



MAISON ALBAR
AMOURE

R.P.M.



Aperitivos e Digestivos

APERITIFS & DIGESTIVES 5CL

GIN

Martin Miller's	15 €
Beefeater	15 €
Bulldog	15 €
Bombay Sapphire	15 €
Nordés	17 €
Gin Mare	17 €
Brockmans	17 €
Hendrick's	17 €
Tanqueray N° Ten	17 €
The London N°1	17 €
Roku	17 €
Sharish	17 €
Invicta	18 €
Monkey 47	20 €

VODKA

Absolut	12 €
Belvedere	17 €
Grey Goose	17 €
Cîroc	17 €
Beluga Export Noble	17 €
Tito's	17 €
Beluga Allure	47 €
Beluga Gold Line	49 €

TEQUILA | MEZCAL

Herradura Blanco	17 €
Ojo de Tigre	17 €
Meteoro Espadin	17 €
Siete Misterios	17 €
Patrón Silver	20 €
Herradura Reposado	20 €
Patrón Añejo	22 €

BLENDED WHISKY

Jameson	15 €
Chivas Regal 12 anos	17 €
Johnie Walker Black Label	17 €
Monkey Shoulder	17 €
Nikka Coffey Malt	22 €
Chivas Regal 18 anos	30 €
Suntory Hibiki	52 €
Johnnie Walker Blue Label	80 €
Chivas Regal 25 anos	117 €
Johnnie Walker King George V	166 €

WHISKY SINGLE MALT | SINGLE GRAIN

Bushmills 10 anos	17 €
Teeling Single Malt	17 €
The Glenlivet 1824	17 €
Laphroaig 10 anos	22 €
Nikka Taketsuru Pure Malt	22 €
The Balvenie 12 anos	22 €
Macallan 12 anos Double Cask	30 €
Lagavulin 16 anos	32 €
The Balvenie 21 Portwood	92 €
The Yamakazi 12 anos	129 €
Macallan 30 anos Sherry Cask	664 €

BOURBON | RYE | TENNESSE

Jack Daniel's	15 €
Maker's Mark	17 €
Bulleit Bourbon	17 €
Buffalo Trace	17 €
Bulleit Rye	20 €
Woodford Reserve	32 €

RUM / RHUM

Havana 3 años	15 €
Diplomático Reserva Exclusiva	17 €
The Kraken Black Spiced	17 €
Dictador 12 anos	17 €
Havana 7 años	17 €
Santa Teresa 1796	20 €
Ruminante Ruby Cask	20 €
Ruminante Tawny Cask	20 €
Zacapa 23 anos	25 €
Zacapa XO	52 €

COGNAC

Rémy Martin VSOP	17 €
Hennessy VS	22 €
Palácio da Berjoeira Água Ardente Vínica	35 €
Hennessy Paradis	320 €
Rémy Martin Louis XIII	584 €

LICORES / LIQUORS

Licor Beirão	10 €
Amêndoa Amarga	10 €
Baileys	10 €
Baileys Chocolate	12 €
Italicus	12 €
Frangélico	12 €
Amaretto Disaronno	12 €
Bénédictine D.O.M.	12 €
Khalua	12 €
Cointreau	12 €
Grand Marnier	15 €
Chambord	15 €
St. Germain	17 €



Aperitivos & Cervejas

APERITIFS & BEERS

APERITIVOS | VERMUTES 5CL APERITIFS | VERMOUTHS

Lillet Blanc	10 €
Jägermeister	10 €
Ricard	10 €
Aperol	12 €
La Quintinye Blanc	12 €
Campari	12 €
La Quintinye Rouge	12 €
La Quintinye Extra Dry	12 €

CERVEJAS / BEERS 33CL

Super Bock	6 €
Super Bock 0%	6 €
Letra B Pilsner	6 €
Letra C Stout	6 €
Letra E Belgian Dark Strong Ale	6 €
Letra F IPA	6 €
Heineken	6 €
Bandida do Pomar	6 €

SANGRIA 2L

Sangria Branca	35 €
Sangria Tinta	35 €
Sangria Amoure	50 €

Spirit Free

— 12 €

FRUITS DE L'AMOURE

Maracujá, lichias, baunilha e maracujá
Passion fruit, liches, vanilla and passion fruit

CIRCUIT DE LA PASSIÓN

Ananás, maracujá, morango e limão
Pineapple, passion fruit, strawberry and lemon

VIRGIN MOJITO

Lima, hortelã, sumo de maçã
Lime, fresh mint, apple juice

Cocktails

CLÁSSICOS / CLASSIC — 14€

MIMOSA

Espumante bruto, sumo de laranja natural
Sparkling wine, fresh squeezed orange juice

PISCO SOUR

Pisco puro, lima & limão, Angustura, clara de ovo
Pisco, lime & lemon, Angustura, eggwhite

GIN FIZZ

Gin, sumo de limão, soda
Gin, lemon juice, soda water

NEGRONI

Tanqueray 10, Campari, La Quintinye Rouge

MOSCOW MULE

Vodka, gengibre, ginger beer
Vodka, ginger, ginger beer

REV UP COCKTAILS — 15 €

LA FERRARI

Mescal, Laphroaig, xarope de morango e arando
Mescal, Laphroaig, strawberry and cranberry syrup

LE MANS PRIX

Rum, xarope de baunilha e maracujá,
Champanhe, limão
Rum, Champagne, lemon, vanilla and passion fruit syrup

PORT RACING SOUR

Bourbon, vinho do Porto tinto, clara de ovo,
limão e lima
Bourbon, red Port wine, egg white, lemon, lime

CUPID'S CAR

Cognac, St. Germain, limão
Cognac, St. Germain, lemon

SILVERSTONE ESPRESSO

Rum, Frangelico, Kahlúa, Vermute, café
Rum, Frangelico, Kahlua, Vermouth, coffee

IGNITION KISS

Vodka, Chambord, clara de ovo,
xarope de arando, limão
Vodka, Chambord, egg white, cranberry syrup, lemon

FINISH LINE SPRITZ

Italicus, Gin, espumante, limão, pepino
Italicus, Gin, sparkling wine, lemon, cucumber

REVVED UP HEART

La Quintinye blanc, St. Germain, lima
La Quintinye blanc, St. Germain, lime



Seleção de Vinhos

WINE SELECTION

VINHO BRANCO / WHITE WINE	12.5CL	75CL
Soalheiro Primeiras Vinhas	11 €	53 €
Minho		
Gouveia by Joaninha	12 €	60 €
Douro		
Vicentino Reserva Sauvignon Blanc	13 €	64 €
Alentejo		
VINHO TINTO / RED WINE	12.5CL	75CL
Textura da Estrela Jaen	14 €	71 €
Dão		
Pombal do Vesúvio	10 €	51 €
Douro		
Zafirah	11 €	55 €
Minho		
VINHO PORTO / PORTO WINE	12.5CL	75CL
Graham's 20 YO	25 €	146 €
Quinta do Noval LBV Unfiltered	16 €	98 €
VINHO ROSÉ / ROSE WINE	12.5CL	75CL
Quinta de Santiago Rosé	10 €	51 €
Minho		



JOSEPH PERRIER X MAISON ALBAR HOTELS

Cuvée Céline

15CL — 15 €

75CL — 80 €



Bebidas Frias

COLD BEVERAGES

REFRIGERANTES / SOFT DRINKS

Limonada Amoure / Amoure Limonade 30CL / 1L	3 € / 9 €
Limões da quinta, água com gás e mel local <i>Farmhouse lemons, sparkling water and local honey</i>	
Coca-Cola 23CL	6 €
Coca-Cola Zero 23CL	6 €
Sprite 35CL	6 €
Nestea Pêssego / Peach Nestea 30CL	6 €
Nestea Limão / Lemon Nestea 30CL	6 €
Compal Laranja / Orange juice 20CL	6 €
Compal Manga e Laranja 20CL <i>Mango and Orange juice</i>	6 €
Compal Pessego / Peach juice 20CL	6 €
Compal Ananás / Pineapple juice 20CL	6 €
Ginger Ale 20CL	6 €
Ginger Beer 20CL	6 €

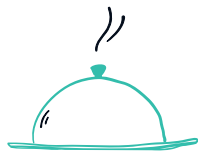
ÁGUA / MINERAL WATERS

Luso 25CL / 50CL / 1L	3 € / 3.5 € / 4 €
Pedras 25CL / 75CL	3 € / 4 €
Fever-Tree Mediterranean 20CL	5 €

Bebidas Quentes

HOT BEVERAGES

Café expresso / Espresso	— 3,5 €
Café expresso Duplo / Double espresso	— 4,5 €
Café americano / Americano	— 4,5 €
Café descafeinado / Decaffeinated	— 3,5 €
Café com leite / Coffee with milk	— 4,5 €
Cappucino	— 5 €
Chocolate quente / Hot chocolate	— 5 €
Chá & Infusões / Tea & Infusions	— 5,5 €



Menu

✓ Opção Vegan / Vegan option

☞ Opção sem glúten / Gluten-free option

📍 Produto local / Local product

ENTRADAS / STARTERS

Croquetes de Alheira de aves, maionese de trufa (2 und) 📍
Poultry croquettes, truffle mayonnaise (2 pcs)
— 9 €

Croquetes de bacalhau (2 und)
Codfish croquettes (2 pcs)
— 6 €

Arancini, açafraão, scamorza (2 und)
Arancini, saffron, scamorza cheese (2 pcs)
— 6 €

Presunto Varanegra “porco preto do Alentejo” 📍 ☞
maturado 30 meses
Varanegra' 30-month-aged Alentejo black Iberian ham
— 16 €

Seleção de charcutaria de porco preto do Alentejo 📍
Selection of Alentejo black Iberian pork charcuterie
— 22 €

Peixinhos da horta, molho de ervas 📍 ✓
Green bean fritters, herb sauce
— 10 €

Tártaro de carne Minhota, tosta de brioche ☞
“Minho” region beef tartare, brioche toast
— 18 €

Seleção de queijos nacionais, geleia de Alvarinho 📍 ☞
Selection of Portuguese cheeses, Alvarinho grape jelly
— 16 €

PRATOS PRINCIPAIS / MAIN COURSES

Creme de batata-doce, leite de coco, sementes de abóbora ✓
Sweet potato cream, coconut milk, pumpkin seeds
— 8 €

Salada de burrata, abóbora e romã ☞
Burrata, pumpkin and pomegranate salad
— 18 €

A nossa salada Caesar
Coração de alface Romana, anchovas, queijo parmesão,
croutons, molho Caesar
Our Caesar salad, Romaine lettuce heart,
parmesan cheese, anchovies, croutons, Caesar sauce
— 16 €

Com frango / With chicken — 21€
Com camarão / With shrimps — 26€

PIZZETTA (20cm)

Margarita
Molho tomate, mozzarella, manjeriço
Tomato sauce, mozzarella, basil
— 10 €

Alentejo
Molho tomate, tomates cereja, presunto Varanegra,
burrata, rúcula
Tomato sauce, cherry tomatoes, Varanegra smoked ham,
burrata, arugula
— 14 €

Amoure
Molho tomate, mozzarella, paio de porco preto,
azeitonas, gema de ovo, manjeriço
Tomato sauce, mozzarella, Iberian black pork sausage, olives,
egg yolk, basil
— 14 €

Trufa
Mozzarella, creme fraîche, trufa preta, rúcula
Mozzarella, crème fraîche, black truffle, arugula
— 18 €

SANDES / SANDWICHES

Club sandwich Amoure
Peito de frango, omelete com ervas aromáticas,
tomate, bacon, alface, maionese com trufa
Chicken breast, bacon, omelette with fine herbs, tomato,
lettuce, truffle mayonnaise
— 20 €

Green Club sandwich ✓
Pão integral, guacamole, agrião, pepino, alface
Whole-grain bread, guacamole, watercress, cucumber, lettuce
— 20 €

Burger Amoure
Pão caseiro, 150gr carne Wagyu, mostarda antiga, bacon,
chalota confitada, tomate, rúcula, molho cocktail
Homemade bun, 150gr Wagyu beef, L'Ancienne mustard,
bacon, confit shallot, tomato, arugula, cocktail sauce
— 25 €

Prego em bolo do caco 📍
Lombo de carne Minhota, mostarda em grão,
queijo amanteigado
“Minho” region meat tenderloin, whole grain mustard,
buttered cheese
— 22 €

SOBREMESAS / DESSERTS

Ananás marinado com gengibre e lima ☞ ✓
Marinated pineapple with ginger and lime
— 10€

Maça caramelizada, streusel e baunilha ☞
Caramelized apple, streusel and vanilla
— 10 €

Leite creme tradicional, laranja, canela 📍 ☞
Traditional custard, orange, cinnamon
— 8 €



Taça de gelado

ICE CREAM CUP

— 12 €

VILA VERDE

Sorvete de limão, melão verde, merengue,
xarope de manjeriçã

Lemon sorbet, green melon, basil syrup, meringue

BRAGA

Gelado de chocolate, brownie, chantilly,
molho de chocolate

*Chocolate ice cream, brownie, chocolate sauce,
whipped cream*

MOURE

Sorvete morango, iogurte, frutos vermelhos,
coulis, chantilly

*Strawberry sorbet, yoghurt, red berries, coulis,
whipped cream*

