

## PETISCOS / SNACK

Chouriço de porco preto assado ————— 7,00€  
**Roast black pork chorizo**

Ovos mexidos com chouriço ————— 7,00€  
**Scrambled eggs with chorizo**

Prato de queijos e enchidos ————— 9,00€  
**Cheese and smoked sausages platter**

Salada de mozzarella, rúcula e tomate cherry — 14,00€  
**Mozzarella salad with arugula and cherry tomatoes**

## SANDUÍCHES / SANDWICHES

Hambúrguer de novilho 146 ————— 12,00€  
**146 Beef burger**

Carne de novilho, tomate, alface, maionese, queijo, ovo estrelado, bacon, cebola crocante, cogumelo Portobello / **beef, tomato, lettuce, mayonnaise, cheese, fried egg, bacon, crispy onion, and portobello mushroom**

Prego do lombo em pão do caco ————— 11,00€  
**Sirloin steak on caco bread**

Cachorro 146 ————— 10,00€  
**146 Hotdog**

Cebola, batata frita, maionese, ketchup e mostarda / **onion, shoestring fries, mayonnaise, ketchup, mustard**

Sanduíche club ————— 14,00€  
**Club sandwich**

Bacon, maionese, ovo estrelado, tomate, peito de frango e alface / **Bacon, mayonnaise, fried egg, tomato, chicken breast and salad leaves**

Tosta mista ————— 6,00€  
**Grilled ham and cheese sandwich**

Sanduíche de presunto ————— 9,00€  
**Smoked ham sandwich**

## SOBREMESAS / DESSERTS

Mousse de chocolate com frutos vermelhos — 6,00€  
**Chocolate mousse with red fruits**

Mousse de leite condensado e bolacha Maria — 6,00€  
**Condensed milk mousse and wafer**

Seleção de frutas frescas ————— 5,00€  
**Selection of fresh fruit**

Gelados e sorvetes (duas bolas) ————— 3,00€  
**Ice cream and sorbet (two scoops)**

# COCKTAILS

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COCKTAIL MENU

**Queen Blush** ————— **9,00€** | 15Cl | 19%ABV  
*Villa Ascenti*, absinto Green Tree Fairy, cordial de framboesa e sumo de limão /  
raspberry cordial and lime juice

**Pistachio Fizz** ————— **9,00€** | 20cl | 15%ABV  
*Tanqueray N° 10* infusionado com chá verde, xarope de pistache, clara de ovo, sumo de lima, natas e soda / **green tea infused Tanqueray N° 10, pistachio syrup, egg white, lime juice, heavy cream, and soda splash**

**Mezcal Fizz** ————— **11,00€** | 15CL | 10%ABV  
*Casamigos mezcal joven*, granadina, sumo de lima, sumo de pitaia vermelha, angostura bitters e soda / **grenadine, lime, red pitaya juice and soda splash**

**Delicious Sour** ————— **10,00€** | 17CL | 13%ABV  
*Adega Velha 12 anos/years*, absinto *Green Tree Fairy*, tintura de eucalipto, xarope de pistache, licor de pêsego, sumo de lima e clara de ovo / **eucalyptus tincture, pistachio syrup, peach schnapps, lime juice and egg white**

**Ginger Maiden** ————— **9,00€** | 19Cl | 12%ABV  
*Gosling's Black Seal rum*, vinho madeira, xarope de gengibre, angostura bitters, sumo de limão e soda de baunilha / **madeira wine ginger syrup, lime juice and vanilla soda splash**

**Vintage Cup** ————— **11,00€** | 17CL | 14%ABV  
*Johnnie Walker Black Label* infusionado com hibisco, sorvet de limão, licor de flor de sabugueiro, sumo de limão, sidra de pera, marmelada e bitters laranja + chocolate / **hibiscus infused Johnnie Walker Black Label, raspberry flavoured vodka, lemon sorbet, elderflower liqueur, lime juice, peer cider, quince cheese and orange + chocolate bitters**

**Pineapple bug** ————— **9,00€** | 7CL | 15%ABV  
*Beirão d'Honra*, aguardente de bagaço, tintura de camomila, cordial de ananás, hortelã fresca, bitters de laranja, água de rosas e espumante / **camomile tincture, pineapple cordial, fresh mint, orange bitters, rose flavored water and sparkling wine**

**Smash** ————— **9,50€** | 16CL | 16%ABV  
*Tanqueray Flor de Sevilla*, sorvet de limão, água de flor de laranjeira bitters, hortelã fresca e sumo de limão / **lemon sorbet, orange flower water bitters, fresh mint and lemon juice**

**Champagne à la Fouquet** ————— **14,00€** | 16CL | 15%ABV  
*Rémy Martin*, champagne, *limoncello*, xarope de earl grey blue flower, hortelã fresca / earl grey blue flower syrup and fresh mint

**Caffe Royal** ————— **8,00€** | 9CL | 11%ABV  
*Quinta das Bágeiras*, *Fernet Branca Menta*, tintura de eucalipto e ovo / eucalyptus tincture and whole egg

**Egg Nog** ————— **9,00€** | 14CL | 20%ABV  
*Rum Diplomático reserva*, *rum Brugal*, *rum Bacardí 4 anos*, *Aberfeldy 12 anos*, *Rozès Branco reserva*, xarope de baunilha, ovo e natas / vanilla syrup, egg and cream

**Five O'clock** ————— **8,00€** | 9CL | 9%ABV  
*Bulleit Bourbon*, champagne, *Angostura bitters* e xarope de earl grey blue flower / earl grey blue flower syrup

**Bijou** ————— **10,00€** | 12CL | 15%ABV  
*Hendrick's midsummer solstice*, absinto *Green Tree Fairy*, *Martini Rubino*, laranja e chocolate bitters / orange and chocolate bitters

**146 Moscow Mule** ————— **11,00€** | 20CL | 8%ABV  
*Vodka Ketel one*, *ginger beer*, sumo de lima, pepino, xarope simples, espuma de gengibre / cucumber, simple syrup and ginger foam

**Breakfast Martini** ————— **10,00€** | 10CL | 12%ABV  
*Grey Goose*, *Triple Sec*, sumo de limão e doce de laranja azeda / lemon juice and sour orange jam

**Flying The Flag** ————— **9,00€** | 8CL | 18%ABV  
*Cardhu Gold reserve*, *Talisker 10 anos/years*, *Belsazar rose vermouht*, *Quinta do Grifo porto vintage 2016 and bitters*

**Banana Split** ————— **8,00€** | 13CL | 16%ABV  
*Zacapa solera 23*, orgeat de banana, extrato de banana, sorbet de limão / banana orgeat, banana extract and lemon sorbet

**Spiced Coffee** ————— **9,00€** | 12CL | 9%ABV  
*Rum Captain Morgan*, licor de café, expresso, xarope de anis e pimenta da jamaica / coffee liqueur, espresso and star anise and jamaica pepper syrup

# MOCKTAILS

**Lime Sour** ————— **7,00€** | 10CL | 0%ABV  
*Seedlip Garden 108*, sumo de lima, clara de ovo, tintura de camomila / lime juice, egg white and camomile tincture

**Tom Collins** ————— **7,00€** | 12 CL | 0%ABV  
*Seedlip Grove 42*, lima, pepino, xarope de agave e soda / lime juice, cucumber, agave syrup and soda splash

**Expresso Martini** ————— **7,00€** | 7 CL | 0%ABV  
*Seedlip Spice 94*, café e xarope de especiarias / coffee and spices syrup

**Garden Booch** ————— **7,00€** | 20 CL | 0%ABV  
*Seedlip Garden 108*, tônica de lichia e laranja, puré de maracujá / passion fruit purée, orange and lichi tonic water

**Talco Mexicano** ————— **7,00€** | 18 CL | 0%ABV  
*Seedlip Grove 42*, tônica de quinina e limão, sumo de lima e xarope de agave / lemon and quinina tonic water, lime juice and agave syrup

**Mule** ————— **7,00€** | 20 CL | 0%ABV  
*Seedlip Spice 94*, ginger beer, sumo de lima, pepino e xarope de açúcar / lime juice, cucumber and simple syrup

## GIN 5CL

### PORTUGAL

Adamus ————— 13,00€

### REINO UNIDO / UNITED KINGDOM

Tanqueray No 10 ————— 8,00€

Sipsmith ————— 10,00€

Oxley ————— 11,00€

Star Of Bombay ————— 12,00€

### ALEMANHA / GERMAN

Monkey 47 ————— 14,00€

### ESCÓCIA / SCOTLAND

Hendrick's ————— 9,00€

Hendrick's midsummer ————— 10,00€

### ESPAÑA / SPAIN

Le tribute ————— 9,00€

### ITÁLIA / ITALY

Villa Ascenti ————— 10,00€

## VODKA 5CL

### RÚSSIA / RUSSIA

Beluga ————— 12,00€

### FRANÇA / FRANCE

Grey Goose ————— 10,00€

Grey Goose Alain Ducasse ————— 18,00€

Ciroc ————— 10,00€

### HOLANDA / NETHERLANDS

Ketel One ————— 8,00€

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COCKTAIL MENU

# RUM, TEQUILA & MEZCAL 5CL

## RUM BRANCO / WHITE RUM

Brugal Especial Extra Dry Blanco ————— 8,00€

## RUM ESPECIARIAS / SPICED RUM

Capitan Morgan Gold Spiced Rum ————— 8,00€

## RUM ESCURO / DARK RUM

Bacardi 4 anos / years ————— 9,00€

Diplomático Reserva Exclusiva ————— 10,00€

Gosling's Black Seal ————— 8,00€

Bacardi 8 anos / years ————— 10,00€

Zacapa Centenario 23 solera ————— 12,00€

## TEQUILA BLANCO

D. Julio ————— 12,00€

Patrón silver ————— 13,00€

## TEQUILA REPOSADO

Casamigos ————— 14,00€

## MEZCAL

Mezcal San Cosme Oaxaca Mexico ————— 9,00€

Casamigos ————— 14,00€

# WHISKY 5CL

## ESCÓCIA / SCOTLAND

### BLENDER MALT

Johnnie Walker Red Label ————— 7,00€

Johnnie Walker Black Label ————— 9,00€

Johnnie Walker Green Label ————— 15,00€

Johnnie Walker Gold Label ————— 14,00€

Johnnie Walker Blue Label ————— 25,00€

### ISLAY

Laphroaig 10 anos / years ————— 12,00€

### HIGHLAND

Aberfeldy 12 anos / years ————— 12,00€

Glenmorangie the original 10 anos / years ————— 13,00€

### SPEYSIDE

Copper Dog ————— 10,00€

Craigellachie 13 anos / years ————— 14,00€

Glenfiddich 12 anos / years ————— 9,00€

The Macallan 12 anos / years ————— 16,00€

Cardhu 12 anos / years ————— 10,00€

### SKYE

Talisker 10 anos / years ————— 10,00€

## IRLANDA / IRELAND

Jameson Black Barrel ————— 9,00€

Roe and Coe ————— 9,00€

## AMÉRICA DO NORTE / NORTH AMERICA

Jack Daniels ————— 9,00€

Bulleit Rye ————— 9,00€

Bulleit Bourbon ————— 7,00€

## RESTO DO MUNDO / REST OF THE WORLD

ÍNDIA / INDIA - Amrut Single Malt ————— 15,00€

JAPÃO / JAPAN - Nikka From The Barrel ————— 14,00€

TAIWAN - Kavalan King Car Whisky ————— 18,00€

CANADÁ / CANADA - Canadian Club ————— 10,00€

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BAR

COCKTAIL MENU

# BRANDY 5CL

## CALVADOS

Calvados Pere Magloire VSOP ————— €

## COGNAC

Hennessy VS ————— 10,00€

Remy Martin VSOP Mature Cask ————— 12,00€

## PORTUGAL

Aguardente Mavem Vínica Envelhecida — 12,00€

Aguardente CRF Reserva ————— 10,00€

Aguardente Velha 13 anos / years ————— 12,00€

# EAU DE VIE 5CL

## ITÁLIA / ITALY

Grappa Alexander ————— 8,00€

## PERU

1615 Pisco ————— 8,00€

## PORTUGAL

Aguardente Medronho Castelo De Silves — 9,00€

Quinta Das Bágeiras Aguardente Bagaceira 8,00€

## BRASIL / BRAZIL

Leblon ————— 8,00€

# LIQUOR 5CL

## WHISKY

Baileys ————— 6,00€

Jack Daniels Tennessee ————— 6,00€

## FRUTA / FRUIT

Martini Fiero ————— 7,00€

Aperol ————— 7,00€

St. Germain ————— 7,00€

Cointreau ————— 6,00€

Grand Marnier ————— 7,00€

Limoncello ————— 6,00€

Ginjinha ————— 5,00€

## FRUTOS SECOS / NUTS

Frangelico ————— 6,00€

Disaronno ————— 6,00€

Amarguinha ————— 5,00€

## ERVAS E ESPECIARIAS / HERBS AND SPICES

Jägermeister ————— 6,00€

Bénédictine ————— 6,00€

Get 27 ————— 6,00€

## CHOCOLATE E CAFÉ / CHOCOLATE AND COFFEE

Mozart ————— 6,00€

Kahlúa ————— 6,00€

## ANIS / ANISE

Ricard ————— 6,00€

Beirão d'Honrra ————— 5,00€

# VINHOS FORTIFICADOS / FORTIFICATE WINES 7CL

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## PORTO

Rozès Tawny / Ruby / white	6,00€
Rozès Reserva White	7,00€
S. Pedro das Aguias 20 anos / years	12,00€
Quinta do Grifo Vintage	12,00€

## MOSCATEL

Roxo Horácio Simões Setúbal	6,00€
Qta. Portal Douro	6,00€

## MADEIRA

Blandys Boal 10 anos / years	8,00€
Blandys Malvasia	8,00€
Bçlandys Verdelho 10 anos / years	8,00€

## VERMUTES / VERMUTH

Belsazar (Black Forest, Germany)	5,00€
White, Dry, Red, Rosé	

Martini (Torino, Itália)	4,00€
Ambrato, Rubino	

Noilly Prat (Marseillan, French)	5,00€
Dry	

COCKTAIL MENU

Inverno / Winter  
2020

# ÁGUA E REFRIGERANTES / WATER AND SOFT DRINKS

## PEDRAS / SPARKLING WATER

75 cl ————— 2,00€  
25 cl ————— 1,50€

## LUSO / MINERAL WATER

25 cl ————— 1,50€  
1 L ————— 3,00€

**COCA-COLA** 20 cl ————— 4,00€

**COCA-COLA ZERO** 20 cl ————— 4,00€

**SPRITE** 20 cl ————— 4,00€

**NESTEA** 30 cl ————— 4,00€

**GINGER ALE** 20 cl ————— 4,00€

**TONIC** (Lemon | Light | Pepper) 20 cl ————— 4,00€

# CERVEJA / BEER

## PRESSÃO / DRAFT

Sagres

33 cl ————— 4,00€  
66 cl ————— 6,00€

## GARRAFA / BOTTLE

Sidrada Pera Rocha (portuguese pear cider) 5,00€

Super Bock Zero 33 cl (alcohol free) ————— 4,00€

1927 Munich Dunkel 33 cl ————— 4,00€

1927 Japanese rice lager 33 cl ————— 4,00€

Coruja Hoppy Lager 33 cl ————— 4,00€

Heineken 33 cl ————— 4,00€

# CAFÉS E CHÁS / COFFEE AND TEA

Café / Coffee, Descafeinado / Decaf ————— 2,00€

Cappucino ————— 4,00€

Latte Macchiato ————— 4,00€

Meia de Leite ————— 4,00€

CHÁ E INFUSÕES / **TEA AND INFUSIONS** ——— 4€

Rooibos | English Breakfast | Chocolate Mint |  
Eucalyptus | Lemon Verbena

## **BLENDS**

**RELAX:** camomila e erva príncipe / **chamomile and lemongrass**

**DIGESTIVE:** lemon, verbena and basil / **limão, verbena e manjeriço**

**DETOX:** gengibre, cúrcuma, casca de cacau, anis e canela / **ginger, turmeric, cocoa shell, anise, and cinnamon**

**WAKE UP:** chá verde, hibisco e hortelã-pimenta / **green tea, hibiscus, and peppermint**

**PORTUGAL N1:** maçã, erva-doce, casca de laranja, erva príncipe, pétalas de rosa, calêndula, centáurea azul / **apple, fennel, orange peel, herb prince, rose petals, marigold, blue centaurea Portugal**

**PORTUGAL N2:** chá preto, alecrim, tomilho, laranja, frutas vermelhas / **black tea, rosemary, thyme, orange, red fruits**

**PORTUGAL N3:** laranja com pétalas perpétuas roxas / **orange with purple perpetual petals**

Nenhum prato, comida ou bebida, pode ser cobrado, se não for solicitado pelo cliente ou se por este for inutilizado. / **No plate, food, or drink can be charged if not requested by the customer or is rendered unusable by the customer.**

Em caso de dúvida em relação aos ingredientes potencialmente alergénicos, por favor pergunte-nos. / **If you have any question about the potentially antigenic ingredients, please ask us.**

IVA incluído / **VAT included** - Livro de reclamações disponível / **Complaint book available.**