



POUSADA DO PORTO
FREIXO PALACE HOTEL & NATIONAL MONUMENT

NASONI

DINING & BAR



THE LEADING HOTELS
OF THE WORLD®

APERITIVOS / APERITIF

Moscatel Douro Alijó	6 cl	5.75€
Moscatel Setúbal	6 cl	5.75€
Moscatel Setúbal 20 Anos	6 cl	9.80€
Martini Bianco/Rosso/ Extra Dry	6 cl	5.20€
Campari	5 cl	5.75€
Ricard	3 cl	5.75€
Pernod	3 cl	5.75€
Fernet Branca	3 cl	5.75€
Xerez / Sherry	6 cl	5.75€

ESPUMANTES / SPARKLING WINES

Espumante Aliança Bruto		
Flute 15 cl		4.90€
Espumante Aliança Danúbio Bruto		
Garrafa / Bottle 75cl		21,80€
Murganheira Super Reserva Bruto		
Garrafa / Bottle 75cl		43,55€
Murganheira Rosé		
Garrafa / Bottle 75cl		43,55€

CHAMPAGNES

Champagne Moet & Chandon Bruto		
Garrafa / Bottle 75cl		98.00€
Champagne Pipper Heidsieck		
Flute 15 cl		20,00€
Champagne Pipper Hiedsieck		
Garrafa / Bottle 75cl		80.00€

AGUARDENTES / BRANDIES

Bagaceiras Regionais / Regional Eau de Vie

Medronhos 3 Medronhos	4 cl	6.30€
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Bagaceiras Especiais / Special Eau de Vie

CR&F Reserva	4 cl	5.35€
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Brandies/ Brandy

Macieira	4 cl	5.35€
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Aguardentes Velhas / Old Brandies

Aliança Velha	4 cl	5.35€
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Aguardentes Velhíssimas / Very Old Brandie

Palácio da Brejoeira Alvarinho	4 cl	19.05€
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Cachaça

Cachaça Velho Barreiro	4 cl	6.30€
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COGNAC E ARMAGNAC

Cognac Courvoisier V.S.O.P.	5 cl	12.55€
Remy Martin	5 cl	12.55€

WHISKIES

Novos / Scotch

JB	5 cl	8,00€
Johnie Walker Red Label	5 cl	8,00€
Cutty Sark	5 cl	8,00€

Irlandeses / Irish

Jameson	5 cl	9,00€
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Bourbons

Jack Daniels	5 cl	9,00€
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12 Anos / 12 Year

Johnnie Walker Black Label	5 cl	9,25€
Logan	5 cl	9,25€

Malte 12 Anos / Malt 12 Year

Glenfiddich	5 cl	9,25€
Cardhu	5 cl	9,25€

Malte 15 Anos / Malt 15 Year

Glenfiddich	5 cl	16,35€
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Canadianos / Canadian

Canadian Club	5 cl	8,20€
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15 Anos / 15 Year

JB	5 cl	9,25€
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Velhíssimos / Very Old

James Martin 20 Anos/Year	5 cl	21,80€
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VINHO DO PORTO / PORT WINE

Rosé

Messias Rosé	6 cl	5,75€
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Porto Branco Seco / Dry White Port

Messias Dry White	6 cl	5,75€
Taylor's Chip Dry	6 cl	8,75€

Porto Ruby / Ruby Port

Messias Ruby	6 cl	5,75€
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Porto Tawny / Tawny Port

Messias Tawny	6 cl	5,75€
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Porto LBV / LBV Port

Messias L.B.V 2007	6 cl	8,75€
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Porto Tawny 10 anos / 10 years Port

Taylor's	6 cl	8,75€
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Porto Tawny 20 anos / 20 years Port

Taylor's	6 cl	13.10€
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Porto Vintage / Vintage Port

*Taylor's Vintage '03	6 cl	26.00€
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*Taylor's Vintage '07	6 cl	25.00€
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*Os artigos assinalados serão abertos mediante a disponibilidade.

*The signed items are only opened with availability.

VINHO DA MADEIRA / MADEIRA WINE

Madeira Seco Faria	6 cl	5.75€
Madeira Malvasia H&H	6 cl	5.75€

LICORES / LIQUEURS

Nacionais / National

Beirão	4 cl	5.75€
Blue Curaçau	4 cl	5.75€
Brandy Mel	4 cl	5.75€
Amêndoa Amarga Amarguinha	4 cl	5.75€

Importados / Imported

Baileys	4 cl	5.75€
Creme Cassis	4 cl	5.75€
Malibu	4 cl	5.75€
Pisang Ambon	4 cl	5.75€
Cointreau	4 cl	5.75€
Frangélico	4 cl	5.75€
Tia Maria	4 cl	5.75€
Drambuie	4 cl	5.75€
Grand Marnier Rouge	4 cl	5.75€
Batida de Coco Mangaroca	4 cl	5.75€
Amaretto Disaronno	4 cl	5.75€
Triple Seco Montanha	4 cl	5.75€

GIN/ VODKA/ RUM/ TEQUILLA

Gin

Gordons	4 cl	8.00€
Bombay	4 cl	8.00€
Bombay Sapphire	4 cl	10.00€
Tanqueray	4 cl	12.00€
Hendrick's	4 cl	12.00€
Beefeater 24	4 cl	12.00€
Nº Ten	4 cl	12.00€
G' Vine Floraison	4 cl	15.00€
G' Vine Nouaison	4 cl	15.00€
Plymouth Gin	4 cl	15.00€
Gin Mare	4 cl	15.00€

Vodka

Eristoff	4 cl	8.00€
Eristoff Black	4 cl	8.00€
Smirnoff	4 cl	8.00€
Grey Goose	4 cl	18.80€

Rum

Bacardi Carta Branca	4 cl	8.00€
Bacardi Carta Ouro	4 cl	8.00€
Bacardi Lemon	4 cl	8.00€

Tequila

Sierra Silver	4 cl	8.00€
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COCKTAILS

Com Álcool / Alcohol

Douro Seco	20 cl	8.00€
Gin Tónico	20 cl	8.00€
Porto Flip	20 cl	8.00€
Splash	20 cl	8.00€
Fresh & Spicy	6 cl	8.00€
Dry Martini	6 cl	8.00€
Margarita	6 cl	8.00€
Negroni	6 cl	8.00€
Black Russian	10 cl	8.00€
Caipirinha	20 cl	8.00€
Bloody Mary	20 cl	8.00€
Piña Colada	20 cl	8.00€
Cuba Livre	20 cl	8.00€
Kir Espumante/Sparkling Wine Kir	6 cl	8.00€

Sem Álcool / Without Alcohol

Cinderela	20 cl	7.00€
Virgin Mojito	20 cl	7.00€
São Francisco	20 cl	7.00€

CERVEJAS / BEERS

Cerveja Sem Álcool / Non-Alcoholic Beer

Super Bock	33 cl	5,00€
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Cerveja Nacional / National Beer

Super Bock Pressão / Draft	25 cl	5,00€
Coral Garrafa	33 cl	6,00€
Super Bock Garrafa	33 cl	6,00€
Super Bock Stout	33 cl	6,00€
Sommersby	33 cl	6,00€
Super Bock Abadia / Craft Beer	33 cl	7,00€

Cerveja Internacional / >International Beer

Heineken	25 cl	6,00€
Carlsberg	25 cl	6,00€

SANGRIA

Sangria Vinho Branco/Tinto ou Espumante
Sparkling, red or white wine Sangria

ÁGUAS, SUMOS E REFRIGERANTES
/ WATER, FRUIT JUICES & SOFT DRINKS

Água Mineral Vitalis / <i>Mineral Water</i>	25 cl	3,00€
Pedras Salgadas / <i>Sparkling Water</i>	25 cl	3,00€
Água Tônica Schweppes/ <i>Tonic Water</i>	25 cl	4,00€
Água Tônica Nordic Mist/ <i>Tonic Water</i>	25 cl	5,00€
Pedras Limão/ <i>Lemon Sparkling Water</i>	25 cl	3,50€

Sumos Néctar / 100% Juice

Tomate/ <i>Tomato</i>	20 cl	3,50€
Pêssego/ <i>Peach</i>	20 cl	3,50€
Pera/ <i>Pear</i>	20 cl	3,50€
Ananás/ <i>Pineapple</i>	20 cl	3,50€
Maçã/ <i>Apple</i>	20 cl	3,50€
Manga Laranja/ <i>Mango Orange</i>	20 cl	3,50€
Frutos Vermelhos/ <i>Red Fruits</i>	20 cl	3,50€

Refrigerantes / Soft Drinks

Pepsi	33 cl	4,00€
Pepsi Light	33 cl	4,00€
Seven Up	33 cl	4,00€
Ice Tea Limão / <i>Lemon</i>	33 cl	4,00€
Ice Tea Pêssego / <i>Peach</i>	33 cl	4,00€
Ice Tea Manga / <i>Mango</i>	33 cl	4,00€
Guaraná	33 cl	4,00€
Brisa Maracujá	25 cl	4,00€
Ginger Ale/ <i>Ginger Ale</i>	25 cl	4,00€

Sumos Naturais

Laranja/ <i>Orange</i>	20 cl	6,00€
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CAFETARIA / COFFEE SHOP

Café NESPRESSO / <i>NESPRESSO Coffee</i>	3,00€
Descafeinado NESPRESSO/Decaffeinato	3,00€
Galão / <i>Latte Macchiato</i>	4,00€
Garoto / <i>Macchiato</i>	3,00€
Cappuccino	4,00€
Chocolate quente / <i>Hot Chocolate</i>	5,00€
Irish Coffee	7,65€

Chás por Tea Forté/ Tea by Tea Forté

Estate Darjeeling	4,00€
Coconut Chocolate Truffle	4,00€
White Ambrosia	4,00€
Sencha	4,00€
Green Mango Peach	4,00€
African Solstice	4,00€
Flora	4,00€
Lemon Vervain	4,00€
Chamomile Citron	4,00€



MENU DE COMIDA
FOOD MENU

SOPA/ SOUP

Creme de Cogumelos Selvagens e azeite de trufa
Wild Mushrooms cream soup with truffle olive oil
8€

Consommé de Aves
Poultry consommé
8€

CARPACCIO

Salmão & Vieiras, vinagrete de citrinos e pimenta em grão
Salmon & Sea scallops, citric vinaigrette and pepper seeds
16€

Polvo, vinagrete de coentros
Octopus, coriander vinaigrette
14€

Bacalhau, azeite e vinagre, coentros em grão
Codfish (salted and sundried), olive and vinegar, coriander seeds
14€

Novilho, alcaparras, azeite de trufa branca, rúcula e parmesão
Veal, capers, white truffle oil, arugula and parmesan
12€

CEVICHE

Pregado com limão, cebolinho, cebola roxa, salsa e alcaparras
Turbot with lemon, chives, purple onion, parsley and capers
22€

Salmão com limão, cebolinho, cebola roxa, salsa e alcaparras
Salmon with lemon, chives, purple onion, parsley and capers
16€

SALADAS/ SALADS

Palace, queijo de cabra, rúcula, tomate cherry e redução de balsâmico
Palace, goat cheese, arugula, cherry tomato and balsamic reduction sauce
15€

Salada Caesar, peito de frango grelhado, croutons e vinagrete de anchovas
Caesar Salad, grilled chicken breast, bread croutons and anchovy vinaigrette
15€

Niçoise, ovo cozido, atum, batata
Niçoise, boiled egg, tuna, potato
15€

Caprese, mozzarella di Bufala, tomate e basílico
Caprese, mozzarella di Bufala, tomato and basilic
15€

SANDUÍCHES/ SANDWICHES

Salmão fumado, cream cheese, cebolinho - pão de sementes
Smoked Salmon from the Palace, cream cheese and chives - seeds bread
16€

Club Sandwich, frango, bacon, queijo, ovo, maionese - pão de forma
Club Sandwich, chicken, bacon, cheese, and mayonnaise - loaf bread
16€

Rosbife, Mostarda Antiga Dijon e rúcula - baguette
Roastbeef, Antique Mustard Dijon and arugula - baguette
16€

Vegetariana, legumes grelhados, queijo de cabra, rosmaninho - pão integral
Vegetarian, grilled vegetables, goat cheese and rosemary - whole wheat bread
16€

HAMBURGUERS CLÁSSICOS/ CLASSIC HAMBURGERS

Palace, foie gras , cogumelos Porcini e azeite de trufa branca
Palace, foie gras, Porcini mushrooms and white truffle olive oil
30€

Decadent, double deck, bacon, cebola roxa, Cheddar e maionese de Wasabi
Decadent, double deck, bacon, purple onion, Cheddar cheese and Wasabi mayonnaise
24€

Italiano, pancetta, tomate e Mozzarella
Italian, pancetta, tomato and Mozzarella
18€

Clássico, bacon grelhado, queijo Cheddar e ovo estrelado
Classic, grilled bacon, Cheddar cheese and fried egg
18€

PASTA/ PASTA

Carabineiros, linguini e beurre Blanc
Scarlet Prawns, linguini and beurre Blanc
32€

Fat duck, pappardelle, confit de pato, peito fumado, foie gras
Fat Duck, pappardelle, duck confit, smoked maigrette, foie gras
28€

Vegetariana, penne, cogumelos, molho cremoso e manjericao
Vegetarian, penne, mushrooms, creamy sauce and fresh basil
16€

BIFES/STEAKS

Rossini, foie gras, trufa negra, vinho do Porto
Rossini, foie gras, black truffle, Port wine
36€

À Portuguesa, presunto, azeite, alho e louro
“À Portuguesa”, smoked ham, olive oil, garlic and laurel
26€

Mostarda, molho de mostarda antiga Dijon
Mustard, antique mustard Dijon sauce
26€

Marrare, o molho original
Marrare, the original sauce
26€

Grelhado, com manteiga Maître d´ Hotel
Grilled, with Maître d´Hotel butter
26€

* - Todos os pratos são servidos com batata frita
* - All dishes are garnished with french fries

SOBREMESAS/ DESSERT

Gelado & sorbet do Palácio, 2 sabores
Ice-cream & Sorbet from the Palace, 2 flavour´s
6€

Parfait de creme fraiche, morangos, maracujá e bisquit de chocolate
Parfait of “Crème fraiche”, strawberries, passion fruit and chocolate biscuit
9€

Trufa de chocolate, duo de Guanája 80% e Ivoire
Chocolate truffle, duo of Guanája 80% and Ivoire
8€

Carpaccio de fruta da temporada
Carpaccio of season fruit
7€