

# ALL DAY

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**A fim de proporcionar e servir ingredientes com o máximo sabor e frescura, todos os legumes e aromáticos são cultivados por nós na nossa quinta de cultura sazonal e sustentável, sendo colhidos diariamente para si.**

*In order to provide ingredients with maximum flavor and freshness, all vegetables and aromatics are grown by ourselves in our seasonal and sustainable farm, being harvested daily for you.*

**SANTA  
BARBARA**  
BY SINGULAR PROPERTIES

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## Entrada / Starter

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Sopa de legumes da nossa Quinta

*Vegetables soup from our Farm*

**4€**

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## Sandwiches

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Pão galego com lombo fumado, maionese de alho, pickles e mix de verdes  
*Galician bread with smoked pork loin with pickles, garlic mayonese and fresh greens mix*

*glúten/lactose/gluten/dairy*

**18€**

Bolo lêvedo, nugget de peixe branco, molho tártaro e legumes fermentados  
*Bolo Levedo, Fish nugget with tartar sauce and fermented vegetables*

*glúten/lactose/gluten/dairy*

**16€**

Hamburger de vaca com maionese de tutano, queijo da ilha Terceira, bacon crocante e mix de  
verdes da nossa Horta.  
*Beef burger with marrow mayonese, cheese from terceira, crispy bacon and mix greens from  
our garden.*

*glúten/lactose/gluten/dairy*

**16€**

Pão galego, shitaque bbq, maionese de alho assado e mix de verdes da quinta  
Galician bread, bbq shitake mushrooms with roasted garlic mayo and fresh greens mix

Glúten/*glúten*

**14€**

Todas a sandes poderão ser confeccionada com pão gluten-free  
*All sandwiches can be prepared in gluten-free bread*

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## Saladas | *Salads*

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Salada de tomate marinado com queijo fresco regional, vinagrete de citrinos e mix de verdes da  
nossa quinta

*Marinated tomato salad with regional fresh cheese, citrus vinaigrette and fresh greens mix from  
our farm*

Lactose/*Dairy*

**15€**

Carapau curado, coleslaw da nossa quinta e legumes fermentados  
*Cured horse-mackerel with coleslaw salad and fermented vegetables*

**17€**

Salada de beterraba com vinagrete de porto e pickles da nossa quinta  
*Beetroot salad with port wine vinaigrette and pickled vegetables from our farm*

**15€**

Salada de fermentados da quinta com vinagrete de citrinos.  
*Fermented vegetables salad from our farm with citrus vinaigrette.*

**15€**

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## Principais | Main courses

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Gnocchi de alho assado, barriga de porco crocante e queijo curado da terceira  
*Roasted garlic gnocchi, crispy pork belly and Terceira Island cured cheese*

*Lactose/Gluten/dairy/gluten*

**14€**

Escabeche de cogumelos grelhados, molho holandês e batata frita  
*Pickled grilled mushrooms, hollandaise sauce and french fries*

*Lactose/Dairy*

**15€**

Fish and chips com maionese de citrinos

*Local fish and chips with citrus mayo*

Glúten/Gluten

**17€**

Peixe marinado da nossa costa com puré de batata-doce e legumes fermentados da nossa quinta

*Marinated local fish with sweet potato puree and fermented vegetables from our farm*

**18€**

Brás de alheira de santa maria com ninho de batata doce e ovos escalfados.

*Santa Maria cured sausage "Brás", fried sweet potato and poached egg.*

**15€**

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## Kids

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Pasta à Bolognesa

*Bolognese pasta*

Glúten/*Gluten*

**9€**

Nuggets de peixe da nossa costa

*White fish nuggets*

Glúten/*Gluten*

**11€**

Bife com ovo estrelado e batata frita

*Sirloin steak with egg and french fries*

**13€**

Cheeseburger

Glúten/*Gluten*

**10€**

Menu disponível apenas para crianças até 16 anos

*Menu available only for children up to 16 years old*

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## Sobremesa | *Dessert*

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Tarte de banana, caramelo e nata, com sorbet de cacau e rum.

*Banana, caramel and cream pie, with cocoa and rum sorbet.*

Glúten/Lactose/Gluten/Dairy

**9€**

Blondie de avelã com gelado de avelã e molho pralinê.

*Hazelnut blondie with hazelnut ice cream and pralinê sauce.*

Glúten/Lactose/Frutos secos/Gluten/Dairy/Dry fruits

**8€**

Ananás fermentado com sorbet de hortelã e ananás crocante.

*Fermented pineapple with mint sorbet and crispy pineapple.*

**8€**

Fruta sazonal

Seasonal fruit

**6€**

# COCKTAILS

**Inspirado na autenticidade das nossas ilhas, o nosso Chefe de Bar, Benjamim Luís, criou uma carta de cocktails singulares. Como base, utilizamos ingredientes frescos da nossa Horta, e aplicamos técnicas refinadas, adquiridas ao longo dos anos, para oferecer uma experiência Singular.**

*Inspired by the authenticity of our islands, our Head Bartender, Benjamin Luís, has created a menu of unique cocktails. We use fresh ingredients from our garden as a base and apply refined techniques acquired over the years to offer a Singular experience.*

**SANTA  
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## Tea On The Rock

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**Um cocktail 100% açoriano.**

**Com Gin Rocha Negra, servido num bule de chá com uma pedra negra congelada, apresentamos este cocktail com chá da Gorreana, xarope de laranja e água tônica.**

A 100% Azorean cocktail.

With Rocha Negra Gin, served in a tea pot with a frozen black stone, we present this cocktail with Gorreana tea, orange syrup and tonic water.

**16.00€**

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## Mr. B.

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**Com dark rum, bitter de canela e xarope caseiro de massa sovada, nasceu o Mr. Bacon.**

With dark Rum, cinnamon bitters and homemade Azorean sovada pasta syrup, Mr. Bacon was born.

**12.00€**

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## The Pink Hibiscos

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**Gin português com notas florais e frutos vermelhos, com xarope caseiro de flor de hibisco.**

Portuguese gin with floral notes and red fruits together with homemade hibiscus flower syrup.

**14.00€**

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## **This Is Not A Martini**

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**Um verdadeiro "twist" do clássico "Dry Martini".  
Infusão de Martini branco e cerefólio, com um leve toque refrescante de anis.**

A real "twist" of the classic "Dry Martini".  
Infusion of White Martini and Chervil, with a light refreshing touch of anise.

**12.00€**

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## **#108**

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**Mix de Vodka e Seedlip #108, sumo de lima, herbal de ervilhas e verdes da  
nossa Quinta, incluindo alecrim, tomilho e hortelã.**

Mix of Vodka and Seedlip #108 a fresh, lime juice, herbal blend of peas and  
traditional herbs from our Farm, including rosemary, thyme and mint.

**13.00€**

*Vegan*

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## **Spice & Gold**

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**Junção de Rum Spice & Gold, Disaronno e Licor de amora açoriano unidos com  
ananás regional, xarope caseiro de baunilha e tintura caseira de malagueta.**

A blend of Spice & Gold Rum, Disaronno and Azorean blackberry liqueur mixed with  
regional pineapple, homemade vanilla syrup and homemade chilli tincture.

**16.00€**

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## John King

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**Um Gin herbal, leve e seco com xarope caseiro de gengibre e sumo de lima, com espuma de erva príncipe.**

An herbal gin, light and dry with homemade ginger syrup and lime juice topped with a lemongrass foam.

**16.00€**

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## Mocktails Singulares

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### **Amber Forest**

Cordial de Ananás/ Xarope de Baunilha/ Xarope de Laranja/ Sumo Lima  
Pineapple Cordial/ Vanilla Syrup/ Orange Syrup/ Lime Juice

**10.00€**

### **The Queen**

Cordial de Maçã Vermelha/ Xarope de Gengibre/ Sumo de Lima/ Clara de Ovo  
Red Apple Cordial/ Ginger Syrup/ Lime Juice/ Egg White

**10.00€**

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## Cocktails Clássicos / Classics

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### **Daquiri**

White Rum / Sumo de Limão / Xarope Açúcar

White Rum / Lime Juice / Sugar Syrup

**12.00€**

### **Margarita**

Tequila Silver / Sumo Limão / Cointreau

Silver Tequila / Lime Juice / Cointreau

**12.00€**

### **Dry Martini**

Vermute Extra Dry / London Dry Gin

**12.00€**

### **Aperol Spritz**

Aperol / Prosecco / Soda

**12.00€**

### **Negroni**

Vermute Rosso / Campari / London Dry Gin

**12.00€**

### **Americano**

Vermute Rosso / Campari / Soda

**12.00€**

### **Manhattan**

Vermute Rosso / Canadian Club Rye Whiskey

**12.00€**

**Old Fashioned**

Bourbon / Xarope de Açúcar / Angustura Bitter

Bourbon / Sugar Syrup / Angustura Bitter

**12.00€**

**Whiskey Sour**

Bourbon / Xarope de Açúcar / Sumo de Limão / Clara de ovo

Bourbon / Sugar Syrup / Lemon Juice / Egg white

**12.00€**

**Pisco Sour**

Pisco / Xarope de Açúcar / Sumo de Limão / Clara de ovo

Pisco / Sugar Syrup / Lemon Juice / Egg white

**12.00€**

**Caipirinha**

Cachaça / Açucar Moscavado / Lima

Cachaça / Brown Sugar / Lime

**12.00€**

**Caipiroska**

Vodka / Açucar Moscavado / Lima

Vodka / Brown Sugar / Lime

**12.00€**

**Mojito**

White Rum / Lima / Açúcar Branco / Hortelã / Soda

White Rum / Lime / White Sugar / Mint / Soda

**12.00€**

**Tequila Sunrise**

Tequila Silver / Sumo de Laranja / Groselha  
Silver Tequila / Orange Juice / Gooseberry  
**12.00€**

**Cuba Libre**

Drak Rum / Coca Cola  
**12.00€**

**Moscow Mule**

Vodka Moskovskaya / Sumo de Lima / Ginger Beer  
Moskovskaya Vodka / Lime Juice / Ginger Beer  
**12.00€**

**Dark'n'Stormy**

Goslings Rum / Sumo de Lima / Ginger Beer  
Rum Goslings / Lime Juice / Ginger Beer  
**12.00€**

**Irish Coffe**

Irish Whiskey / Café / Nata  
Irish Whiskey / Coffee / Cream  
**12.00€**

**Expresso Martini**

Vodka Moskovskaya / Licor de Café / Café  
Moskovskaya Vodka / Coffee Liqueur / Coffee  
**12.00€**

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## Gins

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**Rocha Negra** – Açores / Azores  
**14.00€**

**Sharish** – Portugal  
**15.00€**

**Big Boss Pink** – Portugal  
**12.00€**

**Tanqueray** – Reino Unido/United Kingdom  
**12.00€**

**Martin Millers** – Reino Unido/United Kingdom  
**15.00€**

**Bulldog** – Reino Unido/United Kingdom  
**15.00€**

**Bombay Sapphire** – Reino Unido/United Kingdom  
**12.00€**

**Hendricks** – Escócia/Scotland  
**15.00€**

**Citadelle** – França / France  
**14.00€**

**Monkey 47** – Alemanha/Germany  
19.00€

**Le Tribute** – Espanha/Spain  
16.00€

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## **Vermute / Vermouths**

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**Martini Rosso / Bianco / Dry** – Itália / Italy  
4.00€

**La Quintinye Royal Rosso / Bianco** – França / France  
7.00€

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## **Bitters**

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**Campari** – Itália / Italy  
5.00€

**Aperol** – Itália / Italy  
5.00€

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## **Vodkas**

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**Moskovskaya** – Russa / Russian  
6.00€

**Stolichnaya** – Russa / Russian  
6.00€

**Absolute** – Suécia / Sweden  
6.00€

**Titos** – Estados Unidos Texas / United States Texas  
10.00€

**Grey Gousse** – França / France  
15.00€



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## Tequilas / Mezcal

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**Jose Cuervo Silver – México**  
**8.00€**

**Jose Cuervo Reposado – México**  
**8.00€**

**Patron Silver – México**  
**16.00€**

**Le Tribute Mezcal – México**  
**16.00€**

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## Whiskey

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**Canadian Club – Canada**  
**6.00€**

**Bushmills – Irlanda / Ireland**  
**6.00€**

**Jameson – Irlanda / Ireland**  
**6.00€**

**Jack Daniels – Estados Unidos Tennessee / United States Tennessee**  
**7.00€**

**Bulliet Bourbon – Estados Unidos Kentucky / United States Kentucky**  
**7.00€**

**Famous Grouse – Escócia / Scotland**  
**6.00€**

**Johnnie Walker Red Label – Escócia / Scotland**  
**6.00€**

**Johnnie Walker Black Label – Escócia / Scotland**  
**10.00€**

**Macallan 12 years – Escócia / Scotland**  
**20.00€**

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## **Rum**

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**Plantation 3 Star – Jamaica Barbados**  
**6.00€**

**Plantation Dark – Jamaica Barbados**  
**6.00€**

**Caption Moran Spice And Gold – Jamaica**  
**6.00€**

**Abuelo Añejo Rum – Panamá**  
**10.00€**

**Goslings – Bermudas**  
**15.00€**

**Diplomatico – Venezuela**  
**16.00€**

**Zacapa 23 Solera – Guatemala**  
**18.00€**

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## **Aguardente / Brandy**

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**Aguardente Vínica / Grape brandy – Açores / Azores**  
**6.00€**

**Abelheira Aguardente com Mel / Grape brandy with honey – Açores / Azores**  
**6.00€**

**Aguardente Terras do Conde / Terras do Conde Grape brandy – Açores / Azores**  
**6.00€**

**Brandy Maceira – Portugal**  
**6.00€**

**Aguardente C.R.F. / C.R.F. Grape brandy – Portugal**  
**13.00€**

**Aguardente Lourinhã / Lourinhã Grape brandy – Portugal**  
**16.00€**

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## **Cognac**

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**Courvoisier V.S.O.P. – França / France**  
**12.00€**

**Martell – França / France**  
**12.00€**

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## **Licores e Cremes / Liqueurs and Creams**

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**Licor Maracujá / Passion fruit – Açores / Azores**  
**6.00€**

**Licor Ananás / Pineapple – Açores / Azores**  
**6.00€**

**Licor Amora / Blackberry – Açores / Azores**  
**6.00€**

**Licor Beirão / Beirão Liquor – Portugal**  
**6.00€**

**Baileys Irish Cream– Irlanda / Ireland**  
**6.00€**

**Licor Kahlua / Kahlua Liquor – México**  
**9.00€**

**Licor Disaronno / Disaronno Liquor – Itália / Italy**  
**10.00€**

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## **Sangrias**

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**Sangria Tinta / Red Sangria 1L**  
**23.00€**

**Sangria Branca / White Sangria 1L**  
**23.00€**

**Sangria Espumante / Sparkling Sangria 1L**  
**23.00€**