

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.

JNÊQUOI

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
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
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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

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 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, cebote, 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, cebote e ovo
Stir-fried rice with garlic, spring onion and egg



ARROZ NEGRO SALTEADO 35
STIR-FRIED BLACK RICE

Arroz negro, ovo, cebote, 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 coentro
Stir-fried rice with Alaskan king crab, egg and coriander



ARROZ JASMIM TAILANDÊS 6
THAI JASMIN RICE



ARROZ BASMATI 6
BASMATI RICE



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, caju, malagueta verde, chalotas, coentros e romã

Baby romaine lettuce, spareribs with JNcQUOI sauce, toasted cashews, green chillies, shallots, coriander and pomegranate



WAGYU SANDO 75

Brioche, wagyu panado, pimenta preta e mostarda japonesa

Brioche, breaded wagyu, black pepper and japanese mustard



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, cebolete e chips de alho

Grilled wagyu, ponzu, spring 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, manjerição, 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

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 KULFI 11

TRADICIONAL PORTUGUESE SPONGE CAKE WITH KULFI



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.