



## Our Snacks

Bread, Butter, Olive Oil and Olives | 3,5€

Wood oven baked bread, artisanal butter, olive oil, and marinated olives

Today's Soup | 2€

Soup of the day, ask our Staff

Greens, Nuts and Apple Salad | 6€

Greens, toasted nuts, laminated apple and peach citric vinaigrette

Green Salad with Apple, Cured Cheese and Local Pepper | 8€

With fresh lettuce, cured cheese, marinated local peppers and peach vinaigrette

Cesar Salad, Grilled Chicken, São Jorge Island Cheese and Cherry Tomatoes | 9€

Grilled chicken breast, toasted bacon, old São Jorge Cheese, cherry tomatoes and fresh lettuce in Cesar sauce

Grilled Mushroom Club Sandwich | 8€

Crunchy Brioche, grilled mushroom, fried egg, São Jorge Cheese and fresh herbs, sided with homemade chips

Portas da Cidade Club Sandwich | 9€

Crunchy Brioche, Chicken Breast, Bacon, Fried Egg, São Jorge Cheese and herbs, sided with homemade chips

Pork Loin Steak Sandwich Portas da Cidade | 8€

Garlic olive oil sauted pork loin, egg, São Jorge cheese zests, green salad and homemade cheese

Beef Loin Steak Sandwich Portas da Cidade | 10€

Garlic olive oil sauted steak, egg, São Jorge cheese zests, green salad and homemade cheese

## For Sharing

Portas da Cidade Chicken Wings | 6 €

Fried chicken wings, marinated in ginger, local peppers, served with local pepper mayonese

Crunchy Fried Cuttlefish | 7,5€

Fried cuttlefish, marinated in milk and spices, corn flower with garlic and lime mayonese

Crunchy Shrimp in Kataif Pastry | 9 €

Spice marinated shrimp, rolled in *Kataif* pastry and served with curry mayonese

Azores in a Can | 9 €

Choose from our selection of azorean canned foods and enjoy it with garlic toasted bread, tomato and fresh arugula

Azorean Cheeses, Honey e Walnuts | 9 €

Selection of Azorean cheeses, honey and nuts, sided with a green salad and peach vinaigrette

## Dessert

Queijada da Vila Cake and Yogurt Icecream | 5 €

Our Queijada da Vila cake, azorean yogurt icecream and nuts

Our Homemade Icecream | 2 € per scoop

Ask our staff which flavor we have today

Our Pineapples and Backberry Sorbet | 7 €

A slice of our pineapple, wild blackberry sorbet and Mulata Cookie Crumble

Our Cheese Plate | 2 pax | 15€

Homemade jams, 24 months Island cheese, matured cheese from Furnas, Faial soft cheese and Flores old cheese.

All taxes included. Complaints Book available. Our menu might contain food allergens, please inform our staff of any restriction or food allergy.

ROOM  
SERVICE  
7am to midnight  
2€

## Our Cocktails

### Dona Constantina | 8€

Acidic | Fresh | Robust | but deep down | a sweetheart  
Azorean Gin distilled with passionfruit Liquor, citrus, syrup and wild blackberry

### Arruda came to Portas da Cidade | 8€

Elegant | Delicate | Fresh | Fruity  
Dry Vermuth, Vodka, Azorean Pineapple and Fresh Mint

### Mexican Marguerita and Azorean Kima | 8€

Acidic | Fresh | Fruity  
Tequila, Mezcal, Cointreau, rangpur fruit syrup, passionfruit Kima with fresh passionfruit

### When Gin met her | 8€

Fruity | Sweet | Light | Fresh  
Azores Premium Gin, Ezequiel Blackberry Licor reduction, rangpur fruit and pink pepper

### Four Leaf Clover, Old Fashion | 8€

Warm | Rich | Dry | Digestive  
Irish Whiskey, Dry Vermute, Old Fashion mint and orange

### Azores Gin Fizz | 9€

Creamy | Fresh | Rich | Soft  
Azores Premium Gin, citrus juice, fresh cream, Ovoalbumina, syrup, soda and fresh mint

### Cuban's Legend | 8€

Creamy | Sweet | Rich | Addictive  
Cuban rum, Azores pineapple, white Vermute, passionfruit pineapple and Nordeste honey

### One Azorean, one Coconut and one Brazilian | 10€

Fresh | Tropical | Acidic | Addictive  
Azorean Mix, Brazil's Cachaça, coconut, lime and passionfruit



## Gin&Tonic 5 CL

BOMBAY SAPPHIRE | 8€  
BOMBAY Sapphire, lime zest, lemon twist and Fever Tree Premium tonic

BULLDOG GIN | 10€  
BULLDOG Gin, lemon, juniper berry, Fever Tree Tonic Premium and coriander

ROCHA NEGRA GIN | 10€  
ROCHA NEGRA Gin from Azores, rosemary, orange, lemon and Fever Tree Premium tonic

AZOR GIN | 10€  
AZOR Gin from Azores, pineapple peel, mint, Fever Tree Mediterranean Premium tonic

TANQUERAY TEN | 12€  
TANQUERAY TEN Gin, lemon and orange zest, dehydrated grapefruit, 1724 tonic

OPHIR | 12€  
OPHIR Gin, Orange zest, cardamom, coriander seeds, ground pepper and Schweppes Premium tonic

MARTIN MILLER'S GIN | 12€  
MARTIN MILLER'S gin, strawberry, black pepper and Fever Tree Elderflower tonic

SHARISH | 12€  
SHARISH gin from Alentejo - Portugal, dehydrated apple, orange zest and Fever Tree Mediterranean tonic

MAGELLAN GIN | 13€  
MAGELLAN gin, gooseberry, dehydrated grapefruit and Schweppes Pink tonic

HENDRICK'S GIN | 13€  
HENDRICK'S Gin, cucumber slice, lemon twist and Schweppes Premium tonic

MONKEY 47 | 16€  
MONKEY 47 gin, orange zest, vanilla pod and 1724 Premium tonic

## The Classics

Black Russian and White Russian | 6 €  
Black version is with Vodka and Coffee Liquor, the White version has a dash of fresh cream

Margarita | 6€  
Mexican Margarita, Tequila, Lime or other fresh fruit from the season at your choosing

Daiquiri | 7 €  
Daiquiri with fresh seasonal fruit, ask our staff for your options

Mojito | 7 €  
Rum, sparkling water, brown sugar, mint, lemon juice and chopped ice

Caipirinhas and other Cachaça Cocktails | 7 €  
Our caipirinha with local lemons

Negroni | 8 €  
Açores Premium Gin, Campari, Vermute rosso and Orange zest

Pina Colada | 8 €  
Our Pinca Colada made with local pineapples

Rusty Nale | 8 €  
Whiskey, Whiskey Liquor and Lemon Twist

Long Island Ice Tea | 10 €  
Açores Premium Gin, Tequila, Vodka, Rum, Triple Sec, sugar syrup, lemon and coke



## Aperitif 5 CL

Martini Bianco | 3€  
Pico's Lagido | 4€  
Campari | 4€  
Ricard | 4€  
Fernet White | 4€  
Jägermeister | 8€  
Regional Liquor | 3€  
National Liquor | 4€  
International Liquor | 5€



## Whiskey, Whisky & Bourbon 5 CL

Jameson Tripple Distilled | 6€  
Bushmills Tripple Distilled Smooth Mellowed | 7€  
Johny Walker Red Label | 5€  
Johny Walker Black Label | 7€  
Jack Daniels Old N.7 | 8€  
Ballantines Finest | 6€  
J&B Rare | 6€



## Spirits 5 CL

Maçeira | 3€  
São Domingos Bagaceira | 3€  
CRF | 5€  
Terra do Conde | 5€  
Pedras Brancas | 5€  
Antiqua Velhíssima | 6€  
Adega Velha | 6€  
D'Alma | 8€



Stolichnaya Vodka | 6€  
Grey Goose Vodka | 9€  
Stolichnaya Elite Vodka | 9€



## Glass by glass 15 CL

Sparkling Wine Vidigueira Antão Vaz | 6€  
Rosé Vulcânico, Pico 2017 | 7,5€  
Branco Vulcânico Pico 2018 | 7,5€  
Branco Soalheiro Alvarinho 2018 | 6€  
Branco Piloto Collection Roxo 2018 | 6€

Tequila Patron | 8€  
Tequila José Cuervo | 6€  
Mezcal Montelobos | 6€

Martell VS | 8€  
Hennessy VS | 12€



Captain Morgan Dark Rum | 5€  
Plantation | 6€  
Havana Club Anejo 7 Years | 9€



Tinto Merlot, Cabernet Curral Atlantis 2015 | 5€  
Tinto Palpite, Alentejo 2016 | 9€  
Tinto Piloto Collection Cabernet Sauvignon 2016 | 6€

## Port Wine and Madeiras 6 CL

Port Wine Blacket 10 Year | 11€  
Port Wine Blacket 20 Year | 14€  
Abafado Alorna 5 years, Fernão Pires | 7€  
Quinta do Piloto, Moscatel Roxo 10 years | 8€



Room Service | 2€ | available from 8am to 12am

# PORTAS DA CIDADE

lounge bar

## Beer

Super Bock 20 cl | 2,5€  
Tulipa 30 cl Super Bock | 3,5€  
Caneca 50 cl Super Bock | 5€  
Especial from Azores | 3€  
Panaché | 3€  
No alcohol beer | 3€

## Juices and Sodas

Passionfruit Kima | 2,5€  
Laranjada | 2,5€  
Sodas | 2,5€  
Fresh Orange juice | 5€  
Fresh seasonal fruit juice | 5€  
Tonic water | 3€  
Redbull | 5€

## Plain and Sparkling Water

Water 1,5 L | 2,5€  
Water 0,33 | 1,5€  
Sparkling Water o Baco 0,75 | 3€  
Plain Water o Baco 0,75 | 3€  
Pedras Sparkling Water 0,33 | 1,2€

## Coffee Shop

Expresso | 1,5€  
Double Expresso | 3€  
Expresso Descafé | 1,5€  
Coffee with milk | 2,5€  
Cappucino | 3€  
Café with cream | 2,5€  
Glass of milk | 1,5€