

JNcQUOI

BEACH CLUB



SCAN PARA ACEDER AO MENU
SCAN FOR MENU

JNcQUOI

In partnership with

RANGE ROVER

Range Rover
Official JNcQUOI Partner



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

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 CURAÇAO 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
SCHWEPPES TONICA 5
SCHWEPPES GINGER BEER 5
SCHWEPPES GINGER ALE 5
SCHWEPPES 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

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