

ALL DAY

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

Sopa / Soup

Sopa de legumes da nossa quinta
Vegetables soup from our farm

4€

Sandwiches

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

gluten/lactose
gluten/dairy

18€

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

gluten/lactose
gluten/dairy

16€

Hamburger de vaca com maionese de cebola, cheddar maturado e bacon crocante
Beef burger with onion mayonese, aged cheddar and crispy bacon

gluten/lactose
gluten/dairy

18€

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

gluten
gluten

14€

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

Saladas / Salads

Salada de tomate marinado com queijo fresco regional, vinagrete de limão galego e mix de verdes da nossa quinta
Marinated tomato salad with regional fresh cheese, rangpur 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 limão galego
Fermented vegetable salad from our farm with rangpur vinaigrette

15€

Principais / Mains

Pasta com ragoût e queijo da terceira
Ragoût pasta and Terceira Island cheese

lactose/gluten

dairy/gluten

15€

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 limão galego
Local fish and chips with rangpur mayo

Gluten

Gluten

17€

Peixe marinado da nossa costa com puré de batata-doce e legumes fermentados da nossa quinta
Marinated local white fish with sweet potato puree and fermented vegetables from our farm

18€

Crianças / Kids

Pasta à Bolognesa

Bolognese pasta

Gluten

Gluten

9€

Nuggets de peixe da nossa costa

White fish nuggets

Gluten

Gluten

11€

Bife com ovo estrelado e batata frita

Sirloin steak with egg and french fries

13€

Cheeseburger

Gluten

Gluten

10€

Sobremesas / Desserts

Brownie de chocolate com espuma de chocolate branco

Chocolate brownie with white chocolate mousse

Glúten, lactose, frutos secos

Gluten, dairy, dry fruits

8€

Mousse de caramelo com crocante de amendoim

Caramel mousse with crispy peanut

Lactose, frutos secos

Dairy, dry fruits

5€

Ananás fermentado com gel de côco e sorbet limão galego

Fermented pineapple with coconut gel and rangpur sorbet

8€

Fruta sazonal

Seasonal fruit

6€

Sendo a sustentabilidade um dos valores do grupo Singular Properties, é um orgulho partilhar consigo que 80% dos produtos vegetais servidos nos nossos restaurantes são produzidos na nossa quinta localizada no Santa Bárbara Resort.

Venha visitar!

As sustainability is one of the values of the Singular Properties group, we are proud to share with you that 80% of the vegetable products served in our restaurants are produced on our farm located in Santa Bárbara Resort.

Come and visit!



COCKTAILS

Para quem gosta de se aventurar pelo desconhecido, os cocktails de assinatura idealizados pelo Head Barman Benjamim, são uma proposta irrecusável.

Delicie-se com sabores irreverentes que combinam técnicas disruptivas e ingredientes inesperados.

For those who like to venture into the unknown, our signature cocktails designed by the Head Barman Benjamim are an irrefutable proposition.

Delight yourself with irreverent flavors that combine disruptive technics and unexpected ingredients.

COCKTAILS DE ASSINATURA / SIGNATURE COCKTAILS

Tea On the Rocks

Gin Rocha Negra, tônica mediterrânea, chá verde da Gorreana, xarope de laranja
Rocha Negra Gin, mediterranean tonic, Gorreana green tea, orange syrup

12€

El Cuervo Reposado

Tequila Jose Cuervo Reposado, bitter de Canela, xarope de falernum
Tequila Jose Cuervo Reposado, cinnamon bitter, falernum Syrup

13€

John King

Bombay Sapphire, xarope de gengibre, espuma de erva príncipe
Bombay Sapphire, ginger syrup, lemon grass foam

12€

19 – 2000

Rum C. Morgan Spiced Gold, Jack Daniels, licor de maracujá, Ginger Beer, espuma de manga
Rum C. Morgan Spiced Gold, Jack Daniels, passionfruit liqueur, mango foam

15€

White Squirrel Grove moscatel

Dark Rum Plantation, SeedLip Grove, cordial de ananás, xarope de falernum
Dark Rum Plantation, SeedLip Grove, pineapple cordial, falernum syrup

13€

Carrot Find a Better Cocktail

Dark Rum Plantation, sumo de laranja, cordial de cenoura, orange bitter
Dark Rum Plantation, orange juice, carrot cordial, orange bitter

13€

L.P.I.W.M

Rum Spice Plantation, tintura de malagueta, ananás, Dissarono, xarope de baunilha
Rum Spice Plantation, chili tincture, pineapple, Dissarono, vanilla syrup

11€

Tito's Sour

Vodka Tito's, xarope de laranja, aquafaba
Vodka Tito's, orange syrup, aquafaba

14€

Another Way to Dessert

Moscatel de Setúbal Alambre, xarope de baunilha e clara de ovo
Muscat Wine Alambre, vanilla syrup and egg white

12€

MOCKTAILS

Pink Mountain

Sumo de laranja, xarope de laranja, sumo de maracujá, sumo de ananás, clara de ovo
Orange juice, orange syrup, passionfruit juice, pineapple juice, egg white

9€

Amber Forest

Cordial de Ananás, xarope de laranja, xarope de baunilha, sumo de lima
Pineapple cordial, orange syrup, vanilla syrup, lime Juice

9€

Blue Marine

SeedLip Grove, Fever Tree Mediterranean

11€

CLÁSSICOS / CLASSICS

Daiquiri

Plantation Rum 3 Star, sumo de lima, xarope açúcar
Plantation Rum 3 Star, lime juice, sugar syrup

12€

Margarita

Tequila Jose Cuervo Silver, sumo de lima, cointreau
Tequila Jose Cuervo Silver, lime juice, cointreau

11€

Dry Martini

Martini Extra Dry, Gin Tanqueray

12€

Aperol Spritz

Aperol, prosecco, soda

12€

Negroni

Martini Rosso, campari, Gin Tanqueray

11€

Americano

Martini Rosso, Campari, Fever Tree Soda

11€

Manhattan

Martini Rosso, Canadian Club, Angostura Bitter

11€

Old Fashioned

Bulliet Bourbon, xarope de açúcar, angostura bitter
Bulliet Bourbon, sugar syrup, angostura bitter

12€

Whisky Sour

Bulliet Bourbon, xarope de açúcar, sumo de limão

Bulliet Bourbon, sugar syrup, lemon juice

11€

Pisco Sour

Pisco, sumo limão, xarope de açúcar, clara de ovo

Pisco, lemon juice, sugar syrup, egg white

14€

Caipirinha

Cachaça 51, xarope de açúcar mascavado, sumo de lima

Cachaça 51, brown sugar syrup, lime juice

10€

Caipiroska

Vodka Moskovskaya, xarope de açúcar mascavado, sumo de lima

Vodka Moskovskaya, brown sugar syrup, lime juice

10€

Mojito

Rum Plantation 3 star, xarope de açúcar, sumo de lima, soda

Rum Plantation 3 star, sugar syrup, lime juice, soda

10€

Tequila Sunrise

Tequila, sumo de laranja, groselha

Tequila, orange juice, gooseberry

12€

Cuba Libre

Plantation Dark Rum, coca-cola

12€

Moscow Mule

Vodka Moskovskaya, sumo de lima, ginger beer

Vodka Moskovskaya, lime juice, ginger beer

12€

Dark'n'Stormy

Goslings Rum, sumo de lima, ginger beer

Goslings Rum, lime juice, ginger beer

12€

Irish Coffee

Jameson, café, nata

Jamenson, coffee, double cream

13€

Expresso Martini

Vodka Moskovskaya, kahlua, café

Vodka Moskovskaya, kahlua, coffee

13€

GINS

Rocha Negra – Azores
14€

Sharish – Portugal
14€

Big Boss Pink – Portugal
11€

Tanqueray – Reino Unido / United Kingdom
10€

Martin Millers – Reino Unido / United Kingdom
15€

Bulldog – Reino Unido / United Kingdom
15€

Bombay Sapphire – Reino Unido / United Kingdom
11€

Hendricks – Escócia / Scotland
15€

Citadelle – França / France
14€

Monkey 47 – Alemanha / Germany
19€

Le Tribute – Espanha / Spain
15€

SANGRIA

Sangria Tinta / Red Sangria
1L
18€

Sangria Branca / White Sangria
1L
18€

Sangria Espumante
1L
20€

VERMOUTHS

Martini Rosso / Bianco / Dry
4€

La Quintinye Royal Rosso / Bianco
7€

BITTERS

Campari / Aperol
5€

VODKAS

Moskovskaya
6€

Grey Gousse
14€

Titos
10€

Stolichnaya
5€

TEQUILLAS

Patron Silver
15€

Jose Cuervo Reposado
7€

Jose Cuervo Silver
7€

WHISKY

Famous Grouse
6€

Canadian Club
6€

Bushmills
6€

Jameson
6€

Jack Daniels
7€

Bulliet Bourbon
7€

Johnnie Walker Red Label
6€

Johnnie Walker Black Label
7€

The Macallan 12 years
14€

RUM

Plantation 3 Star
6€

Plantation Dark
6€

Zacapa 23
18€

Diplomatico
12€

Caption Morgan Spice and Gold
6€

Goslings
15€

AGUARDENTE / BRANDY

Aguardente Vínica / Brandy 4€
Abelheira 4€
Macieira 4€
CRF 6€
Terra Conde 5€
Lourinhã 12€

COGNAC

Courvoisier V.S.O.P
9€

Martell
12€

LICORES / LIQUEURS

Regional

Mulher Capote Maracujá / PassionFruit
5€

Mulher Capote Ananás / Pineapple
5€

Mulher Capote Amora/ Blackberry
5€

Outros / Others

Disaronno
10€

Kahlua
9€

Amarguinha
6€

Baileys
5€