

BAR ALLEGRO

MENU

CRUDO BAR

Caviar Beluga | Beluga Caviar 30GR 300€
blinis, crème fraîche, cebolinho e alcaparras | *Blinis, crème fraiche, capers, Chives*

USUZUKURI

Finíssimas de pregado | Thinly turbot 24€
com Yuzo, cebolinho, rábano fresco, salsa e alcaparras
with Yuzo, chives, fresh radish, parsley and cappers

Finíssimas de salmão | Thinly salmon 22€
com yuzo, cebolinho, cebola roxa, salsa e alcaparras
with yuzo, chives, red onion, parsley and cappers

SOPAS | SOUPS

Creme de cogumelos selvagens | Wild mushrooms cream 11€
regado com óleo de trufa | *seasoned with truffle oil*

Sopa de tomate assado | Roasted tomato soup 9€
concassé de presunto curado e figos secos | *air-cured ham and fresh figs concassé*

Consommé de aves | Poultry 9€
seu ovo de codorniz e perfume de hortelã | *consommé with mint perfume*

QUINTESSENTIAL DUETTOS

1. Bruschetta duetto 24€
Salmão fumado no Palácio & Magret de pato fumado
Palace home-smoked salmon & Smoked duck magret

2. For Deli aficionados 26€
Tábua de queijos portugueses, enchidos e fumados, compotas caseiras
Selection of portuguese cheeses, chorizos, air-cured ham, homemade jam

3. Chesse Lovers 24€
Seleção de queijo portugueses e Internacionais com frutos secos
Portuguese and international cheese selection, with dried fruits

4. Smoked and Sweet 23€
Seleção de enchidos fumados com as nossas compotas caseiras
Smoked sausages selection with our homemade jams

5. Bruschetta 16€
Presunto e tomate, com salada de alfaces e rebentos com compota de tomate verde
Smoked ham and tomato, green salad, sprouts and green tomato jam

6. Bruschetta 16€
Legumes grelhados e queijo da ilha picante com ervas
Grilled vegetables, Ilha spicie chesse with herbes

SALADAS | SALADS

Caesar 17€
Peito de frango grelhado, lâminas de bacon, croutons, cremoso de anchovas
Grilled chicken breast, crispy bacon, croutons bread and anchovies cream

Niçoise 20€
Atum fresco confitado, feijão verde, azeitonas, ovo cozido e batata
Fresh tuna confit, green beans, olives, boiled egg, potato

Caprese 16€
Mozzarella di Bufala, tomate e basilico | *Mozzarella di Bufala, tomato and basil*

SANDUÍCHES | SANDWICH

Salmão fumado no Palácio | Smoked Salmon from the Palace 21€
Cream cheese, cebolinho, pão de sementes | *cream cheese and chives, seeds bread*

Club Sandwich 19€
frango, bacon, queijo, ovo, maionese, pão de forma
chicken, bacon, cheese, mayonnaise, egg, loaf bread

Rosbife | Roastbeef 18€
mostarda antiga e rúcula | *mustard and rocket salad*

Vegetariana | Vegetarian 17€
legumes grelhados, queijo de cabra, rosmaninho, pão integral
grilled vegetables, goat cheese, rosemary, whole wheath bread

PASTAS

Carabineiros | Scarlet Prawns 32€
Linguinni e beurre blanc | *Linguinni and beurre blanc*

Yakisoba | Yakisoba 22€
Tiras de lombo de novilho com rebentos | *Veal with sprouts*

Vegetariana | Vegetarian 18€
Penne, cogumelos, molho cremoso e manjeriço
Penne, mushrooms, creamy sauce and fresh basil

PEIXES | FISH

Bacalhau de cura portuguesa | Roasted codfis 28€
com grelos salteados, batatinha nova assada com azeite extra virgem
sautéed turnip tops, roasted potatos with extra virgin olive oil

Espadarte | Swordfish 29€
À Bulhão Pato com batata doce
“À Bulhão Pato” poached in olive oil and garlic, clams and sweet potato

Salmão grelhado | Grilled salmon 23€
com legumes salteados, rebentos de soja e molho tonkatsu
with sautéed vegetables, soya sprouts, tonkatsu sauce

CLASSIC BURGERS

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

Italiano 18€
pancetta, tomate e mozzarella | *pancetta, tomato and mozzarella*

BIFES | STEAKS

	140Gr	220Gr
À Portuguesa	22€	32€
presunto, azeite, alho e louro, ovo estrelado “À Portuguesa”, smoked ham, olive oil, garlic and laurel, fried egg		

Marrare	22€	32€
o molho original <i>the original sauce</i>		

Grelhado	22€	32€
com manteiga Maître d´ Hotel <i>with Maître d´Hotel butter</i>		

SOBREMESAS | DESSERTS

Gelado & sorbet do Palácio | Ice-cream & sorbet from the Palace 12€
2 sabores | *2 flavour´s*

Crumble de maçã | Apple pie crumble 11€
com gelado de baunilha de Madagascar | *Madagascar´s Vanilla ice cream*

Trufa de chocolate | Chocolate truffle 11€
duo de Guanaja 80% e Ivoire | *duo of Guanaja 80% and Ivoire*

Abacaxi lacado | Pineapple caramelized 12€
com mel e especiarias, sorbet de framboesa | *with honey, spic and raspberrie sorbet*

Carpaccio de fruta da época | Season fruit carpaccio 9€

Tartelete de limão merengado | Lemon pie with meringue 10€

Mini Pastel de Nata | Mini custard pie 2.5€

SIGNATURE COCKTAILS

Allegro Cocktail Vol 5,35% 15cl	25€
Gin Sharish, sorbet de limão, grappa de Limoncino, Champagne Ruinart <i>Gin Sharish, lemon sorbet, Limoncina grappa, Ruinart Champagne</i>	
Life Changer Vol 8,60% 14cl	23€
Vodka, Champagne Ruinart, frutos vermelhos, hortelã, syrup <i>Vodka, Ruinart Champagne, red fruits, mint leaves, syrup</i>	
Gin & Parfum Vol 37% 6cl	16€
Gin Bulldog, essência de ervas do nosso jardim <i>Bulldog gin, essence of our garden</i>	

MARTINI GLASS & IDEAS

Spicy Mango Vol 20% 6cl	14€
Vodka, Cointreau, manga, pimenta Rosa <i>Vodka, Cointreau, mango, pink pepper</i>	
Magic Coffee Vol 25% 6cl	14€
Licor de café, Baileys, café expresso <i>Kahlua, Baileys, espresso coffee</i>	

ON-THE-ROCKS

Red Fruit and Basil Mojito Vol 8,70% 20cl	14€
Rum, mangericão, frutos vermelhos e lima <i>Rum, Basil, red fruits and lime</i>	
Green Garden Vol 40% 6cl	14€
Gin, vodka, kiwi, pepino, xarope de ervas do nosso jardim <i>Gin, vodka, cucumber, kiwi, syrup from our garden</i>	

CHIC & COFFEE

Valle-Flôr Fresh Apple	10€
Café expresso, xarope de maçã verde, soda <i>Expresso coffee, green apple syrup, soda</i>	
Valle-Flôr Truffle	13€
Café expresso, leite condensado, creme de chocolate, espuma de leite <i>Expresso coffee, condensed milk, chocolate cream, milk foam</i>	

	15CL	75CL	150CL
CHAMPANHE & ESPUMANTES CHAMPAGNE & SPARKLING			
Ruinart	16€	95€	170€
Ruinart Brut Rosé	16€	115€	220€
Ruinart Blanc de Blancs		120€	230€
Moet & Chandon Brut	16€	95€	
Moet & Chandon Rosé Impérial		95€	
Moet & Chandon Nectar Impérial		95€	
Murganheira Reserva Bruto		12€	46€
Murganheira Rosé Bruto		12€	46€
Ermelinda Meio Seco		11€	45€
Ermelinda Bruto		11€	45€

VINHOS BRANCOS | WHITE WINES

Ermelinda, Sauvignon Blanc, Verdelho Palmela	10€	42€
Portal do Fidalgo, Alvarinho, Vinhos Verdes	7€	31€
Fiuza Chardonnay, Tejo	6€	29€
Esporão Reserva, Alentejo	9€	49€
CARM Reserva, Douro	9€	39€

VINHOS TINTOS | RED WINES

Papa Figos, Douro	9€	35€
Fiuza, Tejo	8€	30€
Lima Mayer, Alentejo	14€	56€
Terras Santo António, Dão	12€	48€

VINHO ROSÉ | ROSE WINE

Sossego, Alentejo	8€	32€
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VINHO DO PORTO

PORT WINE	6CL
40 Y Tawny	29€
30 Y Tawny	24€
20 Y Tawny	15€
LBV	13€
10 Y Tawny	11€
Branco Seco - Dry white	7.5€
Branco Doce - Sweet white	7.5€
Tawny	7.5€

APERITIVOS | APERITIFS

VERMUTE	
Martini	8€
Dubonnet	8€

AMARGOS

Campari	10€
Fernet Branca	9€

GIN

Gin N3	14€
Beefeater	10€
Bombay Sapphire	10€
Tanqueray	10€
G'Vine	17€
Hendrick's	17€
Sharish	17€
Ophir	14€
Bullbog	17€
Gordon's	8,5€

WHISKY ESCOCÊS

4CL	
JW Red Label	8€
Cutty Sark	8€
J&B	8€
Famous Grouse	8€

WHISKY ESCOCÊS VELHO

Chivas Regal 12 Years Old	13€
Logan 12 Years Old	12€
Old Parr 12 Years Old	12€
J&B 15 Years Old	13€
Dimple 15 Years Old	13€
JW Black Label	13€
James Martin's 20 Years Old	26€
Johnny Walker Blue Label	44€
Royal Salute	32€

AGUARDENTES | BRANDY

4CL	
Palácio da Brejoeira	16€
Macieira XO	16€
Ferreirinha	16€
Adega Velha 12 Years Old	16€

VINHO DA MADEIRA

MADEIRA WINE	6CL
Boal 2000	12€
Doce - Sweet	7.5€
Meio Seco - Demi Dry	7.5€
Meio Doce - Demi Sweet	7.5€

MOSCATÉIS

PORTUGUESE MOSCATEL WINE	
Alambre 20 Anos	12€
Setubal	8€
Favaios	7.5€

VODKA

Belvedere	15€
Grey Goose	15€
Stolichnaya	10€
Absolut Vodka	9€

RUM

Burgal 1888	15€
Havana Club 7 anos	13€
Havana Club 3 Anos	10.5€
Bacardi oro	10€
Sailors Jerry	10€

TEQUILA

Herradura	14€
Olmeca	10€
Olmeca Reposado	12€

WHISKY DE MALTE

Cardhu 12 Years Old	13€
Glenlivet 12 Years Old	14€
Balvenie 12 Years Old	15€
Glenfiddich 18 Years Old	16€
Glemorangie Original	14€

WHISKY IRLANDÊS

Black Bush	12€
Bushmills	11€
Jameson	10€

WHISKY CANADIANO

Canadian Club	10€
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WHISKEY AMERICANO

Jim Beam	11€
Jack Daniel's Tennessee Whiskey	11€

COGNAC

Rémy Martin VSOP	16€
Hennessy XO	30€
Rémy Martin X.O.	30€

Por favor solicite a carta completa de bar para mais opções
For more options please ask for the complete menu