

The restaurant opens every day at 1 pm:

Homemade cooking and freshly prepared meals with no use of convenience products!

### Starters

Home made garlic bread (vegetarian)	3,00
Bruschetta (vegan)	4,50
Focaccia (Pizza bread with tomato sauce, garlic, thyme, rosemary, olive oil) (vegan)	5,00

### Salads - All our salads are served with grenade-balsamic vinaigrette

Small side salad (vegan)	4,80
Large salad (vegan)	8,20
with cherry-tomato, parmesan, toasted pinenuts (vegetarian)	9,80
with baked goat cheese (vegetarian)	9,80
with tuna, onions and olives	9,80

### Pizza – thin and crispy from the Italian stone oven

<b>Margherita</b>	8,20
Tomato sauce, mozzarella (vegetarian)	
<b>Salami</b>	9,40
Tomato sauce, mozzarella, salami	
<b>Porcini</b>	11,40
Crème fraîche, mozzarella, home made ceps pesto, onions, fresh mushrooms, (vegetarian)	
<b>Chorizo</b>	9,40
Tomato sauce, mozzarella, chorizo	
<b>Caprese</b>	11,40
Tomato sauce, mozzarella, cherry-tomato, mozzarella di buffalo (vegetarian)	
<b>Mista</b>	9,60
Tomato sauce, mozzarella, salami, fresh mushrooms, onions, chorizo	
<b>Tonno</b>	9,40
Tomato sauce, mozzarella, tuna, onions	
<b>Quattro formaggi</b>	11,80
Tomato sauce, mozzarella, gorgonzola, goat cheese, mozzarella di buffalo (vegetarian)	
<b>Rocket</b>	11,20
Tomato sauce, mozzarella, rocket, cherry-tomato, parmesan (vegetarian)	
<b>Funghi</b>	9,40
Tomato sauce, mozzarella, fresh mushrooms (vegetarian)	
<b>Vegetariana</b>	10,80
Tomato sauce, mozzarella, garlic, onions, grilled vegetables (vegetarian)	

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<b>Mel de Cana</b>	11,60
Crème fraîche, mozzarella, fresh mushrooms, onions, goat cheese, dark sugar cane, pinenuts (vegetarian)	
<b>Serrano</b>	12,80
Tomato sauce, mozzarella, Serrano ham, rocket, cherry-tomato, parmesan	
<b>Bianca</b>	11,60
Crème fraîche, mozzarella, goat cheese, goat cheese, fresh mushrooms, onions, sun-dried tomatoes, Provençal herbs (vegetarian)	
<b>Scampi</b>	13,60
Tomato sauce, mozzarella, king prawns, garlic	
<b>Flambée</b>	9,40
Crème fraîche, mozzarella, onions, bacon	
<b>Extra toppings</b>	
Mushrooms, onions, cherry-tomatoes, pineapple, garlic, olive	each 1,00
Bacon, salami, chorizo, mozzarella, parmesan, gorgonzola, tuna	each 1,50
Rocket	each 2,50



**Margherita 4,90**

Tomato sauce, mozzarella (vegetarian)

**Salami 5,90**

Tomato sauce, mozzarella, salami

**Chorizo 5,90**

Tomato sauce, mozzarella, chorizo

**Tonno 5,90**

Tomato sauce, mozzarella, tuna, onions

**Funghi 5,90**

Tomato sauce, mozzarella, fresh mushrooms (vegetarian)

**Mista 5,90**

Tomato sauce, mozzarella, salami, fresh mushrooms, onions, chorizo

**Flambée 5,90**

Cream, mozzarella, onions, bacon

## Additional menu from 6 pm

### Soups

Minestra al pomodoro: Italian tomato soup with basil (vegetarian)	3,50
Carrot-orange cream soup with ginger (vegan)	4,00
Onion soup with fresh herbs and served with cheese crostini (vegetarian)	4,00

### Starters

Carpaccio di Manzo: beef Carpaccio with rocket, roasted pinenuts & parmesan	9,80
Mozzarella Caprese: mozzarella di buffalo, cherry-tomato, rocket, basil (vegetarian)	8,80
Vitello Tonnato: fine slices of chicken breast, tuna fish sauce & caper	9,20
Sesame chickpeas purée with leaf salad, olives, onions flavored with coriander (vegan)	6,80
Polpo Alla Sarda: Octopus salad with celery and lemon	9,80
Cold aromatic bulgur herbs rissoles (balls) with salad and rocket (vegan)	7,20

### Pasta

Penne Rigate with Napoli sauce, mozzarella di buffalo & basil (vegetarian)	9,80
Penne Rigate Bolognese with Parmesan	9,60
Tagliatelle Porcini w/ cep cream sauce & parmesan (vegetarian)	10,80
Tagliatelle w/ king prawns, cherry-tomato, garlic & parmesan-butter sauce	12,40

### Vegetarian specialties

Grilled vegetables w/ tomato-basil sauce baked with mozzarella di buffalo	10,40
Caponata (specialty from Sicily w/ eggplant, toasted pinenuts, green olives, celery, raisins in a sweet sour tomato sauce) served w/ roasted potatoes (vegan)	11,80
Rocket - sundried tomato risotto with parmesan	11,20

### Madeira's fish specialties

Caldeirada: traditional Madeiran fish soup with fish filet, mussel & king prawns	14,80
Home made smoked salmon trout filet w/ grilled potatoes and salad	15,20
Grilled king prawns with homemade Aioli & roasted potatoes flavored with rosemary	15,50

## GELATO

Try the natural gelato from our manufactory:

Natural gelato and sorbet produced on site in artisanal Italian tradition with nothing but natural, quality ingredients.

We only use the raw materials strictly necessary for the recipe. That means that we do not use any chemical additives or finished products, thickeners, preservatives, food colouring or any ready-made pastes or bases. That is why our ice cream is very light, easily digestible, enjoyable to eat.

1 scoop	1,50
2 scoops	2,60
3 scoops	3,80
Fresh whipped cream	1,00
Cone	0,20
Home made waffle (basket)	0,50
Take away ½ L	7,50
+ Thermobox	1,00

## Cups

<b>Chocolate</b>	5,80
2 scoops of chocolate + 1 scoop of vanilla + whipped cream + home made chocolate sauce	
<b>Fruits</b>	6,80
3 scoops of sorbet + fresh fruits of the season + fresh whipped cream + home made strawberry and raspberry sauce	
<b>Milky Cream</b>	6,80
2 scoops of milk + 1 scoop of chocolate + fresh fruits of the season + fresh whipped cream + home made strawberry and raspberry sauce	
<b>Nuts</b>	6,80
2 scoops of nuts + 1 scoop of vanilla + caramelized nuts + fresh whipped cream + home made caramel and chocolate sauce	
<b>Yogurt</b>	6,80
2 scoops of yogurt + 1 scoop of sorbet + fresh fruits + fresh yogurt + whipped cream + home made strawberry and raspberry sauce	
<b>Caramel</b>	5,80
2 scoops of caramel + 1 scoop of vanilla + fresh whipped cream + home made caramel sauce	
<b>Colonel</b>	7,50
3 scoops of lemon and lime ice cream + 4 cl vodka	

## Ice Drinks

<b>Milkshake</b>	3,50	
2 scoops of your choice mixed with milk		
<b>Frappé</b>	4,20	
Coffee blended with milk, espresso ice cream and ice		
<b>Ice coffee</b>	4,20	
2 scoops of vanilla ice, coffee and fresh whipped cream		
<b>Ice chocolate</b>	4,20	
1 scoop of vanilla, 1 scoop of chocolate, fresh whipped cream		
<b>Ice-Smoothie</b>		
Fresh strawberries, frozen yogurt and fresh mint		4,20
Fresh pineapple, frozen yogurt and cinnamon		4,20

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## DRINKS

### Fresh squeezed juices (350 ml)

Orange	2,80
Orange-Carrot	3,50
Orange-Pineapple	3,50
Grapefruit Rosé	3,50
Lemon-apple	3,50

### Home made elderflower Lemonade (350 ml)

Elderberry flower syrup, lime, soda water, fresh mint	3,10
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### The classics

Bottle of water (with/without gas) 250 ml	1,20
Bottle of water (with/without gas) 1,00 l	3,20
San Pellegrino 0,75 l	4,20
Made in Madeira: Laranjada/Brisa Maçã (apple)/Maracujá (passion fruit) 330 ml	1,40
Schweppes Tonic 250 ml / Soda water 200 ml	1,40
Coca Cola / Coca Cola Zero / Sprite / Nestea mango-pineapple 330 ml	1,40
Compal (nectars 200 ml) peach/passion fruit/mango/light mango-orange/apple	1,30

### Hot drinks

Bica (espresso)	0,70
Affogato (vanilla ice cream drowned in one espresso)	2,20
Garoto (espresso w/ milk)	0,70
Chinesa (coffee w/ milk)	1,20
Chino (large dark coffee)	1,20
Cappuccino	2,50
Galão (espresso w/ milk served in a glass)	1,40
Latte Macchiato	3,00
Hot chocolate with fresh whipped cream	3,00
Hot chocolate without cream	2,50
Pot of tea	2,50
Black tea (Darjeeling)	
Green tea (mango-passion fruit)	
Herbal tea (mint)	
Fruit tea (peach-apricot or blueberry)	
Rooibos (caramel)	
Yogi tea (Ayurveda)	
Chamomile tea	

## WINE

Our wines come direct from Portuguese vineyards.  
Try the difference!  
Also take away.

### WINE FROM MADEIRA

75 cl

#### White wine - Barbusano 2012

Verdelho

Tropical fruit flavour, fruity and very refreshing.

18,00

#### Rosé wine - Barbusano 2013

Aragonês, Touriga Nacional, São Vicente, Porto Moniz

Red currant and strawberry flavour, delicate and elegant wine.

18,00

#### Red wine - Barbusano 2012

Aragonês, Touriga Nacional, São Vicente, Porto Moniz

Beautiful ruby colour, fine and light tannins.

18,00

### WINE FROM PORTUGAL CONTINENTAL

#### WHITE WINE

13 cl

75 cl

#### Quinta de Gomariz 2013 – Vinhos Verdes / Regional Minho

Loureiro – Gold Medaille CNEMA 2013

Aromatic wine, fruity, very fresh with grapefruit and lemon flavour, well-balanced acidity.

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14,00

#### Marquês de Marialva – Colheita Seleccionada 2013 – Bairrada

Arinto, Bical, Maria Gomes – Bronze Medaille IWSC 2013

Light, half-dry, tropical flavour, harmonious with a long finish.

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2,80

12,50

#### Campolargo – Entre Il Santos 2012 – Bairrada

Sauvignon Blanc, Bical

Full-bodied wine with fresh apple and peach flavour, very well-balanced.

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15,00

#### Albernoas 2012 - Herdade das Albernoas - Alentejo

Antão Vaz, Roupeiro – Rui Reguinga

Citrine colour, fruity flavour, fresh and elegant.

3,00

13,50

#### ROSÉ WINE

13 cl

75 cl

#### “Campolargo” Entre Il Santos 2012 - Bairrada

90% Pinot Noir, 5% Trincadeira, 5% Touriga Franca, Bairrada

Very light salmon colour, elegant wine, gentle nose, long

Fruity finish. Excellent acidity.

3,00

14,00

RED WINE	13 cl	75 cl
<p><b>Diálogo "Niepoort" 2012 - Douro</b>            Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela, Tinto Cão            Beautiful ruby colour with red fruits and tea leaves flavor, very good structure, complex wine with long finish</p>	3,50	16,00
<p><b>Castelo do Sulco Reserva 2012 - Lisboa</b>            Touriga Nacional, Syrah, Tinta Roriz            Gold Medal Challenge International du Vin 2014            Ripe berry fruits dominate this juicy wine. Tannins from the fruit and the wood aging are fine, dusty and well integrated. Coming from the central Lisbon region, it's a generous, fruity wine.</p>	-	13,50
<p><b>Albernoas 2011 - Herdade Paço do Conde - Alentejo</b>            Aragonês, Alicante Bouschet, Trincadeira - Rui Reguinga            Very nice ruby colour, fruity flavour, light, well-balanced.</p>	2,80	12,50
<b>SPARKLING WINE</b>	<b>10 cl</b>	<b>75 cl</b>
<p><b>Marquês de Marialva Reserva Bruto 2013 - Bairrada</b>            Blanc de Blancs – Bical, Maria Gomes, Arinto            This sparkling is produced through traditional method where the wine undergoes a second fermentation on its lees in bottle, just like the Champagne is produced. This Blanc de Blancs is a very harmonious, creamy wine with citrus aromas and fine bubbles. It has a balanced acidity, which makes it an ideal food companion.            Adega Cooperativa de Cantanhede was founded in 1954 and is nowadays the biggest wine producer in Bairrada, representing more than 30 % of the production.</p>	2,80	15,00
<b>TAKE AWAY</b>		<b>75 cl</b>
<b>WHITE WINE</b>		
Barbusano 2012 – Madeira		11,80
Quinta de Gomariz 2013 – Vinhos Verdes / Regional Minho		8,40
Marquês de Marialva – Colheita Seleccionada 2013 – Bairrada		7,60
Campolargo – Entre Il Santos 2012 – Bairrada		9,80
Albernoas 2012 - Herdade das Albernoas - Alentejo		7,90
<b>ROSÉ WINE</b>		
Barbusano 2013 – Madeira		11,80
"Campolargo" Entre Il Santos 2012 - Bairrada		8,40
<b>RED WINE</b>		
Barbusano 2012 – Madeira		11,80
Diálogo "Niepoort" 2012 - Douro		9,80
Castelo do Sulco Reserva 2012 - Lisboa		7,90
Albernoas 2011 - Herdade Paço do Conde - Alentejo		7,60
<b>SPARKLING WINE</b>		
Marquês de Marialva Reserva Bruto 2013 - Bairrada		9,80
<b>MADEIRA WINE</b>		
Barbeito Rainwater / Barbeito Veramar - 5 years old		14,50
Barbeito Verdelho / Barbeito Boal -10 years old		29,00

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## Beer

Bottle of beer Superbock Mini 0,2 l 1,20

## Spirits

Madeira Wine - Barbeito Rainwater - 5 years old – Medium dry – 5cl 3,00  
Madeira Wein - Barbeito Veramar - 5 years old – Medium sweet – 5cl 3,00  
Madeira Wein - Barbeito "Verdelho" - 10 years old – Medium dry – 5cl 5,00  
Madeira Wein - Barbeito "Boal" - 10 years old – Medium sweet – 5cl 5,00  
  
Grappa 2cl 3,00  
Averna 2 cl 3,00  
Limoncello 2 cl 2,50  
Vodka Smirnoff 2 cl 2,50  
Campari 2 cl 2,50  
Rum Havana Club 3 years 2 cl 2,50  
Gin Gordon's 2 cl 2,50  
Johnnie Walker Red Label 2 cl 2,50  
Grant's 2,00

## Long Drinks

Cuba Libre  
4 cl Havana Club + 33 cl Coca Cola + lime 5,00  
  
Vodka Orange  
4 cl Vodka Smirnoff + fresh squeezed orange juice 5,00  
  
Campari Soda  
4 cl Campari + soda water 5,00  
  
Campari Orange  
4 cl Campari + fresh squeezed orange juice 5,00  
  
Gin Tonic  
4 cl Gin Gordon's + Tonic + lemon 5,00

## Cocktails of the season

**Watermelonman** 6,00  
4 cl Vodka, Grenadine, 2 cl Watermelon liquor,  
fresh squeezed orange and lemon juice  
  
**Aperol Spritz** 4,90  
Sparkling wine, 4 cl Aperol, soda water  
  
**Hugo** 4,60  
Sparkling wine, Elderberry flower syrup, fresh mint, lime, soda water