

**JNÇQUOI**  
**BEACH CLUB**



**SCAN PARA ACEDER AO MENU**  
**SCAN FOR MENU**

## COUVERT

---

**SELEÇÃO DIÁRIA DO CHEF 10**  
CHEF'S DAILY SELECTION

## ENTRADAS FRIAS COLD STARTERS

---

**BURRATA DOP DE PUGLIA COM TOMATE E BASÍLICO 25**

**PRESUNTO MALDONADO 30 | LAVAGANTE 49**

BURRATA DOP FROM PUGLIA WITH TOMATO  
AND BASIL MALDONADO HAM | LOBSTER

**PRESUNTO BOLOTA MALDONADO (50GR) COM TOSTAS DE TOMATE 31**

ACORN FED MALDONADO HAM (50GR) WITH TOMATO TOASTS

**CARPACCIO DE GAMBAS ROSA COM SUMO DE LIMA 34**

PINK PRAWNS CARPACCIO WITH LIME JUICE

**CRUDO DE TORO DE ATUM COM AZEITE E ZEST DE LIMA KAFFIR**

**E FLOCOS DE CHILI 35**

TUNA CRUDO, OLIVE OIL AND LIME KAFFIR ZEST AND CHILI FLAKE

**CEVICHE DE PESCADO DO DIA 37**

CATCH OF THE DAY CEVICHE

**SALADA RUSSA COM CARANGUEJO REAL DO ALASKA 35**

VEGETABLES AND POTATOES MAYO SALAD WITH ALASKA KING CRAB

**SALADA JNCQUOI 39**

**Alface Iceberg, Caranguejo Real do Alasca,**

**Abacate e Vinagrete de Trufa e Crotões**

JNCQUOI SALAD

Iceberg Lettuce, Alaska King Crab, Avocado

and Truffle Vinaigrette and Croutons

**SAPATEIRA RECHEADA JNCQUOI COM OVAS DE SALMÃO E TOSTAS 38**

JNCQUOI STUFFED CRAB WITH SALMON ROES AND TOASTS

**LAVAGANTE OU LAGOSTA (POR KG)**

LOBSTER OR ROCK LOBSTER (PER KG)

**SALPICÃO DE LAVAGANTE 49**

LOBSTER SALAMI WITH LEMON

**PETIT ROYAL DE MARISCO 169**

**Lavagante, Caranguejo do Alasca e Camarão**

SEAFOOD PETIT ROYAL

Lobster, King Crab and Prawns

## OSTRAS OYSTERS

---

**OSTRAS 3 UN. 10 / 6 UN. 19 / 12 UN. 34**

OYSTERS

## ENTRADAS QUENTES HOT STARTERS

---

**PEIXINHO DA HORTA COM MOLHO TÁRTARO VERDE 18**

"PEIXINHO DA HORTA" FRIED GREEN BEANS WITH GREEN TARTARE SAUCE

**MEXILHÕES À LA CREME COM BATATA FRITA 21**

MUSSELS À LA CREME WITH FRENCH FRIES

**OVOS ROTOS TRUFADOS COM PRESUNTO MALDONADO 22**

TRUFFLED "OVOS ROTOS" WITH MALDONADO HAM

**LULAS AL AJILLO 25**

SQUID WITH GARLIC AND CHILLI

**TEMPURA DE CAMARÃO COM MAIONESE DE CHILI 34**  
PRAWN TEMPURA WITH CHILI MAYO

**CAMARÃO TIGRE COM MANTEIGA CAFÉ DE PARIS 38**  
TIGER PRAWN WITH PARIS COFFEE BUTTER

## SOPAS SOUPS

---

**VICHYSOISE DE COUVE-FLOR 17**  
CAULIFLOWER VICHYSOISE

**SOPA DE PEIXE E COTEVELINHOS 19**  
FISH AND MACARRONI SOUP

## MASSAS PASTA

---

**ESPARGUETE “CACIO E PEPE” 33**  
“CACIO E PEPE” SPAGHETTI

**PACCHERI COM LAVAGANTE 64**  
PACCHERI WITH LOBSTER

## FIDEUÁ

---

**FIDEUÁ DE LULAS E CARABINEIRO (2 PESSOAS) 66**  
SCARLET PRAWNS AND SQUIDS FIDEUÁ (2 PERSONS)

**FIDEUÁ DE MARGRET DE PATO E FOIE GRAS (2 PESSOAS) 64**  
DUCK MAGRET AND FOIE GRAS FIDEUÁ (2 PERSONS)

## PAELLAS E ARROZ PAELLAS & RICE

---

**PAELLA DE BACALHAU COM OVO ESCALFADO  
E CEBOLA CARAMELIZADA (2 PESSOAS) 66**  
CODFISH PAELLA WITH POACHED EGG  
AND CARAMELIZED ONIONS (2 PERSONS)

**PAELLA DE CARABINEIROS (2 PESSOAS) 76**  
SCARLET PRAWNS PAELLA (2 PERSONS)

**PAELLA DE TAMBORIL E CAMARÃO COM COGUMELOS (2 PESSOAS) 66**  
MONKFISH AND SHRIMP PAELLA WITH MUSHROOMS (2 PERSONS)

**PAELLA DE PATO CONFIT, OVO ESTRELADO, TRUFA,  
ENCHIDOS E COGUMELOS (2 PESSOAS) 65**  
DUCK CONFIT PAELLA WITH FRIED EGG, TRUFFLE,  
SAUSAGES AND MUSHROOMS (2 PERSONS)

**PAELLA DE RIBEYE MATURADO COM ESPARGOS (2 PESSOAS) 96**  
DRY-AGED RIBEYE AND ASPARAGUS PAELLA (2 PERSONS)

**ARROZ MALANDRINHO DE GAROUPA (1 PESSOA) 48**  
TRADITIONAL GROUPER RICE (1 PERSON)

**ARROZ MALANDRINHO DE BACALHAU E CAMARÃO  
COM COENTROS (1 PESSOA) 39**  
TRADITIONAL CODFISH AND PRAWNS RICE  
WITH CORIANDER (1 PESSOA)

**ARROZ MALANDRINHO DE LAVAGANTE COM COENTROS (1 PESSOA) 89**  
TRADITIONAL LOBSTER RICE WITH CORIANDER (1 PERSON)

## PEIXE E MARISCO FISH AND SEAFOOD

---

**PEIXE DO DIA GRELHADO, AO SAL OU NA ARGILA (POR KG)**  
CATCH OF THE DAY, GRILLED, BAKED IN SALT OR IN CLAY (PER KG)

**BACALHAU GRATINADO À BÓIA 36**  
CHEF BÓIA'S COD AU GRATIN

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

**AÇORDA DE LAGOSTA E OURIÇO DO MAR (2 PESSOAS) 68**  
ROCK LOBSTER, TRADITIONAL ALENTEJO BREAD STEW  
WITH SEA URCHIN (2 PERSONS)

**HOT DOG DE LAVAGANTE COM MAIONESE DE TRUFAS 49**  
LOBSTER HOT DOG WITH TRUFFLE MAYO

**ATUM À LA CREME COM MORILLES 46**  
TUNA FISH À LA CREME WITH MORILLES

## CARNE MEAT

---

**HAMBURGUER JNCQUOI 24**  
JNCQUOI HAMBURGUER

**VITELA À MILANESA COM SALADA DE RÚCULA,  
TOMATE CHERRY E PARMESÃO 34**  
MILANESE VEAL WITH ARUGULA SALAD,  
CHERRY TOMATOES AND PARMESAN

**TORNEDÓ DE NOVILHO À LA CREME COM MORILLES 46**  
BEEF TORNEDÓ À LA CREME WITH MORILLES

**RIBEYE MATURADO 300GR 46 | 600GR 68**  
DRY-AGED RIBEYE 300GR | 600GR

**PICANHA 300GR 45**  
**Feijão preto, Chimichurri, Arroz e Farofa**  
RUMP STEAK "PICANHA" 300GR  
Black beans stew, Chimichurri, Rice and "Farofa"

## ACOMPANHAMENTOS SIDE ORDERS

---

**ARROZ JNCQUOI 11**  
JNCQUOI RICE

**ARROZ DE ALHO 8**  
GARLIC RICE

**BATATA ALLUMETTE FRITA 8**  
FRENCH ALLUMETTES FRIES

**LEGUMES GRELHADOS 8**  
GRILLED VEGETABLES

**SALADA DE ALFACE FRANCESA 8**  
FRENCH LETTUCE SALAD

**SALADA DE TOMATE TRICOLOR 8**  
TRICOLOR TOMATO SALAD

# SOBREMESAS DESSERTS

---

## **PÃO DE LÓ DE AZEITE E FLOR DE SAL COM GELADO 11**

EGG, VIRGIN OLIVE OIL AND FLEUR DE SEL SPONGE CAKE WITH ICE CREAM

## **CHEESECAKE DE QUEIJO AZEITÃO COM MOLHO DE MORANGO 11**

“AZEITÃO” CHEESECAKE WITH STRAWBERRY SAUCE

## **PAELLA BRULÉE COM GELADO 12**

BRULÉE PAELLA WITH ICE CREAM

## **TARTE TATIN COM GELADO DE BAUNILHA 12**

TART TATIN WITH VANILLA ICE CREAM

## **PÃO COM CHOCOLATE AZEITE E FLOR DE SAL 12**

BREAD WITH CHOCOLATE OLIVE OIL AND FLEUR DE SEL

## **MORANGOS COM CHANTILLY DE BAUNILHA 11**

STRAWBERRIES WITH VANILLA CHANTILLY

## **FRUTA AO NATURAL 10**

FRESH FRUIT

## **BABA DE TUBARÃO 12**

A nossa homenagem à Comporta:

**PINHÕES, ARROZ-DOCE, MOUSSE DE LIMA, CREME DE OVO E CANELA**  
SHARK'S DROOL

Our homage to Comporta:

PINE NUTS, RICE PUDDING, LIME MOUSSE, YOLK CREAM AND CINNAMON

## **SUNDAE com um topping à sua escolha 10**

**Molho Chocolate, Molho Caramelo Salgado, Frutos Vermelhos Desidratados**

SUNDAE with one topping of your choice

Chocolate Sauce, Salted Caramel Sauce, Dried Red Berries

## **JNCQUOI SUNDAE COM TOPPINGS 100**

**Molho Chocolate, Molho Baunilha, Frutos Vermelhos Desidratados, Pinhões, M&M's**

JNCQUOI SUNDAE WITH TOPPINGS

Chocolate Sauce, Vanilla Sauce, Dried Red Berries, Pine Nuts, M&Ms

## **GELADO À SUA ESCOLHA 10**

**CARAMELO SALGADO, BAUNILHA, CHOCOLATE AMARGO, MORANGO**

CHOOSE YOUR ICE CREAM

SALTED CARAMEL, VANILLA, BITTER CHOCOLATE, STRAWBERRY

## **SORVETES À SUA ESCOLHA 10**

**ANANÁS E GENGIBRE, LIMÃO**

CHOOSE YOUR SORBETS

PINEAPPLE AND GINGER, LEMON

# COCKTAILS BEACH CLUB

---

## **STORMY BEACH 16**

Rum Plantation Fiji Jncquoi 2001, Lima, Canela & Cardamomo, Giffard Banane du Brésil, Ginger Beer, Maracujá  
Plantation Fiji Jncquoi 2001 Rum, Lime, Cinnamon & Cardamom, Giffard Banane Du Brésil, Ginger Beer, Passion Fruit

## **HONEY THYME 15**

Aguardente De Cana Da Madeira, Limão, Laranja, Mel, Tomilho  
Madeira's Agricole Rum, Lemon, Orange, Honey, Thyme

## **BEACH CLUB COLADA 16**

Rum Havana 7, Cachaça Leblon, Lima, Côco, Abacaxi, Lichia  
Havana 7 Rum, Leblon Cachaça, Lime, Coconut, Pineapple, Lychee

## **PÊGO'S SENSATION 15**

Tequila Altos Plata, Baunilha & Canela, Kalamansi, Agave  
Altos Plata Tequila, Vanilla & Cinnamon, Kalamansi, Agave

## **FIZZY BEACH 16**

Gin Beefeater 24, Algas, Limao, Clara de ovo, Soda  
Beefeater 24 Gin, Seaweeds, Lemon, Egg White, Soda

## **RASPBERRY MARTINI 15**

Vodka Absolut Elyx, Dry Curaçao, Framboesa, Baunilha, Lima  
Absolut Elyx Vodka, Dry Curaçao, Raspberry, Vanilla, Lime

## **LA PALOMITA 16**

Tequila Don Julio Blanco, Mezcal Casamigos, Hibiscus, Kalamansi, Schweppes Toranja  
Don Julio Blanco Tequila, Casamigos Mezcal, Hibiscus, Kalamansi, Schweppes Pomelo

## **NECTAR HIGHBALL 16**

Whiskey Jameson Orange, Italicus, Cordial Citrinos, Bitter, Soda  
Jameson Orange Whiskey, Italicus, Citrus Cordial, Bitter, Soda

## **COCKTAILS CLÁSSICOS 15**

CLASSIC COCKTAILS

## MOCKTAILS

---

### APPLE VIRGIN MOJITO 13

Maçã, Lima, Hortelã, Açúcar  
Apple, Lime, Mint, Sugar

### VIRGIN COLADA 13

Côco, Abacaxi, Lima, Açúcar  
Coconut, Pineapple, Lime, Sugar

### RUN FORREST 13

Martini Floreale, Lichia, Manga, Maracujá  
Martini Floreale, Lychee, Mango, Passion Fruit

### FRESH MULE 13

Lima, Canela & Cardamomo, Maracujá, Ginger Beer, Espuma Gengibre  
Lime, Cinnamon & Cardamom, Passion Fruit, Ginger Beer, Ginger Foam

## LIMONADAS FRESH LEMONADES

---

### LIMONADA DE MARACUJÁ 8

PASSION FRUIT LEMONADE

### LIMONADA DE FRUTOS VERMELHOS 8

RED BERRIES LEMONADE

## SUMOS NATURAIS NATURAL JUICES

---

### ABACAXI 8

PINEAPPLE

### LARANJA 8

ORANGE

# APERITIVOS & VERMUTES

## APERITIFS & VERMOUTHS

---

BELSAZAR ROUGE 12  
BELSAZAR DRY 12  
MARTINI AMBRATO 12  
CAMPARI 12  
APEROL 12  
APEROL SPRITZ 15  
MARTINI FLOREALE 0% 11

## GIN

---

BEEFEATER 24 17  
BEEFEATER PINK 16  
MONKEY 47 22  
TANQUERAY TEN 18  
TANQUERAY 0% 12  
MARTIN MILLERS 18  
CITADELLE JARDIN D'ÉTÉ 17  
BLACK PIG 15  
SUL 16  
HENDRICKS 17  
SEEDLIP GARDEN GROOVE 0% 12

## VODKA

---

ABSOLUT ELYX 17  
GREY GOOSE 17  
BELVEDERE 17  
TITO'S 15  
BELUGA GOLD LINE 30

## RUM

---

HAVANA 7 15  
ZACAPA XO 42  
DIPLOMATICO RESERVA EXCLUSIVA 15  
PLANTATION FIJI 2001 JNCQUOI 17  
PLANTATION 3 STARS 14  
PLANTATION PINEAPPLE 16  
ABUELO 12 19



## TEQUILA

---

ALTOS PLATA 15

CASAMIGOS SILVER 18

CLASSE REPOSADO 20

DON JULIO 1942 45

CLASSE AZUL PLATA 27

CLASSE AZUL REPOSADO 35

## MEZCAL

---

VIDA 17

MONTELOBOS 18

CASAMIGOS MEZCAL 22

## CACHAÇA & PISCO

---

LEBLON 15

PISCO 1615 15

## WHISKY & WHISKEY

---

BULLEIT BOURBON 15

BULLEIT RYE 15

JACK DANIELS 14

JAMESON ORANGE 13

JAMESON ORIGINAL 14

JOHNNIE WALKER BLACK LABEL 15

JOHNNIE WALKER BLUE LABEL 45

OBAN 14 24

MACALLAN 18 DOUBLE CASK 90

## AGUARDENTES & COGNAC EAUX-DE-VIE & COGNAC

---

MEDRONHO 13

PALÁCIO DA BREJOEIRA 14

ADEGA VELHA 6 15

MARTELL VSOP 21

MARTELL XO 42

RÉMY MARTIN LOUIS XIII 2,5CL 200

RÉMY MARTIN LOUIS XIII 5CL 400

## LICORES LIQUORS

---

AMARETTO 13  
AMARGUINHA 13  
GIFFARD BANANE DU BRÉSIL 13  
GIFFARD CASSIS NOIR DE BOURGOGNE 13  
GIFFARD COCOA 13  
GIFFARD COFFEE 13  
GIFFARD PIMENT D'ESPELETTE 13  
GINJA 13  
ITALICUS 13  
LICOR BEIRÃO 13  
LIMONTEJO 13  
PASSOA 13  
PIERRE FERRAND DRY CURAÇÃO 13  
TEQUILLA CREAM HEROES 7

## CERVEJA E CIDRA BEER AND CIDER

---

SUPERBOCK 30CL 6 50CL 8  
SUPER BOCK 0% 6  
SOMERSBY 6

## ÁGUAS WATERS

---

ÁGUA JNCQUOI 75 CL 3.9  
ACQUA PANNA 75CL 6  
CASTELLO 25CL 3  
PEDRAS 25CL 3  
PEDRAS 75CL 6  
PELLEGRINO 75CL 6

## REFRIGERANTES SOFT DRINKS

---

COCA-COLA 33CL 5  
COCAL-COLA ZERO 33CL 5  
SPRITE 33CL 5  
LIPTON LIMÃO / LEMON 33CL 5  
LIPTON PÊSSEGO / PEACH 33CL 5  
COMPAL TOMATE / TOMATO 6  
COMPAL MAÇÃ / APPLE 6  
SCHWEPES TONICA 5  
SCHWEPES GINGER BEER 5  
SCHWEPES GINGER ALE 5  
SCHWEPES POMELO 5

## CAFÉ COFFEE

---

**EXPRESSO 2.9**

**EXPRESSO DUPLO 4**  
DOUBLE EXPRESSO

**DESCAFEINADO 2.9**  
DECAFFEINATED

**CAFÉ COM LEITE 3**  
COFFEE WITH MILK

**CAPUCCINO 4**

## CHÁS & INFUSÕES TEAS & INFUSIONS

---

**WHITE SKY 7**

**SILVER MOON 5**

**JASMINE QUEEN 5**

**ROYAL DARJEELING FTGFOP1 5**

**BREAKFAST EARL GREY 5**

**VANILLA BOURBON 4**

**CHAMOMILE 4**

**MAROCCAN MINT 4**

Todos os preços incluem IVA e serviço à taxa legal. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. Por favor, indique todas as suas alergias e intolerâncias alimentares com antecedência. All our prices include VAT and service. No dish, food product or drink, including the couvert, shall be charged unless it is ordered or rendered unusable by the customer, please state all allergies and food intolerances in advance.