

BAR menu



The background of the entire page is a repeating pattern of stylized blue leaves and vines on a white background. The pattern is symmetrical and covers the entire area, framing a central white rectangular box.

Welcome

Welcome to 9HOTEL MERCY, a timeless property imagined by the internationally renowned architect Miguel Saraiva and located between the Chiado, Bairro Alto and Baixa districts in Lisbon. Decorated with fine materials such as velvet or natural silk and a warm colour palette, this unique property reveals an elegant setting. Featuring azulejos tiles, its façade reflects the typical local architecture.

9HOTEL MERCY's rooftop bar, located on the top floor, reveals an incredible 180° view over the city's cultural heritage including the São Jorge castle and Tagus River. At nightfall, a selection of cocktails served overlooking the urban skyline give the place a festive atmosphere.



Cocktails



Espresso Martini € 14

Vodka, Coffee liqueur, Sugar syrup, Espresso



Gin & Tonic € 14

Gin Bombay, Tonic



Pornstar Martini € 14

Vanilla Vodka, Passion fruit liqueur, Passion fruit puree, Lime juice, Vanilla syrup, Sparkling wine, Passion fruit



Caipirinha € 10

Ice, Cachaça, Lime, Sugar





Margarita € 14

Ice, Tequila reposado, Lime juice,
Triple sec, Salt, Lime wedges



Spritz € 9

Prosecco, Aperol, Club soda, Orange slice

Mocktails

Mint Lemonade € 8

Lemon wedges, Sugar, Water, Ice, Mint



Strawberry Basil Mocktail € 8

Strawberries, Basil leaves, Lime juice
Sweetener, Sparkling water



Wines & Bubbles

White Wines

Alentejo Marel 2024

12cl  

€ 5,50 € 22

Douro Rumos 2023

€ 5,50 € 22

Rosé Wines

Douro Rumos 2023

€ 5,50 € 22

Red Wines

Alentejo Marel 2021

€ 5,50 € 22

Alentejo Dez Tostões 2023

€ 7,50 € 35

Douro Rumos 2023

€ 5,50 € 22

Douro Pombal do Vesuvio 2022

€ 7,50 € 35

Sparkling Wines

Dão Monteirinhos Blanc Brut 2020

€ 8 € 35

Champagne Laurent Perrier

€ 90

Spirits

Porto, 7cl

Quinta da Pacheca 10 years Old

€ 8

Whiskey, 4cl

Talisker 10 years Old

€ 14

Bourbon, 4cl

Wild Turkey Straight

€ 12

Cognac, 4cl

€ 16

Beers

Beers

Sagres Blonde, 33cl	€ 6
Sagres Bohemia, 33cl	€ 6
Super Bock, 33cl	€ 6

Soft drinks

Soft

Coca cola	€ 4
Sparkling water	€ 3
Still water	€ 3
Nectar juice	€ 4
Ice Tea	€ 4

Coffee

Americano	€ 2
Espresso	€ 2
Capuccino	€ 3
Ice coffee	€ 2
Tea	€ 3

Food

Antojitos

Totopos y pico de Gallo 🍴

€ 4,50

Fried tortillas, peppers and spices paste and pico de gallo

Guacamole 🍴

€ 9,50

With pork crackling, fried tortillas, burnt garlic sauce, chili pepper, spices and burnt tomato

Aguachile de Camarón 🍴🍴

€ 14

Prawns Aguachile, coriander oil, cured avocado puree, cucumber and red onion (shellfish, soy and gluten)

Tártaro de Atún 🍴🍴🍴

€ 20

Tuna tartare, avocado, "salsa marisqueira", togarashi emulsion, grapefruit, piquin pepper ash (fish, egg, sulfites, soja, sesame and gluten)

Tostadas

Gamba da Costa 🍴🍴

€ 18

Shrimp with hummus, tomatillo pickle, XO sauce and chintextle (sulfites)

This dish has, mealworms and crickets and may cause allergic reactions to consumers that have known allergies to seafood and mites.

Vieiras 🍴

€ 18

Scallops, "Malhado" pork "chorizo", avocado, pork jowl and chimichurri (mollusc, sulfites)

Barriga de Porco Malhado Fumado e Atum 🍴🍴🍴 € 16

Smoked "Malhado" pork belly, tartar sauce, "rabilho" tuna and habanero sriracha hot sauce (lactose, egg, mustard, sulfites and fish)

Pleurotus em Escabeche 🍴🍴🍴

€ 12

Pleurotus mushroom in "escabeche", baba ganoush, daikon radish, thai peanut sauce and chives (sulfites, peanut, soy, sesame)

Gringa

Wheat tortilla, melted cheese, fresh crushed tomatillo sauce and spicy

Pastor 🍴

€ 14

Stuffed with "al pastor" "Malhado de Alcobaça" Pig and cheese, hot sauce, fresh crush tomatillo, onion and coriander (lactose, gluten)

Suadero 🍴

€ 14,50

Stuffed with al Confit Beef Rib and cheese, hot sauce, fresh crush tomatillo, onion and coriander (lactose, gluten)

Tinga de Papa Dulce 🍴🍴🍴

€ 12

"Tinga" sweet potato and cheese, hot sauce, fresh crush tomatillo, crunch onion with cayenne pepper and coriander (lactose, gluten)

Los dulces

Flan de Vainilla

€ 6

Like my grandmother's (lactose, egg)



A repeating pattern of stylized blue leaves and vines on a white background, framing a central white rectangular area.

*In Lisbon, time stands still, allowing you to
savor the beauty of each moment and the
richness of each experience.*

José Luís Peixoto



www.9-hotel-mercy-lisbon.pt

follow us on instagram

@9hotel_lisbon

