) | 6,00€ |
| Café Duplo / Double espresso | 5,00€ |
| Coffee latte machiato (7) | 5,00€ |
| Abatanado / American coffee | 4,00€ |
| Chás, tisanas ou infusões / Teas, herbal teas or infusions | 4,00€ |
| Meia de leite / Coffee with milk (7) | 4,00€ |
| Leite com chocolate / Chocolate with milk (1 / 6 / 7 / 8) | 3,50€ |
| Café expresso ou descafeinado / Espresso or decaf coffee | 3,00€ |
| Pingo / Espresso with milk (7) | 3,00€ |



LOBBY BAR

REFEIÇÕES LIGEIRAS / LIGHT MEALS

DOMINGO A SÁBADO
SUNDAY TO SATURDAY
12H - 22H30



SOPAS / SOUPS

Creme de cenoura e abóbora com cebolinho

Carrot and pumpkin cream soup with chive (1)

8,00€

Creme de alho francês com camarão salteado

Leek garlic soup with sautéed shrimp (1/2/12)

12,00€

SALADAS / SALADS

**Chicórias e mistura de alfaces com queijo fresco e figos,
vinagrete de framboesa**

Chicories and lettuce mix salad with fresh cheese and fig,
raspberry vinaigrette (7/8/12)

15,00€

Salada César de frango

Chicken Caesar Salad (1/3/4/7/12)

17,00€

**Tomate-cereja e mozzarella de búfala, pesto, balsâmico
“di Modena” e pinhões**

Cherry tomatoes and buffalo mozzarella, pesto, balsamic
“di Modena” and pine nuts (1/7/8/12)

16,00€

Salada de camarão com frutas

Shrimp salad with fruits (2/3/4/6/8/10/12)

17,00€



SANDUÍCHES E TOSTAS SANDWICHES AND TOASTS

Tosta mista em pão de centeio

Ham and cheese toast in rye bread (1/2/4/6/7/9/10/11/12)

8,00€

Tosta de presunto alentejano, queijo de cabra e doce de tomate

Toast of alentejano smoked ham, goat cheese and tomato jam
(1/6/7/11/12)

16,50€

Prego de lombo de vitela do Barroso, pão de cereais, manteiga de alho, queijo limiano, alface e tomate

Barroso veal loin steak, cereal bread, garlic butter,
"limiano" cheese, lettuce and tomato (1/3/7)

18,50€

Sanduíche de salmão fumado, pão nórdico, queijo fresco, ervas, rúcula e batata doce frita

Smoked salmon sandwich, nordic bread, fresh cheese,
herbs, arugula and sweet potato fries (1/4/7/11/12)

19,00€

Tosta de sapateira, guacamole, citrinos e ovas de truta

Edible crab toast, guacamole, citrus and trout roe (1/2/4/8/10/12)

18,50€

Hambúrguer de novilho em bolo lêvedo dos Açores, bacon, queijo cheddar, cebola roxa e alface iceberg

Beef burger in Açores "bolo lêvedo" bread, bacon,
cheddar cheese, red onion and iceberg lettuce (1/3/4/7/11/12)

19,00€

Sanduíche Club

Club Sandwich (1/3/6/12)

19,00€

Francesinha "Vidago Palace"

Francesinha "Vidago Palace" (1/3/6/7/10/12)

22,00€



PETISCOS REGIONAIS REGIONAL SNACKS

Crocantes de alheira do Barroso
Crunchy Barroso smoked pork sausage (1/3/12)
7,50€

Pastéis de Chaves
Meat puff pastry from Chaves (1/3/6/7/12)
7,50€

Seleção de charcutaria transmontana
Regional charcuterie selection (1/12)
21,00€

Seleção de queijos com compotas e marmelada
Cheese selection with jam and marmalade (1/7/8)
25,00€

PRATOS MAIN COURSES

Omelete à escolha (ervas aromáticas / mista / simples)
Omelet by choice (aromatic herbs / ham and cheese / simple)
(1/3/7/12) (7 ***Apenas na omelete mista** / Just in the omelet with cheese)
13,50€

"Fettuccine" à Bolonhesa
Bolognese "Fettuccine" (1/3/4/7/8/9/12)
15,00€

Linguini nero de Seppia com camarão
Seppia black linguini with shrimp (1/2/3/4/8/12/14)
19,50€

Bacalhau a baixa temperatura, grão-de-bico, pil pil e óleo de coentros
Low temperature codfish, chickpeas, pil pil and coriander oil (4)
24,00€

Bife do lombo de vitela do Barroso, molho de cerveja Stout e batata frita à rodela
Barroso veal loin steak, Stout beer sauce and sliced fries (12)
27,00€



FRUTA / FRUIT

Seleção de fruta laminada

Sliced fruits selection

12,00€

SOBREMESAS / DESSERTS

Bola de gelado / Ice cream scoop (1/3/7)

Sabores: amêndoa torrada, avelã, baunilha, café, canela, caramelo salgado, chocolate, citrinos e verduras

Flavors: chocolate, cinnamon, citrus and vegetables, coffee, hazelnut, roasted almond, salted caramel, vanilla

Sorvetes: framboesa, limão, manga, maracujá, morango, tangerina, yuzu

Lactose free: lemon, mango, passion fruit, raspberry, strawberry, tangerine, yuzu

3,50€

Delícia de café, leite condensado e bolacha Maria

Coffee delight, condensed milk and "Maria" biscuit
(1/3/5/6/7/8/12)

7,50€

Mousse de chocolate caseira

Homemade chocolate mousse (3/6/7)

7,50€

Brownie de chocolate branco com framboesas

White chocolate brownie with raspberries (1/3/6/7/8)

8,00€

Crepe de citrinos e licor de laranja

Citrus crepe with orange liqueur (1/3/7/12)

8,00€

Queijada de laranja com ameixas e sorvete de maracujá

Orange "queijada" with plums and passion fruit
ice cream lactose free (1/3/7/8)

9,50€

Este menu contém alergénios.

Para sua segurança, consulte a lista no final do menu.

This menu contains allergens.

For caution, please check the list on the end of the menu.



Este menu contém alergénios. Para sua segurança, confirme por favor a legenda abaixo.
Anexo II do Regulamento (EU) n° 1169/2011 SUBSTÂNCIAS OU PRODUTOS QUE
PROVOCAM ALERGIAS OU INTOLERÂNCIAS

- 1 Cereais que contêm glúten (nomeadamente: trigo, centeio, cevada, aveia ou as suas estirpes hibridizadas e produtos à base destes cereais);
- 2 Crustáceos e produtos à base de crustáceos;
- 3 Ovos e produtos à base de ovos;
- 4 Peixes e produtos à base de peixe;
- 5 Amendoins e produtos à base de amendoins;
- 6 Soja e produtos à base de soja;
- 7 Leite e produtos à base de leite (incluindo lactose);
- 8 Frutos de casca rija (nomeadamente : amêndoas, avelãs, nozes, castanhas de caju, nozes pécan, pistácios, nozes de macadâmia ou do Queensland e produtos à base destes frutos, com exceção de casca rija utilizados na confeção de destilados alcoólicos, incluindo álcool etílico de origem agrícola);
- 9 Aipo e produtos à base de aipo;
- 10 Mostarda e produtos à base de mostarda;
- 11 Sementes de sésamo e produtos à base de sementes de sésamo;
- 12 Dióxido de enxofre e sulfitos em concentrações superiores a 10 mg/kg ou 10 mg/l;
- 13 Tremoço e produtos à base de tremoço;
- 14 Moluscos e produtos à base de moluscos.

This menu contains allergens. For caution, please check the following details.

- 1 Gluten;
- 2 Crustaceous;
- 3 Egg;
- 4 Fish;
- 5 Peanuts;
- 6 Soya;
- 7 Lactose;
- 8 Nuts;
- 9 Celery;
- 10 Mostard;
- 11 Sesame seeds;
- 12 Sulfur dioxide and sulphites;
- 13 Lupine;
- 14 Mollusks.