

# Curioso

## Cocktail Kitchen

### COCKTAILS

AUTOR

#### PORT OF PASSION

White Port Wine, Passion Fruit, Lychee,  
Lemon, Tonic Water

10.00€

#### ACIDINHA

Amarguinha, Lemon, Cassis, Eggwhite

10.00€

#### TI'QUITÉRIA

Vodka, Herbal Liqueur, White Chocolate,  
Raspberry, Violet, Lemon

11.00€

#### FROM JAMAICA WITH LOVE

Rum, Aperol, Mango, Lime, Melon

11.00€

#### BULHÃO PATO

Gin, Seaweed, Chilli pepper, Lemon,  
Coriander, Orange

11.00€

#### TANGERINA MECÂNICA

Vodka, Orange, Mandarine, Orange blossom,  
Violet, Honey, Bergamot

11.00€

#### CLARO

Menthe Pastille, White Port 10ys, Lemon,  
Honey, Orange, Tonic Water

11.00€

#### LORD OF THE HERBS

Nordes Gin, Fernet Branca, Lemon, Caramel

11.00€

#### ESPRESSO DO OCIDENTE

Tequila, Mezcal, Coffee, Vanilla, Coconut, Mint

12.00€

#### APPLE PIE

Apple Whiskey, Bourbon, Cinammon, Pear,  
Lemon, Cookie, Eggwhite

12.00€

#### BITE ME UP

Bourbon, Peated Scotch Whiskey, Ruby Port Wine,  
Framboise de Ronce, Vanille de Madagascar,  
Chocolate.

13.00€

#### MYSTERY

A seasonal Cocktail

10.00€

### COCKTAILS

CLÁSSICO

#### SIDECAR

Cognac, Dry Curaçao Orange Liqueur, Lemon

10.00€

#### MARTINEZ

Gin, Vermouth Rosso, Marascino, Angostura,  
Aromatic Bitters

10.00€

#### MORNING GLORY FIZZ

Single Malt Scotch Whisky, Absinthe  
Parisienne, Lemon, Eggwhite, Soda Water

10.00€

#### BOBBY BURNS

Punt et mes, Benedictine, Blended Malt Whisky

10.00€

#### OLD CUBAN

Rum, Sparkling Wine, Lemon, Mint, Angostura  
Bitter

10.00€

#### CORPSE REVIVER .2

Gin, Triple Sec, Lillet Blanc, Lemon, Parisienne  
Absinthe

11.00€

#### BRAMBLE

Sloe Gin, Blackberry, Lemon

11.00€

#### ROOSEVELL NO.2

Rye Whiskey, Fino Sherry, Hazelnut Bitter,  
Angostura

12.00€

#### SMOKY WHISKEY SOUR

Islay Peated Whisky, Bourbon, Cinnamon,  
Lemon, eggwhite

12.00€

#### OLD PAL

Rye Whiskey, Campari, Dry vermouth

12.00€

#### SPICY SMOKY MARGARITA

Tequila, Mezcal, Chilli Pepper, Triple Sec,  
Lemon, Salt

13.00€

### MOCKTAILS

#### I HAVE A PÊRA

Pear, Raspberry, Lemon, Tonic Water

7.00€

#### OH MY SAFRON

Ginger Beer, Banana, Coconut, Saffron, Lemon

7.00€



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## VINHOS WINE

### BRANCO - WHITE

QUINTA DE LEMOS NA MOUCHE 19.00€  
(Bairrada)

MENINO DO CORO AVESSO (Verde) 20.00€

VIEW BY ELIO LARA 43.00€  
ALVARINHO (Monção)

SACRIFÍCIO GRANDE RESERVA 52.00€  
(Península de Setúbal)

### TINTO - RED

FRAGULHO (Douro) 22.00€

PINALTA TINTA BARROCA (Douro) 29.00€

QUINTA DA VACARIÇA 60.00€  
GARRAFEIRA (Bairrada)

### ROSÉ

QUINTA DE LEMOS ROSÉ (Douro) 25.00€

### ESPUMANTE - SPARKLING

MESSIAS BRUTO (Bairrada) 17.00€

REGATEIROJR BRUTO (Bairrada) 20.00€

QUINTA DE LEMOS GÉGÉ 28.00€  
BRUTO (Dão)

QUINTA DE LEMOS GÉGÉ 28.00€  
ROSÉ (Dão)

QUINTA DO PERDIGÃO ROSÉ 32.00€  
(Dão)

### VINHO DO PORTO - PORT WINE

QUINTA DE PASSADOURO 1997 60.00€  
VINTAGE

## VINHOS WINE

### BRANCO - WHITE

GLASS OF WINE 6.00€/ 

### TINTO - RED

GLASS OF WINE 6.00€/ 

### ROSÉ

GLASS OF WINE 6.00€/ 

### ESPUMANTE - SPARKLING

REGATEIRO JR BRUTO (Bairrada) 6.00€/ 

### VINHO DO PORTO - PORT WINE

QTA INFANTADO RUBY 7.00€/ 

QTA INFANTADO TAWNY 7.00€/ 

VISTALLEGRE WHITE 7.50€/   
10 ANOS

QUINTA DA PRELADA WHITE 7.50€/   
10 ANOS





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### CERVEJAS

BEER

|                                                        |              |                                                           |              |
|--------------------------------------------------------|--------------|-----------------------------------------------------------|--------------|
| <b>ATLÂNTICA LAGER</b> (pressão - 25 cl)<br>Draft Beer | <b>3.00€</b> | <b>ATLÂNTICA LAGER</b> (pressão - 40 cl)<br>Draft Beer    | <b>5.00€</b> |
| <b>ATLÂNTICA IPA</b> (pressão - 25 cl)<br>Draft Beer   | <b>3.50€</b> | <b>ATLÂNTICA IPA</b> (pressão - 40 cl)<br>Draft Beer      | <b>6.00€</b> |
| <b>GULDEN DRAAK</b> (pressão - 25 cl)<br>Draft Beer    | <b>6.00€</b> | <b>S.SMITH IMPERIAL STOUT</b> (garrafa - 35 cl)<br>Bottle | <b>5.50€</b> |

### ÁGUAS & REFRIGERANTES

SOFT DRINKS

|                                                                   |              |                                                          |              |
|-------------------------------------------------------------------|--------------|----------------------------------------------------------|--------------|
| <b>AGUA MINERAL</b> (50cl)<br>Mineral Water                       | <b>2.50€</b> | <b>COCA COLA</b> (33cl)                                  | <b>3.00€</b> |
| <b>AGUA DAS PEDRAS</b> (50cl)<br>Sparkling Water                  | <b>3.00€</b> | <b>COCA COLA ZERO</b> (33cl)                             | <b>3.00€</b> |
| <b>WHY NOT RASPBERRY</b> (33cl)<br>Raspberry and Thyme Soda Water | <b>3.50€</b> | <b>WHY NOT LEMON</b> (33cl)<br>Lemon and Mate Soda Water | <b>3.50€</b> |
| <b>CAFÉ</b><br>Espresso Coffee                                    | <b>2.50€</b> |                                                          |              |

### PETISCOS

SNACKS

|                                                                                     |               |                                                                                           |               |
|-------------------------------------------------------------------------------------|---------------|-------------------------------------------------------------------------------------------|---------------|
| <b>BATATAS RÚSTICAS<br/>COM MOLHO DE ALHO</b><br>Potato Wedges With Garlic Sauce    | <b>5.50€</b>  | <b>HUMUS DE MAGERICÃO E PIMENTO</b><br>Basil And Red Pepper Hummus                        | <b>8.00€</b>  |
| <b>TRIO DE PÃO MONTADO</b><br>Trio of Bruschetta                                    | <b>8.00€</b>  | <b>COXINHAS BY BRASIL</b><br>Brazilian Coxinhas                                           | <b>8.00€</b>  |
| <b>ASAS DE FRANGO FRITO<br/>COM MOLHO PICANTE</b><br>Chicken Wings With Chili Sauce | <b>8.00€</b>  | <b>PASTEL RAGU E QUEIJO S. JORGE</b><br>Pastry With Cachaça, Filleld With Beef and Cheese | <b>11.00€</b> |
| <b>TÁBUA DE QUEIJOS</b><br>Portuguese Cheese Board                                  | <b>13.00€</b> | <b>CEVICHE DE ATUM E MANGA</b><br>Tuna and Mango Ceviche                                  | <b>13.00€</b> |
| <b>TÁBUA DE ENCHIDOS</b><br>Portuguese Charcuterie Board                            | <b>13.00€</b> | <b>TÁBUA MISTA</b><br>Cheese and Charcuterie Board                                        | <b>17.00€</b> |



