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# À TERRA

PRAIA VERDE



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## COCKTAILS DE ASSINATURA

SIGNATURE COCKTAILS

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### Extra Big Problem

Martini extra dry, chambord, gin tinto, cereja  
Extra dry martini, chambord, red gin, cherry

12.00€

### Sugar Daddy

Vodka, espumante, sumo de frutos vermelhos, amarelcente de kiwi  
Vodka, sparkling wine, red fruits juice, kiwi sour

12.00€

### Torobaulotini

Martini extra dry, gin, sumo de toranja, ginger ale, xarope de baunilha  
Martini extra dry, gin, grape juice, ginger ale, vanilla syrup

9.00€

### Bubbly Flower

Gin, St. germain, tônica, sumo de pepino  
Gin, St. Germain, tonic, cucumber juice

14.00€

### Caipirinha Alentejana

Vinho branco ou rosé, lima, açúcar mascavado  
White or rosé wine, brown sugar

8.00€



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## À TERRA COCKTAILS

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<b>Cloud Mule</b>	14.00€
Tequilla, cerveja de gengibre, sumo de limão fresco, espuma de gengibre Tequilla, ginger beer, fresh lemon juice, ginger foam	
<b>Pornstar Martini</b>	13.00€
Absolut baunilha, sumo de maracujá, pássoa, baunilha, espumante Absolut vanilla, passion fruit juice, pássoa, vanille, sparkling wine	
<b>Pinicillin</b>	11.00€
Monkey Shoulder, Lagavullin 16, mel, gengibre, limão Monkey Shoulder, Lagavullin 16, honey, ginger, lemon	
<b>Amarguinha Sour</b>	10.00€
Amarguinha, sumo limão fresco, xarope de açúcar Amarguinha (almond liqueur), fresh lemon juice, simple syrup	
<b>Trinidade Sour</b>	10.00€
Bulleit Rye, Angostura Bitter, amêndoa, sumo limão fresco, xarope de açúcar Bulleit Rye, Angostura Bitter, almond, fresh lemon juice, simple syrup	
<b>Mojito À TERRA</b>	10.00€
Rum, sour de maçã, cidreira, ginger ale Rum, apple sour, lemon balm, ginger ale	

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## E OS OUTROS? AND THE OTHER ONES?

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**Gin&Tonic, Negroni, Oldfashioned, Margarita,  
Daiquiri, Tom Collins, Aperol Spritz...**

Peça ao seu Bartender pelos seus cocktails ou mocktails favoritos ou clássicos.  
Ask our bartender for your favorites or classic cocktails or mocktails.

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## SANGRIA

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Nós fazemos jarros de sangria diariamente! Branca, tinta ou de espumante. Pergunte ao seu bartender.  
We do sangria pitchers everyday! White, red or sparkling wine. Ask your bartender.

<b>Tinta ou Branca • Red or white</b>	30.00€
<b>Espumante • Sparkling</b>	32.00€



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## SODAS CASEIRAS

### HOMEMADE SODAS

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<b>Manjericão • Basil</b>	5.00€
Xarope de manjericão, sumo de limão fresco, soda Basil syrup, fresh lemon juice, soda	
<b>Maçã • Apple</b>	5.00€
Xarope de maçã, sumo de limão fresco, soda Apple syrup, fresh lemon juice, soda	
<b>Gengibre • Ginger</b>	5.00€
Xarope de gengibre, sumo de limão fresco, soda Ginger syrup, fresh lemon juice, soda	

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## MOCKTAILS

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<b>Red virgin sour</b>	9.00€
Sumo de frutos vermelhos, clara de ovo, sumo de lima Red fruits juice, egg white, lime juice	
<b>Cucumber fizz</b>	6.00€
Sumo de pepino, água com gás, sumo de limão Cucumber juice, sparkling water, lemon juice	
<b>Fever mojito</b>	8.00€
Ginger beer, lima, hortelã Ginger beer, lime, mint	

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## VODKA <sup>5CL</sup>

Mixer incluído · Mixer included

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<b>Skyy</b>	9.00€
<b>Grey Goose</b>	15.00€
<b>Belvedere</b>	16.00€
<b>Beluga Noble</b>	16.00€



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**GIN<sup>5CL</sup>**  
Mixer incluído · Mixer included

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<b>Bombay Sapphire</b>	14.00€
<b>Plymouth Original</b>	16.00€
<b>Hendrick's</b>	15.00€
<b>Tanqueray N° 10</b>	13.00€
<b>Bloom</b>	13.00€
<b>Le Tribute</b>	18.00€
<b>Monkey 47</b>	18.00€
<b>Sharish</b> Alentejo, Portugal	15.00€
<b>Sharish Blue Magic</b> Alentejo, Portugal	15.00€
<b>Tangerine</b>	13.00€
<b>G'Vine Florasion</b>	16.00€
<b>Nordés</b>	15.00€
<b>Gin Sul</b> Algarve, Portugal	18.00€
<b>Martin Millers</b>	13.00€
<b>Gin 13</b> Algarve, Portugal	13.00€

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**HERBAL & PASTIS<sup>5CL</sup>**

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<b>Cinzano Rosso   Bianco</b>	5.00€
<b>Noilly Prat Dry</b>	6.00€
<b>Fernet Branca</b>	6.00€
<b>Ricard</b>	6.00€



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## BRANDIES & FIREWATER<sup>5CL</sup>

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Aguardente Medronho Castelo de Silves	7.50€
CR&F Bagaceira	6.00€
CR&F Vínica Reserva	7.00€
CR&F Vínica Reserva Exclusiva	12.00€
Mavem Aguardente Vínica	16.00€
Adega Velha 12 Anos • Years	18.00€
Palácio da Brejoeira Alvarinho	16.00€
Dalva VSOP Brandy	18.00€
Coirvoisier Cognac VS	12.00€
Hennessy Fine de Cognac	14.00€
Pisco 1615 Acholado	12.00€

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## SCOTCH

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Johnnie Walker Red Lable	7.00€
Johnnie Walker Black Lable	10.00€
Monkey Shoulder	10.00€
Talisker 10	12.00€
Balvenie Double Wood 12	15.00€
Dalmore 12	17.00€
Lagavulin 16	18.00€

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## IRISH

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Jameson	6.00€
Bushmills Black Bush	8.00€



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## AMERICAN

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Jack Daniel's	8.00€
Bulleit Bourbon	9.00€
Bulleit Rye	9.00€
Makers Mark	10.00€

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## JAPANESE

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Nikka From The Barrel	16.00€
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## RUM<sup>5CL</sup>

Mixer incluido · Mixer included

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Plantation 3 Stars	10.00€
Plantation Original Dark	10.00€
Plantation Barbados Grande Reserva	12.00€
Kraken Black Spiced	12.00€
Diplomático Reserva Exclusiva	15.00€
Zacapa 23 Solera	18.00€
William Hinton Madeira 6 Anos	17.00€

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## TEQUILA & MEZCAL<sup>5CL</sup>

Mixer incluido · Mixer included

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Olmecca Blanco	7.00€
Herradura Reposado	13.00€
Mezcal Zignum Reposado	14.00€



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**VINHOS GENEROSOS<sup>5CL</sup>**  
FORTIFIED WINES

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Moscatel JMF Alambre	6.00€
Moscatel JMF Roxo	9.00€
Porto Vasques de Carvalho White / Dry / Tawny	7.00€
Porto Vasques de Carvalho LBV	8.00€
Porto Vasques de Carvalho 10 Anos • Years	10.00€
Porto Vasques de Carvalho 20 Anos • Years	13.00€
Porto Vasques de Carvalho 30 Anos • Years	18.00€
Porto Vasques de Carvalho 40 Anos • Years	28.00€
Madeira Barbeito Meio Doce	6.00€
Abafado Mouchão	7.00€
Tonel Aged Dessert Wine Mouchão	7.00€
Late Harvest Barranco Longo KO	9.00€
Pedro Ximénez Sherry	9.00€



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**LICORES<sup>5CL</sup>**  
LIQUEURS

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<b>Orangea</b> Licor de laranja	7.00€
<b>Jagermeister</b>	7.00€
<b>Singeverga</b>	11.00€
<b>Beirão</b>	6.00€
<b>Amarguinha</b>	6.00€
<b>Limoncello</b>	7.00€
<b>Carolan's</b>	7.00€
<b>Kahlúa</b>	7.00€
<b>Cointreau</b>	10.00€
<b>Bénédictine DOM</b>	9.00€
<b>St. Germain</b>	13.00€
<b>Passoã Passion Fruit</b>	7.00€

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**CERVEJAS ARTESANAIS**  
CRAFT BEER

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<b>Cerveja Santos artesanal</b> IPA, Laguer, Amber - Alle	6.00€
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**CERVEJA & CIDRA**  
BEER & CIDER

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<b>Guinness<sup>50cl</sup></b>	6.00€
<b>Somersby Apple Cider<sup>33cl</sup></b>	4.50€
<b>Super Bock pressão • draft<sup>20cl</sup></b>	3.50€
<b>Super Bock pressão • draft<sup>50cl</sup></b>	6.00€
<b>Super Bock<sup>33cl</sup></b>	4.00€





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## ÁGUA

WATER

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<b>À TERRA EAU</b> 75cl	3.00€
Com e sem gás Still and sparkling	
<b>Vitalis</b> 37.5cl	1.80€
<b>Vitalis</b> 0.75cl	3.20€
<b>Castello / Pedras</b> 250ml	2.20€
<b>Pedras Limão</b> 250ml	2.20€

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## BEBIDAS

Drinks

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<b>Refrigerantes • Soft drinks</b> 33cl	3.00€
<b>Néctares de fruta • Fruit nectars</b> 20cl	2.80€
<b>Fever-tree premium</b> 20cl	3.50€
Elderflower, Mediterranean, Indian, Ginger Beer	

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## EXPRESSO BEVERAGES

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<b>Espresso</b>	2.00€
<b>Descafeinado • Decaffeinated</b>	2.00€
<b>Espresso Macchiato</b>	2.20€
<b>Caffe Americano • American Coffee</b>	2.50€
<b>Caffe Latte</b>	3.20€
<b>Cappuccino</b>	3.20€
<b>Latte Macchiato</b>	3.20€
<b>Caffe Mocha</b>	4.00€
<b>Affogato</b>	5.00€



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## HOT CHOCOLATE

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Hot Chocolate	5.00€
Hot Chocolate com creme de caramelo with caramel cream	6.25€

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## ICED COFFEE & ICED TEA

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Iced Coffee	2.50€
Iced Caffe Latte	3.50€

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## CHÁ

TEA

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Chá brodies & infusões biológicas Tea brodies & bio infusions	3.50€
Chás gorreana, açores Gorreana teas, azores	
Orange Pekoe (chá preto • black tea)	3.00€
Encosta de Bruma (chá verde • green tea)	3.00€

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Livro de reclamações disponível / IVA incluído

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado.

*Complaints book available / VAT included*

*No dish, foods or beverage, including appetizers, may be charged unless they are requested by the client or rendered useless by the menu.*



Praia Verde  
BOUTIQUE HOTEL

DISCOVERY HOTEL  
MANAGEMENT

