

FOOD.  
DRINKS.  
COCKTAILS.



PIÑATA.

Rooftop.  
Cocktail Bar.



## Menu de Comidas. Food Menu.

15:00 - 21:30

<b>Pão de Massa Mãe. Manteiga Fermentada.</b> Sourdough Bread. Fermented Butter.	<b>6.50€</b>
<b>Nachos Three House. Guacamole.</b> Three House Nachos. Guacamole.	<b>8.00€</b>
<b>Ceviche. Camarão. Puré de Batata Doce. Pickle de Mango. Papadums.</b> Ceviche. Shrimp. Sweet Potato. Mash. Mango Pickle. Papadums.	<b>15.00€</b>
<b>Tártaro Filete Maturado. Pão de Massa Mãe. Alcaparras Tostadas.</b> Aged Tenderloin Tartare. Toasted Capers. Sourdough Bread.	<b>16.00€</b>
<b>Peixe Espada. Panko de Côco e Amêndoa.</b> Black Scabbard Fish. Coconut & Almond Panko.	<b>14.00€</b> 3un

<b>Salada de Quinoa e Bulgur. Ovo. Hummus. Manga. Queijo. Abacate. Verdes.</b> Quinoa and Bulgur Salad. Egg. Hummus. Mango. Cheese. Avocado. Greens.	<b>10.00€</b>
<b>ADICIONE   ADD:</b>	
<b>COXA FRANGO S/ OSSO   BONELESS CHICKEN THIGHT</b>	<b>+ 4.50€</b>
<b>SALMÃO FUMADO   SMOKED SALMON</b>	<b>+ 6.00€</b>
<b>CAMARÕES   PRAWNS</b>	<b>+ 6.00€</b>

## HAMBÚRGER. BURGER.

Acompanhado pelas nossas batatas fritas estaladiças propositadamente mal descascadas e mayonese caseira. | Paired with our crispy hand-cut, skin on fries and homemade mayo.

### Hambúrguer Wagyu. Pão Flaguette Multicereais. Bacon. Queijo Coalho. Batata Frita.

Wagyu Burger. Multigrain Flaguette Bread. Bacon. Curd Cheese. Fries.

**16.00€**

### ● Hambúrguer Beyond Meat. Pão Flaguette Multicereais. Alface. Cebola Roxa. Cogumelos. Batata Frita.

Beyond Meat Burger. Multigrain Flaguette Bread. Lettuce. Red Onion. Mushrooms. Fries.

**16.00€**

## HOMEMADE TACOS.

<b>Tacos Three House. Ventrecha Crocante. Mayonese Piccalilli. Abacate.</b> Three House Tacos. Crunchy Fish Belly. Piccalilli Mayo. Avocado.	<b>14.00€</b> 2un
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<b>Tacos Three House. Filete Angus. Guacamole. Pico de Gallo.</b> Three House Tacos. Angus Beef. Guacamole. Pico de Gallo.	<b>14.00€</b> 2un
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Angus Beef Tacos. 

## THREE HOUSE BOMBS.

Croquetes gigantes, verdadeiras bombas de sabor.  
King size croquettes, real flavour bombs.

**King Prawn Bomb. Camarão** 12.00€  
**Selvagem. Molho Thai Fumado.** 1un  
Wild Tiger Prawn. Smoky Thai Sauce.

● **Vegan Bomb. Carne Beyond.** 8.00€  
**Hummus. Beterraba.** 1un  
Beyond Meat. Hummus. Beetroot.

## THREE HOUSE BAOS.

Amassadas e moldadas à mão,  
cozidas a vapor, uma a uma, todos dias.  
Daily hand kneaded and steamed baked.

**Bao. Entremeada de Suíno. Ketchup de** 10.00€  
**Tamarindo. Pickle Escandinavo de Cenoura.** 1un  
Grilled Pork Belly. Tamarind Ketchup.  
Scandinavian Carrot Pickle.

**Bao. Camarão Tandoni Katsu. Pickle** 12.00€  
**de Pepino. Maionese de Yuzu e Sriracha.** 1un  
Bao. Katsu Tandoni Prawn. Cucumber  
Pickle. Yuzu and Sriracha Mayo.

▲ **Bao. Cogumelos Salteados.** 8.00€  
**Ameixa. Sunomono. Soja. Gengibre.** 1un  
Sauteed Mushrooms. Plum. Sunomono.  
Soya. Ginger.

## SOBREMESA. DESSERT.

**Mousse de Chocolate. Gelado de** 6.50€  
**Caramelo Salgado & Cardamomo.**  
Chocolate Mousse. Salted Caramel  
& Cardamom Ice Cream.

**Tarte de Queijo San Sebastian.** 6.00€  
**Gelado de Abóbora e Laranja.**  
Basque Cheesecake San Sebastian.  
Pumpkin and Orange Ice Cream.



Prawn Bomb.





EXXXpresso Martini. 

- **BARELY BARLEY.** *Bitter. Roasted. Earthy.*  
**Vodka Beluga. Café de Cevada. Licor de Café.**  
 Vodka Beluga. Barley Coffee. Coffee Liqueur. 14€ 
- ◐ **PEARISH.** *Sour. Fruity. Velvety.*  
**Botanist Gin. Tarte de Queijo de San Sebastián. Pêro. Limão.**  
 Botanist Gin. Basque Burnt Cheese Tart. Pear. Lemon. 14€ 
- **SPICY KARMA.** *Velvety. Boozy. Spiced.*  
**Rum Plantation de Ananás. Rum Plantation de Fiji. Pimenta. Chocolate Branco.**  
 Plantation Pineapple Rum. Plantation Fiji Rum. Pepper Liqueur. White Chocolate. 14€ 
- **PICKY PICKLE.** *Creamy. Tangy. Umami.*  
**Mezcal Siete Mistérios. Tequila Corralejo. Farinha de Milho. Pickle de Couve Roxa. Especiarias.**  
 Mezcal Siete Mistérios. Tequila Corralejo. Toasted Corn Flour. Red Cabbage Pickle. Spices. 14€ 
- ◐ **BANONA.** *Sweet. Tropical. Creamy.*  
**Gin MG. Anona. Licor de Banana da Madeira.**  
 Gin MG. Custard Apple. Banana Liqueur from Madeira. 12€ 
- **MON CHERRY.** *Cherry. Velvety. Boozy.*  
**Tequila Corralejo. Cereja. Bergamota. Luxardo Maraschino. Campari.**  
 Tequila Corralejo. Cherry. Bergamotto. Luxardo Maraschino. Campari. 12€ 
- ◐ **SENTINNEL.** *Fruity. Aromatic. Refreshing.*  
 **Rum Santíssima Trinidad. Funcho Fumado. Pêssego. Three Cents Soda.**  
 Santíssima Trinidad Rum. Smoked Fennel. Peach. Three Cents Soda. 12€ 
- ◐ **GARDEN OF EDEN.** *Floral. Fizzy. Refreshing.*  
**Vodka Koskenkorva. Lavanda. Alecrim. Three Cents Soda.**  
 Vodka Koskenkorva. Lavander. Rosemary. Three Cents Soda. 12€ 
- **CHERNET.** *Bitter. Fruity. Exotic.*  
**Gin MG. Fernet Branca. Cordial de Cereja. Orgeat. Lima.**  
 MG Gin. Fernet Branca. Cherry Cordial. Orgeat. Lime. 12€ 
- **PLEASE ME.** *Bitter. Tropical. Robust.*  
 **Bourbon. Fruto de Monstera Deliciosa. Bitter de Banana.**  
 Bourbon. Monstera Deliciosa Fruit. Banana Liqueur. 14€ 
- ◐ **PIÑATA.** *Tropical. Refreshing. Sweet.*  
**Rum Santíssima Trinidad. Coco. Ananás. Licor de Ananás. Lima Kaffir.**  
 Santíssima Trinidad Rum. Coconut. Pinnapple. Lime Kaffir. 12€ 
- **PAPA MAYA.** *Tropical. Bitter. Smoky.*  
 **Smoked Rum William Hinton. Papaia. Sementes de Papaia Fumadas. Campari.**  
 Smoked William Hinton Rum. Papaya. Smoked Papaya Seeds. Campari. 12€ 

## CRAFTED ICE.

Our cocktails are designed to be served at the perfect temperature and with the idea level of dilution. Most every cocktail is paired with a piece of hand-crafted ice, shaped to fit perfectly in its specific glass keeping on every cocktail the same measured volume, excluding the ice. Os nossos cocktails são preparados para serem servidos bem gelados e com o nível ideal de diluição. São assim servidos com uma peça de gelo trabalhado à mão, moldado para se ajustar na perfeição ao copo mantendo exatamente o mesmo volume de bebida em cada copo, excluindo o gelo.

## HAPPY HOUR.

A cada três cocktails receba um grátis.  
On every three cocktails ordered  
get one of them for free.  
Todos os dias. Everyday.

ONE TWO THREE.  
THIRD COCKTAIL  
IS FOR FREE.

**15:00 - 18:00**



Spicy Karma.

# Classic Cocktails.

Clássicos que jamais serão esquecidos e executados como manda a tradição. Se tiver preferência por outro espirituoso para o seu cocktail basta olhar para a nossa seleção de bebidas disponível.

Old time classics with our choice of spirits. If you have any other preference or want to raise up the game, have a look at our prime shelf collection.

- **MARGARITA.** 10.00€  
Tequila Don Julio. Cointreau. Lime Juice.
- ▲ **ESPRESSO MARTINI.** 10.00€  
Vodka Froggy B. Tia Maria. Speciality Coffee.
- ▲ **DAIQUIRI.** 10.00€  
Plantation Pineapple Rhum. Lime Juice.
- ▲ **MOSCOW MULE.** 10.00€  
Vodka Froggy B. Lime. Ginger Beer.
- ▲ **PALOMA.** 10.00€  
Tequila Don Julio. Lime. Grapefruit Fever Tree.
- **DRY MARTINI.** 9.00€  
Citadelle Gin. 9diDante Vermouth Dry.
- **VODKA MARTINI.** 9.00€  
Vodka Froggy B. Mancino Vermouth Dry.
- **OLD FASHIONED.** 10.00€  
Bulleit Bourbon. Angostura Bitter. Orange Bitter.
- **NEGRONI.** 10.00€  
Citadelle Gin. Antiqua Formula. Bitter Fuseti.
- ▲ **WHISKEY SOUR.** 10.00€  
Bulleit Bourbon. Sour Mix. Angostura Bitter.
- ▲ **PISCO SOUR.** 10.00€  
Pisco 1615. Sour Mix. Angostura Bitter.
- ▲ **APEROL SPRITZ.** 8.00€  
Aperol. Sparkling Wine.

▲ low abv. ● high abv.



 Negroni.

## LITER. JARS. COCKTAILS.

Um litro de cocktail para partilhar, gelo à parte.  
One full liter of a cocktail for sharing, ice served aside.

### FREE NACHOS!

\*Receba uma dose de nachos sempre que pedir um jarro de cocktail.

Get a portion of nachos everytime you order a jar cocktail.

## RUM PUNCH.

Rum Plantation Dark.  
Ananás. Laranja. Grenadine.  
Rum Plantation Dark.  
Pinnacle. Orange. Granadine.

25.00€

## LYCHEE FIZZ PUNCH.

Espumante. Vodka.  
Lichias. Limão. Morango.  
Sparkling Wine. Vodka.  
Lychees. Lemon. Strawberry.

25.00€

## CHAMPAGNE.

### Ortigão.

Espumante - Baga  
7.00€ | 27.00€

### M&M Blossom Rosé Bruto.

Espumante - Bairrada  
6.00€ | 22.00€

### Veuve Monnier Brut.

Champagne - França  
60.00€

### Ruinart Rosé.

Champagne - França  
180.00€

### Ruinart Blanc De Blancs.

Champagne - França  
180.00€

### Dom Pérignon Brut.

Champagne - França  
400.00€

## PLAYFUL. REFRESHING. WHITE WINE.

### Conde Vimioso Sommelier Edition.

Branco - Tejo  
6.00€ | 21.00€

### Vinha Grande.

Branco - Douro  
28.00€

## CHARMING. RED. WINE.

### Conde Vimioso Sommelier Edition.

Tinto - Tejo  
6.00€ | 21.00€

### Vinha Grande.

Tinto - Douro  
28.00€

## PLEASING. DELICATE. ROSÉ.

### Conde Vimioso Sommelier Edition.

Rosé - Tejo  
6.00€ | 21.00€

 Lychee Fizz Punch.

# GIN.

**CITADELLE.** 10.00€  
**Best served.**  
Tonic and Lemon Zest.

**MG.** 9.00€  
**Best served.**  
Tonic and Lemon Zest.

**MG PINK.** 9.00€  
**Best served.**  
Tonic and Lime Zest.

**TANQUERAY NR. TEN.** 11.00€  
**Best served.** Tonic and  
Grape Fruit Zest.

**HENDRICKS.** 12.00€  
**Best served.** Tonic and  
Cucumber Ribbon.

**ROKU.** 13.00€  
**Best served.** Tonic and  
Ginger Strips.

**NIKKA COFFEY.** 13.00€  
**Best served.**  
Tonic. Lemon Zest.

**THE BOTANIST.** 14.00€  
**Best served.** Tonic. Lemon  
Zest & Rosemary Sprig.

**SIPSMITH.** 12.00€  
**Best served.** Tonic.  
Lemon and Lime Zest.

**SPISMITH SLOE.** 15.00€  
**Best served.**  
Tonic. Lime Zest.

**SIPSMITH VJOP.** 16.00€  
**Best served.**  
Tonic. Lemon Zest.

**BOMBAY PRESSÉ.** 9.00€  
**Best served.**  
Tonic and Lemon Zest.

**BOMBAY BRAMBLE.** 9.00€  
**Best served.**  
Tonic and Lime.

**BOMBAY PREMIER CRU.** 10.00€  
**Best served.**  
Tonic and Lemon Zest.

**GIN MARE.** 11.00€  
**Best served.** Tonic.  
Rosemary & Orange Zest.

**GIN MARE CAPRI.** 12.00€  
**Best served.**  
Tonic. Lime Zest.

**CAMBRIDGE DRY.** 12.00€  
**Best served.**  
Tonic and Rosemary.

**CAMBRIDGE  
JAPONESE.** 16.00€  
**Best served.**  
Tonic and Olive.

**CAMBRIDGE  
TRUFFLE.** 18.00€  
**Best served as.**  
Negroni or Dry Martini.

**CAMBRIDGE THREE  
SEASONS.** 20.00€  
**Best served.**  
Tonic and Orange Zest.

## BOTTLES. WITH. BENEFITS.

Faça-se de casa e peça uma garrafa em seu nome. Os mixers são por nossa conta. | Make yourself at home and order a bottle under your name. Mixers are on us.

## VODKA.

**FROGGY B.**  
Neat 50ml | 6.00€  
Bottle 80.00€

**NIKKA COFFEY VODKA.**  
Neat 50ml | 12.00€  
Bottle 120.00€

**KETEL ONE.**  
Neat 50ml | 8.00€  
Bottle 110.00€

**GREY GOOSE.**  
Neat 50ml | 10.00€  
Bottle 140.00€

## RUM. RHUM.

**WILLIAM HINTON 6Y RUM.**  
MADEIRA.  
Neat 50ml | 6.00€  
Bottle 70.00€

**WILLIAM HINTON 6Y  
SINGLE CASK RUM.**  
AGED IN MADEIRA WINE CASKS.  
Neat 50ml | 12.00€  
Bottle 120.00€

**UKULELE RUM.**  
MADEIRA.  
Neat 50ml | 16.00€  
Bottle 90.00€

**PLANTATION ORIGINAL DARK.**  
BARBADOS AND JAMAICA.  
DOUBLE AGED RUM.  
Neat 50ml | 5.00€  
Bottle 60.00€

**PLANTATION ISLE OF FIJI.**  
FIJIAN DOUBLE AGED RUM.  
Neat 50ml | 8.00€  
Bottle 80.00€

**DIPLOMÁTICO.**  
VENEZUELA. 12 YEARS AGED RUM.  
Neat 50ml | 8.00€  
Bottle 80.00€

**ZACAPPA 23.** AGED GUATEMALA RUM.  
Neat 50ml | 16.00€  
Bottle 100.00€

**CANEROCK.**  
JAMAICAN RUM.  
Neat 50ml | 8.00€  
Bottle 80.00€

**PLANTATION  
GUATEMALA XO.**  
Three House  
Limited Edition.  
Neat 50ml 9.00€  
Bottle 70.00€

**PLANTATION  
PINEAPPLE.**  
INFUSED CARIBBEAN RUM.  
Neat 50ml | 8.00€  
Bottle 86.00€



## WHISKY.

### COPPER DOG.

BLENDED MALT SCOTCH.  
Neat. 50ml 7.00€  
Bottle. 70.00€

### BULLEIT BOURBON.

FRONTIER WHISKEY.  
Neat. 50ml 7.00€  
Bottle. 70.00€

### BULLEIT RYE.

FRONTIER WHISKEY.  
Neat. 50ml 8.00€  
Bottle. 90.00€

### ROE & COE

IRISH WHISKY.  
Neat. 50ml 8.00€  
Bottle. 90.00€

### NIKKA from the Barrel JAPANESE WHISKY.

Neat. 50ml 12.00€  
Bottle. 120.00€

### TALISKER

SINGLE MALT SCOTCH.  
Neat. 50ml 12.00€  
Bottle. 120.00€

### LAPHROIG 10Y Islay

SINGLE MALT SCOTCH.  
Neat. 50ml 15.00€  
Bottle. 150.00€

### MACALLAN 12Y Double Cask

SINGLE MALT SCOTCH.  
Neat. 50ml 16.00€  
Bottle. 160.00€

### SUNTORY HAKUSHU 12Y

SINGLE MALT JAPANESE.  
Neat. 50ml 30.00€  
Bottle. 260.00€

## TEQUILA.

### PATRON SILVER.

Shot 25ml 7.00€  
Bottle 100.00€

### PATRON REPOSADO.

Shot 25ml 8.00€  
Bottle 110.00€

### PATRON CIELO.

Shot 25ml 19.00€  
Bottle 400.00€

### DON JULIO BLANCO.

Shot 25ml 6.00€  
Bottle 80.00€

### CASAMIGOSANEJO.

Shot 25ml 6.00€  
Bottle 100.00€

### CASAMIGOS BLANC.

Shot 25ml 5.00€  
Bottle 100.00€

## MEZCAL.

### LOS SIETE MISTERIOS

DOBA YEJ.  
Shot 25ml | 7.00€  
Bottle 98.00€

### LOS SIETE MISTERIOS

ESPADÍN.  
Shot 25ml | 13.00€  
Bottle 140.00€

### LOS SIETE MISTERIOS

BARRIL.  
Shot 25ml | 19.00€  
Bottle 220.00€

### CASAMIGOS JOVEN.

Shot 25ml 7.00€  
Bottle 130.00€

### THE LOST EXPLORER.

ESPADÍN.  
Shot 25ml 8.00€  
Bottle 110.00€

### THE LOST EXPLORER.

TOBALÁ.  
Shot 25ml 10.00€  
Bottle 130.00€

### THE LOST EXPLORER.

SALMIANA.  
Shot 25ml 15.00€  
Bottle 190.00€

### OJO DE TIGRE.

Shot 25ml 6.00€  
Bottle 120.00€

## SINLESS. COCKTAILS.

Cocktails sem álcool. Alcohol Free Cocktails.

**Little Prince.** *fresh. tropical. fizzy.*

Cordial de Ananás e Erva Caninha. Soda Three Cent.  
Pineapple & Lemongrass Cordial. Three Cents Soda.  
9.00€

**Fizzy Breezy.** *fizzy. fruity. sweet.*

H2O de Pêssego e Flor de Sabugueiro. Soda Three Cent.  
Peach & Elderflower H2O. Three Cents Soda.  
9.00€

**Negronini.** *cherry. velvety. bitter*

Tanqueray 0.0. Bitter Sem Álcool.  
Vermute Sem Álcool. Cordial de Cereja.  
Tanqueray 0.0. Non-Alcoholic Bitter.  
Non-Alcoholic Vermouth. Cherry Cordial.  
9.00€

**Berr with me.** *sour. citrus. fruit.*

Framboesa. Líchia. Limão  
Raspberry. Lychee. Lemon.  
9.00€

## SUMOS NATURAIS. FRESH JUICES.

Sumos naturais de fruta espremida na hora.  
Hand squeezed to please.

**Laranja.** Orange.

4.00€

**Limonada.** Lemonade.

4.00€

## LAGER. DRAFT. BEER.

**Heineken.**

5.0% Pilsner.  
3.00€ **25cl** | 5.50€ **50cl**

**Blondie. 50cl**

4.5% Blond Ale.  
5.50€

**Twist and Stout.**

5.5% Oat Stout.  
5.50€

**Heineken 0.0.**

Non Alcoholic  
Dutch Pale Lager.  
2.50€

**Bandida do Pomar.**

4.5% Cider.  
4.50€

## SOFT. DRINKS.

**Coca-Cola.** 2.00€

**Coca-Cola Zero.** 2.00€

**Sprite.** 2.00€

**Three Cents.** 3.00€

Tonic. Ginger Beer. Soda.  
Pineapple. Mandarin &  
Bergamot. Pink Grapefruit.

## ÁGUA. WATER.

**Água Filtrada.**

Filtered Water.

**75cl 2.00€**

**San Pellegrino com Gás.**

Sparkling Water.

**25cl 2.80€ | 75cl 5.50€**





V60 Filtered Coffee.

## LOCALLY ROASTED. SPECIALTY. COFFEE.

Cafés do mundo delicadamente torrados na Madeira pela ODD Roastery. Uma torra mais ligeira para que prevaleça o verdadeiro aroma e sabor da baga do café. | Coffee from around the world that is gently roasted in Madeira. The light roast promotes the natural flavours and aroma of the coffee beans.

**Espresso.**  
Single. 2.00€  
Double. 3.00€

**Americano.**  
Hot or Iced.  
3.00€

**Macchiato.**  
Espresso. Leite.  
3.00€

**Macchiato Duplo.**  
Duplo Espresso. Leite.  
4.00€

**Café Filtro V60.**  
Filtered Coffee V60.  
200ml 3.50€

**Iced Latte.**  
3.00€

**Flat White.**  
Espresso Duplo. Leite.  
4.00€

**Cappuccino.**  
Espresso. Leite. Creme.  
4.00€

## BIO. LOCAL. TEA & INFUSIONS.

### TANGGREY. 2.50€

**Chá Preto. Earl Grey. Tangerina. Calêndula da Madeira.**

Black Tea. Earl Grey. Tangerine. Madeira Calendula.

### OCEAN. 2.50€

**Infusão de Frutos Vermelhos. Banana. Caninha. Maçã. Ananás. Butterfly Pea.**  
Red Fruits Infusion. Banana. Lemongrass. Apple. Pineapple. Butterfly Pea.

### LAURISSILVA. 2.50€

**Chá Verde. Funcho. Absinto.**  
Green Tea. Fennel. Absinthe.

### ATLANTIC. 2.50€

**Infusão de Rooibos. Gengibre. Limão. Hortelã-Pimenta. Pessegueiro-Inglês.**  
Rooibos Infusion. Ginger. Lemon. Pepper-Mint. Verbana.

### LAVA. 2.50€

**Infusão de Frutos Vermelhos. Morango. Amora. Framboesa. Hibisco. Cereja.**  
Red Fruits Infusion. Strawberry. Blackberry. Raspberry. Hibiscus. Cherry.

### MINTEA. 2.50€

**Infusão de Menta. Hortelã-Pimenta.**  
Mint. Pepper-Mint Infusion.

## AWAKENING. BLACK. TEA.

**CHÁ PRETO. 2.00€**  
English Breakfast.

**CHÁ PRETO CHAI. 2.50€**  
**Canela. Gengibre. Cardomomo. Cravo da Índia.**  
Chai Black Tea. Cinnamon. Ginger. Cardamom. Indian Clove.

## GENUINE. EXQUISITE. TEA.

Chás especiais pelo método de desidratação ou de origem. | Special tea by the dehydration method or origin.

### LAPSANG SOUCHONG. 3.00€

**Chá preto distinto pelo processo de fumagem das folhas souchong sobre fogo de madeira de pinho.**  
Lapsang souchong wood dried. Souchong leaves dried over pine wood fire.

**Opções descafeinadas disponíveis. Bebida vegetal de aveia em alternativa ao leite (0.50€).** | Decaf options available. Oat vegetal drink as alternative to milk (0.50€).

## **ALERGIAS. ALERGIES.**

**Pode conter alergénios. Mencione eventuais alergias alimentares.**  
May contain allergens. Mention your food allergies if applied.

## **IVA. TAXES.**

**IVA incluído nos valores indicados de acordo com a taxa legal em vigor.**  
All taxes included in stated values according to the legal rate in force.

## **COMIDA. FOOD.**

**Menu disponível todos os dias exceto à sexta-feira durante o horário do serviço de Pinchos.**  
Food menu available everyday except during pinchos service on friday.

<b>Horário</b> Timetable	<b>Rooftop Cocktail Bar.</b>
<b>segunda-feira.</b> monday	ENCERRADO   CLOSED
<b>terça-feira.</b> tuesday	ENCERRADO   CLOSED
<b>quarta-feira.</b> wednesday	15:00 - 01:00
<b>quinta-feira.</b> thursday	15:00 - 01:00
<b>sexta-feira.</b> friday	15:00 - 01:00
<b>sábado.</b> saturday	15:00 - 01:00
<b>domingo.</b> sunday	ENCERRADO   CLOSED



Hotel.  
Restaurant.  
Cocktail Bar.

