



**JARDINEIRO**



# Inspired by local seasonal produce and global flavours

## Para Começar To Start

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

**Gaspacho Granizado, areia salgada, chicória e mousseline de tomate assado** 8€  
*Gazpacho granita, salty sand, chicorée and roasted tomato mousseline*  
 🌱 🌱

**Espetadinhos de cogumelos na chapa com molho forte de alho e pimenta** 8€  
*Grilled mushrooms skewers with powerful garlic and pepper sauce*  
 🌱

**Tortilha de carne picante, pico de gallo e nata ácida** 10€  
*Spicy meat tortilla, pico de gallo and sour cream*  
 🌱 🌱

**Tártaro de cenoura, pastinaca e 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, chicorée and salty millet*  
 🌱

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

## Prato Principal Main Dish

**Dhal de lentilhas, abóbora e espinafres servido com naan de alho e curcuma** 18€  
*Dhal with pumpkin and spinach, served with garlic and turmeric naan*  
 🌱 🌱

**Lombo assado, gratin de batata fumada, cenoura glaceada e redução de vinho do porto** 21€  
*Roasted loin, smoked potato gratin, glazed carrots and port wine reduction*  
 🌱 🌱

**Linguini com pesto de espinafres, queijo feta e salicórnia** 18€  
*Linguini with spinach pesto, feta cheese and salicornia*  
 🌱 🌱

**Cannelloni com Ragu Bolonhesa** 19€  
*Cannelloni with bolognese ragu*  
 🌱 🌱 🌱 🌱

**Risotto de boletus e shimeji tostados. Tamari e alcaparras estaladiças** 19€  
*Risotto with boletus and toasted shimeji mushrooms, tamari and crispy capers*  
 🌱

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

**Wellington de tofu com cogumelos e espinafres. Puré cremoso de batata e couve flor assada** 21€  
*Tofu Wellington with mushrooms and spinach. Roasted potato and cauliflower mash*  
 🌱 🌱 🌱 🌱

\* 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



## Cafetaria 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 mirtilo, espuma de creme inglês e crumble de pistáchio</b> <i>Blueberry tiramisu, crème anglaise foam and pistachio crumble</i>	9€
<b>Pêra na plancha, rabanada de trigo bio, queijo roquefort e xarope de Ácer</b> <i>Grilled pear, bio wheat bread french toast, roquefort cheese and maple syrup</i>	9€
<b>Crepe Suzette com gelado de hortelã</b> <i>Crepe Suzette with mint icecream</i>	9€
<b>Jardim de chocolate, framboesas e amendoim de caramelo salgado</b> <i>Chocolate garden with raspberry, peanut and salty caramel</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

	15 CL	75 CL
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  
15 CL 75 CL

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  
15 CL 75 CL

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

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

## Tinto sem madeira

	15 CL	75 CL
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€
California (USA), Hess Select Pinot Noir		30€

## Tinto com madeira

	15 CL	75 CL
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

	5 CL	75 CL
Niepoort, Extra Dry White Port	6€	45€
Versão Portonic <i>Portonic version</i>	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€



# 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*

## Coconut Highball 10€

Dewar's caribbean Smooth, côco,  
limão, 1724 tonic water

*Dewar's caribbean Smooth, coconut,  
lemon, 1724 tonic water*

## 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

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

## Sumos e refrigerantes

JUICES  
AND SOFT  
DRINKS

<b>Coca-Cola / Coca-Cola Zero</b> <i>Coke / Zero Coke</i>	3€
<b>7up</b> <i>7up</i>	3€
<b>Ginger ale</b> <i>Ginger ale</i>	3€
<b>Kombucha Maçã</b> <i>Apple kombucha</i>	4€
<b>Limonada</b> <i>Lemonade</i>	3€
<b>Sumo de laranja natural</b> <i>Natural orange juice</i>	5€

## Águas

## WATERS

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

## Cervejas

## BEERS

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

# Para picar

FINGER  
FOOD

<b>Focaccia do jardineiro com pesto e tomate cereja</b> <i>Jardineiro focaccia with pesto and cherry tomato</i>	4€
<b>Estaladiços de frango* com maionese de lima</b> <i>Crispy chicken with lime mayonnaise</i>	7€
<b>3 Mini-Hamburguers (Queijo / Chutney cebola / Cogumelos e alho)</b> <i>3 Mini-Burgers (Cheese / Onion Chutney / Mushrooms and garlic)</i>	10€
<b>Chips de batata doce com molho tártaro</b> <i>Sweet potato chips with tartar sauce</i>	4€
<b>O nosso Couvert (4 tipos de pão, azeitonas marinadas com alho, patê de cogumelos com sementes de sesamo, azeite com vinagre balsâmico)</b> <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 18h30.

\*\*Available from 16h to 18h30

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