Starters

Hummus & Crudités (N) (VG) — 12€
Classic hummus, dukkah, DOP olive oil, veggie mix and house focaccia.
Hummus clássico, dukkah, azeite DOP, mix de vegetais e focaccia da casa.

Dadinhos de Tapioca (V) (S) (L) — 10€
Crispy tapioca cubes served with sweet chili house sauce.
Cubos de tapioca crocantes com molho sweet chili da casa.

Celestial Oysters (GF) — 3pcs 14€ / 6pcs 26€
Raw oysters with ponzu sauce and sunomono.
Ostras frescas com molho de ponzu e sunomono.

Amêijoas à Bulhão pato (L) — 24€
Clams with garlic olive oil, coriander, lemon juice and butter. Served with grilled toasted bread.
Amêijoas com azeite de alho, coentros, sumo de limão e manteiga. Acompanha pão tostado.

Zucchini Salad (GF) (V) — 11€
With vinaigrette, sunflower seed, cilantro and parmesan slivers.
Com vinagrete, semente de girassol, coentros e lascas de parmesão.

Grilled Shrimp (L) — 19€
Grilled shrimp with smoked pepper bisque, pineapple pico de gallo and jalapeño honey.
Com bisque fumado de pimentos, pico de gallo de ananás e mel de jalapeños.

Lírio Carpaccio (GF) — 29€
Greater Amberjack carpaccio with olive oil, chilli pepper, orange, mini cucumber, radish, curly parsley and citrus vinaigrette.
Carpaccio de lírio com azeite, malagueta, laranja, mini pepino, rabanete, salsa frisada e vinagrete de citrinos.

Mains

Octopus Zarandeado (N) (S) — 29€
Charcoal-grilled, marinated and toasted octopus zarandeado-style with romesco and pistachio sauce, served with grilled vegetables.
Polvo na brasa estilo zarandeado, marinado e tostado, com molho de romesco e pistácio, acompanhado com vegetais grelhados.

Sweet Potato Croquettes (GF) (VG) — 21€
Purple sweet potato croquettes with celeriac, ginger and red lentil. Served with white bean and beetroot purée, tricolour quinoa tabbouleh and cauliflower mayo.
Croquetes de batata doce roxa, raiz de aipo, gengibre e lentilha vermelha. Acompanhado com purê de feijão branco e beterraba, tabule de quinoa tricolor e maionese de couve-flor.

Grilled Dourada (GF) — 27€
Grilled sea bream with Mediterranean sauce.
Dourada grelhada com molho mediterrânico.

Irmão Burger (S) (L) (E) — 26€
Aged beef 170g, grilled bacon, house sauce and Serra da Estrela cheese. Served with yuzu mayo.
Carne maturada 170g, bacon grelhado, molho da casa e queijo Serra da Estrela, acompanhado com maionese de yuzu.

Roasted Eggplant (L) (V) — 17€
Roasted eggplant with Greek yoghurt and tahini sauce, pomegranate and grilled lemon vinaigrette.
Com molho de iogurte grego e tahine, romã e vinagrete de limão grelhado.

Charcoal-Grilled Sirloin (E) — 36€
Sirloin steak with chimichurri and confit garlic.
Bife de vazia grelhado na brasa com chimichurri e alho confitado.

Grilled Robalo — 74€
Seabass. Whole fish, 1kg.
Peixe inteiro, 1kg.

Sides

Summer Salad (GF) (VG) — 7€
Mixed lettuce, red onion, seeds, pomegranate and grilled lemon vinaigrette.
Mix de alfaces, cebola roxa, sementes, romã e vinagrete de limão grelhado.

Batatas Fritas do Irmão (E) — 7€
Hand-cut homemade fries with mayonnaise.
Batatas fritas caseiras cortadas à mão com maionese da casa.

Grilled Seasonal Vegetables (GF) (V) — 9€
Grilled seasonal vegetables with parmesan shavings and sun-dried tomato tapenade.
Legumes da época grelhados com lascas de parmesão e tapenade de tomate seco.

Arroz Aromático (GF) (VG) — 7€
Aromatic basmati rice with organic lemon zest and chives.
Arroz basmati aromático com raspas de limão biológico e cebolinho.

Pizzas

RED BASE

Margherita (V) (L) — 15€
Mozzarella di bufala, portuguese extra virgin olive oil, fresh basil.
Mozzarella di bufala, azeite virgem extra português, manjericão.

Queen Beach (L) — 18€
Mozzarella fior di latte, porchetta, olives, artichoke, oregano.
Mozzarella fior di latte, porchetta, azeitonas, alcachofra, orégãos.

Irmão ZAP (V) (L) (N) — 18€
Mozzarella fior di latte, goat cheese, caramelized onion, roasted peppers, pistachio pesto.
Mozzarella fior di latte, queijo de cabra, cebola caramelizada, pimentos assados, pesto de pistácio.

Diablota (S) (L) — 20€
Mozzarella fior di latte, creamy ricotta, neapolitan pepperoni, red onion, spicy honey.
Mozzarella fior di latte, ricota cremosa, pepperoni napolitano, cebola roxa, mel picante.

Provoloca (L) — 19€
Mozzarella fior di latte, Italian Parma prosciutto, provolone, arugula, extra virgin olive oil, oregano.
Mozzarella fior di latte, presunto Parma italiano, provolone, rúcula, azeite virgem extra, orégãos.

Stracciatella (L) (V) — 25€
Stracciatella, tomato sauce, truffles, cherry tomatoes, truffled basil oil, fresh basil.
Stracciatella, molho de tomate, trufas, tomates cherry, óleo de manjericão trufado, manjericão fresco.

WHITE BASE

Williwaw (S) (L) — 20€
Napolitan pepperoni, nduja calabrese, mozzarella fior di latte, goat cheese, gorgonzola, 24mo. aged parmigiano, truffle honey, oregano.
Pepperoni napolitano, nduja calabresa, mozzarella fior di latte, queijo de cabra, gorgonzola, parmigiano curado 24 meses, mel de trufa, orégãos.

Pistachio (L) (N) — 21€
Mozzarella fior di latte, mortadella, burrata, pistachio pesto, roasted pistachios.
Mozzarella fior di latte, mortadela, burrata, pesto de pistácio, pistácios torrados.



Desserts

Grilled Pineapple (GF) — 8€
With house-made ice cream, honey powder and miso salted caramel.
Com gelado da casa, pó de mel e caramelo salgado de miso.

Chocolate Mousse (L) (E) — 8€
With coffee crumble and PDO olive oil.
Com crumble de café e azeite DOP.

Panna Cotta (N) (L) (E) — 8€
With pennyroyal, seasonal fruit compote, meringue tuile and basil and almond crumble.
Com poejo, compota de frutas da época, tuille de merengue e crumble de manjericão e amêndoas.

(GF) Gluten Free/ Sem Glúten (V) Vegetarian/ Vegetariano (VG) Vegan/ Vegano (N) Contains Nuts/ Contém Frutos Secos
(E) Contains Eggs/ Contém Ovos (L) Contains Dairy/ Contém Leite (S) Spicy/ Picante.

Os ingredientes listados podem conter outros alergénios. Caso tenha alergias ou intolerâncias, solicite a informação à nossa equipa.
Preços em €, IVA incluído.

Beers and Ciders

Heineken 25cl - 5. 50cl - 8.

Heineken 0% 25cl - 4.

Corona 33cl - 6.

IPA Lagunitas 25cl - 6. 50cl - 10.

Bandida do Pomar 25cl - 4. 50cl - 8.

Pitcher Cocktail 2L

Sangria Branca ou Tinta 39.

Sangria de Espumante e Frutos Vermelhos 44.

Classical Cocktails 65.

Cosmic Mocktails

Mojitti 10.
Hortelã, lima, licor de gengibre 0.0%, soda**.** *Mint, lime, 0.0% ginger liquor, soda*

Apple Ever After 10.
Maçã Verde, lichía. *Green apple, lychee.*

Citrus Ginger Cooler 10.
Gengibre, limão, soda de melancia. *Ginger, lemon, watermelon soda.*

Signature Cocktails

Strawberry & Basil Daiquiri (Frozen) 15.
Rum Havana 3, morango, manjericão, pimenta rosa e um toque de sal.
Rum Havana 3, strawberry, basil, pink pepper and a touch of salt.

C'est la vie 15.
Rum Havana 3, ananás, coco, aquafaba.
Rum Havana 3, pineapple, coconut cordial, aquafaba. .

Passion Tai 15.
Rum Havana 3, Rum Havana 7, maracujá, xarope de orgeat.
Rum Havana 3, Rum Havana 7, passion fruit, orgeat syrup.

Je t'aime 15.
Absolut Vodka, licor Violeta, hibisco, espuma de morango.
Absolut Vodka, violet liquor, hibiscus, strawberry foam.

Classic Cocktails 14. — **Classic Mocktails** 10.
De Caipirinhas a Mojitos, com ou sem álcool. É só pedir à nossa crew.
From Caipirinhas to Mojitos, with or without alcohol. Just ask our crew.

Coffee Shop

by Café Joyeux



Espresso 2.

Americano 2.

Latte 5.

Cappuccino 4.

Iced Coffee 2.

Iced Latte 5.

Matcha Latte 6.

Milk options:
Please ask our staff

Teas

Lapsang Souchong 4.
Chá preto fumado.
Smoky black tea.

Recordações de Siam 4.
Chá verde com gengibre e limão.
Green tea with ginger & lemon.

Branco Mel 4.
White tea with apple, honey, ginger, pollen.
White tea with apple, honey, ginger, pollen.

Honey Tchai 4.
Chá branco com maçã, mel, gengibre e pólen.
Blackberry leaf, apple, honey, ginger, pollen.

Rooibos Marroquino 4.
Rooibos com hortelã-naná.
Rooibos with nana mint.

Abloom Tea 4.
Chá branco com flores.
Blooming white tea.

Sencha Sakura 4.
Chá verde com flores de cerejeira.
Green tea with cherry blossoms.

Mint Nana 4.
Hortelã Nana.
Nana mint.

Chamomile 4.
Flores de camomila.
Chamomile flowers.

Smooooooooooothies

Sunset 7.
Frutos vermelhos, leite de baunilha, yofu.
Red berries, vanilla milk, yofu.

Tropicando 7.
Manga, maracujá, laranja.
Mango, passionfruit, orange.

Baloo 7.
Banana, manteiga de amendoim,
sementes de chia, leite de aveia.
Banana, peanut butter, chia seeds, oat milk.

Açaí & Strawberry 7.
Açaí, morango, banana, leite de aveia.
Açaí, strawberry, banana, oat milk.

Kombucha and Softs

Kombucha 6.
Seleção da Casa.
House Selection.

Sodas 4.
Coca Cola, Coca Cola Zero, Tonic Water, Ginger Beer.

Sencha Sakura Iced Tea 5.
Cold infusion of Sencha Sakura tea.

Homemade Yuzu Soda 4.
A refreshing and botanical yuzu soda.

Fresh Juices

Drink Your Greens 7.
Maçã, pepino, manjericão, limão.
Apple, cucumber, basil, lemon.

Pink Lemonade 4.
Limonada com um toque de xarope de hibisco.
A lemonade with a touch of hibiscus syrup.

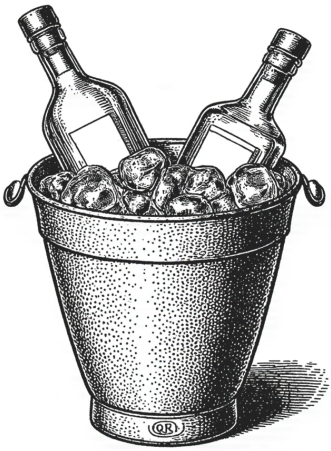
Orange Juice 6.
Espremido com amor.
Freshly squeezed.

Detoxifier 7.
Beterraba, cenoura, gengibre, maçã, limão, laranja.
Beetroot, carrot, ginger, apple, lemon, orange.

Liquors and Aperitivos

	Shot	Dose	Garrafa
Vodka			
Absolut Elyx	7.	12.	168.
Belvedere	9.	15.	210.
Grey Goose	9.	15.	210.
Tequila and Mezcal			
Olmeca Altos Plata	7.	12.	168.
Olmeca Altos Plata Reposado	8.	13.	182.
Don Julio Reposado	10.	17.	230.
Patrón Silver	9.	15.	210.
Patrón Silver Reposado	10.	16.	220.
Mezcal Vida	8.	13.	182.
Celosa Rosé	-	-	410.
Clase Azul Reposado	-	-	490.
Don Julio 1942	-	-	495.
Gin			
Gin Mare	9.	14.	190.
Hendrick's	7.	12.	175.
Monkey 47	9.	15.	210.
Whiskey			
Jack Daniel's	5.	9.	130.
Bulleit Bourbon	6.	10.	140.
Jameson Black Barrel	7.	12.	170.
Rum			
Havana 7	7.	12.	168.
Plantation Original - Pineapple	8.	13.	180.
Zacapa 23	11.	18.	252.
Aperitivos			
Jägermeister	4.	7.	90.
Campari	4.	7.	90.

Bottle Service
à Moda da Praia



1 Bottle + 5 Softs Starting 90.
Choose your favorite bottle and enjoy it perfectly chilled with your choice of mixers:
Orange Juice, Pineapple Juice, Coca Cola, Coca Cola Zero, Red Bull, Tonic Water, Sparkling Water.

Wine and Bubbles

	Copo	Garrafa	Magnum
Rosé			
Cuvée Pif Rosé 2024 - Portugal, Lisboa Pale, fresh, red fruits, citrus, saline touch. Sunset, pizza, aperitif.	7.	31.	-
Quinta Boa Esperança Rosé 2025 - Portugal, Lisboa Pale, delicate, red fruits, saline finish. Made for long lunches and sharing.	-	-	72.
Château Roubine Premium Cru Classé, 2023 - France, Côtes de Provence Pale, balanced, white flowers, red fruits. Ceviche, crudo, salads, seafood.	-	42.	84.
Château Roubine Inspire Cru Classé, 2023 - France, Côtes de Provence More structured, citrus, floral. Grilled fish, grilled meat, great with the table.	-	62.	124.
Orange			
Uivo Curtido 2025 - Portugal, Douro Skin contact, rose petals, lychee, tea. Aperitif, spicy dishes.	-	38.	-
Rico Curtimenta 2020 - Portugal, Douro Field blend, long maceration, stone fruit, dried citrus, light tannin. Aperitif, spicy dishes.	-	43.	-
Non-Alcoholic			
Organic Sparkling Rosé Bio Alcohol-free organic Tempranillo, Spain. Strawberry, raspberry, festive bubbles. Grown-up alternative.	-	38.	-

White

	Copo	Garrafa	Magnum
Cuvée Pif Branco 2024 - Portugal, Lisboa Citrus, tropical fruit, round, saline. Aperitif, seafood.	7.	31.	-
Golpe Reserva Branco 2023 - Portugal, Douro Oak-aged, floral, ripe fruit, buttery. Grilled fish, lobster, table wine.	-	38.	-
Tobias Branco Quinta de Saes, 2025 - Portugal, Dão White peach, green apple, herbs, mineral. Grilled fish, octopus.	-	34.	-
Soalheiro Nature Alvarinho Bio 2024 - Portugal, Vinho Verde. Monção organic. No added sulfites, unfiltered, stone fruit, tropical, vibrant, ceviche, spicy dishes.	-	39.	-
Ciclo Branco 2025 - Portugal, Alentejo Natural blend, tropical, citrus, fuller-bodied. Grilled fish, sharing plates.	-	38.	-
Textura da Estrela Branco 2022 - Portugal, Dão Orange peel, tea, light toast, creamy. Octopus, noble fish, refined dishes.	-	56.	112.
Efusivo Branco Entre Pedras, 2023 - Portugal, Açores Saline, citrus, herbal, tense. Oysters, seafood, raw fish.	-	69.	-



MAGNUM MODE ACTIVATED.

One bottle gives you 5 glasses. A magnum?
That's 10. Rolling deep? Channel your inner Magnum P.I,
Go Big, or Go Home. (Hawaiian shirt optional)

Red

	Copo	Garrafa	Magnum
Qta. da Boa Esperança Tinto 2021 - Portugal, Lisboa Red and black fruit, smooth, fresh. Grilled meat, irmão burger.	7.	31.	-
Rosa d'Argilla Clarete, 2024 - Portugal, Alentejo Light extraction, strawberry, cherry, mineral. Serve chilled. Aperitif, fish, poultry.	-	36. (1L)	-
Nat Cool Drink Me Niepoort, 2025 - Portugal, Bairrada Light, juicy, floral, crunchy red fruit. Serve well chilled. Pizza, sharing.	-	44.	-
Casal Santa Maria Pinot Noir, 2023 - Portugal, Lisboa Cherry, raspberry, mushroom, silky. Lightly chilled. Fish, white meat.	-	69.	-
Qta. da Boa Esperança Reserva 2018 - Portugal, Lisboa Red and black fruit, smooth, fresh. Grilled meat, irmão burger.	-	-	95.
Insula Chão de Sal Clarete 2024 - Portugal, Açores Wild berries, herbs, saline. Serve chilled. Aperitif, fish, poultry.	-	54.	-

Champagne

	Copo	Garrafa	Magnum
Perrier-Jouët Grand Brut - France, Champagne, Épernay Floral, white peach, brioche, vanilla. Champagne for every occasion.	-	105.	-
Frerejean Frères Grande Réserve Brut - France, Champagne Pale, balanced, white flowers, red berries. Perfect with ceviche, crudo and seafood.	-	125.	-
Frerejean Frères Blanc de Blancs 1er Cru - France, Champagne Fresh, chalky, elegant bubbles, citrus, white flowers. Aperitif, long lunch sharing.	-	195.	390.
Dom Pérignon France, Champagne More structured, citrus, floral notes. Ideal w/ grilled fish, grilled meats and shared meals.	-	495.	-

Sparkling

3B Blanc de Blancs Brut - Filipa Pato - Portugal, Bairrada Traditional method. Green apple, pear, fine bubbles, creamy. Aperitif or full meal.	-	42.	-
Pet Nat Rosa Duck Brut - Portugal, Bairrada Ancestral method. Cloudy, fruity, lively, soft bubbles. Casual aperitif, natural wine discovery.	-	38.	-
Conceito Brut Nature - Portugal, Douro Traditional method. Citrus, green apple, brioche, bone dry, oysters, seafood.	-	68.	-
Baga Bubbles Brut - Prior Lucas - Portugal, Bairrada Traditional method. Wild berries, pomegranate, fine bubbles. Aperitif, celebration.	-	44.	-
Delância Infused White Wine - Portugal, Alentejo White with green tea and elderflower. Floral, herbaceous, light. Afternoon aperitif.	-	32.	-



PROUDLY PART OF GROUP UBUNTU LDA HOME TO:

irmão IRMÃO ZAP

Os ingredientes listados podem conter outros alergénios. Caso tenha alergias ou intolerâncias, solicite a informação completa à nossa equipa. Preços em €, IVA incluído à taxa legal em vigor. De acordo com a legislação em vigor, indicamos abaixo o teor alcoólico aproximado das bebidas disponíveis. In accordance with current legislation, we indicate below the approximate alcohol content of the available drinks. Teor alcoólico | Alcohol content: Beer: 3% – 12%, Cider: 4% – 8%, Wine: 8% – 15%, Fortified Wine: 15% – 22%, Sparkling Wine Espumante: 10% – 13%, Vermouth: 14% - 18% Liqueurs Licors: 15% – 35%, Spirits: 35% – 60%, Absinthe: 45% – 74%, Overproof Spirits: 60% – 95% Beba com moderação. Venda proibida a menores de 18 anos. Drink responsibly. Sale prohibited to persons under 18. Shot: 25ml / 2.5cl, Dose: 50 ml / 5cl, Copo: 150ml/ 15cl. **IMPORTANT NOTICE:** Please inform our staff of any food allergies or intolerances. Cross-contamination may occur.