

Clássicos reinventados, personalizados com ingredientes frescos, espirituosos selecionados e técnicas modernas  
*Reinvented classics, personally crafted with fresh ingredients, finest spirits and modern techniques*



## COCKTAILS

### # SUNSET BUBBLES 19

Veuve Clicquot  
St-Germain  
Chambord  
Framboesas *Raspberries*  
Tónica de Ruibarbo *Rhubarb Tonic*

### # THE GOLDEN HOUR NEGRONI 17

Hendrick's Gin Infusionado com Café  
*Hendrick's Gin Infused with Coffee*  
Antica Fórmula Vermouth  
Campari

### # EXOTIC PORN STAR 19

Belvedere Organic Vodka  
Maracujá *Passion Fruit*  
Baunilha *Vanilla*  
Espuma de Espumante *Sparkling Wine Foam*

### # MYSTIC MULE 18

Belvedere Organic Vodka  
Ginger Beer  
Limão *Lemon*  
Espuma de Gengibre *Ginger Foam*

### # COSMIC MARGARITA 18

Volcan de Mi Tierra  
Lima *Lime*  
Pêssego *Peach*

### # SUMMER OLD FASHION 18

Bulleit Bourbon Whisky Infusionado com Abóbora  
*Bulleit Bourbon Whiskey infused with Pumpkin*  
Chocolate

### # GIN BASIL 19

Hendrick's Gin  
Cordial Lima e Manjeriçã *Lime and Basil Cordial*  
Espuma de Gengibre *Ginger Foam*

### # SPRING FEVER DAIQUIRI 17

Brugal Añejo  
Framboesas *Raspberries*  
Limão *Lemon*

### # ICONIK EXPRESSO 18

Adamvs Aguardente *Adamvs Brandy*  
Licor de Café *Coffee Liqueur*  
Café Expresso *Espresso Coffee*  
Baunilha *Vanilla*

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para partilhar  
for sharing

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## SANGRIA BOWLS

### # SUNSHINE 53

Vinho Espumante *Sparkling Wine*  
Maracujá *Passion Fruit*

### # SUPERNOVA 53

Vinho Espumante *Sparkling Wine*  
Frutos Silvestres *Berries*

### # APPLE BLOSSOM 150

Veuve Cliquot  
Maçã Verde *Green Apple*

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COCKTAILS SEM ALCÓOL NON-ALCOHOLIC

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## MOCKTAILS

### # GOLDEN BUBBLES 12

Ginger Beer  
Agave  
Limão *Lemon*  
Maracujá *Passion Fruit*

### # URBAN OASIS 12

Ginger Ale  
Lima *Lime*  
Maçã Verde *Green Apple*  
Manjeriço *Basil*

## WINES VINHOS

### # CHAMPANHE CHAMPAGNE

		
Veuve Clicquot, Yellow Label, Fr	24	155
Veuve Clicquot, Rose, Fr		185
Veuve Clicquot Rich		185
Ruinart Blanc Des Blanc, Fr		250
Billecart Salmon Rose, Fr		195
Möet & Chandon, Nectar Imperial Rosé, Fr		230
Don Perignon, Brut, Fr		575
Louis Roederer, Cristal, Fr		700

### # ESPUMANTE SPARKLING

Murganheira Super Reserva Bruto	12	60
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### # BRANCO WHITE

Anselmo Mendes Muros Antigos Loureiro, Pt	10	40
Quinta Vallado Reserva	16	75
Adega Mãe Chardonnay	11	50
Altas Quintas Reserva	18	95

### # ROSÉ

M de Minuty Blend, Cotês De Provence, Fr	13	50
Whispering Angel, Chateau D'esclans, Fr	19	90
Quinta Vallado Touriga Nacional	10	40

### # TINTO RED

Quinta Vallado Superior Organic	13	60
Adega Mãe Cabernet Sauvignon	13	60
Altas Quintas Reserva	12	60

# SPIRITS ESPIRITUOSOS

## #VODKA

	🍷	🍷
Belvedere Organic Vodka, Poland	16	180
Belvedere 10, Poland		550
Ciroc, Blue Stone, France	15	165
Grey Goose, France	16	180
Ketel One, Holland	14	
Moskovskaya, Russia	14	
Tito's, Usa	14	

## #GIN

Hendrick'S, Scotland	16	160
G'Vine, France	16	
Monkey 47, Germany	18	190
Gin Sul, Portugal	16	
Adamus, Portugal	19	210
Gin Mare, Spain	18	
Bombay Sapphire, Uk	16	160
Bulldog, Uk	16	

## #RUM

Bacardi Reserva 8, Puerto Rico	13	
Brugal 1888, Dominican Republic	16	
Zacapa Xo, Guatemala	21	250
Santa Teresa, Venezuela	19	180
Diplomático Reserva, Venezuela	16	160

## #TEQUILA

Volcan Di Mi Tierra Reposado	22	245
Volcan Di Mi Tierra Blanco	16	200
Casamigos Anejo, Mexico	17	
Classe Azul, Plata, Mexico	35	350
Classe Azul, Reposado, Mexico		460
Don Julio, Reposado, Mexico	22	240

# SPIRITS ESPIRITUOSOS

## #WHISKY

	🍷	🍷
Glenmorangie The Original 12	18	220
Glenmorangie Quinta Ruban 14	23	315
Nikka From Barrel, Japan	17	180
Chivas Regal 12, Scotch	13	150
Glenfiddich 18, Scotch	25	260
Johnnie Walker Black Label, Scotch	15	150
Monkey Shoulder, Scotch	14	150
Ardbeg 10	25	320

## #CONHAQUE COGNAC

Hennessy Vsop, France	16	150
Hennessy Xo, France	50	480

## B E E R C E R V E J A

Heineken Lager	7
Estrella Damm, Inedit 75cl	18

## #ÁGUAS E SUMOS WATERS AND JUICES

Água <i>Water</i> 70cl	5.5
Refrigerantes <i>Soft Drinks</i>	5

# M E N U



ICON

BAR & ROOFTOP

## #TRIOLOGIA DE DIPS E TOTOPOS 22

TRILOGY OF DIPS AND TOTOPOS

Com pasta de abacate, creme de trufa e molho de iogurte

*With avocado paste, truffle cream and yogurt sauce*

## #TÁBUA DE QUEIJOS COM TOSTAS CASEIRAS 24

CHEESE BOARD WITH HOMEMADE TOASTS

Queijos nacionais com compota de abóbora

*Local cheeses with pumpkin jam*

## #PRESUNTO PATA NEGRA 26

PATA NEGRA CURED HAM

Presunto de porco ibérico com pistáchio

*Iberian pork cured ham with pistachios*

## #CACHORRO DE CAMARÃO E LAVAGANTE 28

SHRIMP AND LOBSTER HOT DOG

Com maionese de kimchi e cebola frita

*With kimchi mayo and fried onion*

## #BAO DE LEITÃO COM MAIONESE À MODA DA BAIRRADA (3 UNI) 25

SUCKLING PIG BAO WITH BAIRRADA-STYLE MAYONNAISE

Com maionese de pimenta

*With pepper mayonnaise*

## #FOCACCIA COM ROSBIFE E CREME TRUFADO 26

FOCACCIA WITH ROAST BEEF AND TRUFFLE CREAM

Com mostarda e creme trufado

*With mustard and truffle cream*

## #GYOSAS DE VEGETAIS E CAMARÃO (6 UNI) 21

VEGETABLE AND SHRIMP GYOZAS

Com teriyaki, wakame e sésamo

*With teriyaki, wakame and sesame*

## #MINI HAMBÚRGUER DE FOIE GRAS (3 UNI) 28

MINI FOIE GRAS BURGER

Com cereja e chutney de cebola roxa

*With cherry and red onion chutney*

## #TACO DE ATUM 25

TUNA TACO

Com maionese de wasabi, ovas e cebola crocante

*With wasabi mayonnaise, roe and crispy onion*

## #PUDIM DE CHIA BANOFEE 12

CHIA BANOFEE PUDDING

Com creme de banana

*With banana cream*

## #MOUSSE DE CHOCOLATE 14

CHOCOLATE MOUSSE

Noz pecan caramelizada, flor de sal e azeite

*Caramelized pecans, sea salt flour and olive oil*



MARISCO  
SEAFOOD



GLÚTEN  
GLUTEN



SOJA  
SOYA



LACTOSE  
LACTOSE



SULFITOS  
SULPHITES



FRUTOS CASCA  
RIJA NUTS



SÉSAMO  
SESAME



AIPO  
CELERY



OVOS  
EGGS



PEIXE  
FISH



MOLUSCOS  
MOLLUSCS



MOSTARDA  
MUSTARD