

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*

para partilhar
for sharing

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*

COCKTAILS SEM ALCÓOL NON-ALCOHOLIC

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

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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

#GYOSAS DE VEGETAIS E CAMARÃO 21

VEGETABLE AND SHRIMP GYOZAS

6 uni com teriyaki, wakame e sésamo

6 uni with teriyaki, wakame and sesame



#TRILOGIA DE DIPS COM PÃO PITA 23

TRILOGY OF DIPS WITH PITA BREAD

Muhamara, babaganoush e guacamole

Muhammara, babaganoush and guacamole



#TÁBUA DE QUEIJOS E TOSTAS 24

CHEESE BOARD AND TOASTS

Com compota de abóbora e tâmaras recheadas

With pumpkin compote and stuffed dates



#BAO DE LEITÃO À MODA DA BAIRRADA 25

BAIRRADA-STYLE SUCKLING PIG BAO

3 uni com maionese de pimenta

3 uni with pepper mayo



#FOCACCIA DE ROSBIFE 26

ROAST BEEF FOCACCIA

Com mostarda, creme trufado e batatas fritas

With mustard, truffle cream and french fries



#MINI ICONIK WAGYU BURGER 27

MINI ICONIK WAGYU BURGER

3 uni com queijo cheddar, maionese trufada e batatas fritas

3 uni with cheddar cheese, truffled mayo and french fries



#PRESUNTO BOLOTA 24 MESES 28

24-MONTH "BOLOTA" CURED HAM

Presunto de porco ibérico com pistáchio

Iberian pork cured ham with pistachios



#CACHORRO DE CAMARÃO E LAVAGANTE 28

SHRIMP AND LOBSTER ROLL

Com maionese de kimchi, cebola frita e batatas fritas

With kimchi mayo, fried onion and french fries



ICON

BAR & ROOFTOP

#TÁRTARO DE NOVILHO EM PÃO BRIOCHE 28

BEEF TARTARE ON BRIOCHE BREAD

Com gema fumada e parmesão

With smoked egg yolk and parmesan



#MINI HAMBÚRGUER DE FOIE GRAS 28

MINI FOIE GRAS BURGER

3 uni com cereja e chutney de cebola roxa

3 uni with cherry and red onion chutney



#TACO DE ATUM TATAKI 28

TATAKI TUNA TACO

Com maionese de wasabi, ovas e cebola crocante

With wasabi mayo, roe and crispy onion



#SALADA CAESAR COM LAVAGANTE 35

CAESAR SALAD WITH LOBSTER

Com croutons, parmesão e maionese de marisco

With croutons, parmesan and seafood mayo



SOMETHING SWEET FOR YOU...

#ESPETADAS DE FRUTA 8

FRESH FRUIT SKEWERS

4 espetadas de fruta fresca

4 fresh fruit skewers

#MOUSSE DE CHOCOLATE 10

CHOCOLATE MOUSSE

Noz pecan caramelizada, flor de sal e azeite

Caramelized pecans, sea salt flour and olive oil

