

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



Aipo
Celery



Sem Glúten
Gluten Free



Vegetariano
Vegetarian



Soja
Soy



Álcool
Alcohol



Sésamo
Sesame



Lactínio
Dairy



Queijo
Cheese



Amendoim
Peanut

JNcQUOI

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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 CHEF PREFERENCES

ENTRADAS STARTERS

TÁRTARO DE ATUM JNcQUOI COM CAVIAR E WONTONS
JNcQUOI TUNA TARTAR WITH CAVIAR AND WONTONS

CHEUNGFAN DE CAMARÃO
PRAWN CHEUNGFAN

SALADA DE PATO CROCANTE COM REBENTOS 
CRISPY DUCK SALAD WITH SPROUTS

SPRING ROLLS DE LEGUMES
VEGETABLE SPRING ROLLS

PRATOS PRINCIPAIS MAIN DISHES

CARIL DE FRANGO TIKKA MASSALA
CHICKEN TIKKA MASSALA CURRY

PHAD THAI GOONG 

CAMARÃO AGRIDOCE
SWEET AND SOUR PRAWNS

SOBREMESAS DESSERTS

SELEÇÃO DE SOBREMESAS
DESSERT SELECTION

MIN. 4 PESSOAS- 90€ P/P

Para maximizar a sua experiência este menu é apenas servido a mesas completas.
Preço por pessoa do menu são 90€ (mínimo 4 pessoas)

In order to maximize your tasting experience, this menu is always served only to complete tables.
Price per person 90€ (minimum 4 guests)

MENU BEST SELLERS

ENTRADAS STARTERS

USUZUKURI DE LIRIO JNcQUOI
JNcQUOI HAMACHI USUZUKURI

TÁRTARO DE ATUM JNcQUOI COM CAVIAR E WONTONS
JNcQUOI TUNA TARTAR WITH CAVIAR AND WONTONS

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

XIAO LONG BAO
PORK AND SOUP DUMPLINGS

GYOSAS DE BACALHAU NEGRO E CAMARÃO
BLACK COD AND PRAWNS GYOSAS

SPRING ROLLS DE LEGUMES
VEGETABLE SPRING ROLLS

PRATOS PRINCIPAIS MAIN DISHES

PATO ASSADO CANTONÊS
CANTONESEROASTED DUCK

BACALHAU NEGRO COM MISO
BLACK CODFISH WITH MISO

ARROZ SALTEADO DE CARANGUEJO
STIR FRIED CRAB RICE

SOBREMESAS DESSERTS

SELEÇÃO DE SOBREMESAS
DESSERT SELECTION

MIN. 4 PESSOAS- 120€ P/P

Para maximizar a sua experiência este menu é apenas servido a mesas completas.
Preço por pessoa do menu são 120€ (mínimo 4 pessoas)

In order to maximize your tasting experience, this menu is always served only to complete tables.
Price per person 120€ (minimum 4 guests)

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 TRUFLED 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

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	12h00 — 16h00
Everyday	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 óleo de sésamo, lima e alga kombu

Avocado with sesame oil, lime juice and kombu seaweed

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

PATO ASSADO CANTONÊS 58
CANTONESE ROASTED DUCK



BACALHAU NEGRO COM MISO 50
BLACK CODFISH WITH MISO



Bacalhau negro grelhado com miso, yuzu e pickle de gengibre
Grilled black cod with miso, yuzu and pickled ginger

BIRYANI 34

Biryani de pernil de borrego, arroz com especiarias e raita de romã
Curried lamb shank, spiced biryani rice and pomegranate raita



RASCASSO AO VAPOR AO ESTILO SICHUAN 52

STEAMED RED SCORPION FISH SICHUAN STYLE
Rascasso, cogumelos orelhas de judas, malagueta, pimenta Sichuan, gengibre, alho e arroz jasmim
Red scorpion fish, black wood ear mushrooms, Sichuan pepper, ginger, garlic, and jasmine rice



PATO À PEQUIM JNCQUOI 180
JNCQUOI PEKING DUCK



PATO À PEQUIM JNCQUOI COM CAVIAR IMPERIAL (30GR) 220
JNCQUOI PEKING DUCK WITH IMPERIAL CAVIAR (30GR)



NOODLES & ARROZ NOODLES & RICE

NOODLES DE ARROZ SALTEADOS COM VACA 34



STIR-FRIED RICE NOODLES WITH BEEF
Noodles de arroz, lombo de novilho, cebola, cebolete, rebentos e cogumelos
Stir-fried rice noodles, beef, onion, spring onion, bean sprouts and mushrooms

PHAD THAI GOONG 34



Massa de arroz salteada com camarões, tamarindo, rebentos e amendoins
Stir-fried rice noodles with prawns, tamarind, bean sprout and peanuts

NASI GORENG COM GAMBA CRISTAL 38



Arroz Indonésio salteado com frango, camarão, ovo estrelado e gamba cristal
Indonesian fried rice with chicken, prawns, fried egg and crystal prawn

ARROZ SALTEADO SIMPLES CHINÊS 14



CHINESE SIMPLE STIR-FRIED RICE
Arroz salteado com alho, cebolete e ovo
Stir-fried rice with garlic, spring onion and egg

ARROZ NEGRO SALTEADO 35



STIR-FRIED BLACK RICE
Arroz negro, ovo, cebolete, porco, camarão e tobiko
Black rice, egg, spring onion, pork, shrimp and tobiko

ARROZ SALTEADO COM CARANGUEJO DO ALASCA 39



ALASKIAN CRAB STIR-FRIED RICE
Arroz salteado com caranguejo do Alasca, ovo e coentros
Stir-fried rice with Alaskan king crab, egg and coriander

ARROZ JASMIM TAILANDÊS 6



ARROZ BASMATI 6



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

SANG CHOY BAO DE ENTRECOSTO CARAMELIZADO 28 SANG CHOY BAO WITH CARAMELIZED SPARERIBS



Alface cogolho, entrecosto com molho JNcQUOI, cajú, malagueta verde, chalotas, coentros e romã
Baby romaine lettuce, spareribs with JNcQUOI sauce, toasted cashews, green chillies, shallots, coriander and pomegranate

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, sp onion and garlic chips

FRANGO TANDOORI 28 CHICKEN TANDOORI



Frango marinado com iogurte e 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, manjeriçao, malagueta e arroz jasmim
Thai green chicken curry with baby corn, basil, chillies and jasmine rice

CARIL MASSAMAN DE VACA 33 MASSAMAN BEEF CURRY



Caril de vaca com amendoins, cominhos, batata doce e arroz jasmim
Massaman beef curry with peanuts, cumin, sweet potato 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 <i>Creme de chocolate, caramelo, doce de ovos, bolacha e nata</i> <i>Chocolate, caramel, egg custard, biscuit and cream mousse</i>	   
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 <i>Gelado indiano de frutos secos, cardamomo e pistachios caramelizados</i> <i>Indian dried fruits ice cream, cardamom and caramelized pistachios</i>	 
MOCHI (1 UN) 8 <i>Yuzu, Matcha ou Manga & Maracujá</i> <i>Yuzu, Matcha or Mango & Passionfruit</i>	   
GELADO DE BABA DE RINOCERONTE 12 RHINOCEROS DROOL ICE CREAM	   
GELADOS & SORBETS (1 BOLA) 4 ICE CREAMS & SORBETS (1 SCOOP) <i>Chocolate, Baunilha, Framboesa, Limão ou Manga</i> <i>Chocolate, Vanilla, Raspberry, Lemon or Mango</i>	
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.