

# COUVERT

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SELEÇÃO DIÁRIA DO CHEF 6  
CHEF'S DAILY SELECTION

## ENTRADAS FRIAS COLD STARTERS

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**ESPARGOS BRANCOS COM MAIONESE DE TRUFAS 17**  
WHITE ASPARAGUS WITH TRUFFLE MAYONNAISE

**BURRATA <sup>DOP</sup> DE PUGLIA COM  
TOMATE E BASÍLICO 25 | PRESUNTO MALDONADO 30 | LAVAGANTE 45**  
BURRATA <sup>DOP</sup> FROM PUGLIA WITH  
TOMATO AND BASIL 25 | MALDONADO HAM 30 | LOBSTER 45

**CARPACCIO DE BACALHAU COM AZEITE VIRGEM,  
ALCAPARRAS E RÚCULA 22**  
COD FISH CARPACCIO WITH VIRGIN OLIVE OIL, CAPERS AND ARUGULA

**CARPACCIO DE GAMBAS ROSA COM SUMO DE LIMA 33**  
PINK PRAWNS CARPACCIO WITH LIME JUICE

**CARPACCIO DE ATUM TORO, AZEITE E ZEST DE LIMA 35**  
BLUEFIN TUNA TORO CARPACCIO, OLIVE OIL AND LIME ZEST

**CEVICHE DE PESCADO DO DIA 37**  
CATCH OF THE DAY CEVICHE

**PRESUNTO BOLOTA MALDONADO (50GR) COM TOSTAS DE TOMATE 31**  
ACORN FED MALDONADO HAM (50GR) WITH TOMATO TOASTS

**COCKTAIL DE CARANGUEJO REAL JNCQUOI 39**  
JNCQUOI ROYAL CRAB COCKTAIL

**SALADA DE CARANGUEJO REAL, ABACATE, VINAGRETE DE TRUFA  
E CROUTONS 42**  
ROYAL CRAB SALAD, AVOCADO, TRUFFLE VINAIGRETTE AND CROUTONS

**SAPATEIRA RECHEADA COM OVAS DE SALMÃO E TOSTAS 38**  
JNCQUOI STUFFED CRAB WITH SALMON ROE AND TOASTS

**HOT DOG DE LAVAGANTE JNCQUOI COM MAIONESE DE TRUFA 49**  
JNCQUOI LOBSTER HOTDOG WITH TRUFFLED MAYONNAISE

## ENTRADAS QUENTES HOT STARTERS

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**TEMPURA DE CAMARÃO COM MAIONESE DE CHILI 33**  
PRAWN TEMPURA WITH CHILI MAYONNAISE

**PEIXINHO DA HORTA COM MOLHO TÁRTARO VERDE 17**  
"PEIXINHO DA HORTA" WITH GREEN TARTARE SAUCE

**MEXILHÕES "À LA CREME" COM BATATA FRITA 19**  
MUSSELS "À LA CRÈME" WITH FRENCH FRIES

**CARBINEIROS COM MANTEIGA E ALHO NA FRIGIDEIRA 49**  
SCARLET PRAWNS WITH BUTTER AND GARLIC

**OVOS ROTOS COM PRESUNTO MALDONADO TRUFADOS 22**  
TRUFFLED "OVOS ROTOS" WITH MALDONADO HAM

**OVOS ROTOS COM CAMARÃO ROSA TRUFADOS 33**  
TRUFFLED "OVOS ROTOS" WITH PINK PRAWN



SCAN PARA ACEDER AO MENU  
SCAN FOR MENU

COM  
POR  
TA  
JNCQUOI

## MARISCO SEAFOOD

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**OSTRAS (3 UN. 9 / 6 UN. 18 / 12 UN. 33)**

OYSTERS

**PETIT ROYAL DE MARISCO 149**

**LAVAGANTE, CARANGUEJO DO ALASCA E CAMARÃO**

SEAFOOD PETIT ROYAL - LOBSTER, KING CRAB AND PRAWNS

**GRAND ROYAL DE MARISCO 185**

**LAVAGANTE, CARANGUEJO DO ALASCA, OSTRAS E CAMARÃO**

SEAFOOD GRAND ROYAL - LOBSTER, KING CRAB, OYSTERS AND PRAWNS

## SOPAS SOUPS

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**CREME DE ESPARGOS VERDES 11**

GREEN ASPARAGUS CREAM SOUP

**GASPACHO COM TOSTA DE TUTANO 15**

GASPACHO WITH BEEF BONE MARROW TOAST

**SOPA DE PEIXE E MARISCO 19**

FISH AND SEAFOOD SOUP

## PASTA I FIDEUÁ

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**PACCHERI COM LAVAGANTE 55**

PACCHERI WITH LOBSTER

**ESPARGUETE "CACIO E PEPE" 33**

"CACIO E PEPE" SPAGHETTI

**ESPARGUETE COM AMÊIJOAS E BUTARGA 37**

SPAGHETTI WITH CLAMS AND BUTARGA

**FIDEUÁ COM MINI LEGUMES E ALGAS MARINHAS (2 PESSOAS) 45**

FIDEUÁ WITH MINI VEGETABLES AND SEAWEED (2 PAX)

**FIDEUÁ DE CARABINEIROS E LULAS (2 PESSOAS) 58**

SCARLET PRAWNS AND SQUID FIDEUÁ (2 PAX)

**FIDEUÁ DE CARABINEIROS (2 PESSOAS) 65**

SCARLET PRAWNS FIDEUÁ (2 PAX)

## ARROZ RICE

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**PAELLA DE COGUMELOS E TRUFA DA ÉPOCA (2 PESSOAS) 58**  
MUSHROOMS AND SEASONAL TRUFFLE PAELLA (2 PAX)

**PAELLA DE LOMBINHO DE PORCO MALDONADO, ALCACHOFRAS E TUTANO (2 PESSOAS) 58**  
IBERIAN ACORN FED MALDONADO PORK, ARTICHOKE AND BONE MARROW PAELLA (2 PAX)

**PAELLA COM CHULETÓN E MORILLES (2 PESSOAS) 115**  
PAELLA WITH CHULETÓN AND MORILLES (2 PAX)

**PAELLA DE PATO CONFITADO COM OVO ESTRELADO, TRUFA, ENCHIDOS E COGUMELOS (2 PESSOAS) 58**  
PAELLA OF DUCK CONFIT WITH FRIED EGG, TRUFFLE, SAUSAGES AND MUSHROOMS (2 PAX)

**PAELLA DE BACALHAU COM OVO ESCALFADO E CEBOLA CARAMELIZADA 60**  
CODFISH PAELLA WITH POACHED EGG AND CARAMELIZED ONION

**PAELLA DE CARABINEIROS (2 PESSOAS) 65**  
SCARLET PRAWNS PAELLA (2 PAX)

**PAELLA DE LAVAGANTE AZUL (2 PESSOAS) 85**  
BLUE LOBSTER PAELLA (2 PAX)

**ARROZ MALANDRINHO DE AMÊIJOAS (1 PESSOA) 38**  
TRADITIONAL CLAM RICE (1 PAX)

**ARROZ MALANDRINHO DE GAROUPA (1 PESSOA) 42**  
TRADITIONAL GROUPER RICE (1 PAX)

## PEIXE E MARISCO FISH AND SEAFOOD

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**PEIXE DO DIA GRELHADO (POR KG)**  
CATCH OF THE DAY (PER KG)

**LAVAGANTE GRELHADO (POR KG)**  
LOBSTER (PER KG)

**PEIXE AO SAL OU NA ARGILA (POR KG)**  
BAKED FISH IN SALT OR IN CLAY (PER KG)

**ESPETADINHA DE CARABINEIRO COM ARROZ JNCQUOI 40**  
SCARLET PRAWN KEBAB WITH JNCQUOI RICE

**FILETES DE PESCADA COM ARROZ DE TOMATE E AMÊIJOA 39**  
HAKE FILLETS WITH TOMATO AND CLAM RICE

## CARNE MEAT

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**HAMBURGUER JNCQUOI 23**  
JNCQUOI HAMBURGUER

**VITELA À MILANESA COM SALADA DE RÚCULA, TOMATE CHERRY E PARMESÃO 30**  
MILANESE VEAL WITH ARUGULA SALAD, CHERRY TOMATOES AND PARMESAN

**CHULETÓN DE NOVILHO 1KG 90**  
BEEF TOMAHAWK 1KG

## CLÁSSICOS JNCQUOI CLASSICS

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**BACALHAU GRATINADO À BÓIA 35**  
CHEF BÓIA'S COD AU GRATIN

**LOMBINHO DE PORCO PRETO MALDONADO GRELHADO  
COM ARROZ DE FORNO E GRELOS 35**  
GRILLED IBERIAN ACORN FED MALDONADO PORK LOIN  
WITH BAKED RICE AND TURNIP GREENS

**BIFE DE ATUM, OU BIFE DE NOVILHO, COM MORILLES “À LA CRÈME” 45**  
TUNA STEAK, OR TENDERLOIN STEAK, WITH MORILLES “À LA CRÈME”

## ESCOLHA O SEU MOLHO CHOOSE YOUR SAUCE

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*Hollandaise, Béarnaise, Molho de manteiga limão e ervas,  
Molho morilles, Jus de novilho, Chimichurri.*  
Hollandaise, Béarnaise, Butter sauce with lemon and herbs,  
Morilles, Beef jus, Chimichurri.

## ACOMPANHAMENTOS SIDE ORDERS

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**ARROZ JNCQUOI 11**  
JNCQUOI RICE

**ARROZ DE ALHO 7,5**  
GARLIC RICE

**BATATAS FRITAS 7,5**  
FRENCH FRIES

**ESPARGOS VERDES GRELHADOS 10**  
GRILLED GREEN ASPARAGUS

**GUISADO DE MÃO DE VACA COM GRÃO 9**  
COW HEEL AND CHICKPEAS STEW

**LEGUMES GRELHADOS 7,5**  
GRILLED VEGETABLES

**SALADA DE ALFACE FRANCESA 7,5**  
FRENCH LETTUCE SALAD

**SALADA DE TOMATE TRICOLOR 7,5**  
TRICOLOR TOMATO SALAD

# SOBREMESAS DESSERTS

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**PLAISIR DE AVELÃ E CHOCOLATE NEGRO 11**  
HAZELNUT AND DARK CHOCOLATE CARRÉ

**PASTÉIS MEY HOFMANN 11**  
MEY HOFMANN PASTRIES

**PUDIM ABADE DE PRISCOS 11**  
SWEET EGG PUDDING

**FRUTA AO NATURAL 9**  
FRESH FRUIT

**PAELLA DE CRÈME BRÛLÉE COM GELADO DE ABACAXI E GENGIBRE 15**  
CRÈME BRÛLÉE PAELLA WITH PINEAPPLE AND GINGER ICE CREAM

AS NOSSAS FAMOSAS BABAS  
OUR FAMOUS DROOLS

**BABA DE TUBARÃO 12**  
SHARK'S DROOL

*A nossa homenagem à Comporta - pinhões, arroz doce, mousse de lima, creme de ovo e canela*

Our homage to Comporta - pine nuts, rice pudding, lime, egg cream and cinnamon

**BABA DE DINOSSAURO 12**  
DINOSAUR'S DROOL

*Mousse de chocolate, toffee de caramelo, crumble de bolacha, ganache cremosa de chocolate, chantilly, crumble com pedaços de chocolate*

Chocolate mousse, caramel toffee, cookie crumble, creamy chocolate ganache, whipped cream, chocolate crumble pieces

**BABA DE RINOCERONTE 12**  
RHINOCEROS' DROOL

*Caramelo, doce de ovos, bolacha e nata*  
Caramel, egg custard, biscuit and cream

**SORTIDO DE TRÊS BABAS (2 PESSOAS) 30**  
THE THREE ASSORTED DROOLS (2 PAX)

**GELADO DE BABA DE TUBARÃO 12**  
SHARK'S DROOL ICE CREAM

**KULFI 11**

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

**GELADO À SUA ESCOLHA 10**  
CHOOSE YOUR ICE CREAM

**GELADOS ICE CREAM FLAVOURS**

*Caramelo salgado, arroz-doce com canela, baunilha, chocolate amargo, morango*  
Salted caramel, rice pudding with cinnamon, vanilla, bitter chocolate, strawberry

**SORVETES SORBETS**

*Framboesa, melancia e hortelã, manga e zest de lima, ananás e gengibre*  
Raspberry, watermelon and mint, mango and lime zest, pineapple and ginger

# COCKTAILS DE AUTOR

## SIGNATURE COCKTAILS

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### **JNCQUOI MARTINI TAKE 2 15**

Absolut Elyx, Manga/Mango, Laranja/Orange

### **POSEIDON 18**

Rum Abuelo, Cordial de Toranja/Grapefruit Cordial, Vermouth La Quintinye Bianco

### **7 MARES 17**

Havana 7, Capitan Morgan, Abacaxi/Pineapple

### **MARILYN MONROE 16**

Absolut Elyx, JNcQUOI Rosé, Xarope de Rosas/Rose Syrup, Licor Passoã/Passion Fruit Liqueur

### **MOONSHINE ALENTEJANO 16**

Aguardente Vinica/Grape Spirit, Licor Beirão, Pêra/Pear

### **AZUL DO PEGO 18**

Gin Black Pig, Blue Curacao, Cordial de Laranja/Orange Cordial, Licor Italicus/Italicus Liqueur

### **PRÍNCIPE 18**

Gin Nordes, Vermouth La Quintinye Bianco, Hortelã/Mint, Pepino/Cucumber

# CLÁSSICOS CLASSICS

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## **ESPRESSO MARTINI 14**

Absolut Elyx, Licor Tia Maria, Café/Coffee

## **OLD FASHION 13**

Bulleit Bourbon, Angostura, Vermouth La Quintinye Rouge

## **NEGRONI 13**

Beefeater 24, Campari, La Quintinye Vermouth Royal

## **KYIV MULE 14**

Absolut Elyx, Ginger Beer, Espuma de hortelã e lima/Lime and Mint foam, Xarope de Manjeriçã/Basil Syrup

## **PIÑA COLADA 12**

Rum Havana 7, Abacaxi/Pineapple, Coco/Coconut

## **PORNSTAR MARTINI 14**

Vodka, Baunilha/Vanilla, Licor Passoã/Passion Fruit Liquor, Compota de Maracujá/Passion Fruit jam

## **CUBA LIBRE 10**

Bacardi Carta Blanca, Coca-cola

## **OLD CUBAN 10**

Rum Havana7, Prosecco, Angostura

## **FRENCH75 10**

Gin Beefeater24, Prosecco, Lima/Lime

## **TEQUILA SUNRISE 10**

Tequila, Sumo de Laranja/Orange Juice, Grenadine

## **SEX ON THE BEACH 10**

Vodka Absolut, Schnapps de Pêssego/Peach Schnapps, Sumo de Arando/Cranberry Juice

## **COSMOPOLITAN 10**

Vodka Limão/Vodka Lemon, Cointreau, Sumo de Arando/Cranberry Juice

## **AMERICANO 11**

Campari, Vermouth La Quintinye Rouge, Prosecco

## **IRISH COFFEE 11**

Jameson, Nata/Cream, Café/Coffee

## **DRY MARTINI 11**

Gin Beefeater24, Vermouth La Quintinye Bianco Dry

## **MANHATTAN 11**

Bulleit Rye, Vermouth La Quintinye Rouge

# MOCKTAILS

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## **RUN FORREST 12**

Lichia/lychee, Manga/Mango, Martini Floreale

## **BASIL WITHOUT THE SMASH 12**

Puré de Maçã/Apple puree, Manjeriçã/Basil, Gordon's 0%

## RUM

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HAVANA 7 14  
PLANTATION DARK 16  
PLANTATION PINEAPPLE 16  
PLANTATION OFTD 16  
ZACAPA XO 40  
DIPLOMATICO RESERVA 15  
CAPTAN MORGAN 14  
RUM ABUELO 7 15

## VODKA

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ABSOLUT ELYX 16  
BELUGA GOLD LINE 30  
WYBOROWA EXQUISITE 17  
GREY GOOSE 16  
BELVEDERE 16  
TITO'S 14

## GIN

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BEEFEATER 24 16  
TANQUERAY N°TEN 17  
HENDRICKS 16  
BLACK PIG 15  
MARTIN MILLERS 17  
NORDES 16  
BEEFEATER PINK 15  
MONKEY47 21  
SHARISH 16  
SEEDLIP 0% 12  
GORDONS 0% 12

## WHISKEY

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JAMESON 14  
BULLEIT BOURBON 15  
JACK DANIELS 14  
CUTTY SARK 14

## WHISKY

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NIKKA FROM THE BARREL 17  
BLUE LABEL 45  
MACALLAN 18 YEARS 90



## TEQUILA

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ALTOS REPOSADO 15  
DON JULIO 1942 30  
CLASSE AZUL REPOSADO 35  
CLASSE AZUL PLATA 30

## PISCO

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1615 PURO QUEBRANTA 15

## MEZCAL

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MONTE LOBOS 15  
CASAMIGOS MEZCAL JOVEN 17  
LOS SIETE MISTERIOS 17

## LICORES LIQUORS

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PASSOA 12  
PEACH SCHNAPPS 12  
LICOR BEIRÃO 13  
AMARGUINHA 13  
DRY CURAÇÃO 12  
ITALICUS 13  
LIMONCELLO 13  
GINJA 13  
AMARETTO 13  
GRAND MARNIER 13  
TIA MARIA 13

## AGUARDENTES BRANDY

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MEDRONHO 12  
PALÁCIO DA BREJOEIRA 14  
FERREIRINHA 16  
CRF RESERVA EXTRA 16

## COGNAC

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MARTELL VSOP 21  
RÉMY MARTIN VSOP 21  
MARTELL XO 42  
RÉMY MARTIN LOUIS XIII 2,5CL 200

## SOFT DRINKS

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COCA-COLA / COCAL-COLA ZERO (33CL) 4

7UP (33CL) 4

GUARANÁ (33CL) 4

ICE TEA LIMÃO/LEMON (33CL) 4

ICE TEA PESSEGO/PEACH (33CL) 4

ICE TEA MANGA/MANGO (33CL) 4

## SUMOS NATURAIS | NATURAL JUICES

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## CERVEJA E CIDRA BEER AND CIDER

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IMPERIAL 5  
DRAFT BEER

SUPER BOCK S/ÁLCOOL 5  
SUPER BOCK BEER - NO ALCOHOL

SOMERSBY 5  
SOMERSBY CIDER

## CAFÉ COFFEE

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CAFÉ EXPRESSO 2  
ESPRESSO COFFEE

MEIA DE LEITE 3  
COFFEE WITH MILK

CAPUCCINO 4

## CHÁS TEAS

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EMPEROR SENCHA 6  
Chá Verde/Green Tea, Japão/Japan

SILVER MOON 6  
Blend

JASMINE QUEEN TEA 6  
Blend, Chá Verde com Jasmim/Green Tea with Jasmin

GENMAICHA 6  
Japão/Japan

SAKURA! SAKURA! TEA 6  
Japão/Japan

VANILLA BOURBON 6  
Rooibos, Africa do Sul/South Africa

CHAMOMILE 5  
Infusão, Infusion

MARRAKECH MINT 5  
Menta/Herbal, Marrocos/Morocco