

catch me

IF YOU CAN

TAKE OFF

WAITING COUVERT 5.00
Homemade Grissini with tapenade, goat cheese cream and roasted garlic butter.

COMANDER'S BAO 9.50
Bao stuffed with pancetta, kewpie mayonnaise, spanish onion and coriander.

CODFISH CROQUETTES 9.00
Served with citrus sauce.

DADINHOS DE TAPIOCA 9.50
Traditional Brazilian snack of tapioca and cheese with chili jam.

VEGETARIAN GYOSAS 8.00
With red cabbage salad and ponzu sauce.

PASSANGER'S BOARD 14.00
Assorted cheeses and sausages. Optional: only cheeses or only sausages.

PEIXINHOS DA HORTA 7.80
Breaded fried green beans with citric mayo.

BEEF "PICA-PAU" 12.00
Diced veal steak in mustard & beer sauce served with homebread "caco" bread.

SEASONAL SOUP 6.00
Soup made with seasonal ingredients. Ask our staff what's on air.

CEVICHE 15.50
Stone Bass fish, "leche de tigre", red onion, red bell pepper, coriander, sweet potato and fried corn.

BEEF TARTAR 14.00
With confit yolk, white truffle powder, tapenade & smoked brioche toasts.

CHEF'S TOAST 11.00
Brioche toast, with avocado, sauteed mushrooms, low temperature egg, rocket salad & teriyaki.

TUNA TARTARE 12.50
With avocado and oyster sauce.

PREGO SANDWICH* 12.00
Steak sandwich served in homemade "caco" bread with mustard. Tuna option available.

SALTY PANCAKE 11.50
With bacon, fried egg, goat cheese cream and honey.

SWEET PANCAKE 9.00
With pumpkin jam, goat cheese and caramelized nuts.

*Served with sweet potato chips, 1,50€ to exchange the side dish.

KIDS 12.00

Juice of the day or canned drink.

Mini veal steak with fries or veal mince with rice and fries.

Scoop of strawberry or vanilla ice cream with syrup and chocolate crumble.

*Up to 12 years old.

LONG HAUL

"SASSY" DUCK RICE 19.50
With orange, chorizo & Pink peppercorn.

COD FISH "À LAGAREIRO" 29.00
With roasted potatoes, garlic, sprouts, olives dust and yuzu pearls.

CHEF'S CUT 29.50
Beef cut selected by the Chef, with farofa, grilled vegetables & romesco sauce.

OYSTER MUSHROOMS 18.00
Grilled mushrooms with velvety spinach cream, mozzarella fior di late and furikake.

FRANK'S BURGER * 13.00
Served in homemade "caco" bread with garlic mayonnaise, rocket leaves, pickles, bacon & cheddar.

VEGGIE BURGUER * 12.50
Served in homemade "caco" bread, garlic mayonnaise, caramelized onions, mushrooms and goat cheese.

SHRIMP AND PASSION FRUIT SALAD 52.00
With avocado, mango, spanish onion and sesame seeds.

GRILLED OCTOPUS 28.00
With oven baked potatoes, vegetables and aromatic herbs olive oil.

SHRIMP RISOTTO  20.00
Grilled shrimp risotto with spinach and citric sauce.

SHRIMP AND PASSION FRUIT SALAD 14.00
With avocado, mango, spanish onion and sesame seeds.

TABBOULEH WITH TERIYAKI TUNA 12.00
Quinoa tabbouleh with tuna marinated in teriyaki sauce.

ON AIR

French Fries 5.00

Sautéed Vegetables 4.00

Mixed Salad 4.00

Sweet Potato Puree 4.00

Sweet Potato Chips 5.00

LANDING

APPLE CRUMBLE 7.00
Apple compote, Lôtus biscuit and cinnamon crumble, red berries coulis and vanilla ice cream. Pairing: Ginjinha (sour cherry liqueur) +2€ *

EGG AND ALMOND TART 5.00
Deconstructed tart with "doce de ovos", almonds and merengue. Pairing: Setubal muscat wine +3€ *

TIRAMISU 6.00
Mascarpone, champagne biscuit, coffee and Porto wine. Pairing: Cockburns Fine White Port +3€ *

CHEESE IF YOU CAN 6.00
Sweet "farofa", mascarpone, passion fruit curd and mango cubes. Pairing: Bual 5 yo Madeira wine +3€ *

IN THE CLOUDS 6.00
Moelleux, crumble and chocolate sphere with strawberry ice cream. Pairing: Cockburns Special Reserve Port +3€ *

PINEAPPLE CARPACCIO 5.00
Laminated pineapple in sugar syrup with pink peppercorn and lime zest.

* 3,5 cl glass

On Vacation Tanqueray N° Ten Gin, cucumber, lemon, cardamom syrup.	10.00	In the Mood Pampero rum, ginger ale, lime juice, egg white, sugar syrup, basil.	9.50
Power-pinappeling Ciroc vodka, pineapple, lime, mint, sugar syrup.	12.00	Getting Hot Don Julio Reposado tequila, lime, Mariquinhas sour cherry liqueur, chilli syrup.	14.00
Sailing Pampero rum, "Bual" Madeira wine, pear, aniseed and cinnamon syrup, lemon, orange.	11.00	Falling PerSe Vodka, PerSe liqueur, egg white, vanilla syrup, lemon, red berries.	10.00
Having a green affair Mezcal, Disco, ginger syrup, celery apple shrub, lime, apple juice.	12.00	Mingling Mezcal and Tanqueray Sevilla, strawberry schrub, agave syrup and lime juice.	11.00
		Later Bulleit bourbon, coffee liqueur, Aperol, vanilla syrup, hazelnut bitter.	12.00

CLASSIC COCKTAILS

Pina Colada Pampero Rum, Coconut liqueur, coconut cream, pineapple, lemon, sugar syrup.	12.00	Negroni Gin Tanqueray N° Ten , campari, Vermute Belsazar Red.	12.50
Old Fashion Bulleit Bourbon, Angostura Bitters, brown sugar.	10.00	Sours (Pisco, Vodka, Whisky, Rum, Gin, Tequila, Amarguinha) Choose one spirit, egg white, lemon juice & simple syrup.	10.00
Margarita (Classic / Strawberry) Tequila, cointreau, lime, sugar syrup.	9.50	Daiquiri (Lime, Strawberry or Passion Fruit) Rum Plantation 3 Stars, lime, simple syrup.	9.50
Caipirinha (Caipiroska) Cachaça (Smirnoff Vodka), sugar syrup, lime.	9.50	Porn Star Martini Passion fruit, vanilla syrup & sparkling wine shot.	11.00
Dry Martini (Vodka Martini) Gin Tanqueray N° Ten or Ciroc Vodka, Belsazar Dry Vermouth.	12.00	Porto Tónico Cockburns White Port, Fever Tree Tonic.	9.00
Espresso Martini Smirnoff Vodka, coffee liqueur, coffee, sugar syrup.	11.00	Long Island Iced Tea Rum Pampero, tequila, Tanqueray N° Ten, Smirnoff, Cointreau, lemon juice, sugar syrup & Coca-cola.	12.50
Moscow Mule Ciroc Vodka, ginger beer, lime.	12.50	Mimosa Sparkling wine, joice of orange juice or red berries.	7.00
Aperol Spritz Aperol, sparkling wine, soda water & orange.	9.50	Mojito Rum Plantation 3 Stars, lime, mint, sugar syrup.	10.00
Campari Spritz Campari, sparkling wine, soda water.	9.50		

VIRGIN COCKTAILS

O Shreek Seedlip Grove 42, mango, orange, sugar syrup, basil, ginger ale.	7.00
Redreams Red fruits, cranberry juice, lemon, mint, sugar syrup.	7.00
Raining Pineapple Pineapple, strawberry, lemon, grenadine.	7.00
Virgin Colada Orange, lemon, coconut milk, pineapple, sugar syrup.	7.00
Mr. Grovy Seedlip Grove 42, lime, ginger and red berries shaken with basil and topped with ginger beer.	7.00

LIQUEURS

Sour Almond	5.00
Baileys	6.00
Coffee	5.00
Ginjinha Mariquinhas (Sour Cherry)	2.00
Licor Beirão	5.50
Malibu	6.00
Passoã	5.00

VODKA

Ciroc	10.00
Froggy	9.00
Smirnoff	7.00

TEQUILA & MEZCAL

Casamigos Mezcal	14.00
Don Julio Blanco	10.00
Don Julio Reposado	12.00
Jose Cuervo (shot: half the dose)	7.00

APERITIFS & FORTIFIED WINES

Campari	6.00
Aperol	6.00
Moscatel de Setúbal	5.00
Porto Cockburns Fine Tawny	5.00
Porto Cockburns Fine White	5.00
Porto Cockburns Special Reserve	6.00
Vermouth Belsazar Red	6.00
Vermouth Belsazar White	6.00
Vermouth Belsazar Dry	6.00
Madeira Blandy's Boal Madeira fortified Boal single grape	6.00

WHISKEY

Bulleit Bourbon	9.00
Bushmills 10 (Irish)	11.00
The Singleton 12	11.00
Johnny Walker Black	10.00
Johnny Walker Green	14.00
Johnny Walker Red	7.00
Lagavulin 16	17.00
Jack Daniels	8.00
Roe & Coe (Irish)	9.00
Talisker 10	14.00

RUM

Abuelo 12	14.00
Pampero Anejo	7.00
Diplomatic Reserva Exclusiva	11.00
Plantation Xaymaca	9.00
William Hinton Sherry Single Cask Madeira Island aged agricole rhum	17.00
Zacapa 23	15.00

BRANDY & SCHNAPPS

Conhac Remy Martin 1738	15.50
CR&F (Portuguese Brandy)	8.00
Marquês de Marialva XO 20 YO (Very Old Portuguese Brandy)	15.50

GIN & MORE

Tanqueray N° Ten Lemon, orange, Fever Tree Indian Tonic.	9.50	Monkey 47 Lime, Fever Tree Indian Tonic.	15.00
Tanqueray Rangpur Lemon, ginger, Fever Tree Indian Tonic.	11.00	Nordês Lemon, cardamom, Fever Tree Indian Tonic.	14.00
Tanqueray Sevilla Fever Tree Mediterranean Tonic.	11.00	Sharish Apple, Cinnamon, Fever Tree Mediterranean Tonic.	12.00
Gin Mare Lime, basil, Fever Tree Mediterranean Tonic.	12.00	Bulldog Red berries, basil, Fever Tree Indian Tonic.	12.00
Hendrick's Cucumber, Fever Tree Indian Tonic.	13.00	Citadelle Lemon, Cinnamon, Fever Tree Mediterranean Tonic.	12.00
Jinzu Juniper, lime, Fever Tree Indian Tonic.	12.50	Seedlip Grove 42 (Alcohol Free) Orange, Fever Tree Indian Tonic.	12.00

BEER & CIDER

HEINEKEN 25cl (draft)	2.90	Heineken Silver	3.80
HEINEKEN 50cl (draft)	5.80	Heineken Silver	3.50
SAGRÉS ALCOHOL-FREE 0.0% (bottle)	3.80	Desperados	4.80
Sagres Black	3.80	Cider Bandida do Pomar 40cl (draft)	4.20

SOFT DRINKS

Filtered Water 0.7cl	2.20
Filtered Sparkling Water 0.7cl	2.50
Castello Mineral Sparkling Water	2.60
Coca-cola	3.20
Sprite	3.20
Tonic Water Fever Tree (Indian/Mediterranean/Indian Light)	4.00
Ginger Ale Fever Tree	4.00
Ginger Beer Fever Tree	4.00
Fresh Orange	4.50
Lemonade with Mint	4.00
Red Berries Lemonade	4.50
Natural Juice of the day	4.50
Homemade Iced Tea	4.00

COFFEE OR TEA?

Espresso	1.50
Americano	2.50
Milk coffee	3.00
Teas & Infusions Black, mint, lemon verbena, linden, apple and cinnamon, green, red fruits, lemon balm.	3.00
Espresso macchiato*	2.00
Latte macchiato*	4.50
Capuccino*	5.00
Iced Coffee	3.50
Mocaccino	4.50
Hot Chocolate	5.00
Irish Coffee	9
*Soy milk option + 0.50€	

WINE

RED		GLASS	BOTTLE	WHITE		GLASS	BOTTLE
Almeida Garrett - Selecta Beira Interior region	-	26.50		Atlantis Verdelho Verdelho single grape from Açores Islands	-	37.50	
Duas Árvores Reserva Douro region	-	50.00		Duorum Douro region	-	27.50	
Duorum Douro region	-	27.50		Marquês de Marialva Reserva Arinto Arinto single grape from Bairrada region	6.50	26.50	
Monte da Bica Reserva Alentejo region	-	36.50		Pouca Roupas Sauvignon Blanc Alentejo region	4.00	18.00	
Pouca Roupas Alentejo region	4.00	18.00		Quinta da Biaia 750 Síria Síria single grape from Beira Interior region. Bio	-	28.50	
Quinta do Sobral Colheita Dão region	5.00	21.00		Quinta de Carvalhiços Reserva Encruzado Encruzado single grape from Dão region	-	30.50	
Ramilo Vinhas Castelão Castelão single grape from old vineyards in Lisbon region	-	41.50		Pombo Bravo Beira Interior region	5.00	21.00	
Terras de Santo António Alfrocheiro Alfrocheiro single grape from Douro region	-	38.50		Talhas do Tareco Amphora wine from Alentejo region	-	33.00	
Villa Alvor Singular Negra-Mole Negra Mole single grape from Algarve	-	28.50		Vicentino Alentejo region	-	25.00	

GREEN <small>A REGION ON ITS OWN</small>		GLASS	BOTTLE	SPARKLING		GLASS	BOTTLE
João Portugal Ramos Alvarinho Alvarinho single grape	-	28.00		C de Cabriz Brut Dão	5.50	22.00	
JPR Loureiro Loureiro single grape	4.00	18.00		Murganheira Cuvée Reserva Especial 2007 Douro	-	57.00	

ROSÉ		GLASS	BOTTLE	SPARKLING		GLASS	BOTTLE
Pouca Roupas Alentejo region	4.00	18.00		Tsarine Cuvee Premium Brut Champagne	-	95.00	
Studio by Miraval Provence, France	-	35.00					
Tarika Sirah Sirah from Beira Interior region. Bio	6.50	26.50					

SANGRIA

Sparkling Wine with Pineapple	21.00	Sparkling Wine with Passion Fruit	21.00
Sparkling Wine with Red Fruits	22.00	Red or White Sangria 1L	19.00

PRICES IN €, INCLUDE VAT TAX AT THE CURRENT LEGAL RATE.

No dish, product or drink, including the couvert will be charged if it is not requested by the client or used by him (Art. 135, DL nº 10/2015).