

flôr

please note that our menu is subject to change based on the freshest and highest-quality ingredients available from our suppliers

## signature cocktails

<b>relish</b> 16% ABV · umami and citric tequila curado / tomato / passionfruit / szechuan buttons	12 €
<b>seasoning</b> 12% ABV · smoked and seasoned mezcal / pear / cardamom / tonka bean	12 €
<b>encarna</b> 12% ABV · fruity and fizzy gin raw / pomegranate / olive / dill	12 €
<b>fusão</b> 20% ABV · citric, buttery and fresh capucana / yuzo / white chocolate / white wine	12 €
<b>bem me quer</b> 12% ABV · floral and fresh santisima t / daisy / lychee	12 €
<b>clichèd</b> 16% ABV · complex and gentle gin / cod / coriander / amaranth / apple granny smith / espelette pepper	12 €
<b>sem pena</b> 15% ABV · savory and spicy vodka trigo limpio / raspberry / chicken / <i>presunto</i> / spices	12 €
<b>citrus</b> 23% ABV · boozy aperitif vodka trigo limpio / tangerine pickle / elderflower / dry vermouth	12 €
<b>misshape</b> 26% ABV · intense digestif <i>ysabel regina</i> / marmalade / goat cheese / angostura	12 €
<b>ash</b> 0% ABV · sweet and nutty hazelnut / hibiscus / ash leaf / meadowsweet	9 €
<b>floret</b> 0% ABV · bubbly and floral date / tangerine / elderflower	9 €
<b>pome</b> 0% ABV · fruity and fizzy fig / guava / black pepper	9 €
<b>bartender's choice</b>	13 €

## classic cocktails

<b>dry martini</b> 28% ABV · dry and boozy all twists	12 €
<b>paper plane</b> 17% ABV · bitter and sour bourbon / amaro / bonanto aperitif / lemon	11 €
<b>white negroni</b> 22% ABV · bitter and sweet gin mg / suze / lillet blanc	11 €
<b>garibaldi</b> 8% ABV · bitter and smooth campari / orange	10 €
<b>espresso martini</b> 20% ABV · sweet and bitter vodka trigo limpio / tia maria / coffee	11 €
<b>gin fizz</b> 13% ABV · fresh and fizzy gin mg / sugar / lemon / soda	11 €
<b>macunaíma</b> 18% ABV · herbal and citric capucana / fernet branca / lime / sugar	12 €
<b>last word</b> 24% ABV · herbal and citric gin mg / chartreuse v. / maraschino / lime	11 €
<b>hemingway daiquiri</b> 20% ABV · fruity and fresh santisima t. / maraschino / grapefruit / lime	12 €
<b>white lotus</b> 17% ABV · fruity and fizzy plantation pineapple / coconut / sparkling wine	11 €
<b>clover club</b> 15% ABV · fruity and creamy gin mg / raspberry / limon / egg white	11 €
<b>pisco sour</b> 11% ABV · fresh and citric pisco / lime / angostura	12 €
<b>lone ranger</b> 14% ABV · fizzy and citric tequila / rose sparkling wine / lemon	12 €
<b>sazerac</b> 28% ABV · sweet and boozy cognac or rye / absinthe / sugar / bitters	12 €
<b>old fashioned</b> 37% ABV · sweet and boozy bourbon / sugar / bitters	12 €
<b>other classics</b>	12 €

## drinks

<i>vodka</i>		<i>amaro &amp; aperitif</i>	
belvedere pure	12 €	suze	10 €
belvedere smogory forest	14 €	campari	10 €
grey goose ducasse	30 €	lillet blanc	10 €
<i>gin</i>		<i>rhum</i>	
roku gin	12 €	santa teresa 1796	12 €
citadelle old tom	13 €	santisima trinidad 15y	12 €
monkey 47	15 €	zacapa xo	55 €
<i>mezcal</i>		<i>fermented</i>	
tequila casamigos reposado	15 €	aquela kombucha 200 ml	6 €
tequila komos añejo	30 €	sovina lager tap 250 ml	5 €
ojo de tigre	12 €	water luso 250 ml	3 €
siete mistérios doba yej	13 €	sparkling water pedras 250 ml	3 €
<i>whisky</i>		additional soft drinks to spirits 2€	
aberfeldy	14 €	<b>snacks</b>	
kyro rye	16 €	chips seasoned with salt, pepper and rosemary	3 €
ardbeg 10y	19 €	cheese selection	16 €
talisker 10y	14 €	<i>alentejo</i> cured ham shoulder <i>laborela</i> 24 months (70g)	22 €
johnny walker blue label	55 €	<i>covilhete</i> (un)	5 €
<i>cognac &amp; brandy</i>		shrimp <i>rissóis</i> (2 un)	8 €
aguardente mavem	15 €	please note that our menu is subject to change based on the freshest and highest-quality ingredients available from our suppliers	
cognac 10 g�n�rations	15 €		
brandy ysabel regina	13 €		

## vinho wine

### espumante sparkling *cp gls gr btl*

chipmunk pet nat 2020 9 € 34 €  
rabigato, douro

vinha pan 2020 10 € 41 €  
baga, bairrada

### branco white

firmamento 2022 10 € 39 €  
alvarinho, vinhos verdes

permitido 2022 11 € 44 €  
rabigato, douro

domínio do açor 2021 13 € 54 €  
encruzado I cerceal branco, dão

### rosé rosé

cortinha velha 2023 8 € 31 €  
alvarelhão I espadeiro, vinhos verdes

cortinha velha 2023 8 € 31 €  
alvarelhão I espadeiro, vinhos verdes

### tinto red

vidente 2019 11 € 46 €  
jaen I alfocheiro, dão

vales do marão 2021 10 € 41 €  
douro blend, douro

somnium 2020 14 € 56 €  
douro blend, douro

### vinho do porto port

adriano white reserve port nv 8 € 41 €  
douro blend, douro

noval 10 year old tawny port 11 € 67 €  
douro blend, douro

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pastries pastelaria

our very buttery croissant o nosso croissant	2,5 €
chocolate cremeux, <i>douro</i> almonds and roses folhado de chocolate, amêndoas do douro e rosas	4,5 €
<i>pastel de chaves</i> , egg custard and lardo from <i>laborela</i> pastel de chaves, creme de ovo e presunto da laborela	4,5 €
<i>croissant mil flores</i> croissant mil flores poached meringue and rosemary <i>crème anglaise</i> farófia e creme de alecrim	5 €
steamed brioche with mushrooms soft cheese and seaweed <i>guardanapo</i> quente de cogumelos, queijo granviso e algas	6,5 €
the viajante croissant <i>laborela</i> cured shoulder ham and olive oil from <i>quinta da mourisca</i> croissant do viajante paleta de porco da laborela e azeite da quinta da mourisca	7 €
housemade gluten free cake bolo caseiro s/ glúten	3,5 €
olive oil brioche toast, seasonal compota and churned butter torrada de brioche de azeite, compota da época e manteiga batida	5 €

coffee cafetaria

espresso cimbalino single and double simples e duplo	2   3 €
cappuccino cappuccino	5 €
affogato affogato	6 €
flat white meia de leite	5,5 €
americano café americano	4,5 €
filter coffee café filtrado	3,5 €
cold brew coffee café cold brew	3,5 €
iced coffee iced coffee with and without milk com e sem leite	4,5   5 €
blooming coffee mocktail de café mocktail	8 €
cold brew / orange blossom / hazelnut cold brew / flor de laranjeira / avelã	
seasonal fruit juice 250 ml sumo de fruta sazonal 250 ml	6 €
tangerine mimosa mimosa de tangerina	8 €
sparkling wine / tangerine sorbet abv: 8% espumante / sorvete de tangerina	
bellini abv: 8% peach / sparkling wine espumante / pêssego	8 €
garibaldi abv: 8% campari orange campari laranja	10 €

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## esplanada esplanade

### petiscos snacks

batata pala-pala temperada com sal, pimenta e alecrim homemade chips	3.5 €	selecção de queijos cheese selection	16 €
amêndoas assadas roasted almonds	4 €	cremoso de chocolate e gelado de azeite chocolate mousse and olive oil ice cream	6€
azeitona gordal com laranja gordal olives stuffed with orange	5 €	gelados caseiros housemade ice creams	6€
anchovas cantibrico anchovies cantibrico	11€		
papada da laborela pork jowl	15 €		
paleta de porco alentejano (70g) cured ham shoulder (70g)	32€		
covihete covilhete	5.5 €		
o nosso pão com azeite verde homemade sourdough with olive oil	3.5€		
escabeche de cogumelos mushrooms in escabeche	6 €		
rosti e salada de ovo potato rosti with egg salad	7 €		
pimentos assados e papada roasted peppers with pork jowl	5 €		
salada de grão com pescada confitada chickpeas salad with confit hake	10.5 €		
tosta de cebola e queijo caramelised onion and melted cheese crostini	6€		
tostas de tártaro de lombo beef loin tartar on toast	9.5 €		
tártaro de peixe com sabores de caldeirada local fish tartar with caldeirada sauce	12 €		
croissant do viajante paleta de porco e azeite the viajante croissant cured shoulder ham and olive oil	10.5 €		