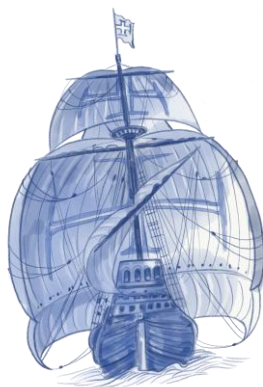


JNcQUOI

ASIA



Embarque connosco numa viagem pela Ásia. O caminho marítimo para a Índia, descoberto pelos navegadores portugueses, resultou numa fusão de culturas que chegou à Índia, Tailândia, China e Japão. Inspirado nestas grandes nações, o JNcQUOI Asia oferece quatro tipos de gastronomia: indiana, tailandesa, chinesa e japonesa, complementando-as com um ambiente cosmopolita e vibrante. O dragão dourado ocupa o centro da sala principal, dando o mote para uma experiência única.

Embark with us on an Asian journey.
The sea route to India, discovered by the Portuguese navigators, resulted in a fusion of cultures that reached India, Thailand, China, and Japan. Inspired by these great nations, JNcQUOI Asia offers four types of cuisine: Indian, Thai, Chinese, and Japanese, complementing them with a cosmopolitan and vibrant atmosphere. The gold Dragon takes center stage in the main dining room, setting the tone for a unique experience.

JNÇQUOI

ASIA



SCAN PARA ACEDER AO MENU
SCAN FOR MENU

ALERGIA ALIMENTAR FOOD ALLERGY

- 

Ovo
Egg
- 

Lactose
Lactose
- 

Frutos Secos
Nuts
- 

Glúten
Gluten
- 

Dióxido Sulfúrico
Sulphur Dioxide
- 

Moluscos
Molluscs
- 

Crustáceos
Crustaceans
- 

Picante
Spicy
- 

Porco
Pork
- 

Mostarda
Mustard
- 

Cogumelos
Mushroom
- 

Peixe
Fish
- 

Alpo
Celery
- 

Sem Glúten
Gluten Free
- 

Vegetariano
Vegetarian
- 

Soja
Soy
- 

Alcool
Alcohol
- 

Sésamo
Sesame
- 

Lacticinio
Dairy
- 

Queijo
Cheese
- 

Amendoim
Peanut

JNcQUOI
BEACH CLUB



Aberto todo o ano. Descubra este
oásis de sofisticação à beira-mar.
*Open all year round. Your beachfront escape
awaits, indulge in seaside sophistication.*

Faça a sua reserva
Book your table now
+351 269 249 890
book@jncquoibeachclub.com



JNcQUOI

In partnership with

RANGE ROVER

Range Rover
Official JNcQUOI Partner



ROTAS GASTRONÓMICAS

GASTRONOMIC ROUTES



Papaia Papaya
Brasil — África, Ásia



Açafrão Saffron
Regiões Mediterrânicas — Índia



Caju Cashew
Brasil — África, Índia



Goiaba Guava
Brasil, México — África, Índia

Batata doce Sweet potato
Brasil — Índia, Sudeste Asiático



Malagueta Chilli
América, Haiti — África, Ásia, Europa

Ananás Pineapple
Brasil — África, Ásia



Mandioca Manioc
Brasil — África, Ásia

Milho Corn
América — Ásia, Europa



MENU ASIA CLASSICS

ENTRADAS STARTERS

XIAO LONG BAO
PORK AND SOUP DUMPLINGS

TOSTA DE CAMARÃO E SÉSAMO 
SHRIMP AND SESAME TOAST

SALADA DE CARANGUEJO DE CASCA MOLE
COM MANGA VERDE 
SOFT SHELL CRAB SALAD WITH GREEN MANGO

PEIXE FISH

BACALHAU NEGRO COM MISO
BLACK CODFISH WITH MISO

ARROZ NEGRO SALTEADO
STIR-FRIED BLACK RICE

CARNE MEAT

PATO ASSADO CANTONÊS
CANTONESE ROASTED DUCK

MINI BAOS

SOBREMESAS DESSERTS

SELEÇÃO DE SOBREMESAS
DESSERT SELECTION

MIN. 2 PESSOAS- 85€ P/P

Menu disponível para um mínimo de 2 pessoas e servido à totalidade da mesa. Em caso de restrições alimentares, solicite a sugestão do chef.
Menu available for a minimum of 2 people and served to the entire table. In case of dietary restrictions, please ask the chef for suggestions.

MENU CHEF’S SELECTION

ENTRADAS STARTERS

JNcQUOI NAAN BREAD COM ATUM & OVAS 
JNcQUOI NAAN BREAD WITH TUNA & FISH ROES

WONTON SIEW MAI DE WAGYU E TRUFA
WAGYU AND TRUFFLE WONTON SIEW MAI

SHOKUPAN COM TEMPURA DE CAMARÃO PICANTE 
SHOKUPAN WITH SPICY SHRIMP TEMPURA

PEIXE FISH

CAMARÃO TIGRE TANDOORI 
TANDOORI TIGER SHRIMP

CARNE MEAT

WAGYU GRELHADO COM MOLHO PONZU
GRILLED WAGYU WITH PONZU SAUCE

NASI GORENG COM GAMBA CRISTAL 
NASI GORENG WITH CRYSTAL PRAWN

SOBREMESAS DESSERTS

TARTE ROMANTIQUE JNcQUOI COM TOFFEE DE
WHISKY NIKKA
JNcQUOI ROMANTIQUE TART WITH WHISKY
NIKKA TOFFEE

MIN. 2 PESSOAS- 110€ P/P

Menu disponível para um mínimo de 2 pessoas e servido à totalidade da mesa. Em caso de restrições alimentares, solicite a sugestão do chef.
Menu available for a minimum of 2 people and served to the entire table. In case of dietary restrictions, please ask the chef for suggestions.

SUSHI E SASHIMI SUSHI & SASHIMI

ENTRADAS STARTERS

SALMÃO KARASHI SU MISO 18 SALMON KARASHI SU MISO Tataki de salmão braseado com molho de karashi su miso Braised salmon tataki with karashi su miso sauce	   
USUZUKURI DE LÍRIO JNcQUOI 29 JNcQUOI HAMACHI USUZUKURI Lírio, ponzu e azeite de trufa Hamachi, ponzu and truffled olive oil	   
TATAKI DE CAMARÃO TIGRE 31 TIGER PRAWN TATAKI Camarão tigre, creme de abacate, maionese kimchi e ikura Tiger prawn, avocado cream, kimchi mayonnaise and ikura	   
NEGITORO 30 Picado de barriga de atum com cebotele, gema, miso e wasabi sobre arroz Minced big eye tuna with spring onion, egg yolk, miso and wasabi on rice	   
TATAKI DE WAGYU COM GEMA ZUKE (4UN) 39 WAGYU TATAKI WITH ZUKE YOLK Wagyu, gema, molho de soja e togarashi Wagyu, egg yolk, soy sauce and togarashi	  
TÁRTARO DE ATUM JNcQUOI COM CAVIAR E WONTONS 42 JNcQUOI TUNA TARTAR WITH CAVIAR AND WONTONS Tártaro de Akami, limão, azeite de trufa, caviar e crocantes de wontons Akami Tartar, lemon, truffled olive oil, caviar and crispy wontons	  
TÁRTARO DE PEIXES DO DIA 26 FISHES OF THE DAY TARTARE Tártaro de peixes do dia, kimchi, creme de abacate, sumo de lima e crocante de massa de arroz Fish of the day tartare, kimchi, avocado cream, lime juice, and crispy rice pasta	  
SALADA DE CARANGUEJO REAL 39 KING CRAB SALAD Caranguejo Real do Alaska, abacate, pickle de kolrabi, goma wakame, saimbaizu e shiso Alaskan King Crab, avocado, kolrabi pickle, wakame gum, saimbaizu, and shiso	   

COMBINADOS SUSHI AND SASHIMI SELECTION

SUSHI E SASHIMI (32UN) 122 SUSHI AND SASHIMI SELECTION	      
SUSHI VEGETARIANO (12UN) 19  VEGETARIAN SUSHI SELECTION	   
SELEÇÃO DE SUSHI JNcQUOI (16UN) 55 JNcQUOI SUSHI SELECTION	      
SELEÇÃO DE SASHIMI JNcQUOI (20UN) 75 JNcQUOI SASHIMI SELECTION	 

TEMAKIS 2UN

TEMAKI DE SALMÃO E IKURA 29 SALMON AND IKURA TEMAKI	  
TEMAKI OTORO ZUKE TRUFADO 32 TRUFFLED OTORO ZUKE TEMAKI	   
TEMAKI DE ATUM PICANTE 25 SPICY TUNA TEMAKI	  

SUSHI E SASHIMI SUSHI & SASHIMI

SASHIMI MORIAWASE 4UN

Salmão — Salmon	15	
Pargo — Red Snapper	16	
Atum Akami — Akami tuna	19	
Atum Otoro — Otoro tuna	22	
Lirio — Hamachi	18	
Carapau — Horse Mackerel	15	
Carabineiro — Scarlet shrimp	36	

NIGIRI 2UN

Salmão — Salmon	12	  
Carapau — Horse Mackerel	10	  
Pargo — Red snapper	14	  
Lirio — Hamachi	14	  
Unagui – Unagui	16	   
Akami (Atum — Tuna)	19	  
Otoro (Barriga de atum — Tuna)	22	  
Wagyu braseado e maionese de trufa	29	   
Braised wagyu with truffled mayonnaise		
Carabineiro — Scarlet shrimp	36	  

GUNKAN 2UN

GUNKAN DE SALMÃO E IKURA 16	  
SALMON AND IKURA GUNKAN	
Gunkan de salmão, kizami wasabi, ikura e azeite de trufa	
Salmon gunkan, kizami wasabi, ikura and truffled olive oil	
GUNKAN ATUM E GEMA E CAVIAR 24	   
TUNA GUNKAN AND YOLK AND CAVIAR	
Gunkan de atum, kizami wasabi, gema de ovo marinada e caviar	
Tuna gunkan, kizami wasabi, marinated egg yolk and caviar	
GUNKAN WAGYU E CARABINEIRO 28	   
WAGYU AND RED PRAWN GUNKAN	
Gunkan de Wagyu braseado, kizami wasabi,	
maionese de kimchi e tártaro de carabineiro	
Braised Wagyu gunkan, kizami wasabi,	
kimchi mayonnaise and prawn tartare	

CAVIAR

CAVIAR IMPERIAL (10GR) 25	
CAVIAR IMPERIAL (125GR) 250	

SUSHI E SASHIMI SUSHI & SASHIMI

ROLOS DE SUSHI SUSHI ROLLS

HOSOMAKI 6 UN

Salmão — Salmon 14



Atum — Tuna 17



Lirio e Shiso — Cutlassfish and Shiso 15



Abacate e Sésamo — Avocado and sesame 10



CALIFÓRNIA (4UN) 18



Uramaki de salmão, camarão, abacate e sésamo
Salmon and Shrimp Uramaki with avocado and sesame

URAMAKI DE ATUM PICANTE (4UN) 25



Rolo de atum, maçã verde e kimchi
Spicy tuna, green apple and kimchi roll

AJI MAKI (4UN) 17



MAKI AJI
Uramaki de carapau, picke de kolrabi, coentros,
maionese de alho e coentros, chips de alho e tobiko de yuzo
Horse mackerel uramaki, kolrabi picke, coriander,
garlic mayonnaise and coriander, garlic chips and yuzo tobiko

UNAGUI MAKI (4UN) 24



UNAGUI MAKI
Uramaki de unagui, abacate, maçã, sésamo e molho teriaky
Unagui uramaki, avocado, apple, sesame and teriaky sauce

URAMAKI DE SALMÃO COM TERIAKY (4UN) 18



SALMON URAMAKI WITH TERIAKY SAUCE
Uramaki de salmão, pele de salmão crocante, pepino, cebotele, sésamo e teriaky
Salmon uramaki, crispy salmon skin, cucumber, chives, sesame and teriaky

JNcQUOI DRAGON MAKI (8UN) 36



JNcQUOI DRAGON MAKI
Uramaki de camarão tigre, abacate,
picke de kolrabi, maionese de trufa e sev
Tiger prawn uramaki, avocado, kolrabi picke,
truffled mayonnaise and sev

URAMAKI VEGETARIANO (4UN) 12



VEGETARIAN URAMAKI
Uramaki com espargos, kampyo, maçã,
abacate, bagas goji, massago arare e teriaky
Uramaki with asparagus, kampyo, apple,
avocado, goji berries, massago arare and teriaky

KANI MAKI (4UN) 35



KANI MAKI
Uramaki de caranguejo real do Alaska, abacate,
tobiko, maionese de trufa e lotus crocante
Alaskan King Crab uramaki, avocado, tobiko,
truffled mayonnaise, and crunchy lotus

DIM SUMS

- BAO DE PORCO CHAR SIU (1UN) 9

CHAR SIU PORK BAO

Bao de porco com molho barbecue

Barbecue pork bun


- DUMPLING CROCANTE DE CARANGUEJO COM CAVIAR IMPERIAL (2UN) 25

CRISPY CRAB DUMPLING

Dumpling frito de caranguejo com maionese de chilli, ovo e caviar Imperial JNcQUOI

Crispy fried crab dumpling with chilli mayonnaise, egg and caviar Imperial JNcQUOI


- DUMPLING DE COGUMELOS (2UN) 8,5

MUSHROOM DUMPLING

Dumpling de cogumelos shitake e pleurotus com bambu

Shitake and oyster mushroom with bamboo dumpling


- WONTON SIEW MAI (2UN) 12

Dumpling de porco, camarão, cogumelos e vieira com tobiko

Pork, prawn, mushrooms and scallop dumplings with tobiko


- XIAO LONG BAO (2UN) 12

Dumpling de porco com sopa

Pork and soup dumplings


- HAR GOW (2UN) 12

Dumpling de camarão e castanha d'água

Prawn and water chestnut dumplings


- GYOZAS DE BACALHAU NEGRO E CAMARÃO (4UN) 24

BLACK COD AND PRAWN GYOZAS

Bacalhau negro e camarão

Black cod and prawns


- CHEUNGFAN DE CAMARÃO 24

PRAWN CHEUNGFAN

Rolos ao vapor com camarão

Steamed rice noodle rolls with prawns


- BAO DE FRANGO BANG BANG (1UN) 21

BANG BANG CHICKEN BAO

Bao de frango crocante com molho Bang Bang, salada aromática e amendoim

Crispy chicken bao, Bang Bang sauce, aromatic salad and peanuts



DIM SUM TROLLEY (2 UN) 9,5

Todos os dias

Everyday

12h00 — 16h00

12pm — 4pm

SOPAS SOUPS

- MISO SHIRU 8

FISH MISO SHIRU

Caldo de peixe com miso, alga wakame e tofu

Fish broth with miso, wakame seaweed and silken bean curd


- SOPA DE WONTONS DE CAMARÃO COM NOODLES 24

PRAWN WONTONS SOUP WITH NOODLES

Caldo de frango com wontons de camarão, noodles e bok choy

Chicken broth with prawn wontons, noodles and bok choy



ENTRADAS STARTERS

CHAMUÇAS DE FRANGO (1UN) 4 



CHICKEN SAMOSAS
Chamuças de frango com molho de tamarindo
Chicken samosas with tamarind sauce

SPRING ROLL DE LEGUMES (4UN) 18



VEGETABLE SPRING ROLL
Rolos de legumes e cogumelos com molho de ameixa
Vegetable and mushroom spring rolls with plum sauce

TEMPURA DE CAMARÃO 32



PRAWN TEMPURA
Tempura de camarão com maionese de chilli
Prawn tempura with chilli mayonnaise

NAAN BREAD COM QUEIJO & TRUFA 14



NAAN BREAD WITH CHEESE & TRUFFLE
Pão Naan recheado com queijo e trufa preta fresca
Stuffed cheese naan with fresh black truffle

JNcQUOI NAAN BREAD COM ATUM & OVAS 32 



JNcQUOI NAAN BREAD WITH TUNA & FISH ROES
Pão Naan com alho e coentros, atum, ovas de salmão e truta, malagueta, creme de abacate, maionese de kimchi e nori
Naan bread with garlic and coriander, tuna, salmon and trout fish roes, chilli, avocado cream, kimchi mayonnaise and nori

JNcQUOI NAAN BREAD COM FRANGO TANDOORI 18 



JNcQUOI NAAN BREAD WITH TANDOORI CHICKEN
Pão Naan com alho e coentros, frango tandoori, molho de iogurte, salada de cebola roxa com hortelã e coentros
Naan bread with garlic and coriander, tandoori chicken, yogurt sauce, red onion, mint and coriander salad

SHOKUPAN COM TEMPURA DE CAMARÃO PICANTE 25 



SHOKUPAN WITH SPICY SHRIMP TEMPURA
Pão de leite ao estilo japonês tostado, tempura de camarão, maionese picante, tobiko, pickle de pepino, cebolinho e cebola crocante
Toasted shokupan, shrimp tempura, chilli mayonnaise, tobiko, pickled cucumber, chives and crispy onion

SALADAS SALADS

ABACATE COM SHIO KOMBU 11 



AVOCADO WITH SHIO KOMBU
Abacate com sésamo, lima, shio kombu, nori e itogaki
Avocado with sesame, lime, shio kombu, nori and itogaki

SALADA DE PATO CROCANTE COM REBENTOS 22 



CRISPY DUCK SALAD WITH SPROUTS
Salada de pato crocante com rebentos, toranja e romã
Crispy duck salad with sprouts, grapefruit and pomegranate

SALADA DE CARANGUEJO DE CASCA MOLE COM MANGA VERDE 32 



SOFT SHELL CRAB SALAD WITH GREEN MANGO
Salada de manga verde, citronela, coentros, hortelã, malagueta e caranguejo frito
Green mango salad, lemongrass, coriander, mint, chilli and deep-fried crab

SALADA “ICE” BERG 16 



“ICE” BERG SALAD
Salada de alface iceberg gelada, molho de cebola e gengibre, tofu e nozes pecan caramelizadas
Cold iceberg salad, ginger and onion sauce, tofu and caramelized pecan nuts

CLASSICOS CLASSICS

-
-

PEIXE E MARISCO FISH & SEAFOOD

CAMARÃO AGRIDOCE 33

SWEET AND SOUR PRAWNS



Camarão, cebola roxa, pimentos, abacaxi, tomate, coentros e molho agridoce acompanhado de arroz jasmim
Prawns, red onion, bell peppers, pineapple, tomato, coriander and sweet and sour sauce with jasmine rice

PEIXE DO DIA GRELHADO 48

GRILLED FISH OF THE DAY



Peixe do dia grelhado, molho sichuan, espargos e cogumelos
Grilled fish of the day, sichuan sauce, asparagus and mushrooms

CAMARÃO TIGRE TANDOORI 46

TANDOORI TIGER SHRIMP



Camarão tigre grelhado com molho tandoori, arroz de especiarias com frutos secos
Grilled tiger shrimp with tandoori sauce, spices and dried fruits rice

CARANGUEJO DO ALASCA COM MANTEIGA DE CITRONELA E SHOKUPAN 48

ALASKAN KING CRAB WITH LEMONGRASS BUTTER AND SHOKUPAN



Caranguejo do Alasca, manteiga de citronela, lima, malagueta com torradas de pão shokupan
Alaskan king crab, lemongrass butter, lime, chilli flakes with shokupan toasts

CARNE MEAT

TONKATSU DE PORCO IBÉRICO 36

IBERIAN PORK TONKATSU



Tonkatsu de porco ibérico, ovo, salada de espinafres e tomate cherry com yuzu
Iberian pork tonkatsu, spinach and cherry tomato salad with yuzu dressing

WAGYU MESHI TAMAGO SANDO 65



Shokupan, wagyu picado panado, molho tonkatsu, molho japonês de ovo e maionese, karachi e cebolinho
Shokupan, fried chopped wagyu, tonkatsu sauce, japanese egg paste, karachi and chives

RIBEYE (350G) 80

RIBEYE (350G)



Ribeye grelhado com molho yakiniku
Grilled ribeye with yakiniku sauce

WAGYU GRELHADO COM MOLHO PONZU 75

GRILLED WAGYU WITH PONZU SAUCE



Wagyu grelhado, ponzu, cebote e chips de alho
Grilled wagyu, ponzu, spring onion and garlic chips

FRANGO TANDOORI 28

CHICKEN TANDOORI



Frango marinado com iogurte, especiarias, assado no forno tandoori com arroz basmati e chapati
Tandoori chicken with yogurt and Indian spices with basmati rice and chapati

CARIL VERDE THAI DE FRANGO 31

THAI GREEN CHICKEN CURRY



Caril verde de frango com milho baby, manjericão, malagueta e arroz jasmim
Thai green chicken curry with baby corn, basil, chillies and jasmine rice

BEEF & BASIL 38

BEEF & BASIL



Vaca salteada com molho de ostra e manjeriçao tailandês, ovo estrelado e arroz jasmim
Stir fried beef with oyster sauce and thai basil, fried egg and jasmine rice

CARIL DE FRANGO TIKKA MASALA 31

CHICKEN TIKKA MASALA



Caril indiano, frango tandoori, arroz basmati e chapati
Indian curry, tandoori chicken, basmati rice and chapati



LEGUMES VEGETABLES

DAL 17 🌶️🌿
Caril de lentilhas com arroz basmati e chapati
Curry of lentils served with basmati rice and chapati



FEIJÃO VERDE SALTEADO 17 🌿
STIR FRIED GREEN BEANS
Feijão verde salteado com alho e molho soja
Stir-fried green beans with garlic and soy sauce



**LEGUMES SALTEADOS “PAULA”
COM COGUMELOS E OVO 27** 🌿
“PAULA’S” STIR-FRIED VEGETABLES
WITH MUSHROOMS AND EGG
Mistura de legumes asiáticos, cogumelos orelha de judas, gengibre e ovo
Asian assorted vegetables, black fungus, ginger and egg



ESPARGOS GRELHADOS COM MOLHO DE OSTRA 17
GRILLED ASPARAGUS WITH OYSTER SAUCE
Espargos grelhados com alho, malagueta e molho de ostras
Grilled asparagus with garlic, chilli and oyster sauce



NAANS & PAPPADUMS

CHAPATI 4 🌿
Pão chapati
Chapati bread



NAAN BREAD SIMPLES 4,9 🌿
SIMPLE NAAN BREAD
Pão Naan com manteiga
Naan bread with butter



NAAN BREAD COM CHILLI 4,9 🌿🌶️
CHILLI NAAN BREAD
Pão Naan com chilli e manteiga
Naan bread with chilli and butter



PAPPADUMS COM CHUTNEY DE MANGA 5 🌿
PAPPADUMS WITH MANGO CHUTNEY
Pappadums assados no forno tandoori, chutney de manga e especiarias
Pappadums baked in the tandoori oven, mango chutney and spices



COUVERT

NAAN BREAD COM ALHO E COENTROS, PAPPADUMS 6,9
E CHUTNEY DE MANGA
GARLIC AND CORIANDER NAAN BREAD & PAPPADUMS
WITH MANGO CHUTNEY



SOBREMESAS DESSERTS

TARTE ROMANTIQUE JNcQUOI COM TOFFEE DE WHISKY NIKKA 14

JNcQUOI ROMANTIQUE TART WITH WHISKY
NIKKA TOFFEE



BISCUIT DE AVELÃ COM DOIS CHOCOLATES 11

HAZELNUT BISCUIT WITH TWO CHOCOLATES



TARTE DE CHOCOLATE NEGRO E FRAMBOESA 11

DARK CHOCOLATE AND RASPBERRY TART



TARTE DE LIMÃO E YUZU MERENGADA 11

LEMON AND YUZU TART WITH MERINGUE



CRÈME CARAMEL COM AMARETTO 11

CRÈME CARAMEL WITH AMARETTO



BABA DE RINOCERONTE 13

RHINOCEROS DROOL

Creme de chocolate, caramelo, doce de ovos, bolacha e nata
Chocolate, caramel, egg custard, biscuit and cream mousse



PÃO DE LÓ DE OVAR IGP COM GELADO DE BAUNILHA 11

TRADICIONAL PORTUGUESE SPONGE CAKE WITH VANILLA ICE CREAM



STICKY RICE DE MANGA COM SORBET 11

MANGO STICKY RICE WITH SORBET



PANI PURI DE BABA DE RINOCERONTE (4UN) 12

RHINOCEROS DROOL PANI PURI (4UN)



KULFI 11

Gelado indiano de frutos secos, cardamomo e pistachios caramelizados
Indian dried fruits ice cream, cardamom and caramelized pistachios



MOCHI (1 UN) 8

Yuzu, Matcha ou Manga & Maracujá
Yuzu, Matcha or Mango & Passionfruit



GELADO DE BABA DE RINOCERONTE 12

RHINOCEROS DROOL ICE CREAM



GELADOS & SORBETS (1 BOLA) 4

ICE CREAMS & SORBETS (1 SCOOP)

Chocolate, Baunilha, Framboesa, Limão ou Manga
Chocolate, Vanilla, Raspberry, Lemon or Mango



SELEÇÃO DE FRUTA (MANGA OU ABACAXI) 10

FRUIT SELECTION (MANGO OR PINEAPPLE)

TODOS OS PREÇOS ESTÃO EM € E INCLUEM IVA E SERVIÇO À TAXA LEGAL.
ALL OUR PRICES ARE IN € AND INCLUDE VAT AND SERVICE.

NENHUM PRATO, PRODUTO ALIMENTAR OU BEBIDA, INCLUINDO O COUVERT, PODE SER COBRADO SE NÃO FOR SOLICITADO PELO CLIENTE OU POR ESTE FOR INUTILIZADO.
NO DISH, FOOD PRODUCT OR DRINK, INCLUDING THE COUVERT, SHALL BE CHARGED UNLESS IT IS ORDERED OR RENDERED UNUSABLE BY THE CUSTOMER.

OS NOSSOS PRATOS PODEM CONTER LACTICÍNIOS, FRUTOS SECOS, GLUTEN, ENTRE OUTROS.
EM CASO DE ALERGIAS POR FAVOR CONTACTE O STAFF.
OUR DISHES MAY HAVE DAIRY PRODUCTS, NUTS, GLUTEN AND OTHER.
IN CASE OF ANY ALLERGIES PLEASE CONTACT THE STAFF.