



**Le Café  
Albatroz**  
CHEF'S ATELIER  
COMIDAS ~ FOOD

**SALADAS**

**SALADS**

Salada César com Frango <i>Caesar Salad with Chicken</i>	8.00€
Salada de Couscous <i>Couscous Salad</i>	8.00€
Salada do Mar <i>Seafood Salad</i>	11.00€

**QUICHES**

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Quiche de Alho Francês <i>Leek Quiche</i>	6.00€
Quiche Lorraine <i>Lorraine Quiche</i>	6.00€
Quiche de Frango, Espargos e Cogumelos <i>Chicken, Asparagus and Mushroom Quiche</i>	6.00€

**SANDUÍCHES E VIENNOISERIE**

**SANDWICHES AND VIENNOISERIE**

Napolitana de Chocolate ou Croissant <i>Chocolate Napolitana or Croissant</i>	2.00€
Croissant com Fiambre e/ou Queijo <i>Ham and/or Cheese Croissant</i>	3.00€
Scones com Compota <i>Scones with Jam</i>	4.50€
Torrada <i>Toast</i>	3.00€
Tosta de Fiambre e/ou Queijo <i>Ham and/or Cheese Toast</i>	5.00€
Chapata de Queijo e Tomate <i>Cheese and Tomato Chapata</i>	6.00€
Meia Baguette com Papoila, Frango e Bacon <i>Half Baguette with Poppy, Chicken and Bacon</i>	6.00€
Mauricette Presunto <i>Cured Ham Mauricette</i>	9.00€

**SOBREMESAS**

**DESSERTS**

Eclair de Café <i>Coffee Eclair</i>	3.50€
Eclair de Chocolate <i>Chocolate Eclair</i>	4.00€
Paris Brest <i>Choux Pastry and Praline</i>	5.00€
Mil Folhas de Frutos Vermelhos <i>Red Fruits Millefeuille</i>	5.00€
Biscuit de Framboesa e Pistache <i>Biscuit of Raspberry and Pistachio</i>	5.50€
Mousse de Framboesa <i>Raspberry Mousse</i>	5.00€
Ópera <i>Opera</i>	5.00€
Pavlova Exótica <i>Exotic Pavlova</i>	5.00€
Tarte de Framboesa <i>Raspberry Pie</i>	6.00€

**SALGADOS**

**SAVOURY**

Eclair de Sapateira <i>Crab Eclair</i>	8.00€
Folhado de Queijo de Cabra <i>Goat's Cheese in Puff Pastry</i>	8.00€
Mil Folhas de Salmão <i>Salmon Millemeuille</i>	7.00€
Empada de Rabo de Boi <i>Ox Tail Patty</i>	8.00€
Empada de Bochecha de Vitela <i>Veal Cheek Patty</i>	8.00€

Tarte de Limão Merengada <i>Lemon and Merengue Pie</i>	4.00€
Caramelo, Banana e Amendoim <i>Caramel, Banana and Peanut</i>	5.00€
Tarte de Côco, Limão e Manjerição <i>Coconut, Lemon and Basil Pie</i>	7.00€

**GELADOS E SORVETES CASEIROS**

**HOMEMADE ICE CREAM AND SORBETS**

(Baunilha, Chocolate, Caramelo, Côco, Manga, Banana e Maracujá, Limão, Morango)  
(Vanilla, Chocolate, Caramel, Coconut, Mango, Banana and Passion Fruit, Lemon, Strawberry)

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## PADARIA

### BAKERY

Cesto de Pão <i>Bread Basket</i>	3.50€
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## OSTRAS

### OYSTERS

3 Ostras <i>3 Oysters</i>	9.00€
6 Ostras <i>6 Oysters</i>	18.00€
Suplemento Flute de Espumante <i>Supplement Flute of Sparkling Wine</i>	7.00€
Suplemento Flute de Champanhe <i>Supplement Flute of Champagne</i>	9.00€

## QUEIJO E CHARCUTARIA

### CHEESE AND CHARCUTERIE

	1pax	2pax
Queijo Azeitão e Tostas de Frutos Secos <i>Azeitão Cheese with Dried Fruit Toast</i>	9.00€	-
Prato de Enchidos de Porco Preto com Tostas Caseiras <i>Black Pork Cold Cuts with Homemade Toast</i>	10.00€	18.00€
Prato de Queijos Nacionais e Tostas de Frutos Secos <i>Portuguese Cheese Plate with Dried Fruit Toast</i>	10.00€	18.00€
Presunto Pata Negra 100% Bolota com Tostas Caseiras <i>Dry Cured Black Iberian Pork with Homemade Toast</i>	12.00€	22.00€

## MENU LE CAFÉ

### LE CAFÉ MENU

1 Sandes, Viennoiserie ou Quiche à Escolha <i>1 Choice of Sandwich, Viennoiserie or Quiche</i>	
1 Sobremesa <i>1 Dessert</i>	
1 Pastel de Nata ou Macaron <i>1 Custard Tart or Macaroon</i>	
1 Bebida à Escolha (Café, Cappuccino, Chá ou Sumo de Laranja) <i>1 Choice of Beverage (Coffee, Cappuccino, Tea or Orange Juice)</i>	12.00€



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BEBIDAS ~ DRINKS

**ÁGUAS**

**WATER**

Frize 25cl ( <i>sparkling</i> )	2.00€
Luso 25cl ( <i>still</i> )	2.00€
Pedras 25cl ( <i>sparkling</i> )	3.00€
Luso 100cl ( <i>still</i> )	4.00€

**SUMOS NATURAIS**

**FRESH FRUIT JUICES**

Sumo de Laranja ( <i>orange</i> )	5.00€
Sumo de Toranja ( <i>grapefruit</i> )	5.00€
Sumo de Abacaxi ( <i>pineapple</i> )	5.00€
Limonada ( <i>lemonade</i> )	5.00€

**REFRIGERANTES E SUMOS DE GARRAFA**

**SOFT DRINKS AND BOTTLED FRUIT JUICES**

Coca Cola Classic 23.7cl	3.50€	Iced Tea Limão / Lemon 33cl	3.50€
Coca Cola Zero 23.7cl	3.50€	Iced Tea Manga / Mango 33cl	3.50€
Fanta 23.7cl	3.50€	Iced Tea Pêssego / Peach 33cl	3.50€
Seven Up 30cl	3.50€	Sumo de Alperce 25cl ( <i>apricot</i> )	4.50€
Ginger Ale 20cl	4.50€	Sumo de Maçã 25cl ( <i>apple</i> )	4.50€
		Sumo de Pêssego Amarelo 25cl ( <i>peach</i> )	4.50€

**CAFETARIA**

**CAFETERIA**

**Cafés Coffees**

Café Expresso	2.00€
Café Duplo	3.50€
Machiatto	3.00€
Latte Machiatto	4.50€
Café com Leite	3.50€
Cappuccino	4.50€

**Chás e Tisanas Teas and Infusions**

Carioca de Limao ( <i>lemon water</i> )	3.50€
Branco Passion de Fleurs ( <i>white tea</i> )	3.50€
Breakfast	3.50€
Caramel	3.50€
Ceylan Descafeinado ( <i>decaffeinated</i> )	3.50€
Ceylan Orange Pekoe	3.50€
Darjeeling	3.50€
Earl Grey Yin Zhen	3.50€
Frutas Vermelhas ( <i>red fruits</i> )	3.50€
Verde Gunpowder ( <i>green gunpowder</i> )	3.50€
Verde Jasmine ( <i>green jasmine</i> )	3.50€
Verde Menta ( <i>green mint</i> )	3.50€
Verde Sencha FuKuyu ( <i>green sencha fukuyu</i> )	3.50€
Rooibos Cederberg	3.50€
Camomila ( <i>chamomile</i> )	3.50€
Tilia ( <i>linden</i> )	3.50€
Verbena	3.50€

**Leites e Bebidas Vegetais**

**Milks and Plant-Based Drinks**

Leite Meio Gordo 33cl ( <i>semi skimmed milk</i> )	2.50€
Bebida de Amêndoa 33cl ( <i>almond drink</i> )	3.50€
Bebida de Arroz 33cl ( <i>rice drink</i> )	3.50€
Bebida de Aveia 33cl ( <i>oats drink</i> )	3.50€
Bebida de Soja 33cl ( <i>soy drink</i> )	3.50€
Chocolate Quente 33cl ( <i>hot chocolate</i> )	4.00€
Batido de Chocolate ( <i>chocolate milkshake</i> )	4.50€
Batido de Morango ( <i>strawberry milkshake</i> )	4.50€

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BEBIDAS ~ DRINKS

**CERVEJAS**

**BEERS**

Sagres 33cl	6.00€
Stella Artois 33cl	7.00€
Weihenstephaner Hefe 50cl	9.00€

**VINHOS BRANCOS**

**WHITE WINES**

		12cl	75cl
Brunheda ( <i>Douro</i> )	8.00€	22.00€	
Casa do Capitão Mor ( <i>Vinho Verde</i> )	10.00€	26.00€	
Manoella ( <i>Douro</i> )	12.00€	30.00€	

**GIN TÓNICO**

**GIN AND TONIC**

Tanqueray	11.00€
Bombay Sapphire	11.00€
Hendricks	15.00€
Maré	15.00€

**VINHOS ROSES**

**ROSÉ WINES**

		12cl	75cl
CSL Bons Ventos ( <i>Lisboa</i> )	7.00€	20.00€	
Soalheiro ( <i>Vinho Verde</i> )	9.00€	28.00€	

**VINHOS TINTOS**

**RED WINES**

		12cl	75cl
Brunheda ( <i>Douro</i> )	8.00€	22.00€	
Valle Pradinhos Reserva ( <i>Douro</i> )	11.00€	28.00€	

**COCKTAILS**

**COCKTAILS**

**Clássicos Classic**

Mojito Classic	13.00€
<i>(Rum Plantation 3 Stars, Cane Syrup, Soda, Lime)</i>	
Pinacolada	13.00€
<i>(Rum Plantation 3 Stars, Coconut Liqueur, Pineapple Juice)</i>	
Blackett Tonic	13.00€
<i>(Blackett Dry Port Wine, Tonic Water)</i>	
Aperol Spritz	13.00€
<i>(Aperol, Sparkling Wine, Soda)</i>	

**Sem Alcól Non-Alcoholic**

Shirley Temple	11.00€
<i>(Ginger Ale, Maraschino, Pomegranate Syrup)</i>	

**CHAMPANHE**

**CHAMPAGNE**

		15cl	75cl
Landragin Barbier Brut Tradition	11.00€	62.00€	

**ESPUMANTE**

**SPARKLING WINE**

		15cl	75cl
Hehn Bruto Branco	9.00€	32.00€	

**VINHOS DO PORTO**

**PORT WINES**

		6cl
Blackett Tawny Reserve	7.00€	
Blackett Extra Dry	7.00€	

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**VINHOS BRANCOS**

*WHITE WINES*

Brunheda 75cl	8.00€	Qta da Alorna Colheita Tardia 37.5cl	19.00€
Piloto Collection Roxo 75cl	12.00€	Chocapalha Reserva 75cl	20.00€
Guerreiro Bairrada 75cl	12.00€	Qta de Saes Encruzado 75cl	20.00€
Reguengos de Melgaco 75cl	12.00€	Cartuxa 75cl	20.00€
Susana Esteban Aventura 75cl	13.00€	Qta da Silveira Reserva 75cl	21.00€
Settimia Toscana Caprili 75cl [2018]	13.00€	Morgado Santa Catherina Reserva 75cl	22.00€
Passagem 75cl	13.00€	Chaminé 75cl	24.00€
Casa do Capitão Mor Alvarinho 75cl	14.00€	Domínio do Açor 75cl	26.00€
Duas Quintas 75cl	15.00€	Brunheda Grande Reserva 75cl	27.00€
Dorina Lindermann Arinto 75cl	15.00€	Jermann Sauvignon 75cl [2023]	27.00€
Paxá Reserva Viognier 75cl	15.00€	Tapada de Chaves 75cl	30.00€
Sidonio de Sousa Reserva 75cl	16.00€	Meruge 75cl	30.00€
Manoella 75cl	17.00€	Susana Esteban Procura 75cl	32.00€
Kompassus Reserva 75cl	17.00€	Conceito 75cl	33.00€
Esporao Reserva 75cl	18.00€	Redoma Reserva 75cl	46.00€
Página Encruzado 75cl	18.00€	Pera Manca 75cl	120.00€
		Y de Chateau d'Yquem 75cl [2010]	450.00€

**VINHOS TINTOS**

*RED WINES*

Brunheda 75cl	8.00€	Casa de Saima Pinot Noir 75cl	23.00€
Herdade dos Grous 75cl	14.00€	Cartuxa 75cl	25.00€
Valle Pradinhos Reserva 75cl	15.00€	Adega Mayor Comendador 75cl	28.00€
Guerreiro Dão 75cl	17.00€	Qta do Crasto Vinhas Velhas 75cl	39.00€
Qta do Piloto Reserva 75cl	17.00€	Qta do Mouro 75cl	41.00€
Manoella 75cl	17.00€	Qta da Leda 75cl	57.00€
Brunheda Reserva 75cl	17.00€	Qta do Noval Reserva 75cl	62.00€
Página Pinot Noir 75cl	18.00€	Segla Margaux 75cl [2019]	79.00€
Meandro 75cl	18.00€	Pintas Reserva 75cl [2021]	150.00€
Kompassus Reserva Baga 75cl	18.00€	Qta do Vale Meao 75cl [2021]	350.00€
Guerreiro Baga Colheita Sel. 75cl	18.00€	Chateau Palmer 75cl [2002]	403.00€
Casa Cadaval Pinot Noir 75cl	18.00€	Le Petit Mouton 75cl [2010]	435.00€
Duas Quintas 75cl	18.00€	Les Forts de Latour 75cl [2003]	454.00€
Esporao Reserva 75cl	19.00€	Pera Manca 75cl [2015]	600.00€
Paxá Reserva 75cl	20.00€	Screaming Eagle 2nd Flight 75cl [2011]	1 019.00€
Qta da Silveira Reserva 75cl	21.00€	Barca Velha 75cl [2008]	1 200.00€
		Chateau Haut Brion 75cl [1985]	1 276.00€



VINHOS ~ WINES

**VINHOS ROSES**

*ROSE WINES*

CSL Bons Ventos 75cl	8.00€
Dona Maria 75cl	12.00€
Redoma 75cl	13.00€
Soalheiro 75cl	14.00€
Chateau Minuty et Or 75cl	30.00€

**ESPUMANTES**

*SPARKLING WINES*

Hehn Bruto Branco 75cl	15.00€
Guerreiro Bairrada Bruto 75cl	17.00€
Vértice Cuvée 75cl	21.00€
Berbereta Pinot Noir Brut Rosé 75cl	25.00€

**CHAMPANHES**

*CHAMPAGNES*

Billecart-Salmon Brut Reserve 75cl	56.00€	Louis Roederer Cristal 75cl	375.00€
Ruinart Blanc de Blancs 75cl	180.00€	Armand de Brignac Brut Gold 75cl	425.00€
Dom Perignon 75cl	375.00€		

**VINHOS DO PORTO**

*PORT WINES*

Blackett Tawny Reserve 75cl	17.00€	Blackett Tawny 20 Anos/Year 75cl	70.00€
Blackett Extra Dry 75cl	17.00€	Blackett Tawny 30 Anos/Year 75cl	114.00€
Blackett Ruby Reserve 75cl	17.00€	Blackett Tawny 40 Anos/Year 75cl	175.00€
Blackett White 10 Anos/Year 75cl	28.00€	Blackett Vintage 75cl	67.00€
Blackett White 20 Anos/Year 75cl	70.00€	Blackett Very Old 75cl	5 000.00€
Blackett Tawny 10 Anos/Year 75cl	28.00€		

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