

flôr

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

signature cocktails

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|---|------|
| relish 16% ABV · umami and citric tequila / tomato / passionfruit / szechuan buttons | 12 € |
| solera 19% ABV · digestif, complex and umami ysabel regina / toasted rice / plum / koji / elderflower | 12 € |
| whisp 10% ABV · crisp, fresh and fruity vodka trigo limpio / kiwi / kaffir lime / ginger / co ² | 12 € |
| seasoning 12% ABV · smoked and seasoned mezcal / pear / cardamom / tonka bean | 12 € |
| citrus 23% ABV · boozy aperitif vodka trigo limpio / tangerine pickle / elderflower / dry vermouth | 12 € |
| clichèd 16% ABV · complex and gentle gin mg / cod / coriander / amaranth / apple granny smith / espelette pepper | 12 € |
| sakura 12% ABV · creamy, smoked and aromatic gin raw cherry blossom / rhubarb / yogurt / lapsang / vanilla | 12 € |
| encarna 12% ABV · fruity and fizzy gin raw / pomegranate / olive / dil | 12 € |
| fusão 20% ABV · citric, buttery and fresh capucana / yuzu / white chocolate / white wine | 12 € |
| kid's stuff 0% ABV · tropical, aromatic and citric shiso / coconut / lemongrass / co ² | 9 € |
| reverie 0% ABV · earthy, fresh and floral beetroot / milky oolong / jasmine | 9 € |
| ash 0% ABV · sweet and nutty hazelnut / hibiscus / ash leaf / meadowsweet | 9 € |
| bartender's choice | 13 € |

classic cocktails

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

drinks

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|----------------------------|------|--------------------------------------|------|
| <i>vodka</i> | | <i>amaro & 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 € | dois corvos 250 ml | 5 € |
| tequila komos añejo | 30 € | <i>soft drinks</i> | |
| ojo de tigre | 12 € | coca cola | 4 € |
| siete misterios doba yej | 13 € | water 500 ml | 5 € |
| <i>whisky</i> | | sparkling water 500ml 5 € | |
| aberfeldy | 14 € | additional soft drinks to spirits 2€ | |
| kyro rye | 16 € | | |
| ardbeg 10y | 19 € | | |
| talisker 10y | 14 € | | |
| johnny walker blue label | 55 € | | |
| <i>cognac & brandy</i> | | | |
| aguardente mavem | 15 € | | |
| cognac 10 générations | 15 € | | |
| brandy ysabel regina | 13 € | | |

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vinho wine

espumante sparkling *cp gls gr btl*

chipmunk pet nat 2021 9 € 34 €
rabigato, douro

vinha pan 2019 12 € 48 €
baga, bairrada

branco white

soalheiro granit 2023 9 € 36 €
alvarinho, vinhos verdes

tourónio 2023 10 € 39 €
rabigato, douro

vadio 2023 12 € 47 €
bical l cerceal, bairrada

rosé rosé

cortinha velha 2023 8 € 34 €
alvarelhão l espadeiro, vinhos verdes

bal da madre 2023 9 € 36 €
touriga nacional, beira interior

tinto red

álvaro castro 2019 8 € 33 €
touriga nacional l jaen l alfocheiro, dão

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

coliseu 2020 15 € 59 €
douro blend, douro

vinho do porto port

adriano white reserve port nv 9 € 43 €
douro blend, douro

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

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pastelaria pastries

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| o nosso croissant our very buttery croissant compota ou manteiga, por 1,5 € jam or butter, for 1,5 € | 2,5 € |
| croissant do porto porto style croissant | 2,5 € |
| folhado de chocolate, amêndoas do douro e rosas chocolate cremeux, douro almonds and roses | 4,5 € |
| pastel de chaves, creme de ovo e presunto da laborela <i>pastel de chaves</i> , egg custard and lardo from <i>laborela</i> | 4,5 € |
| lanchinho misto de presunto, queijo derretido e massa folhada cured ham and melted cheese laminated pastry | 7 € |
| croissant do viajante the viajante croissant paleta de porco da laborela e azeite da quinta da mourisca <i>laborela cured shoulder</i> ham and olive oil from <i>quinta da mourisca</i> | 7 € |
| bolo caseiro s/ glúten housemade gluten free cake | 3,5 € |
| pastel de molho à flôr com carne e enchidos laminated pastry turnover with cured and braised meats 'in broth' | 6 € |

cafeteria coffee

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| cimbalino espresso simples e duplo single and double | 2 3 € |
| cappuccino cappuccino | 5 € |
| meia de leite flat white | 5,5 € |
| café americano americano | 4,5 € |
| café filtrado filter coffee | 3,5 € |
| café cold brew cold brew coffee | 3,5 € |
| mocktail de café blooming coffee mocktail cold brew / flor de laranjeira / avelã cold brew / orange blossom / hazelnut | 8 € |
| sumo de fruta sazonal 250 ml seasonal fruit juice 250 ml | 6 € |
| mimosa de tangerina abv: 8% tangerine mimosa espumante / sorvete de tangerina sparkling wine / tangerine sorbet | 8 € |
| bellini abv: 8% espumante / pêssego peach / sparkling wine | 8 € |
| bloody mary abv: 16% vodka trigo limpio / água de tomate vodka trigo limpio / tomato water | 12 € |

flôr
AM

esplanada esplanade

petiscos snacks

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|---|------|--|------|
| amêndoas assadas e condimentadas roasted spiced almonds | 4 € | sandwich reuben de cogumelos assados, couve roxa estufada e maionese de mostarda roasted mushroom reuben sandwich, braised red cabbage and mustard mayo | 13 € |
| azeitona gordal com laranja <i>gordal</i> olives with orange | 5 € | | |
| batata pala-pala com sal de alecrim potato crisps with rosemary salt | 3 € | hambúrguer de porco preto e vaca maturada com brioche de batata e <i>remoulade</i> aged beef and black foot pig hamburger, potato brioche bun and <i>remoulade</i> | 17 € |
| anchovas do cantabrico com azeite de alecrim cantabrian anchovies with rosemary oil | 11 € | | |
| o nosso pão com azeite verde (un) homemade bread with olive oil (un) | 2 € | serradura com gelado de leite reduzido milk crumble and brown butter <i>parfait</i> with reduced milk ice cream | 6 € |
| seleção de queijos nacionais <i>selection</i> of portuguese cheeses | 16 € | seleção de gelados caseiros batidos diariamente selection of housemade ice creams churned daily | 6 € |
| presunto de porco alentejano (70g) cured ham from alentejo (70g) | 19 € | | |
| viajante croissant, presunto e azeite virgem <i>viajante</i> croissant cured pork ham and olive oil | 7 € | | |
| tostas de cebola caramelizada e queijo fundido caramelised onion and melted cheese on toast | 6 € | | |
| tosta de tártaro de vaca maturada aged beef tartare on toast | 9 € | | |
| cogumelos <i>al ajillo</i> mushrooms <i>al ajillo</i> | 7 € | | |
| pastel de molho à flôr com carne e enchidos laminated pastry turnover with cured and braised meats served with its broth | 7 € | | |