

BRUSCHETTAS { 2 units }

Nº1 

8,50€

Spinach bread (Madeira Island), beetroot hummus, cucumber, olives

Nº2 

8,50€

Red tomato bread (Madeira Island), cream cheese, cherry tomato and homemade pesto

TAPAS

Melted cheese with honey and walnuts 

10,90€

Oven-melted camembert cheese with honey and walnuts

Melted cheese with herbs and garlic 

10,90€

Oven-melted camembert cheese, seasoned with herbs and garlic

Hummus trilogy 

12,90€

Hummus with paprika, beetroot hummus and pesto hummus {all homemade}
Served with salad and homemade nachos

Orpheu pot 

8,90€

Tomato, peppers and egg stew
{finished in the oven}

Beef carpaccio

12,90€

90g beef carpaccio, with parmesan cheese and Himalayan pink salt

Cheese with honey, figs and pistachios 

12,90€

Goat cheese with honey, fig jam & pistachios


Salad 

5,90€

Cucumber salad, cherry tomato, olives and soy sprouts - seasoned with olive oil and balsamic vinegar

 Vegan  Vegetarian

SNACKS

Olives  4,00€

Selection of olives seasoned with garlic and olive oil

Sardines 6,50€

Canned portuguese sardines served in spicy tomato

Garfish in spicy olive oil 6,90€

Canned small garfish in spicy olive oil

Mackerel filets with mustard 7,90€

Canned mackerel filets with mustard sauce

Squid with garlic 7,90€


Canned portuguese squid tentacles with pickled garlic

Sardine in basil olive oil with sweet chili pepper and smoked paprika 7,90€

Canned sardine - chef Henrique Sá Pessoa's

Nordic smoked cod 11,90€

Smoked cod with teriyaki sauce

Burrata  9,50€

Burrata (150g), homemade pesto sauce and cherry tomatoes

Chicken patty with beetroot 2,80€
{oven made}

Seaweed and spinach patty with shrimp filling 2,80€
{oven made}

Cockle patty with cuttlefish ink 2,80€
{oven made}

Vegan chili patty {oven made}  3,50€

BOARDS

Board 38,00€

Selection of smoked sausages, cheeses, fresh fruit, jams and nuts

Cheeses

{all cheese boards are accompanied with olives, jam and bread}

Cheese from the island of São Jorge (Azores) 8,90€

Cured sheep's milk cheese from Serra da Estrela 9,90€
(highest mountain range in Portugal)

Sheep's milk cheese cured in portuguese olive oil with chili pepper 8,90€

Mokableu (pasteurized cow cheese, coffee, marbled pasta, flower rind) 12,80€

Raw cow cheese with truffles - 100g 18,00€

Cow cheese with walnut liqueur - 100g 15,50€

Sausages

{all sausages boards are accompanied with olives, jam and bread}

Seia's smokehouse ham paiola and pork neck loin 10,90€

Chorizo and sausage from Serra da Estrela 9,90€

Black pork ham with 36 months of age (60g) 13,50€

Chorizón vela bolota and smoked sausage (36 months of age) 10,90€

SANGRIA

Glass of sparkling sangria 6,50€

Red fruits
Passion fruit
Peach and hibiscus
Kiwi and ginger

Sparkling sangria (1,5L) 22,00€

Red fruits
Passion fruit
Peach and hibiscus
Kiwi and ginger

SPRITZ

Orpheu Spritz 9,50€

White Port, sparkling wine, red fruit ice cream

Aperol Spritz 8,00€

Aperol, sparkling wine, sparkling water

Elderflower Spritz 8,00€

Elderflower liqueur, cucumber syrup, sparkling wine, sparkling water

Limoncello Spritz 8,00€

Limoncello, sparkling wine, sparkling water

Rhubarb spritz 8,00€

Rhubarb liqueur, sparkling wine, sparkling water

WHISKY

Jim Beam 7,00€

Pig's nose 7,00€

Johnnie Walker black label 8,00€

RUM

Plantation original 7,00€

Plantation Isle of Fiji 8,00€

Plantation Xaymaca 8,00€

Kraken 8,00€

Diplomático Reserva exclusiva 10,00€

GIN

Citadelle 8,00€

Martin Millers 11,00€

Hendricks 9,00€

Ophir 9,00€

VODKA

Moskovskaya 8,00€

Froggy B 9,00€

TEQUILA

Jose Cuervo gold 2cl 4,00€

Mezcal ojo de tigre 2cl 5,00€

OTHER

Campari 6,00€

CRF 6,00€

Limoncello 6,00€

Aperol 7,00€

Pisco 9,00€

RED WINE

	{ glass }	{ bottle }
Casa Velha DOC	4,00€	14,00€
Calheiros	4,00€	15,00€
São Luiz DOC	5,00€	16,00€
Carm	—	19,00€
Anel	—	21,00€
São Luiz Reserva	—	27,00€
Quinta do Cume Reserva Tinto	—	37,00€
Altas Quintas Reserva Tinto	—	44,00€

WHITE WINE

Casa Velha DOC	4,00€	14,00€
Calheiros	4,00€	15,00€
São Luiz DOC	5,00€	16,00€
Carm	—	19,00€
Anel	—	21,00€
Permitido Rabigato	—	32,00€
São Luiz Reserva	—	27,00€

ROSE WINE

Casa Velha	4,00€	14,00€
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VERDE WINE

Alma do Bugio	4,00€	14,00€
Pequenos Rebentos Alvarinho	—	20,00€

PORT WINE

Tawny	4,00€	Tawny 10 Years	6,00€
White	4,00€	White Kopke 10 Years	9,00€
Rose	4,50€	Kopke Colheita Tawny 2010	9,00€
Kopke Lágrima	5,00€	Kopke 20 Years Tawny	11,00€

COFFEE

Espresso 1,20€

Espresso with milk 1,30€

Double/Americano 2,40€

Vienna Coffee 3,00€

Double coffee with whipped cream

Latte 2,60€

Cappuccino 2,60€

Mocha 3,60€

Chocolate, nutella or caramel

Hot chocolate 3,60€

With whipped cream

Iced coffee 4,90€

Coffee, ice cream, milk, whipped cream

Lemonade 3,50€

Lemon
Raspberry
Cucumber
Passion fruit
Elderflower
Mango

Lemonade to share 12,00€

Lemon
Raspberry
Cucumber
Passion fruit
Elderflower
Mango

Cold tea with mint 3,50€

Tea 3,20€

Black
Green
Chamomile
Red berries

Squeezed orange juice 4,00€

DESSERTS

Chocolate salami 6,00€

Portuguese chocolate cake with red fruits and mandarin sorbet

Homemade dessert 5,00€

Cookies, cream and wild berries jam



Linktree