



MAISON ALBAR
AMOURE

R.P.M.



Aperitivos e Digestivos

APERITIFS & DIGESTIVES 5CL

GIN

Martin Miller's	15 €
Beefeater	15 €
Bulldog	15 €
Bombay Sapphire	15 €
Hoppy	16 €
Nordés	17 €
Gin Mare	17 €
Brockmans	17 €
Hendricks	17 €
Tanqueray N°10	17 €
The London N°1	17 €
Roku	17 €
Sharish	17 €
Monkey 47	20 €

VODKA

Absolut Blue	12 €
Belvedere	17 €
Grey Goose	17 €
Ciroc	17 €
Beluga	17 €
Tito's	17 €
Beluga Allure	47 €
Beluga Gold Line	49 €

TEQUILA | MEZCAL

Herradura Blanco	17 €
Ojo de Tigre	17 €
Meteoro Espadin	17 €
Siete Misterios	17 €
Patrón Silver	20 €
Herradura Reposado	20 €
Patrón Añejo	22 €

BLENDED WHISKY

Jameson	15 €
Chivas Regal 12 anos	17 €
Johnie Walker Black Label	17 €
Monkey Shoulder	17 €
Nikka Coffrey Malt	22 €
Chivas Regal 18 anos	30 €
Suntory Hibiki	52 €
Johnie Walker Blue Label	80 €
Chivas Regal 25 anos	117 €
Johnie Walker King George V	166 €

WHISKY SINGLE MALT | SINGLE GRAIN

Bushmills 10 anos	17 €
Teeling Single Malt	17 €
The Glenvilet 1824	17 €
Laphroaig 10 anos	22 €
Nikka Taketsuru Pure Malt	22 €
The Balvenie 12 anos	22 €
Macallan 12 anos Double Cask	30 €
Lagavulin 16 anos	32 €
The Balvenie 21 Portwood	92 €
The Yamakazi 12 anos	129 €
Macallan 30 anos Sherry Cask	664 €

BOURBON | RYE | TENNESSE

Jack Daniel's	15 €
Maker's Mark	17 €
Bulleit Bourbon	17 €
Buffalo Trace	17 €
Bulleit Rye	20 €
Woodford Reserve	32 €

RUM / RHUM

Havana 3 años	15 €
Diplomático Reserva Exclusiva	17 €
The Kraken Black Spiced	17 €
Dictador 12 anos	17 €
Havana 7 años	17 €
Santa Teresa 1796	20 €
Zacapa 23 anos	25 €
Zacapa XO	52 €

COGNAC

Rémi Martin	17 €
Hennessy VS	22 €
Hennessy Paradis	320 €
Rémy Martin Louis XIII	584 €

LICORES / LIQUORS

Licor Violeta	10 €
Amaretto Disaronno	12 €
Bénédictine D.O.M.	12 €
Khalua	12 €
Cointreau	12 €
Grand Marnier	15 €
Chambord	15 €
St. Germain	17 €



Aperitivos & Cervejas

APERITIFS & BEERS

APERITIVOS | VERMUTES 5CL APERITIFS | VERMOUTHS

Aperol	12 €
Campari	12 €
La Quintinye Rouge / Blanc	12 €
La Quintinye Extra Dry	12 €
Lillet Blanc	10 €
Jägermeister	10 €
Ricard	10 €

CERVEJAS / BEERS 33CL

Super Bock	6 €
Letra B Pilsner	6 €
Letra C Stout	6 €
Letra F IPA	6 €
Heineken	6 €
Bandida do Pomar	6 €

SANGRIA 1L

Sangria Branca	32 €
Sangria Tinta	32 €
Sangria Amouree	42 €

Mocktails

— 12 €

SUNSET GARDEN 12CL

Maracujá, lichias, baunilha e lime
Passion fruit, liches, vanilla and lemon

VIRGIN MARY 12CL

Tomate, lima, molho inglês, pimenta preta, aipo,
flor de sal, pimentas orientais
*Tomato, lime, english sauce, black pepper, celery,
salt flower, eastern spices*

VIRGIN MOJITO 12CL

Lima, hortelã, ginger ale
Lime, fresh mint, ginger ale



Cocktails

CLÁSSICOS / CLASSIC — 14€

MIMOSA

Espumante bruto, sumo de laranja natural
Sparkling wine, fresh squeezed orange juice

TAMARINDUS PISCO SOUR

Pisco puro, lima & yuzu, tamarindo,
Angustura, clara de ovo
Pisco, lime & yuzu, Tamarind, Angustura, eggwhite

CAIPIRINHA / CAIPIROSKA

Cachaça / Vodka, açúcar de cana, sumo de limão
Cachaca/Vodka, sugar canne, lime juice

NEGRONI

Tanqueray 10, Campari, La Quintinye Rouge

LARI MULE

Vodka, gengibre, ginger beer, Angustura
Vodka, ginger, ginger beer, Angustura

REV UP COCKTAILS — 14 €

R5 TURBO

Cognac, espumante bruto, sumo de limão, laranja
Cognac, sparkling wine, lemon juice, orange

SIDECAR

Cognac, Cointreau, limão
Cognac, Cointreau, lemon

AMG

Vodka, arando, limão, clara de ovo
Vodka, cranberries, lemon, egg white

LE MANS

Cointreau, Vodka, ginger beer

SILVERSTONE

Frangelico, Gin, Vermute, avelã
Frangelico, Gin, Vermouth, hazelnut



Seleção de Vinhos

WINE SELECTION

VINHO BRANCO / WHITE WINE	12.5CL	75CL
Soalheiro Primeiras Vinhas	12 €	61 €
Minho		
Gouveia by Joaquina	14 €	69 €
Douro		
Vicentino Reserva Sauvignon Blanc	15 €	73 €
Alentejo		
VINHO TINTO / RED WINE	12.5CL	75CL
Textura da Estrela Jaen	16 €	81 €
Dão		
Pombal do Vesúvio	12 €	59 €
Douro		
Zafirah	11 €	56 €
Minho		
VINHO PORTO / PORTO WINE	12.5CL	75CL
Graham's 20 YO	29 €	146 €
Quinta do Noval LBV Unfiltered	16 €	79 €
VINHO ROSÉ / ROSE WINE	12.5CL	75CL
Quinta de Santiago Rosé	10 €	51 €
Minho		



JOSEPH PERRIER X MAISON ALBAR HOTELS

Cuvée Céline

15CL — 15 €

75CL — 80 €



Bebidas Frias

COLD BEVERAGES

REFRIGERANTES / SOFT DRINKS

Limonada Amoure / Amoure Limonade 30CL	3 €
Limões da quinta, água com gás e mel local <i>Farmhouse lemons, sparkling water and local honey</i>	
Coca-Cola 23CL	6 €
Coca-Cola Zero 23CL	6 €
Sprite 35CL	6 €
Nestea Pêssego / Peach Nestea 30CL	6 €
Nestea Limão / Lemon Nestea 30CL	6 €
Compal Laranja / Orange juice 20CL	6 €
Compal Manga / Mango juice 20CL	6 €
Compal Pessego / Peach juice 20CL	6 €
Compal Ananás / Pineapple juice 20CL	6 €
Ginger Ale 20CL	6 €

ÁGUA / MINERAL WATERS

Luso 25CL / 50CL / 1L	3 € / 3.5 € / 4 €
Pedras 25CL	3 €
Pedras 75CL	4 €
Tónica 20CL	5 €

Bebidas Quentes

HOT BEVERAGES

Café expresso / Espresso	— 3,5 €
Café expresso Duplo / Double espresso	— 4,5 €
Café americano /Americano	— 4,5 €
Café descafeinado / Decaffeinated	— 3,5 €
Café com leite / Coffee with milk	— 4,5 €
Cappucino	— 5 €
Chocolate quente / Hot chocolate	— 5 €
Chá & Infusões / Tea & Infusions	— 5,5 €



Menu

✓ Opção Vegan / Vegan option

🌾 Opção sem glúten / Gluten-free option

📍 Produto local / Local product

ENTRADAS / STARTERS

Croquetes de Alheira de aves, maionese de trufa (2 und) 📍
Poultry croquettes, truffle mayonnaise (2 pcs)
— 9 €

Croquetes de bacalhau (2 und)
Codfish croquettes (2 pcs)
— 6 €

Arancini, açafão, scamorza (2 und)
Arancini, saffron, scamorza cheese (2 pcs)
— 6 €

Presunto Bísaro curado 24 meses 📍 🌾
Bísaro smoked ham aged 24 months
— 16 €

Seleção de charcutaria Bísaro de Gimonde 📍
Selection of Bísaro charcuterie from Gimonde
— 16 €

Peixinhos da horta, molho de ervas 📍 ✓
Green bean fritters, herb sauce
— 10 €

Mille-feuille de batata, ovos de truta, crème fraîche 🌾
Potato mille-feuille, trout eggs, crème fraîche
— 10 €

Seleção de queijos nacionais, geleia de Alvarinho 📍 🌾
Selection of Portuguese cheeses, Alvarinho grape jelly
— 16 €

PRATOS PRINCIPAIS / MAIN COURSES

Creme de batata-doce, leite de coco, sementes de abóbora ✓
Sweet potato cream, coconut milk, pumpkin seeds
— 8 €

Salada de tomates cereja, burrata, pesto 🌾
Cherry tomatoes salad, burrata, pesto
— 18 €

A nossa salada Caesar
Coração de alface Romana, anchovas, queijo parmesão,
croutons, molho Caesar
Our Caesar salad, Romaine lettuce heart,
parmesan cheese, anchovies, croutons, Caesar sauce
— 16 €

Com frango / With chicken — 21€
Com camarão / With shrimps — 26€

PIZZETTA (20cm)

Margarita
Molho tomate, mozzarella, manjeriço
Tomato sauce, mozzarella, basil
— 10 €

Trás-os-Montes
Molho tomate, tomates cereja, presunto Bísaro,
burrata, rúcula
Tomato sauce, cherry tomatoes, Bísaro ham, burrata, arugula
— 14 €

Amoure
Molho tomate, mozzarella, salpicão Bísaro,
azeitonas, gema de ovo, manjeriço
Tomato sauce, mozzarella, Bísaro sausage, olives, egg yolk, basil
— 14 €

Trufa
Mozzarella, creme fraîche, trufa preta, rúcula
Mozzarella, crème fraîche, black truffle, arugula
— 18 €

SANDES / SANDWICHES

Club sandwich Amoure
Peito de frango, omelete com ervas aromáticas,
tomate, bacon, alface, maionese com trufa
Chicken breast, bacon, omelette with fine herbs, tomato,
lettuce, truffle mayonnaise
— 20 €

Green Club sandwich ✓
Pão integral, guacamole, agrião, pepino, alface
Whole-grain bread, guacamole, watercress, cucumber, lettuce
— 20 €

Burguer Amoure
Pão caseiro, 150gr carne Wagyu, mostarda antiga, bacon,
chalota confitada, tomate, rúcula, molho cocktail
Homemade bun, 150gr Wagyu beef, L'Ancienne mustard,
bacon, confit shallot, tomato, arugula, cocktail sauce
— 25 €

Prego em bolo do caco 📍
Lombo de carne Minhota, mostarda em grão,
queijo amanteigado
"Minho" region meat tenderloin, whole grain mustard,
buttered cheese
— 22 €

SOBREMESAS / DESSERTS

Ananás marinado com gengibre e lima 🌾 ✓
Marinated pineapple with ginger and lime
— 10€

Panna cotta com frutos vermelhos 🌾
Panna cotta with red berries
— 8 €

Leite creme tradicional, laranja, canela 📍 🌾
Traditional custard, orange, cinnamon
— 8 €



Taça de gelado

ICE CREAM CUP

— 12 €

VILA VERDE

Sorvete de limão, melão verde, merengue,
xarope de manjeriço

Lemon sorbet, green melon, basil syrup, meringue

BRAGA

Gelado de chocolate, brownie, chantilly,
molho de chocolate

*Chocolate ice cream, brownie, chocolate sauce,
whipped cream*

MOURE

Sorvete morango, iogurte, frutos vermelhos,
coulis, chantilly

*Strawberry sorbet, yoghurt, red berries, coulis,
whipped cream*

