

JNÇQUOI

BEACH CLUB

ALERGIA ALIMENTAR FOOD ALLERGY



Ovo
Egg



Lactose
Lactose



Frutos Secos
Nuts



Glúten
Gluten



Dióxido Sulfúrico
Sulphur Dioxide



Moluscos
Molluscs



Crustáceos
Crustaceans



Picante
Spicy



Chocolate
Chocolate



Porco
Pork



Mostarda
Mustard



Cogumelos
Mushroom



Peixe
Fish



Aipo
Celery



Álcool
Alcohol



Vegetariano
Vegetarian



Soja
Soy

JNcQUOI

FISH



Algo único está prestes a surgir...

O JNcQUOI abre um novo capítulo,
inspirado na ligação profunda de Portugal ao mar.

Something exquisite is about to surface...

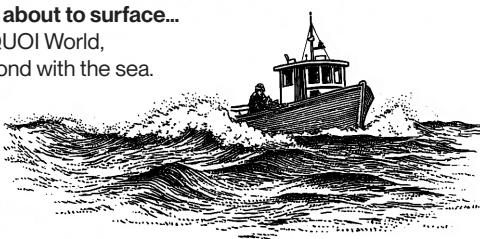
A new wave in the JNcQUOI World,
celebrating Portugal's bond with the sea.

Opening October 8th

Book your table now

+351 215 931 000

book.fish@jncquoi.com



JNcQUOI

In partnership with

RANGE ROVER

Range Rover

Official JNcQUOI Partner



COUVERT

SELEÇÃO DIÁRIA DO CHEF 10

CHEF'S DAILY SELECTION
AZEITONAS, QUEIJO FRESCO, PASTA DO DIA
OLIVES, FRESH CHEESE, SPREAD OF THE DAY



MARISCOS SEAFOOD

CRUDO JNcQUOI BEACH CLUB 78

JNcQUOI BEACH CLUB CRUDO



GAMBA AO NATURAL COM MAIONESE E OSTRAS 39

NATURAL PRAWN WITH MAYONNAISE AND OYSTERS



LAVAGANTE OU LAGOSTA POR KG

LOBSTER OR ROCK LOBSTER PER KG



PETIT ROYAL DE MARISCO 149

SEAFOOD PETIT ROYAL
LAVAGANTE, CARANGUEJO REAL DO ALASKA E CAMARÃO
LOBSTER, ALASKAN KING CRAB AND SHRIMP



CAVIAR E OSTRAS CAVIAR & OYSTERS

CAVIAR BELUGA JNcQUOI (30GR) 240

JNcQUOI BELUGA CAVIAR
COM BLINIS | WITH BLINIS



CAVIAR OSCIETRA JNcQUOI (30GR) 115

JNcQUOI OSCIETRA CAVIAR
COM BLINIS | WITH BLINIS



OSTRAS (3 UNIDADES) 10, (6 UNIDADES) 20, (12 UNIDADES) 36

OYSTERS (3 PIECES, 6 PIECES, 12 PIECES)



EXTRA CAVIAR 10 GR 25

ENTRADAS FRIAS COLD STARTERS

BURRATA PUGLIA COM PRESUNTO MALDONADO E TOMATE COM MANJERICÃO 29



BURRATA PUGLIA WITH MALDONADO HAM AND BASIL TOMATO

CARANGUEJO REAL DO ALASKA COM SALADA RUSSA 41



ALASKAN KING CRAB WITH VEGETABLE AND POTATO MAYO SALAD

CARPACCIO DE GAMBA BRANCA DO ALGARVE 35



ALGARVE WHITE PRAWN CARPACCIO

CEVICHE DE PESCADO DO DIA 38



CATCH OF THE DAY CEVICHE

PEIXE DO DIA, LECHE DE TIGRE, BATATA DOCE E COENTROS

CATCH OF THE DAY, LECHE DE TIGRE, SWEET POTATO AND CORIANDER

CRUDO DE TORO DE ATUM COM AZEITE, ZEST DE LIMA KAFIR E FLOCOS DE CHILI 36



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

HOT DOG DE LAVAGANTE 39



LOBSTER HOT DOG

BRIOCHE, ALFACE, MAIONESE TRUFADA

BRIOCHE, LETTUCE, TRUFFLED MAYO

LAMINAS DE PEIXE COM CITRINOS E CAVIAR 38



FISH SLICES WITH CITRUS AND CAVIAR

PRESUNTO MALDONADO 29



MALDONADO HAM

SALADA JNcQUOI 39



JNcQUOI SALAD

ALFACE ICEBERG, CARANGUEJO REAL DO ALASKA,

ABACATE, VINAGRETE DE TRUFA E CROTÕES

ICEBERG LETTUCE, ALASKAN KING CRAB, AVOCADO,

TRUFFLE VINAIGRETTE AND CROUTONS

SAPATEIRA RECHEADA COM OVAS DE SALMÃO 39



JNcQUOI STUFFED CRAB WITH SALMON ROE

COM TOSTAS | WITH BREAD TOAST

TÁRTARO DE ATUM E ABACATE 35



TUNA AND AVOCADO TARTARE

EXTRA CAVIAR 10 GR 25

ENTRADAS QUENTES HOT STARTERS

LULAS AL AJILLO 28
SQUIDS AL AJILLO
AZEITE, ALHO, MALAGUETAS E COENTROS
OLIVE OIL, GARLIC, CHILLI AND CORIANDER



OVOS ESTRELADOS COM SALMÃO FUMADO E SUAS OVAS E CROUTONS 38
FRIED EGGS WITH SMOKED SALMON AND ITS ROE AND CROUTONS



OVOS ROTOS TRUFADOS COM PRESUNTO 25
TRUFFLED “OVOS ROTOS” WITH SMOKED HAM



PEIXINHOS DA HORTA COM MOLHO TÁRTARO VERDE 21
“PEIXINHOS DA HORTA” FRIED GREEN BEANS WITH GREEN TARTAR SAUCE



PEIXE E MARISCO FISH AND SEAFOOD

AÇORDA DE CAMARÃO E OURIÇO DO MAR 48
TRADITIONAL ALENTEJO BREAD STEW WITH SHRIMP AND SEA URCHIN



OPÇÃO DE LAVAGANTE (POR KG)
EUROPEAN LOBSTER OPTION (PER KG)

OPÇÃO DE LAGOSTA (POR KG)
SPINY LOBSTER (PER KG)

BACALHAU GRATINADO À CHEF BÓIA 36
CHEF BÓIA'S COD AU GRATIN
COM CEBOLADA E BATATA FRITA
WITH ONION CONFIT AND FRENCH FRIES



CARABINEIRO GRELHADO COM MOLHO DE MANTEIGA E LIMÃO E ARROZ DE ALHO 45
GRILLED SCARLET PRAWN WITH BUTTER AND LEMON SAUCE AND GARLIC RICE



FILETES DE PESCADA COM ARROZ DE TOMATE E AMÊJOAS 39
HAKE FILLETS WITH TOMATO AND CLAMS RICE



PEIXE DO DIA AO SAL, NA ARGILA OU GRELHADO (POR KG)
CATCH OF THE DAY, BAKED IN SALT, IN CLAY OR GRILLED (PER KG)
COM BATATA SALTEADA E FEIJÃO VERDE | WITH SAUTÉED POTATOES AND GREEN BEANS



POSTA DE CHERNE GRELHADA (POR KG)
GRILLED GROUPER STEAK (PER KG)
COM BATATA SALTEADA E FEIJÃO VERDE
WITH SAUTÉED POTATOES AND GREEN BEANS



EXTRA CAVIAR 10 GR 25

CARNE MEAT

ENTRECOTE DE WAGYU DO CHILE 69
WAGYU RIBEYE FROM CHILE



MILANESA DE VITELA COM SALADA DE RÚCULA, TOMATE CHERRY E PARMESÃO 36



VEAL MILANESE WITH ARUGULA SALAD, CHERRY TOMATOES AND PARMESAN

PICANHA 300GR 45



RUMP STEAK “PICANHA” 300GR
FEIJÃO PRETO, CHIMICHURRI, ARROZ E FAROFA
BLACK BEANS STEW, CHIMICHURRI, RICE AND “FAROFA”

MASSA, PAELLAS, FIDEUÁ E ARROZ PASTA, PAELLAS, FIDEUÁ AND RICE

ARROZ MALANDRINHO DE CHERNE E LINGUEIRÃO COM COENTROS 46



TRADITIONAL GREY GROUPER AND RAZOR CLAMS
BROTHY RICE WITH CORIANDER

ARROZ MALANDRINHO DE LAVAGANTE COM COENTROS 75



TRADITIONAL LOBSTER BROTHY RICE WITH CORIANDER

FIDEUÁ DE CARABINEIROS E LULA (2 PESSOAS) 82
SCARLET PRAWNS AND SQUID FIDEUÁ (2 PERSONS)



PACCHERI COM LAVAGANTE 64
PACCHERI WITH LOBSTER



PAELLA DE BACALHAU PIL PIL COM OVO ESCALFADO E CEBOLA CARAMELIZADA (2 PESSOAS) 77



PIL PIL CODFISH PAELLA WITH POACHED EGG
AND CARAMELIZED ONION (2 PERSONS)

PAELLA DE CARABINEIROS (2 PESSOAS) 82
SCARLET PRAWNS PAELLA (2 PERSONS)



PAELLA DE LAGOSTA COM COGUMELOS (2 PESSOAS) 96
ROCK LOBSTER PAELLA WITH MUSHROOMS (2 PERSONS)



PAELLA DE PATO CONFIT COM OVO ESTRELADO, TRUFA, ENCHIDOS E COGUMELOS (2 PESSOAS) 71



DUCK CONFIT PAELLA WITH FRIED EGG, TRUFFLE, SAUSAGES
AND MUSHROOMS (2 PERSONS)

RIGATONI “CACIO E PEPE” 25
“CACIO PEPE” RIGATONI



EXTRA CAVIAR 10 GR 25

ACOMPANHAMENTOS SIDE ORDERS

ARROZ DE ALHO 9
GARLIC RICE



BATATA ALLUMETTE FRITA 9
ALLUMETTE FRENCH FRIES



BIMIS SALTEADOS COM ALHO E MALAGUETA 9
SAUTEED BROCCOLINI WITH GARLIC AND CHILLI



ESPARREGADO 9
MASHED SPINACH



SALADA DE ALFACE FRANCESA 9
FRENCH LETTUCE SALAD



SALADA DE TOMATE TRICOLOR 9
TRICOLOR TOMATO SALAD



EXTRA CAVIAR 10 GR 25

SOBREMESAS DESSERTS

BABA DE TUBARÃO 12

SHARK'S DROOL

A nossa homenagem à Comporta | Our tribute to Comporta:
Pinhões, arroz-doce, mousse de lima, creme de ovo e canela
Pine nuts, rice pudding, lime mousse, yolk cream and cinnamon



BRIOCHE CARAMELIZADO COM CERVEJA E GELADO DE BAUNILHA 11

CARAMELIZED BRIOCHE WITH BEER AND VANILLA ICE CREAM



CREME CARAMELO COM AMARETO 11

AMARETTO CRÈME CARAMEL



FRUTA AO NATURAL 9

FRESH FRUIT



LEITE CREME QUEIMADO COM FRUTA DA ÉPOCA 11

CRÈME BRÛLÉE WITH SEASONAL FRUIT



PÃO DE LÓ DE OVAR 11

OVAR SPONGE CAKE



PLAISIR DE CHOCOLATE 11

CHOCOLATE PLAISIR



TARTE BANOFFEE COM MOLHO DE CARAMELO 11

BANOFFEE TART WITH CARAMEL SAUCE



TARTE DE MOUSSE CHOCOLATE 11

CHOCOLATE MOUSSE TART



GELADOS ICE CREAM

BANANA E CARAMELO CROCANTE 11

BANANA AND CRUNCHY CARAMEL



CHEESECAKE DE PISTÁCIOS 11

PISTACHIO CHEESECAKE



CHOCOLATE AMARGO 11

EXTRA DARK CHOCOLATE

CREME DE AVELÃ E CACAU 11

HALZENUT CREAM AND COCOA



MANGA E MARACUJÁ 11

MANGO AND PASSION FRUIT



MORANGO COM BERGAMOTA 11

STRAWBERRY AND BERGAMOT

TARTE DE LIMÃO MERENGADO 11

LEMON MERINGUE TART



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.

COCKTAILS DE AUTOR

SIGNATURE COCKTAILS

ERVA DA PRAIA 17

FRESH AND FIZZY

GIN BOMBAY SAPHIRE PREMIER CRU | LIMA KAFFIR | MATCHA | LIMA
BOMBAY SAPHIRE PREMIER CRU | KAFFIR LIME | MATCHA | LIME

MALVA BRAVA 18

FRUITY AND SPICY

TEQUILA ALTOS BLANCO | MANGA | JALAPEÑO | LIMA
ALTOS BLANCO TEQUILA | MANGO JALAPEÑO | LIME

QUEIRÓ 17

REFRESHING | CITRIC AND SMOKED

RUM HAVANA 7 | ABACAXI | LIMA KAFFIR | CÔCO
HAVANA 7 RUM | PINEAPPLE | KAFFIR LIME | COCONUT

LENTISCO 17

SOUR

RUM HAVANA 7 | AMARETTO | FOLHA DE FIGUEIRA
HAVANA 7 RUM | AMARETTO | FIG LEAF

GOIVO 18

SMOKED

TEQUILA DON JULIO BLANCO | MEZCAL CASAMIGOS | MOSCATEL HÓRACIO
SIMÕES | TORANJA | SCHWEPPES POMELO
DON JULIO BLANCO TEQUILA | CASAMIGOS MEZCAL | MOSCATEL HÓRACIO
SIMÕES SCHWEPPES POMELO

FOLHA BRAVA 17

FRESH AND FRUITY

TEQUILA PATRÓN SILVER | ST GERMAIN | CITRINOS | THREE CENTS
FOLHA DE FIGUEIRA
PATRÓN SILVER TEQUILA | ST GERMAIN | CITRUS | THREE CENTS FIG LEAF

GRAMATA BRANCA 18

CITRIC AND SOUR

VODKA GREY GOOSE | AMÊNDOA AMARGA | YUZU | GRÃOS DE CAFÉ
GREY GOOSE VODKA | BITTER ALMOND | YUZU | COFFEE BEANS

ORVALHO 20

STRONG

RUM HAVANA SELEÇÃO MAESTROS | COLD BREW 100% ARÁBICA | LARANJA
HAVANA CLUB SELECCIÓN DE MAESTROS RUM | 100% ARABICA COLD BREW |
ORANGE

JNcQUOI MARTINI 18

FRUITY AND CITRIC

VODKA ABSOLUT ELYX | MARACUJÁ | CHILI
ABSOLUT ELYX VODKA | PASSION FRUIT | CHILI

BRUMA 17

SWEET AND FRUITY

ABSOLUT ELYX | PISCO 1615 | WHITE PENJA | MORANGO
ABSOLUT ELYX | PISCO 1615 | WHITE PENJA | STRAWBERRY

CAMARINHA 17

CITRIC

WHISKY JAMESON BLACK BARREL | CLEMENTINA | PIMENTA SZECHUAN | MEL
JAMESON BLACK BARREL WHISKY | CLEMENTINE | SZECHUAN PEPPER HONEY

ALVA 18

FRUITY AND FULL-BODIED

GIN BEEFEATER 24 | CAMPARI | ANANÁS | THREE CENTS ANANÁS | SALVIA
BEEFEATER 24 / CAMPARI / PINEAPPLE / THREE CENTS PINNEAPLE | SAGE

COCKTAILS CLÁSSICOS

CLASSIC COCKTAILS

MOSCOW MULE 16

PALOMA 17

MOJITO 17

PORNSTAR MARTINI 18

MARGARITA 17

ESPRESSO MARTINI 17

DAIQUIRI 17

GIN SOUR 17

VODKA SOUR 17

WHISKY SOUR 17

OLD FASHIONED 17

MANHATTAN 17

NEGRONI 17

BLOODY MARY 17

APEROL SPRITZ 15

DRY MARTINI 17

ST-GERMAIN SPRITZ 15

MOCKTAILS

0% ALCOHOL

SOMBRA 13

COLD BREW 100% ARABICA | THREE CENTS MANDARINA E BERGAMOTA
COLD BREW 100% ARABICA | THREE CENTS MADARIN & BERGAMOT

PERPÉTUA DAS AREIAS 13

MARTINI VIBRANTE | SHRUB CLEMENTINA | SCHWEPPES TORANJA
VIBRANT MARTINI | CLEMENTINE SHRUB | SCHWEPPES GRAPEFRUIT

PIORRO 14

TANQUERAY 0% | ÁGUA DE CÔCO | ÁGUA TÓNICA SCHWEPPES PREMIUM |
NÚVÉM DE MATCHA
*TANQUERAY 0% | COCONUT WATER | SCHWEPPES TONIC WATER | MATCHA
COCONUT FOAM*

SALICÓRNIA 14

MARTINI FLOREALE | TWG WHITE TEA | FLOR DE LARANJEIRA | ÁGUA COM GÁS
MARTINI FLOREALE | TWG WHITE TEA | ORANGE BLOSSOM | SPARKLING WATER

SELEÇÃO DE WHISKY

WHISKEY SELECTION

IRISH WHISKEY

JAMESON BLACK BARREL 17

JAMESON 18 ANOS 28

SCOTCH WHISKEY

CHIVAS 12 ANOS 15

CHIVAS 18 ANOS 20

JOHNNIE WALKER BLACK LABEL 15

JOHNNIE WALKER BLUE LABEL 45

MACALLAN 12 ANOS SINGLE MALT 29

MACALLAN 18 ANOS SINGLE MALT 100

GLENMORANGIE 10 ANOS 17

ARDBEG 10 ANOS 18

TALISKER 10 ANOS 16

LAGAVULIN 16 ANOS 28

GLENLIVET FOUNDER'S RESERVE 15

JAMES MARTIN'S 32 90

JAPANESE WHISKEY

NIKKA COFFEY 19

SUNTORY HIBIKI HARMONY 45

BOURBON WHISKEY

BULLEIT BOURBON 15

RYE WHISKEY

BULLEIT RYE 15

TODOS OS PREÇOS INCLUEM IVA À TAXA LEGAL
ALL OUR PRICES INCLUDE VAT & SERVICE

SELEÇÃO DE GIN

GIN SELECTION

BEEFEATER 24 17

BEEFEATER PINK 17

MALFY GIN ORIGINALE 15

BOMBAY PREMIER CRU 15

TANQUERAY N° TEN 18

TANQUERAY 0% ALCOHOL 12

MONKEY 47 22

HENDRICK'S 17

BULLDOG 17

BLACK PIG 15

GIN MARE 18

MARTIN MILLER'S 18

G VINE FLORAISON 17

CITADELLE 15

SEEDLIP GROOVE 12

SELEÇÃO DE TEQUILA & MEZCAL

TEQUILA & MEZCAL SELECTION

OLMECA ALTOS REPOSADO 16

OLMECA ALTOS PLATA 15

OLMECA ALTOS ANEJO 18

CASAMIGOS BLANCO 18

CASAMIGOS REPOSADO 22

CASAMIGOSMEZCAL 22

PATRÓN SILVER 15

PATRÓN REPOSADO 16

DON JULIO BLANCO 18

DON JULIO REPOSADO 20

DON JULIO 1942 45

CLASE AZUL REPOSADO 35

VOLCAN BLANCO 16

VOLCAN REPOSADO 20

DEL MAGUEY VIDA 15

DEL MAGUEY CHICHICAPA 26

DEL MAGUEY TOBALA JOVEN 40

TODOS OS PREÇOS INCLUEM IVA À TAXA LEGAL
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SELEÇÃO DE VODKA

VODKA SELECTION

ABSOLUT ELYX 17

BELVEDERE 17

CIROC 16

TITO'S 15

KETEL ONE 15

GREY GOOSE 17

SELEÇÃO DE RUM

RUM SELECTION

HAVANA 7 ANOS 15

HAVANA SELECCIÓN DE MAESTROS 18

ZACAPA XO 32

DIPLOMATICO 15

SELEÇÃO DE COGNAC

COGNAC SELECTION

MARTELL VSOP 21

MARTELL XO 42

HENNESSY XO 41

RÉMY MARTIN VSOP 21

SELEÇÃO BRANDY PORTUGUÊS

PORTUGUESE BRANDY SELECTION

ACIEIRA XO 15

CRF RESERVA 15

ADEGA VELHA 12 17

PALÁCIO DA BREJOEIRA 14

MEDRONHO ALDEIA DE CIMA 18

SELEÇÃO DE VERMUTES

VERMUTES SELECTION

MARTINI RUBINO 12

MARTINI AMBRATO 12

MARTINI FLOREALE 0%10

MARTINI VIBRANTE 0% 10

LA QUINTINYE ROUGE 15

LA QUINTINYE BLANC 15

NOILLY PRAT 10

SELEÇÃO DE LICOR

LIQUEURS SELECTION

MACIEIRA CREAM 13

BAILEYS 13

LIMONCELLO 13

LICOR BEIRÃO 13

GRAND MARNIER 13

LICOR 43 13

CHARTREUSE 13

AMARETTO DISARONNO 13

ST-GERMAIN 13

SELEÇÃO DE BITTERS

BITTERS SELECTION

CAMPARI 12

APEROL 12

FERNET BRANCA 12

OUTRAS BEBIDAS

SOFT DRINKS

SCHWEPPES ORIGINAL TONIC 5

SCHWEPPES GRAPEFRUIT 5

SCHWEPPES GINGER BEER 5

THREE CENTS MANDARIN BERGAMOT 5

SUMO DE LARANJA 8

ORANGE JUICE

SUMO DO DIA 8

JUICE OF THE DAY

LIMONADA 8

LIMONADA 8

COCA COLA 5

COCA COLA ZERO 5

RED BULL 7

SPRITE 5

LIPTON ICE TEA 5

CERVEJAS BEERS

CERVEJA DE PRESSÃO 6 (30CL) | 8 (50CL)

CERVEJA SEM ÁLCOOL 5,5 (33CL)

SOMERSBY 6 (33CL)

ÁGUAS WATER

ÁGUA MINERAL JNcQUOI 3,9

ACQUA PANNA 75CL 6

S. PELLEGRINO 75CL 6

ÁGUA DAS PEDRAS 75CL 6

TODOS OS PREÇOS INCLUEM IVA À TAXA LEGAL

ALL OUR PRICES INCLUDE VAT & SERVICE

CAFÉ COFFEE

EXPRESSO 3.9

DESCAFEINADO 3.9
DECAFFEINATED

EXPRESSO DUPLO 5
DOUBLE EXPRESSO

AMERICANO 5

CAFÉ COM LEITE 5
COFFEE WITH MILK

CAPUCCINO 5

CHÁS & INFUSÕES TEAS & INFUSIONS

MOROCCAN MINT 5
CHÁ VERDE GREEN TEA

EMPEROR SENCHA 5
CHÁ VERDE GREEN TEA

SILVER MOON 5
CHÁ VERDE GREEN TEA

JASMINE QUEEN 5
CHÁ VERDE GREEN TEA

ROYAL DARJEELING 5
CHÁ PRETO 5 BLACK TEA

BREAKFAST EARL GREY 5
CHÁ PRETO 5 BLACK TEA

VANILLA BOURBON 5
ROOIBOS RED TEA

CHAMOMILE 5
INFUSÃO INFUSION

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.