



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, Apeol, Disaronno,
limão, caramelo salgado, angostura bitter

*Jameson black barrel, Apeol, 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

Caipirinha	7,5€	Negroni	9€
Cachaça 51, lima e açúcar <i>Cachaça 51, Lime and Sugar</i>		Bombay Sapphire, <i>Carpano Bitter</i> , <i>Martini rosso</i>	
Mojito	8€	Old Fashioned	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>	
Mojito Maracujá	9€	Moscow Mule Premium	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>	
Aperol Spritz	8€	Porto Tónico	7,5€
Aperol, espumante, soda <i>Aperol, Sparkling wine, soda</i>		<i>Niepoort Extra Dry White Fever Tree Indian</i>	
Daiquiri	8€	Sangria	
Plantation Original Dark, lima e açúcar <i>Plantation Original Dark, lime and sugar</i>		Sangria Espumante Maracujá 2L	25€
Patron Classic Margarita	12€	Sangria Espumante Frutos Vermelhos 2L	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.

* 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.