



GASTRO BAR

Comidas

Food



Horário

Schedule

12:30h às 23h

12:30am to 11pm

Este estabelecimento tem livro de reclamações
This establishment has a complaint book available



GASTRO BAR

COUVERT

Pão, Azeite, Azeitonas marinadas e Manteiga aromática 3€

Bread, Olive oil, Marinated olives and Aromatic butter

(2, 7, 8, 9, 12, & 13)

PARTILHAR A PETISCAR

TO SHARE AND NIBBLE

Paezinhos no forno 7€

com queijo, chouriço e bacon

Small buns with cheese,

Chorizo and bacon

(8, 9 & 12)

Conserva de sardinha 8€

com pimento assado

Tinned sardines with roasted peppers

(5, 9 & 12)

Ovos mexidos com 9€

farinheira e espargos

Scrambled eggs with "farinheira"

and asparagus

(2, 8, 9 & 12)

Esferas de alheira com queijo 11€

da serra, molho de mostarda e mel

Spheres of "alheira" with regional cheese,

mustard and honey sauce

(2, 8, 9, 11 & 12)

Salada portuguesa de bacalhau 11€

com puré de grão, cebola e pimentos

Portuguese cod salad with chickpea

puree, onion and bell peppers

(5 & 12)

Ameijoas à Bolhão Pato 13€

Clams à "Bolhão Pato"

(4)

Tabua de enchidos Portugueses 15€

Board of Portuguese smoked meats

(8, 9 & 12)

Seleção de queijos Portugueses 22€

com compota

Selection of Portuguese cheeses with jam

(8, 9 & 12)

AQUECER A ALMA

TO KEEP THE SOUL WARM

Creme de ervilhas, cogumelos 6€

e azeite de tomilho

Pea cream soup, mushrooms and thyme oil

Caldo verde à nossa moda 8€

com chouriço e broa de Avintes

Caldo verde soup in our style with

chorizo and "Avintes" bread

(9)

SALADAS

SALADS

Tomate e mozzarella, pesto de 14€

manjeriço, salada ibérica

e crocante de parmesão

Tomato and mozzarella, basil pesto, leaves

and parmesan crisps

(9 & 12)

César de pato fumado frutos 20€

vermelhos e pickle de beterraba

Smoked duck Caesar salad, red berries

and beetroot pickle


(1, 8, 9 & 12)

Preços com IVA incluído à taxa legal em vigor. | Prices include VAT.

PARA OS QUE NÃO COMEM NEM CARNE, NEM PEIXE

FOR THOSE WHO EAT NEITHER
MEAT NOR FISH

Brás de tofu e alho francês 11€
Tofu, leeks and potato "Brás"
(7, 9 & 11)

**Estufadinho de feijão manteiga
com cogumelos e espargos** 12€
Braised butter bean stew with
mushrooms and asparagus 

**Mil folhas de massa fresca com
legumes, queijo gratinado
e molho tomate caseiro** 13€
Vegetable "Lasagna" with fresh pasta,
gratin cheese and homemade tomato sauce
(2, 9 & 12)

PARA CONFORTAR TO CONFORT

**Garoupa a vapor e
cevadinha de bivalves** 13€
Steamed grouper, bivalves and barley
(5, 4 & 9)

Tachinho de tamboril e gambas 14€
Monkfish and shrimp with pasta
(3 & 5)

Bacalhau dourado, Elvas 1947 17€
Golden cod (sliced cod, onion,
potato with scrambled egg), Elvas 1947

Francesinha à Porto 18€
Francesinha Oporto (bread, veal
meat, sausages, cheese and special sauce)
(9, 11 & 12)

**Naco de novilho com presunto
e jus de carne** 23€
Sirloin steak with ham and meat jus
(2, 7, 9, 10, 11 & 12)

"SANDUÍCHAR" SANDWICHES

Bife de novilho no Bolo do Caco 15€
com queijo e fiambre
Sirloin steak in "Bolo do Caco" with ham
and cheese (regional bread from Madeira island)
(9)

PGB burger: hamburguer de 14€
**frango crocante, queijo cheddar, tomate,
salada ibérica e molho cocktail**
PGB Burger: crispy chicken burger with
cheddar cheese, tomato, leaves and cocktail sauce
(2, 6, 9, 11 & 12)

The 94th burger: succulento 18€
**hambúrguer angus, bacon,
tomate, salada ibérica, queijo
cheddar e cebola crocante**
The 94th burger: succulent angus burger, bacon,
tomato, leaves, cheddar cheese and crispy onion
(2, 6, 9, 11 & 12)

ACOMPANHAR SIDES

Arroz basmati 2,50€
Basmati rice

Palitos de batata frita 2,50€
French fries
(9)

Puré de batata doce 2,50€
Mashed Sweet potato
(12)

Cesto de pão 3€
Bread basquet

**Salada de alfaces, tomate
e cenoura** 4,50€
Mix leaves salad, tomato
and carrot

**Cogumelos campestres com
alho e ervas** 4,50€
Mushrooms with garlic and herbs

Legumes salteados 4,50€
Sautéed vegetables

SOBREMESAS

DESSERTS

Seleção de fruta laminada 5€
Selection of sliced fruit

Crème Brûlée baunilhado 6€
Vanilla crème brûlée
(2 & 12)

Toucinho do céu 6€
Conventual egg and almond dessert
(2, 6, 7, 8, 9, 12 & 13)

Pudim abade de priscos 8€
"Priscos" Abbot egg Pudim
(Traditional dessert)
(2, 7, 8, 9, 12 & 13)

ALERGÉNICOS

ALLERGENS



1 Dióxido de Enxofre e Sulfito
Sulfide and sulfur dioxide



2 Ovos
Eggs



3 Crustáceos
Crustaceans



4 Moluscos
Molluscs



5 Peixe
Fish



6 Sésamo
Sesame



7 Soja
Soy



8 Frutos de casca rija
Nuts



9 Cereais com glúten
With glúten



10 Aipo
Celery



11 Mostarda
Mustard



12 Leite
Milk



13 Amendoim
Peanut



14 Tremçoço
Lupine



GASTRO BAR

ÁGUAS

WATERS

Água Vitalis 37,5cl

Still water

2,5€

Água Vitalis 75cl

Still water

3,5€

Água das Pedras 25cl

Sparkeling water

2,5€

Água das Pedras 75cl

Sparkeling water

4€

Água das Pedras de Limão 25cl

Lemon flavoured sparkeling water

3,5€

SUMOS & REFRIGERANTES

Juices & Soft Drinks

Água Tônica 20cl

Tonic water

3,5€

Coca-Cola 33cl

Coca-Cola

3,5€

Coca-Cola Zero 33cl

Coca-Cola Zero

3,5€

Ginger Ale 20cl

3,5€

Sprite 33cl

3,5€

Nestea Limão/Pêssego 33cl

Nestea Lemon/Peach

3,5€

Limonada com Hortelã 33cl

Lemonade with mint

4€

Sumo de Laranja Natural 33cl

Natural orange juice

5€

CAFETARIA

COFFEE SHOP

Nespresso

2,5€

Nespresso Descafeinado

Nespresso Decafeinado

2,5€

Cafe Americano

American coffee

3€

Cafe Latte

3€

Chás e Infusões

Teas

3€

Capuccino

3,5€

Macchiato

3,5€

Chocolate Quente

Hot Chocolate

3,5€

CERVEJA & SIDRA

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Somersby de Maçã 33cl

Apple Somerby

5€

Super Bock Pressão 20cl

Super Bock – Draft

3,5€

Super Bock Pressão 40cl

Super Bock - Draft

5€

Super Bock Stout

3,5€

Super Bock S/A

Super Bock N/A

3,5€

Calsberg

4€

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VINHO BRANCO

WHITE WINE



Conde de Monsul	5,5€	24€
Monte das Talhas	7€	29€
Camaleão Sauvignon Blanc		35€
Monólogo		36€

VINHO TINTO

RED WINE



Conde de Monsul	5,5€	24€
Monte das Talhas	7€	29€
Bafarela Reserva		38€
Contraste		39€
Quinta Saes Caniças		41€
Quinta da Pellada		89€

VINHO ROSÉ

ROSE WINE



Casa de Cadaval	7€	28€
Contraste		39€

VINHO VERDE

GREEN WINE



Aveleda Fonte	5€	22€
Soalheiro Allo		29€
Soalheiro Granit		45€

VINHO DO PORTO

PORT WINE



Messias Tawny	5,5€
Messias Extra Dry White	5,5€
Messias Ruby	7€
Messias LBV	8€
Messias Tawny 10A	12€
Messias Tawny 20A	17€
Messias Tawny 30A	22€
Messias VGT	20€

PROVAS VINHO DO PORTO

PORT TASTINGS



White Extra Dry, Tawny & 10 anos 9€

Premium LBV, 10 anos e 20 anos 15€
com tostas caseiras e queijos
with toasts & cheeses

VERMUTES

Martini Bianco 5cl	6€
Martini Rosso 5cl	6€
Martini Extra Dry 5cl	6€

RUM

Rum Havana Club 5cl	8€
Havana Club Escuro 5cl	9€
Plantation 5cl	10€
Havana Club 7A 5cl	13€
Plantation GranAnejo 5cl	14€

VODKA

Wyborowa 5cl	7€
Absolut Blue 5cl	10€
Grey Goose 5cl	15€

WHISKIES

Famous Grouse 5cl	7€
Ballantines 12A 5cl	10€
Jack Daniel 5cl	13€
Chivas Regal 15A 5cl	18€

TEQUILA

Sierra Gold 5cl	8€
Olmecca Silver 5cl	10€

LICORES

LIQUORS

Baileys 5cl	8€
Beirão 5cl	6€
Ginja d'Óbidos 5cl	8€
Triple Seco 5cl	6€
Amêndoa Amarga 5cl	6€
Tia Maria 5cl	8€

GIN & TONIC

Beefeater 5cl	10€
Hendricks 5cl	13€
Beefeater 24 5cl	14€
Mare 5cl	14€
Sharish 5cl	15€

AGUARDENTE, BRANDY & COGNAC

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Brandy Macieira 5cl	8€
Cognac Courvoisier VSOP 5cl	15€
Chancela Velha 5cl	13€

ESPUMANTE E CHAMPANHE

SPARKLING & CHAMPAGNE

Messias Bruto 15cl	7€
Messias Bruto 75cl	29€
Hehn Reserva Bruto 75cl	55€
Moet & Chandon 75cl	95€

SANGRIAS

Branca 38cl	10€
Tinta 38cl	10€
Espumante 38cl	15€

COCKTAILS

Cocktail S/A 36cl	9€
Aperol Spritz 38cl	14€
Caipirinha 35cl	10€
Clássico Pousada 25cl	10€
Cosmopolitan 36cl	10€
Expresso Martini 20cl	10€
Margarita 20cl	10€
Mojito 36cl	10€
Negroni 35cl	10€
Pina Colada 36cl	14€
Porto Tónico 38cl	10€