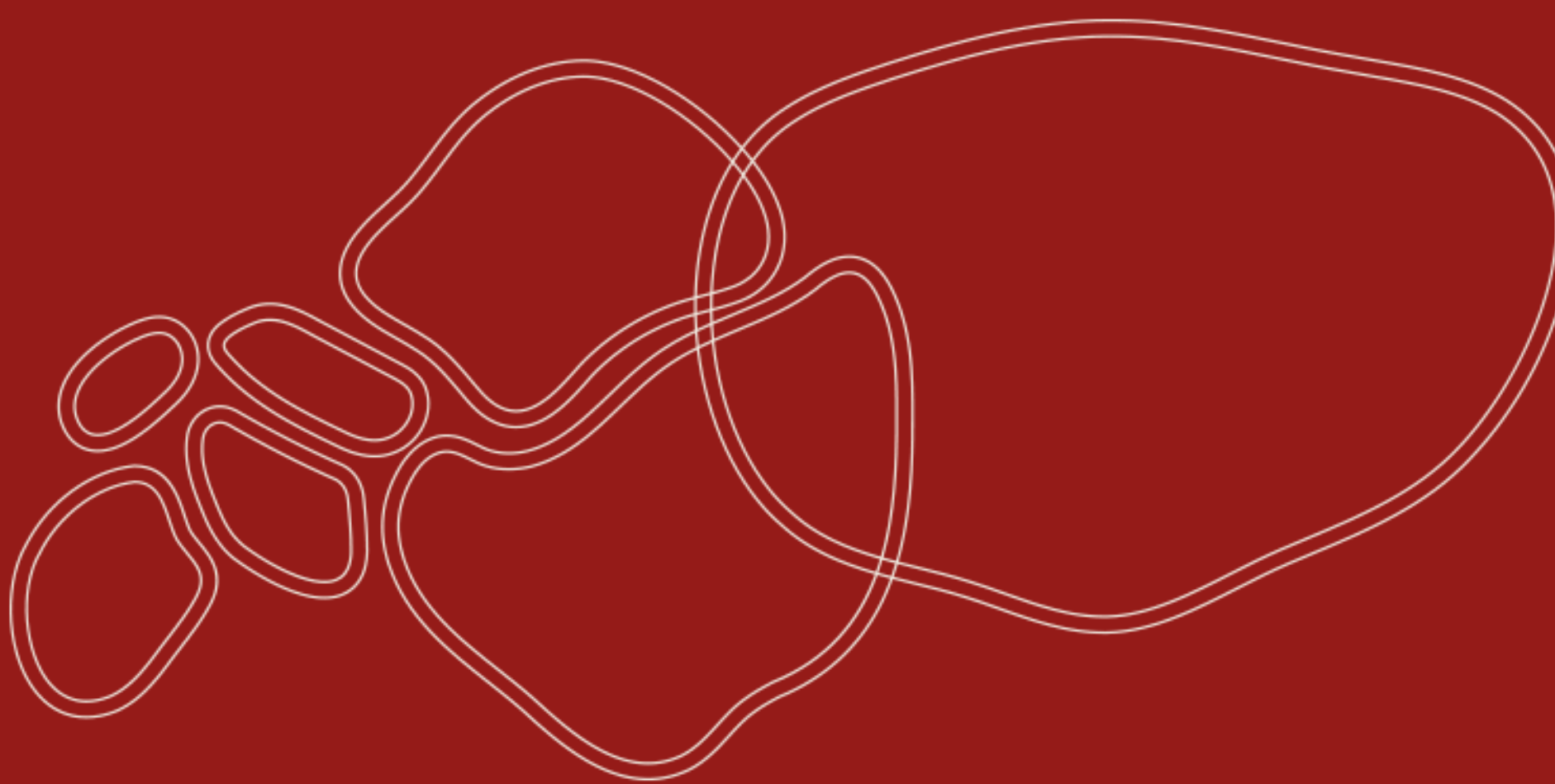


AMURA

BAR & ROOFTOP



MENU

COCKTAILS ASSINATURA SIGNATURE COCKTAILS

WORLD WIDE INSPIRATIONS

Mango Joe

- Frutado, Envolvente, Adocicado
- Fruity, Engaging, Sweet

10€

Whisky, Campari, Manga, Solução Málica, Fava Tonka
Whisky, Campari, Mango, Malic Solution, Tonka Bean

Peaches & Honey

- Surpreendente, Leve, “Bubbly”
- Surprising, Light, Bubbly

12€

Vodka, Vinho do Porto Branco, Peach Schnnaps, Rooibos, Tomate, Yuzu, Mel
Vodka, White Port, Peach Schnnaps, Rooibos, Tomato, Yuzu, Honey

Rose Gimlet

- Floral, Delicado, Aromático
- Floral, Delicate, Aromatic

10€

Gin, Jérez, Rosa, Framboesa
Gin, Sherry Wine, Rose, Raspberry

Big Tini

- Guloso, Umami, Vibrante
- Indulgent, Umami, Vibrant

10€

Vodka, Tomate, Worcestershire, Aipo, Aneto, Pickles, Ketchup, Mostarda
Vodka, Tomato, Worcestershire, Celery, Dill, Pickles, Ketchup, Mostarda

Virtudes Spritz

- Refrescante, Herbal, Floral
- Refreshing, Herbal, Floral

11€

Aperol, Bergamota, Sabugueiro, Espumante, Soda
Aperol, Bergamot, Elderflower, Sparkling Wine, Soda

WORLD WIDE
INSPIRATIONS

IFT (Improbable Flavour Theorem)	11€
- Enigmático, Amargo, Seco - Enigmatic, Bitter, Dry	
Gin, Violeta, Toranja, Solução Málica	
Gin, Violet, Grapefruit, Malic Solution	

Noir	11€
- Ousado, Fumado, Envolvente - Bold, Smoky, Engaging	
Brandy, Mezcal, Jerez, Baunilha, Citronela, Chocolate	
Brandy, Mezcal, Sherry, Vanilla, Lemongrass, Chocolate	

DOURO JOURNEY

Cherry On	14€
- Frutado, Quente, Sumarento - Fruity, Warm, Juicy	
Campari, Jerez, Cereja	
Campari, Sherry Wine, Cherry	

Glassworth	12€
- Intenso, Aromático, Herbal - Intense, Aromatic, Herbal	
Tequila, Mezcal, Cereja, Licor de Ervas, Salicórnia,	
Tequila, Mezcal, Herb Liquer, Glasswhorth	

Cala Dour	10€
- Leve, Aromático, Seco - Delicate, Aromatic, Dry	
Infusão Dry White, Tawny, Dry White	
Dry White Infusion, Tawny, Dry White	

Duorum ABV 0%	9€
- Ligeiro, Frutado, Floral - Light, Fruity, Floral	
Laranja, Baunilha, Hibiscus	(Não Alcoólico)
Orange, Vanilla, Hibiscus	(Non Alcoholic)

LAST MENU WINNERS

Mater 2.0	- Umami, Guloso, Fumado - Umami, Appealing, Smoky	15€
Whisky, Shiitake, Sésamo Whisky, Shiitake, Sesame		
Zarco 2.0	- Cremoso, Decadente, Saboroso - Creamy, Decadent, Flavorful	15€
Rum, Café, Avelã, Cacau, Maracujá Rum, Coffee, Hazelnut, Cocoa, Passionfruit		
Camaleão ABV 0%	- Espumante, Frutado, Seco - Sparkling, Fruity, Dry	8€
Ananás, Earl Grey, Manjerição, Citronela, Solução Tartárica Pineapple, Earl Grey, Basil, Lemongrass, Tartaric Solution		
(Não Alcoólico) (Non Alcoholic)		
Coc-A-Nut ABV 0%	- Efervescente, Tropical, Doce - Bubbly, Tropical, Sweet	8€
Côco, Amêndoa, Cola, Lima Coconut, Almond, Cola, Lime		
(Não Alcoólico) (Non Alcoholic)		

NOT SO CLASSIC OUR TWIST

Spicy Margarita		14€
Tequila, Mezcal, Chilli Verde, Laranja, Solução Málica, Agave, Espelette, Sal Tequila, Mezcal, Orange, Green Chilli, Malic Solution, Agave, Espelette, Salt		
Pornstar		10€
Vodka, Aperol, Ananás, Maracujá, Lima Vodka, Aperol, Pineapple, Passionfruit, Lime		
Amaretto Sour		10€
Campari, Bourbon, Limão, Amaretto, Clara de Ovo Campari, Bourbon, Lemon, Amaretto, Egg White		

SANGRIAS	Copo Glass	Jarro Pitcher
Branca Vinho Branco, Gin, Sabugueiro, Laranja, Maracujá	12€	33€
White White Wine, Gin, Elderflower, Orange, Passionfruit, Ginger		
Tinta Vinho Tinto, Rum Escuro, Cereja, Cacau, Gengibre, Baunilha, Laranja, Pimenta Rosa	12€	33€
Red Red Wine, Dark Rum, Cherry, Cocoa, Ginger, Vanilla, Orange, Pink Pepper		
Espumante Espumante, Bourbon, Bergamota, Pêssego, Hortelã	12€	33€
Sparkling Sparkling Wine, Bourbon, Bergamot, Peach, Mint		

CLÁSSICOS CLASSICS

Aperol Spritz	11€
Bloody Mary	12€
Boulevardier	12€
Cosmopolitan	11€
Daiquiri	10.5€
Espresso Martini	11€
Gin Basil Smash	12€
Mojito	11€

PARA PICAR
GRAB & BITE

Couvert	3€
Cenoura à Algarvia, Azeitonas Marinadas, Seleção de Tostas e Grissinis	
Couvert	
Algarve-style Carrots, Marinated Olives, Selection of Toast and Grissinis	
Croquete de Alheira (6un)	12€
Mostarda e Mel	
Portuguese Sausage Croquette (6un)	
Mustard, Honey	
Tábua de Queijos	18€
Compota Caseira, Tostas Caseiras	
Cheese Board	
Homemade Jam, Homemade Toasts	
Tábua de Queijos e Charcutaria	18€
Compota Caseira, Tostas Caseiras	
Cheese & Charcuterie Board	
Homemade Jam, Homemade Toasts	

REFEIÇÕES DESCOMPLICADAS
UNCOMPLICATED MEALS

Salada Caesar Clássica	11€
Alface Iceberg, Molho Caesar, Croutons, Parmesão, Bacon	
Classic Caesar Salad	
Iceberg Lettuce, Caesar Dressing, Croutons, Parmesan Cheese, Bacon	
Salada Caesar Frango	15€
Alface Iceberg, Molho Caesar, Frango, Croutons, Parmesão, Bacon	
Chicken Caesar Salad	
Iceber Lettuce, Caesar Dressing, Chicken, Croutons, Parmesan Cheese, Bacon	
Salada Amura	13€
Misto de Folhas, Maçã Verde, Endívia, Noz, Aipo, Molho de logurte	
Amura Salad	
Mixed Leaves, Green Apple, Endive, Walnuts, Celery, Yoghurt Sauce	

REFEIÇÕES DESCOMPLICADAS UNCOMPLICATED MEALS

Caprese Virtudes
Triologia de Tomates, Mozzarella, Pesto
Virtudes Caprese
Tomato Trilogy, Mozzarella, Pesto

13€

Pizza Marguerita
Molho Tomate, Mozzarella, Manjeriç o
Pizza Marguerita
Tomato Sauce, Mozzarella, Basil

15€

Pizza de Presunto Serrano
R cula, Tomate Seco, Azeite Extra Virgem
Prosciutto Pizza
Arugula, Sundried Tomato, Extra Virgin Olive Oil

18€

Hamb rguer Virtudes
Batata Frita Caseira
Virtudes Burger
Homemade French Fries

18€

Prego de Vitela, Bolo do Caco
Manteiga d’Alho e Salsa, Queijo, Batata Frita Caseira
Sirloin Steak, “Bolo do Caco” Bread
Garlic and Parsley Butter, Cheese, Homemade Fries

14€

SEM QUERER UNWILLINGLY

Bolo de Bolacha
Biscoff, Creme d’Ovos
Biscuit Cake
Biscoff, Egg Yolk Cream

8€

Cheesecake
Lima, Frutos Vermelhos
Cheesecake
Lime, Berries

8€

Bolo H mido de Chocolate
Gelado de Caramelo Salgado, Avel a
Moist Chocolate Cake
Salted Caramel Ice Cream, Hazelnuts

8€

Seleç o de Fruta Laminada
Selection of Sliced Fruit

7€