

# B A H R



BAHR & Terrace | Drinks Menu

**Todos os preços são dados em euros (€) e incluem IVA à taxa legal em vigor**  
**All given prices are in euros (€) and include VAT at the legal rate**

**Menu Vegan e apto a Celíacos disponível a pedido**  
**Vegan & Gluten Free Menu available on request**

**Dificuldade em ler? Podemos ajudar!**  
**Can't read this? We can help!**

# B A H R



## *COCKTAILS & MIXERS*

No nosso menu poderá encontrar toda uma variedade das nossas receitas originais de cocktails.

A nossa carta começa com quatro secções desde os nossos Spritz & Bubbles, BAHR Cocktails, BAHR Signatures & Mocktails.

A nossa equipa de bar estará à sua disposição para elaborar qualquer outro cocktail clássico, assim como espirituosas.

Também oferecemos uma ampla variedade das suas bebidas alcoólicas favoritas, com gelo ou com misturas premium da Fever Tree.

Na última página do menu, irá encontrar uma seleção de deliciosos snacks, que estarão disponíveis a partir das 18h30 até às 23h.

## *COCKTAILS & MIXERS*

The following pages list our wide range of world infusions & original cocktails.

The list starts with four sections, Spritz & Bubbles, BAHR Cocktails, BAHR Signatures & Mocktails.

In addition, our bartenders team will be happy to make you any classic cocktail.

We also offer a wide range of your favourite spirits, on the rocks or with premium mixers from Fever Tree.

A selection of delicious snacks is also available on last page in bar menu.

On the last page of the menu, you will find a selection of delicious snacks, which will be available from 6:30 p.m. to 11:00 p.m.



# B A H R



## SPRITZ & BUBBLES

<b>M a n g k e y *</b> Fresh, Exotic, Fizz	16
Pisco 1615 Quebranta, Banane du Brésil , Dry Curaçao Yuzu, Cordial de Manga , Fever Tree Slim Tonic Pisco 1615 Quebranta, Banane du Brésil, Dry Curaçau Yuzu, Mango Cordial , Fever Tree Slim Tonic	
<b>Parfum de Surreau</b> Fresh, Exotic, Aromatic	18
St. Germain, Chá preto, Manga, Maracujá, Champagne St. Germain, Black tea, Mango, Passion fruit, Champagne	
<b>G u a y a c a n *</b> Fresh, Exotic, Fizz	16
Plantation Dark, Italicus, Guava, Bolhas Plantation Dark, Italicus, Guava, Bubbles	
<b>P i n k M e !</b> Bitter, Exotic, Aromatic	17
Campari, Soju, Ameixa, Stracciatella e Tônica de Águas Perfumadas Campari, Soju, Plum, Stracciatella, & Scented Water Tonic	

## BAHR classic cocktails

<b>Y a E s t á i</b> Spicy, Citrus, Smokey	20
Patron blend, Mezcal, Yuzu Citrus, Mel, Lapsang, Manteiga de Jalapeños & Citronella Patron blend, Mezcal, Yuzu Citru, Honey, Lapsang, Jalapeños & Lemongrass Butter	
<b>K o h T a o</b> Sweet & Sour, Fruity, Refreshing	17
Titos, Ming River, Coco e Abacaxi, Espuma de Pandan Titos, Ming River, Coconut & Pineapple, Pandan Foam	
<b>J u n e</b> Fresh, Dry, Fruity, Bubbles	16
Bombay Premier Crú, Pera Cardomomo, Lima Fever Tree Slim Tonic Bombay Premier Crú, Cardamom Pear, Lime, Fever Tree Slim Tonic	



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## BAHR signature cocktails

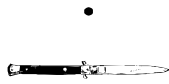
- Koh-i-Noor** – *Desert, Refresh, Fruity (low abv 0.5% - 1.2%)* 18  
Morango, Chocolate Branco, Ming River, Dry Curaçao Yuzu,  
Oolong, Xarope de Arroz e Coco  
Strawberry, White Chocolate, Ming River, Dry Curaçao Yuzu,  
Oolong, Rice Syrup, & Coconut
- Tzatziki** – *Fresh, Citric & Bubbles* 17  
Hendricks, Old Tom Citadelle, Pepino Chinês, Sudachi,  
Iogurte e Soda  
Hendricks, Old Tom Citadelle, Chinese Cucumber, Sudachi,  
Yogurt & Soda
- ¿ Paloma ?! La Chiquita ¡** – *Fresh, Bitter, Bubbles* 18  
Tequila Espolon reposado, Toranja, Soju,  
Savoia, Soda  
Tequila Espolon reposado, Grapefruit, Soju,  
Savoia, Soda
- Caribbean Gold Brew** – *Aromatic, Different* 16  
Café 'Royal Rawness', Cizano 1757, Tamarindo,  
Côco, Plantation Isle of Fiji & Plantation Cut e Dry  
Coffee 'Royal Rawness', Cizano 1757, Tamarind,  
Coconut, Plantation Isle of Fiji & Plantation Cut & Dry
- Lyke Dis** – *Spicy, Citrus, Smokey (low abv 0.5% - 1.2%)* 18  
Plantation 3 Stars, Burgal 1888, Bacardi 8, Ryoma Rum Japonês,  
Macadamia, Togarashi, Abacaxi, Toranja, Lima Kaffir e Sudachi  
Plantation 3 Stars, Burgal 1888, Bacardi 8, Ryoma Japanese  
Rum, Macadamia, Togarashi, Pineapple, Grapefruit, Kaffir Lime  
& Sudashi
- Timeless Fashioned** – *Boozy, Salty* 16  
Peanut Butter Bourbon, Tio Pepe, Ácer Salgado  
Peanut Butter Bourbon, Tio Pepe, Salty Maple Syrup

## NON - ALCOHOLIC cocktails

- Magic Bird - Fruity** 13  
Dark Sugar Cane, Martini Vibrante, Sumo de Abacaxi,  
Chá Magic Moon  
Dark Sugar Cane, Martini Vibrante,  
Pineapple Juice, Magic Moon Tea
- Muay Chai - Long, Spiced, Zesty** 12  
Oleo Saccharum de Manga, Chá Prana Chai,  
Fever Tree Slim Line Tonic  
Mango Saccharum Oil, Prana Chai Tea,  
Fever Tree Slim Line Tonic



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## TIMELESS COCKTAILS

<b>Espresso Martini</b>	<b>16</b>
<b>Vodka, Giffard Café, café</b>	
<b>Tommy's Margarita</b>	<b>16</b>
<b>Tequila Espolon reposado, lima, agave</b>	
<b>Paloma</b>	<b>16</b>
<b>Tequila Espolon blanco, toranja, lima, agave, soda</b>	
<b>Penicillin</b>	<b>16</b>
<b>Monkey Shoulder, Compass Box, gengibre, limão</b>	
<b>Old Cuban</b>	<b>16</b>
<b>Bacardi 8, Menthe Pastille, Lima, Champagne</b>	
<b>Old Fashioned</b>	<b>16</b>
<b>Buffalo Trace, angostura, açúcar</b>	
<b>Manhattan</b>	<b>16</b>
<b>Buffalo Trace, angostura, vermute/amaro</b>	
<b>Paper Plane</b>	<b>16</b>
<b>Buffalo Trace, Aperol, Ferne Branca, limão</b>	
<b>Sour*</b>	<b>16</b>
<b>Dry Martini*</b>	<b>-/-</b>

\* escolha o seu espirituoso, preço variável

\* choose your spirit, it will be priced accordingly



# BAHR



## GIN

  
5 cl

### Dry

Bombay Sapphire, England	16
Ki no bi, Japan	24
Bols Genever, Holand	14
Bulldog, England	16
Monkey 47, Germany	27
Tanqueray No 10, London-dry	16
The Botanist, Islay	23

### Fruity & Spiced

Roku, Japan	16
Gin Mare, Spain	16
Mombasa Club, England	16

### Floral & Zesty

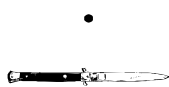
Bombay Premier Cru, England	14
Citadelle, France	14
Baleia Gin, Portugal	21
Sharish Distiller's Cut, Portugal	18
Hendricks, Scotland	17

## Tonic Water

- Fever-Tree Indian Tonic
- Fever-Tree Slim Line Tonic
- Fever-Tree Mediterranean



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## VODKA

  
5 cl

Grey Goose, France <b>Trigo Wheat</b>	20
Tito's, USA, <b>Milho Corn</b>	17
Belvedere, Poland <b>Centeio Rye</b>	19
Haku, Japan	17

## BRANDIES & EAU-DE-VIE

Louriana XO, Eau-De-Vie	40
Mavem, <b>Eau-De-Vie</b>	18
Sulista Medronho	20
Daron Calvados	15
Cognac SDA	45

## ASIAN DRINKS

Ming River Baijiu, <b>China</b>	16
Sake Soto Daiginjo , <b>Japão</b> (150ml)	20
Choya, <b>Japan</b>	14

## RUM

Bacardi 8, <b>Cuba</b>	14
Appletown State 15 anos, <b>Jamaica</b>	25
Diplomático Reserva Exclusiva, <b>Venezuela</b>	18
Matusalém 23, <b>Dominican Republic</b>	26
Flor de Caña 12 anos, <b>Nicarágua</b>	15
Sta Teresa 1796, <b>Venezuela</b>	20
Canerock, <b>Jamaica</b>	16
Plantation Cut & Dry, <b>Barbados</b>	16
Plantation Single Cask, <b>Guatemala VSOR</b>	24
Plantation Original Dark, <b>Jamaica &amp; Barbados</b>	16
Plantation Isle of Fiji, <b>Fiji</b>	18
Plantation O.F.T.D. Overproof,	20
Guyana, <b>Barbados &amp; Jamaica</b>	
Plantation Barbados XO, <b>Barbados</b>	30
Langs Pineapple, <b>Jamaica</b>	16



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## TEQUILA

  
5 cl

Patrón <b>Silver</b>	18
Patrón <b>Reposado</b>	20
Patrón <b>Añejo</b>	22
Patrón El Cielo	65
Casamigos <b>Blanco</b>	18
Herradura <b>Reposado</b>	24
KOMOs Añejo <b>Cristalino</b>	40
Clase Azul <b>Plata</b>	45
Clase Azul <b>Reposado</b>	60
José Cuervo Reserva de La Familia	70

## MEZCAL

VIDA	35
Contraluz Cristalino, <b>Espadin</b>	20
Monte Lobos Pechuga	40
Ojo de Tigre	16

## CACHAÇA & PISCO

Pisco 1615 ACHOLADO, <b>Perú</b>	13
Sagatiba	44



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## APERITIFS & BITTERS

5 cl

Martini Rubino / Bitter	13
Mancino Sakura	10
Campari	14
Carpano Antica Formula	16
Cinzano 1757	14
Punt e Mês	12
Amaro Montenegro	14
Cynar	10
Fernet Branca	14
Moot	14
Suze L'Originale	10

## LICORES LIQUOR

Bailey's, <b>Coffee &amp; Cream</b>	13
Chambord Royal, <b>Black Raspberry</b>	14
Chartreuse Vert	14
Chartreuse Noix des Pères	10
Fígaro, <b>Fig Liqueur</b>	12
Disaronno	14
St. Germain, <b>Elderflower</b>	14
Italicus, <b>Bergamot</b>	16
Dry Curaçao Yuzu	10
Menthe Pastille	10
Humo Chile Chipotle	10



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## SCOTCH WHISKY



5 cl

### Single Malt

Balvenie 12	22
Craighellachie 13	27
Macallan 12	28
Maccallan 12 Anos Sherry Oak	35
Glenfiddich 15	19
Macallan 18	105
Glenfiddich 21	44
Maccallan Rare Cask 2024	125
Maccallan Harmony Collection	55

### Islay

Lagavulin 16	36
Compass Box Peat Monster	20

### Blend

Dewar's 8 Caribbean Smooth	12
Dewar's 12	14
Monkey Shoulder	14
J. Walker Black Label	15
J. Walker Blue Label	77

## WORLD WHISKY

Nikka From the Barrel, <b>Japan</b>	24
Abasolo, <b>México</b>	18
Kavalan Port Cask, <b>Taiwan</b>	30
Yamazaki 12 Anos, <b>Japan</b>	60
Hibiki Harmony, <b>Japan</b>	25



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## IRISH WHISKY



5 cl

Sexton Single Malt	16
Jameson	14
Teeling Single Malt	20

## AMERICAN WHISKY

Michter's Sour Mash Bourbon	26
Bulleit, Rye	16
Jack Daniels Single Cask	18

## CERVEJA BEER

Sagres Garrafa, <b>Bottle Lager</b>	7
Sagres Pressão, <b>Draft Lager</b>	7
Sagres Zero, <b>Alcohol-Free</b>	7
Sagres Preta, <b>Stout</b>	7
Dois Corvos IPA, <b>Craft Beer</b>	7
Bandida do Pomar <b>Cider</b>	7

## CHÁS E INFUSÕES TEAS & INFUSIONS

Infusões com História- Marca de Chás Portuguesa <b>The Green Portuguese Heritage</b>	5,5
Earl Grey	
English Breakfast	
Verde, <b>Green</b>	
Rooibos	
Camomila, <b>Chamomile</b>	



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## SUMOS, ÁGUAS & REFRIGERANTES

### SOFT DRINK, WATER & SODA

Sumos Naturais <b>Natural Juices</b>	7
Limonada <b>Lemonade</b>	
Fresh Tea – <i>Citric, Sweet, Long</i>	10
*Questione a equipa sobre a sugestão de sabor *Ask our team about the suggested flavour	
Refrigerantes <b>Soda</b>	5,5
<b>Coca Cola   Coca Cola Zero   Sprite</b>	
Fever-Tree	5,5
<b>Indian Tonic/Slim Line Tonic/ Mediterranean/Ginger Beer</b>	
Luso	3,5   5,5
<b>Still Water 25cl   100cl</b>	
Pedras Salgadas	3,5   6
<b>Sparkling Water 25cl   75cl</b>	
San Pellegrino	5,5   8
<b>Sparkling Water 25cl   75cl</b>	
Água Castelo	3,5
<b>Sparkling Water 20cl</b>	

## CAFETARIA COFFEE

Café de Especialidade, torrado em Lisboa <b>Specialty Coffee, roasted in Lisbon</b>	
Espresso   Duplo	3,5   5
Americano	5
Chocolate quente <b>Hot Chocolate</b>	6



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## SNACKS

2 peças • 2 pieces

Peixinhos da Horta de Alho Selvagem e Bulhão Pato

Wild Garlic Deep Fried & "Bulhão Pato" Sauce  
9,50

Polvo Grelhado, Caril Vermelho e Pimento

Grilled Octopus, Red Curry & Pepper  
12,00

Gamba, Endívias e Yuzu

Prawn, Endives & Yuzu  
11,50

Tosta de Percebes Fumados

Smoked Barnacles on Toast  
12,00

Ostra da Ria Formosa, Alperce Fermentado e Alga Nori

Oyster from Ria Formosa, Fermented Apricot & Nori  
Seaweed  
10,00

Rissol de Castanhas à Bairrada e Presa de Coentrada

Chestnut Rissole "Bairrada Saice", Pork & Coriander  
11,00

Pão de Trigo e Aveia Massa Mãe, Crackers de algas e  
Manteiga Artesanal

Wheat & Oats Sourdough, Seaweed Crackers & Artisanal  
Butter  
5,50

Seleção de Queijos Nacionais com Marmelada de Maçã e  
Queijo de Figo

Selection of Portuguese Cheeses with Apple Marmelade &  
Fig Cheese  
19,00

