



**JARDINEIRO**



# Inspired by local seasonal produce and global flavours

## Para Começar *To Start*

Couvert (Preço por pessoa) **4€**  
*Couvert (price per person)*

## Entradas *Starters*

Ceviche de Manga com patacones **9€**  
*Mango Ceviche with patacones*

Cogumelos na chapa com molho de alho e pimenta **9€**  
*Grilled mushrooms with garlic and pepper sauce*

Tortilha de carne picante, pico de gallo e alioli **10€**  
*Spicy meat tortilla, pico de gallo and aioli*



Tártaro de cenoura e pastinaca com lentilhas beluga **10€**  
*Carrot and parsnip tartar, with beluga lentils*

Carpaccio de beterraba com queijo de caju, chicória, e millet salgado **10€**  
*Beetroot carpaccio with cashew cheese, chicory and salty millet*



Sopa do dia **6€**  
*Soup of the day*

## Prato Principal *Main Dish*

Caril de grão-de-bico, abóbora e espinafres, com pão naan **21€**  
*Chickpea, pumpkin, and spinach curry, with naan bread*



Lombo assado, puré de batata, cenoura glaceada e molho demi-glace **21€**  
*Roasted loin, mashed potatoes, glazed carrots and demi-glace sauce*



Linguini com pesto de espinafres e queijo feta **19€**  
*Linguini with spinach pesto and feta cheese*



"Toffish" com batata assada crocante, legumes e molho chimichurri **22€**  
*"Toffish" with crispy baked potatoes, vegetables and chimichurri sauce*

Risotto de cogumelos boletus e shimeji e alcaparras estaladiças **20€**  
*Risotto with boletus and shimeji mushrooms and crispy capers*

Tripas à moda do Porto, com arroz selvagem **19€**  
*Tripe Porto style, with wild rice (traditional white bean stew, typically made with pork tripe)*



Wellington de tofu com cogumelos, puré de couve-flor assada, e mix de folhas **21€**  
*Tofu Wellington with mushrooms, roasted cauliflower mash and mixed leaves*



\* O nosso menu não contém ingredientes de origem animal, assim sendo, quando nos referimos a ingredientes não veganos, estamos a referir-nos à versão vegana dos mesmos.

Our menu doesn't contain ingredients of animal origin, thus, when we refer to non-vegan ingredients, we are referring to the vegan version of these ingredients.

# Life is too short to skip dessert



## Cafeteria Cafeteria

<b>Expresso / Descafeinado</b> <i>Expresso / Decaffeinated</i>	2,5€
<b>Abatanado</b> <i>Americano</i>	3€
<b>Capuccino / Latte Macchiato</b> <i>Capuccino / latte macchiato</i>	4€
<b>Chás</b> <i>Teas</i>	4€

Iva incluído à taxa legal em vigor.  
VAT included at legal tax rate.

## Alergénios / Alergenics

Aipo / Celery	Glúten / Gluten	Soja / Soy
Amendoim / Peanuts	Mostarda / Mustard	
Nozes / Nuts	Sésamo / Sesame	

## Sobremesas Desserts

<b>Crumble de maçã com gelado de canela e molho de caramelo e rum</b> <i>Apple crumble with cinnamon ice-cream and caramel &amp; rum sauce</i>	9€
<b>Tiramisu de pistáchio</b> <i>Pistachio Tiramisu</i>	9€
<b>Jardim de chocolate, framboesas e amendoim de caramelo salgado</b> <i>Chocolate garden with raspberry, peanut and salty caramel</i>	9€
<b>Cheesecake de Mirtilo</b> <i>Blueberry cheesecake</i>	9€

## Bebidas Drinks

<b>Água Micro-filtrada</b> <i>Micro-Filtered Water</i>	2€
<b>Água com gás Pedras Salgadas 70cl</b> <i>Sparkling water 70cl</i>	3€
<b>Refrigerantes</b> <i>Soft drinks</i>	3€
<b>Limonada</b> <i>Lemonade</i>	3€



## As Bolhas

THE  
BUBBLES

	15CL	75CL
Bairrada, Espumante Sílica Super Reserva "Blanc de Noir"	6€	20€
Bairrada, Espumante Dinamite Brut Rosé 100% Baga	7€	22€
Douro, Espumante Vertice 100% Gouveio 2014		49€
Champagne (França), Charles Heidsieck Brut Reserve		70€
Champagne (França), Ruinart Blanc de Blancs		125€

## Branco sem madeira

WHITE  
UNOAKED

	15CL	75CL
Vinho Verde, Giroflé Loureiro		19€
Douro, Sílica Unoaked		20€
Dão, CA&RA Dão Clássico - Vegan	6€	20€
Douro, Pacheca Sauvignon blanc		22€
Douro, Quinta dos Frades Vinha dos Santos		22€
Vinho Verde, Soalheiro Granit Alvarinho - Vegan		24€
Dão, Caminhos Cruzados Clandestino Chardonnay	7€	24€
Borgonha (França) Domaine Chanson Chablis		35€
Sancerre (Loire), Chateau Fontaine Audon Sancerre (Terroir Silex)		37€

## Branco com ligeira madeira

WHITE  
LIGHTLY OAKED

	15CL	75CL
Alentejo, Rubrica		22€
Dão, Cancela de Abreu & Riba D'Ave Reserva Encruzado - Vegan		25€
Douro, Niepoort Redoma		27€
Douro, Guyot Branco Vinhas Velhas	8€	28€
Bairrada, Niepoort Vinhas Velhas - Bio		45€



## Rosé

	15CL	75CL
Ilha da Madeira, Atlantis Rosé	6€	20€
Douro, Pacheca Reserva Touriga Nacional	7€	24€

## Tinto sem madeira

	15CL	75CL
Douro, Sílica Unoaked		20€
Dão, CA&RA Dão Clássico Tinto - Vegan	6€	20€
Douro, Quinta dos Frades Vinha dos Santos		22€
Bairrada, Campolargo Pinot Noir		25€
Loire (França), Domaine Langlois-Chateau Cabernet Franc		26€
Califórnia (USA), Hess Select Pinot Noir		30€

## Tinto com madeira

	15CL	75CL
Alentejo, Artefacto Colheita Seleccionada Syrah		22€
Dão, Cancela de Abreu & Riba D'Ave - Vegan		27€
Mendoza (Argentina), Salentein Barrel Selection Malbec		28€
Douro, Roquette & Cazes - Vegan	8€	35€
Douro, Niepoort Redoma		40€
Alentejo, Mouchão 2014		65€
Douro, Chryseia 2019		95€

## Vinhos do Porto & Madeira

	5CL	75CL
Niepoort, Extra Dry White Port	6€	45€
Versão Portonic - Portonic version	7,5€	
Graham's, 10 year old Tawny Port	7€	60€
Taylor's 20 year old Tawny Port	14€	95€
Cossart Gordon, 10 Year Old Verdelho (Medium Dry)	7€	50€



DRINKS  
COCKTAILS

# JARDINEIRO

BAR  
MENU

# Cocktails de Autor

## SIGNATURE COCKTAILS

### Mediterranean Smash Basil 12€

Gin Mare, limão, açúcar, mangericão,  
1724 tonic water

*Gin Mare, Lime, sugar, basil, 1724 tonic  
water*

### Raspberry Capri 12€

Gin Mare Capri, Bonanto, limão,  
framboesa, 1724 tonic Water

*Gin Mare Capri, Bonanto, Lemon, Raspberry,  
1724 tonic Water*

### Raw Passionfruit 12€

Gin Raw, Bonanto, maracujá, baunilha,  
limão

*Gin Raw, Bonanto, Passion Fruit,  
Vanilla, Lemon*

### Spinach Capucana 11€

Capucana, lima, orgeat, gengibre,  
espinafres

*Capucana, lime, orgeat, ginger,  
spinach*

### Expresso Curado 12€

Curado blue agave, borguetti, caramelo  
salgado, café

*Curado blue agave, borguetti, Salty Caramel,  
Coffee*

### No almond Jamie 12€

Jameson black barrel, Aperol ,Disaronno,  
limão, caramelo salgado, angostura bitter

*Jameson black barrel, Aperol ,Disaronno,  
lemon, salted caramel, angostura bitter*

### Plantation Colada Punch 10€

Plantation 3 Stars, água côco, Côco,  
ananás, lima

*Plantation 3 Stars, coconut water,  
coconut, pineapple, lime*

### Gardens Sunset 12,5€

Grey Goose, beterraba, clementina,  
frutos vermelhos, lima

*Grey Goose, Beetroot, clementine,  
red berries, limet*

# Cocktails Classicos

CLASSIC  
COCKTAILS

<b>Caipirinha</b>	7,5€	<b>Negroni</b>	9€
Cachaça 51, lima e açúcar <i>Cachaça 51, Lime and Sugar</i>		Bombay Sapphire, <i>Carpano Bitter</i> , <i>Martini rosso</i>	
<b>Mojito</b>	8€	<b>Old Fashioned</b>	8€
Plantation 3 Stars, lima, açúcar, soda e hortelã <i>Plantation 3 Stars, lime, sugar, soda and peppermint</i>		Buffalo trace bourbon, açúcar e Angostura bitter <i>Buffalo trace bourbon, Sugar and Angostura bitter</i>	
<b>Mojito Maracujá</b>	9€	<b>Moscow Mule Premium</b>	12€
Plantation 3 Stars, maracujá, lima, açúcar, soda e hortelã <i>Plantation 3 Stars, passion fruit, lime, sugar, soda and peppermint</i>		Grey Goose, sumo de lima, Fever tree Gingerbeer <i>Grey Goose, Lime Juice, Fever tree Gingerbeer</i>	
<b>Aperol Spritz</b>	8€	<b>Porto Tónico</b>	7,5€
Aperol, espumante, soda <i>Aperol, Sparkling wine, soda</i>		<i>Niepoort Extra Dry White Fever Tree Indian</i>	
<b>Daiquiri</b>	8€	<b>Sangria</b>	
Plantation Original Dark, lima e açúcar <i>Plantation Original Dark, lime and sugar</i>		<b>Sangria Espumante Maracujá 2L</b>	25€
<b>Patron Classic Margarita</b>	12€	<b>Sangria Espumante Frutos Vermelhos 2L</b>	25€
Patron Silver, cointreau, lima <i>Patron Silver, cointreau, lime</i>			



# Gin

## Bombay Sapphire 7,5€

Raspa de Lima, Fever tree Indian  
*Lime Zest, Fever tree Indian*

## Bombay Bramble 8,5€

Frutos vermelhos, Fever tree Mediterranean  
*Red Berries, Fever tree Mediterranean*

## Bombay Premier Cru 9€

Raspa de limão, Fever tree Indian  
*Lemon Zest, Fever tree Indian*

## Gin Mare 11€

Raspa de Laranja, 1724 Tonic Water  
*Orange Zest, 1724 Tonic Water*

## Gin Mare Capri 11€

Raspa de limão, laranja, 1724 Tonic Water  
*Lemon Zest, Orange, 1724 Tonic Water*

## Gin Raw 10€

Raspa de limão, Fever tree Indian  
*Lemon Zest, Fever tree Indian*

## Gin Pablo 9€

Raspa de lima, limão, Fever tree Indian  
*Lime Zest, Lemon, Fever tree Indian*

## Citadelle 8€

Raspa de Limão, zimbro, Fever Tree Indian  
*Lemon Zest, zimbro, Fever Tree Indian*

## Citadelle Jardim D'ete 8,5€

Raspa de limão, Fever Tree Indian  
*Lemon Zest, Fever Tree Indian*

## Citadelle Old Tom 12€

Fever Tree Indian

## Magellan 9€

Raspa de laranja, canela, Fever Tree Indian  
*Orange Zest, Cinnamon, Fever Tree Indian*

## Beefeater 24 9€

Zest laranja, limão  
*Fever Tree Indian*

## Beefeater Pink 8€

Frutos vermelhos, Fever Tree Mediterranean  
*Red Berries, Fever Tree Mediterranean*

## Beefeater Burrough's Reserve 16,5€

*Fever tree Indian*

## Monkey 47 15€

Raspa de laranja, Fever Tree Indian  
*Orange Zest, Fever Tree Indian*

# Aperitivos

APPETIZERS

## Aperol 5€

## Bonanto 5€

## Carpano Bitter 5€

## Carpano Antica Formula 6€

## Martini Bianco 5€

## Martini Rosso 5€

## Martini Dry 5€

## Martini Fiero 6€

# Vodka

## Absolut 7,5€

## Absolut Elyx 10€

## Grey Goose 11€

## Tequila

Curado Blue Agave	8€
Curado Cupreata	8€
Curado Espadin	8€
Patron Silver	10€
Patron Reposado	12€

## Rum

Bacardi 8 anos	9€
Plantation 3 stars	7€
Plantation Original Dark	7€
Plantation Pineapple	9€
Plantation Pineapple Smoky Formula	9€
Santisima Trinidad 7 anos	9€
Santisima Trinidad 15 anos	10€
Havana Club Seleccion de Maestros	12€

## Licores

### LIQUEURS

Beirão	5€
Baileys	5€
Borghetti	7€
Cointreau	6€
Disaronno	6€

## Whisky's

Jameson	7€
Jameson Black Barrel	8€
Dewar's	6,5€
Buffalo Trace Bourbon	7,5€
Dewar's Carribbean Smooth 8 years	7,5€
Johnnie Walker Black Label 12 years	10€
Cardhu 12 years	11€
Macallan 12 years	16€

## Cognac

Maison Ferrand 10 Generations	10€
Remy Martin XO Excellence	30€

## Aguardentes

CRF	6€
Cachaça 51	6€
Capucana	8€

## Cafetaria

### CAFETERIA

Expresso / Descafeinado	2,5€
<i>Expresso / Decaffeinated</i>	
Abatanado	3€
<i>Americano</i>	
Expresso pingado	3€
<i>Drip coffee</i>	
Cappuccino	4€
<i>Cappuccino</i>	
Latte Macchiato	4€
<i>Latte Macchiato</i>	
Chás e infusões	4€
<i>Teas and infusions</i>	

## Sumos e refrigerantes

### JUICES AND SOFT DRINKS

Coca-Cola / Coca-Cola Zero	3€
<i>Coke/ Zero Coke</i>	
7up	3€
<i>7up</i>	
Ginger ale	3€
<i>Ginger ale</i>	
Kombucha Morango Hibiscus, Citrus Tropical e Hortelã Pimenta	4€
<i>Strawberry Hibiscus, Tropical Citrus and Peppermint Kombucha</i>	
Limonada	3€
<i>Lemonade</i>	
Sumo de laranja natural	5€
<i>Natural orange juice</i>	

## Águas

### WATERS

Água Micro-filtrada 70cl	2€
<i>Micro-Filtered Water 70cl</i>	
Água das Pedras Salgadas 25CL	2€
<i>Sparkling water 25cl</i>	
Água das Pedras Salgadas 70CL	3€
<i>Sparkling water 70cl</i>	
Água do Castelo 25CL	2€
<i>Água do Castelo 25cl</i>	
Água tônica Fever Tree	4€
<i>Fever Tree Tonic Water</i>	
Água tônica 1724	4€
<i>1724 Tonic Water</i>	

## Cervejas

### BEERS

Heineken garrafa	4€
<i>Heineken Bottle</i>	
Sagres Boémia Bock	4€
<i>Sagres Boémia Bock</i>	
Heineken Sem alcool	3€
<i>Alcohol free Heineken</i>	
Ginger beer	4€
<i>Ginger beer</i>	

# Para picar

FINGER  
FOOD

Focaccia do jardineiro com pesto e tomate cereja <i>Jardineiro focaccia with pesto and cherry tomato</i>	4€
Estaladiços de frango* com maionese de lima <i>Crispy chicken with lime mayonnaise</i>	7€
Seleção de Queijos Vegan com azeitonas e compota <i>Vegan cheese selection with olives and jam</i>	10€
Chips de batata doce com molho tártaro <i>Sweet potato chips with tartar sauce</i>	4€
O nosso Couvert (4 tipos de pão, azeitonas marinadas com alho, patê de cogumelos com sementes de sesamo, azeite com vinagre balsâmico) <i>Our Couvert (4 bread types, marinated olives with garlic, mushroom pate with sesame seeds, olive oil and balsamic vinegar)</i>	6€

\*\*Disponível das 16h às 18h.

\*\*Available from 16h to 18h

Iva incluído à taxa legal em vigor.

VAT included at legal tax rate.

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