



Café PRÍNCIPE REAL

RESTAURANT & COCKTAIL BAR



Naked 0% Alcohol Cocktails – 7.00€

Virgin Mojito

Lima, açúcar, hortelã e sprite/ *Lime, Sugar, Mint and Sprite*

Virgin Caipi

Lima, Açúcar e Sprite/ *Lime, Sugar and Sprite*

Detox Spritz

Pepino, hortelã, lima, agave e soda/ *Cucumber, mint, lime, agave and soda*

Detox Spritz

Beterraba, lima e ananás/ *Beetroot, lime and pineapple*

Limonada/ Limonade

Simples, maracujá, beterraba ou curcuma/ *Classic, passion fruit, beetroot or turmeric/curcuma*

Unforgettable Cocktails – 12.00€

Pisco Real

Pisco 1615, sumo de toranja e sumo de alfavaca/ *Pisco 1615, grapefruit and lavender juice*

Memmogroni

Monte Lobos, Campari, La Quintinye rouge, zest de toranja, Creolo bitters

Cardamomo Monk

Don Julio Reposado, Chartreuse, polpa de abacaxi caseira, sumo de lima, xarope de cardamomo verde e preto/ *Don Julio Reposado, Chartreuse, pineapple, lime, green and black cardamom syrup*

The Laleham Avenue

Lillet Blanc, la Quintinye extra dry, St Germain, sumo de limão, xarope e folhas de manjeriço/ *Lillet Blanc, la Quintinye extra dry, St Germain, lemon juice, basil*

Pink Chamelon

Kettel one, sumo de beterraba, chá verde, sumo de lima e soda/ *Kettel one, beetroot, green tea, lime, soda*

Our Journey – 12.00€

A viagem dos Portugueses pelos sabores do Mundo/

The Portuguese journey along the flavours of the World

Sagres - Portugal

Porto Branco Vallado, St. Germain, sumo de laranja e canela/ *Dry White Port, St. Germain, orange juice and cinnamon*

Niña - Brasil

Capucana, goiaba, manjeriço, sumo de lima e açúcar/ *Capucana, guava, basil, lime juice and sugar*

Príncipe Real - Índia

Tanqueray Ten, manga, curcuma, sumo de limão, açúcar e água tônica/ *Tanqueray Ten, mango, curcuma, lemon juice, sugar and tonic water*

Flor de la mar - África

Captain Morgan, ananás, gengibre, canela e pó de pistacho/ *Captain Morgan, pineapple, ginger, cinnamon and pistachio powder*

Circe - Ásia

Tanqueray Ten, licor de bergamota, curcuma, manjeriço e amendoim salgado/ *Tanqueray Ten, bergamota liquor, curcuma, basil and salted peanut*

Medusa - a viagem

Kettel one, café, Mozart, xarope de cardamomo e pimenta/ *Kettel one, coffee, Mozart, cardamom syrup and pepper*

The Classics – 10.00€

Bloody Mary

Kettel one, sumo de tomate, sumo de limão, tabasco, sal, pimenta, molho Worcestershire e aipo/ *Kettel one, tomato juice, lemon juice, tabasco, salt, pepper, Worcestershire sauce and celery*

Porto tónico/ Tonic Dry White Port

Porto branco, hortelã e água tônica/ *Dry white Port, mint and tonic water*

Caipirinha / Caipiroska

Capucana, lima e açúcar/ *Capucana, lime and sugar*

Mojito

Captain Morgan, lima, hortelã, açúcar e soda/ *Captain Morgan, lime, mint, sugar and soda water*

Daiquiri Classico ou Morango/ Classic or Strawberry Daiquiri

Captain Morgan, lima e açúcar/ *Captain Morgan, lime and sugar*

Margarita Classica ou de fruta/ Classic or Fruit Margarita

Don Julio, Cointreau, e sumo de lima/ *Don Julio, Cointreau and lime*

Gin Garden

Tanqueray ten, sumo de limão, hortelã, açúcar e soda/ *Tanqueray ten, lemon juice, mint, sugar and soda water*

Cosmopolitan

Kettel one, Cointreau, sumo de lima, sumo de arando/ *Kettel one, Cointreau, lime, cranberry juice*

Negroni

Tanqueray ten, La Quintinye Rouge, Campari/ *Tanqueray ten, La Quintinye Rouge, Campari*

Old Fashioned

Bulleit Bourbon, açúcar e angustura bitters/ *Bulleit Bourbon, sugar, angustura bitters*

Mai Tai

Captain Morgan, Plantation original dark, sumo de lima e orgeat/ *Captain Morgan, Plantation original dark, lime and orgeat*

Silver Gin Fizz

Tanqueray ten, sumo de limão, açúcar, clara ovo e soda/ *Tanqueray ten, lemon juice, sugar, egg white and soda water*

Aperol Spritz

Aperol, Espumante e soda/ *Aperol, Sparkling wine and soda*

Moscow Mule

Kettel one, lima e ginger beer/ *Kettel one, lime, ginger beer*

Dry Martini

Tanqueray ten/Kettel one, La Quintinye extra dry/ *Tanqueray ten/Kettel one, La Quintinye extra dry*

Unforgettable Sharing

Sangria Branca ou Tinta/ *White Wine or Red Wine Sangria – 28.00€*

Sangria Espumante / *Sparkling Wine Sangria – 35.00€*

Sangria Príncipe Real (gin, espumante, maracujá e limão)/

P. Real Sangria (gin, sparkling wine, lemon, passion fruit and mint) – 40.00€

Sangria Champanhe/ *Champagne Sangria – 95.00€*

Espumante & Champanhe/ Sparkling wine & champagn

Vértice Brut, Douro
Flute/ Glass - 9.00€ Garrafa/ Bottle - 45.00€
Perrier-Jouet, Grand Brut
Flute/ Glass - 20.00€ Garrafa/ Bottle - 95.00€
Perrier-Jouet, Blanson Rosé
Flute/ Glass - 20.00€ Garrafa/ Bottle - 95.00€

Vinhos/ Wines

BRANCO/ WHITE WINE

Consensual Reserva, Douro
Copo/ Glass - 5.00€ Garrafa/ Bottle - 18.00€
Vicentino, Sauvignon Blanc, Alentejo
Copo/ Glass - 7.00€ Garrafa/ Bottle - 22.00€
Quinta de Cidrô, Chardonnay
Copo/ Glass - 8.00€ Garrafa/ Bottle - 24.00€

VERDE & ROSÉ/ GREEN AND ROSE WINE

Dona Paterna, Alvarinho, Trajurda, Verde/ Green, Minho
Copo/ Glass - 6.00€ Garrafa/ Bottle - 21.00€
Vallado, Rosé, Douro
Copo/ Glass - 6.00€ Garrafa/ Bottle - 20.00€

TINTO/ RED WINE

Consensual Reserva, Douro
Copo/ Glass - 5.00€ Garrafa/ Bottle - 18.00€
Herdade dos Grous, Alentejo
Copo/ Glass - 8.00€ Garrafa/ Bottle - 24.00€
Vallado, Touriga Nacional, Douro
Garrafa/ Bottle - 33.00€

Beer Time

Imperial Heineken/ Heineken draft beer 300 ML - 4.50€ / 500 ML - 7.00€
Sagres - 4.50€
Sagres Preta/ Sagres black beer - 5.00€
Sagres Zero Alcohol/ Sagres zero alcohol beer - 5.00€
Somersby Apple Cider - 7.00€
Somersby Watermelon Cider - 7.00€

Gin

Tanqueray - 10.00€
Tanqueray Ten - 13.00€
Bulldog, Martin Millers, Hendricks, Jinzu - 14.00€
G Vine, Gin Mare - 15.00€
Monkey 47 - 18.00€

Vodka

Ketel One - 12.00€
Cîroc - 15.00€
Tito's - 12.00€
Belvedere - 17.00€

Rum

Captain Morgan White RUM - 12.00€
Captain Morgan - 13.00€
Captain Morgan Jamaica Rum - 14.00€
Zacapa 23 - 18.00€

Tequila & Mezcal

Don Julio Blanco - 11.00€
Don Julio Reposado - 13.00€
Monte Lobos - 17.00€

Whisky & Whiskey

Johnnie Walker Red Label - 10.00€
J&B Rare - 10.00€
Johnnie Walker Black Label - 13.00€
Cardhu 12Y - 13.00€
Nikka From the Barrel - 13.00€
Glenlivet Founders Reserve - 15.00€
Glenlivet 15 - 18.00€

Bulleit Bourbon - 13.00€
Bulleit Rye - 15.00€
Jack Daniels - 13.00€

Martini Family - 13.00€

Grape Martini

Ciroc/G vine, uvas, sumo de lima e açúcar/ Ciroc/G vine, grape, lime and sugar

Porn Star Martini

Kettel one, maracujá, xarope de baunilha, sumo de lima e espumante/
Kettel one, passion fruit, vanilla syrup, lime and sparkling wine

Cucumber Martini

Hendricks, pepino, sumo de lima e açúcar/ Hendricks, cucumber, lime and sugar

Vesper Martini

Absolut Elix, Tanqueray ten, Lillet blanc

Soft Drinks - 3.5€

Refrigerantes/ Soft drinks

Coca-Cola, Fanta, Sprite, Nestea, Ginger Ale, Água Tônica/ Coke, Fanta, Sprite,
Nestea, Ginger Ale, Tonic Water

For Cold Time

Expresso - 3.50€
Chá ou infusão/ Tea or infusion - 4.50€
Cappuccino - 4.50€
Chocolate quente/ Hot Chocolate - 6.00€
Bulletproof coffee (Café, chocolate e coco) - 7.00€
Irish Coffee - 10.00€



Bits & Bites

PARA PARTILHAR/ TO SHARE

Escabeche de perdiz com compota de maçã verde/ Partridge Escabeche
with green applesauce - 13.00€

Tábua de queijos nacionais/ National cheese plate - 12.00€

Tábua mista de queijos e enchidos nacionais/ Mixture of national cheese
and cold meats plate - 16.00€

Ceviche de corvina com manga em leite de coco/ Croaker ceviche with mango
in coconut milk - 13.00€

Tostas finas de trigo com Requeijão, figos, mel e amêndoas/ Thin wheat toasts
with Cottage cheese, figs, honey and almonds - 9.00€

PARA DEGUSTAR/ TO TASTE

Croquete de camarão com maionese de lima/ Shrimp croquette with
lime mayonnaise - 2.50€

Croquete de pato com chutney de manga/ Duck croquette with
mango chutney - 2.50€

Chamuça de vegetais com chutney de tamarindo/ Vegetable samosa with
tamarind chutney - 2.50€

Mini-Taco de tártaro de Novilho e picle de mostarda/ Mini-Taco Beef tartar with
Mustard Pickle - 3.50€

Mini-Taco de tártaro de Salmão, wasabi, abacate e ovas/ Mini-Taco Salmon
tartar, wasabi, avocado and roe - 3.50€

Mini-Taco de tártaro de Atum, kimchee e amendoim/ Mini-Taco Tuna tartar,
kimchee and peanut - 3.50€

Ostra asiática, soja, caviar de yuzu e shitaki/ Asian Oyster, soy sauce, yuzu caviar
and shitaki - 4.00€

PARA RECONFORTAR/ TO COMFORT

Salada de abacate, alfaces, legumes marinados e vinagrete de caju/ Avocado
salad, lettuce, marinated vegetables and cashew vinaigrette - 13.00€

Prego do lombo com chips, mostarda antiga e pickles de pepino/ Beef loin
Prego with chips, old mustard and cucumber pickles - 14.00€

Hamburger de picanha em brioche, cebola caramelizada e maionese de lima/
Picanha hamburger in brioche bread with caramelized onion and lime
mayonnaise - 15.00€

Hamburger vegetariano de Portobello em bolo do caco, tomate e pesto/
Portobello vegetarian hamburger in Caco bread, tomato and pesto - 15.00€

SOBREMESAS/ DESSERT

Chocolate cremoso, maracujá e praliné de amendoim/ Creamy chocolate,
passion fruit and peanut praline - 7.00€

Mousse de coco e lima com ananás macerado/ Coconut and lime mousse
with macerated pineapple - 7.00€