

ONDA
ERICEIRA

couvert

**Pão de Mafra de fermentação lenta,
broa de milho regional, azeitonas marinadas
e azeite biológico virgem extra**

Mafra sourdough bread, traditional corn
bread, marinated olives and organic extra
virgin olive oil

5

entradas, saladas & algo fresco
starters, salads & something fresh

**Croquetes de tinta de choco
e maionese de lima**

Squid croquettes and lime mayo

8

**Bolinhas de bacalhau caseiras
e molho tártaro**

Homemade cod fish cakes
and tartare sauce

8

**Salada de alfaces crocantes,
queijo de ilha S.Jorge curado,
molho de manjerição e broa crocante**

Crispy salad, aged S.Jorge cheese,
basil dressing, crispy corn bread
croutons

14

extras

Frango grelhado

Grilled chicken

6

Lagosta

Lobster

12

**Salada de tomates do Oeste & nectarinas
grelhadas, orégãos e manjerição frescos e
pickle de cebola roxa**

Heirloom Tomato from Oeste region
& charred peach salad, fresh oregano
and basil and pickled red onion

15

**Salada de melância e pepino, molho de
iogurte e hortelã & requeijão soloio**

Fresh watermelon and cucumber salad,
yogurt and mint sauce & soloio curd
cheese

14

**Ceviche de legumes crocantes,
leche de tigre e batata doce**

Crunchy vegetable ceviche,
leche de tigre and sweet potato

15

**Ceviche de peixe do Atlântico,
leche de tigre e batata doce**

Atlantic fish ceviche, leche de tigre
and sweet potato

18

**Ostras da Ria formosa,
limão e picante caseiro**

Oysters from Ria formosa,
lemon and homemade chili sauce

22

**Tártaro “clássico” do lombo, pickle
de cebola roxa e trigo sarraceno**

Classic beef tartare, pickled red onion
and buckwheat

18

**Cogumelos “à Bulhão Pato” com alho,
limão, coentros e malagueta**

‘Bulhão Patostyle’ mushrooms with
garlic, lemon, coriander and chili

16

**Camarões “à Bulhão Pato” com alho,
limão, coentros e malagueta**

‘Bulhão Pato’ shrimp with garlic,
lemon, coriander and chili

22

sandwichs

sandwiches

Prego XL - Lombo de vaca, bolo do caco, maionese de mostarda e cebola caramelizada

Prego XL - Beef loin, “bolo caco” bread, mustard mayo and caramelized onions
24

extras

Queijo	Ovo estrelado
Cheese	Fried egg
2	4
Fiambre grelhado	Bacon crocante
Grilled ham	Crispy bacon
2	4

Hambúrguer de frango piri-iri, molho tártaro e cebola frita

Peri-Peri chicken burger, tartare sauce and fried onions
22

Hambúrguer de vaca maturado, molho tártaro, alface crocante, tomate e pickles

Aged beef burger, tartare sauce, crispy lettuce, tomato and pickles
23

extras

Cebola caramelizada	Ovo estrelado
Caramelized onions	Fried egg
2	4
Queijo cheddar	Bacon crocante
Cheddar cheese	Crispy bacon
2	2

Sandes de frango crocante, “slaw” roxa, maionese de miso e pickle de pepino

Crispy chicken sandwich, purple “slaw”, miso mayo and pickled cucumber
22

Cachorro de lagosta & caranguejo, maionese de lima, cebola frita e cebolinho

Lobster & crab roll, lime mayo, fried onion and chives
30

Sandes de caranguejo de casca mole, maionese de kimchi, pepino fermentado e kimchi caseiro

Soft-shell crab sandwich, kimchi mayo, fermented cucumber and homemade kimchi
26

“Prego” de cogumelos, piri-iri, molho de iogurte e alface crocante

Mushroom “steak” with piri-iri, yogurt sauce, and crispy lettuce
22

extras

Cebola caramelizada	Ovo estrelado
Caramelized onions	Fried egg
2	4
Queijo cheddar	Bacon crocante
Cheddar cheese	Crispy bacon
2	2

principais

mains

Tagliatelle, pesto de sementes de abóbora e legumes verdes grelhados

Rigatoni, pumpkin seed pesto and charred green vegetables
18

Tagliatelle, tomatada, camarão salteado e amêijoas

Tagliatelle, Rustic tomato sauce, sautéed shrimp and clams
26

Arroz cremoso de lingueirão, coentros, alho e limão fermentado

Creamy carolino rice, razor clams, coriander, garlic and fermented lemon
26

Dourada do Atlântico, broccolinis grelhados e molho de limão, alcaparras e tomate confitado

Atlantic sea bream, grilled broccolinis and lemon, capers and confit tomato sauce
32

Bitoque do lombo maturado, molho “à Portuguesa”, ovo estrelado e pickles

Aged beef “Bitoque”, Portuguese-style sauce, fried egg and pickles
42

para partilhar: | to share:

Frango crocante, molho ponzu & duas guarnições à sua escolha

Crispy chicken, ponzu sauce & two sides of your choice
36

acompanhamentos

sides

Batata frita caseira, molho tártaro & flôr de sal

French fries, tartare sauce & sea salt
8

Salada de alfaces crocantes & vinagrette de limão

Crispy lettuce salad & lemon vinagrette
7

Broccolinis grelhados & pesto de sementes de abóbora

Grilled broccolini & pumpkin seed pesto
9

Batata assada & molho de limão, alcaparras e tomate confitado

Roasted potatoes & lemon, capers and confit tomato sauce
7

Batata doce grelhada no carvão, requeijão saloio & mel de tomilho

Charcoal grill sweet potato, saloio curd cheese & thyme honey
9

Cogumelos biológicos glaceados & molho de miso

Glazed organic mushrooms with miso sauce
9

sobremesas

desserts

Gelados artesanais

Handmade ice creams

5

Salada de frutas da época

Seasonal fruit salad

7

Arroz doce de côco, côco tostado & sorbet de tangerina

Coconut rice pudding with toasted coconut & tangerine sorbet

12

Mousse de chocolate vegan, azeite virgem extra, flôr de sal & amêndoa crocante

Vegan chocolate mousse, extra virgin olive oil, sea salt & crunchy almond

9

Bolachas & gelados

Cookies & ice creams

9

sabores | flavours:

Baunilha & chocolate de leite

Vanilla & Milk chocolate

Chocolate negro & nata

Dark chocolate & cream

Matcha & avelã

Matcha & hazelnut

cocktails

SAL DA ERICEIRA

Martell VSOP Cognac, côco salgado, Campari, Mozart Dark Chocolate, sumo de limão

Martell VSOP Cognac, salted coconut, Campari, Mozart dark chocolate, lemon juice

16

ONDA TONICA

Martell VSOP Cognac, côco salgado, Campari, Mozart dark chocolate, sumo de limão, agua tônica

Martell VSOP Cognac, salted coconut, Campari, Mozart dark chocolate, lemon juice, Tonic water

18

FISHERMAN'S BAY

Don Julio Blanco, kombu, chá verde, Giffard Lichia, Samurai Sake, sumo de lima, framboesa, clara de ovo

Don Julio Blanco, kombu, green tea, Giffard Lychee, Samurai Sake, lime, raspberry, egg white

18

AREIA ROSA

Olmecca Reposado, Cordial de framboesa & manjerição , sumo de lima

Olmecca Reposado, raspberry & basil cordial, lime juice

16

SHISO BREEZE

Vodka, shiso, sumo de lima, clara de ovo

Vodka, shiso, lime, egg white

18

ONDA SPRITZ

Tanqueray Sevilla, Cinzano Prosecco, Mancino branco

Tanqueray Sevilla, Cinzano Prosecco, Mancino white

14

SANSHO TIDE

Rum, folhas de Sancho, lima, menta, soda

Rum, Sancho leaves, lime, mint, soda

15

SMOKY DUNE

Cordial de pessego, licor de alperce, sumo de lima , mezcal, egg white

Peach cordial, apricot liqueur, lime juice, mezcal, egg white

16

premium cocktails

1942 MARGARITA
Dom Julio 1942, sumo de lima, Cointreau
Dom Julio 1942, lime, Cointreau
48
ZACAPA DAQUIRI
Zacapa Solera, sumo de lima
Zacapa Solera, Lime juice
25
OLD BLUE WALKER
JW Blue Label, angostura
JW Blue Label, angostura
52
XO MARTINI
Martell XO, Kahlua, espresso
Martell XO, Kahlua, espresso
48
CROWN NEGRONI
Beefeater Crown Jewel, Vermouth Antica
Formula, Campari
Beefeater Crown Jewel, Vermouth Antica
Formula, Campari
25

destilados & licores spirits & liquors

VERMOUTH		Roku	12
Belsazar Dry	10	Salty Dog	16
Belsazar White	10	Sharish	12
Carpano Antica Formula	10	Sipsmith	18
Mancino Ambrato	7.5	Tanqueray 0.0	10
Mancino Dry	7.5	Tanqueray Ten	14
Mancino Rosso	7.5		
Mancino Sakura	15	RUM	
Martini Ambrato Risierva	7	Abuelo 12Y	22
Martini Floreale 0.0	4.5	Brugal 1888	17
Martini Rubino Risierva	7	Diplomático Reserva	13
Noilly Pret White Dry	6	El Dorado 12Y	15
		Flor de Caña 18 Y.O.	25
APERITIVOS		Havana 3	10
Amaro Lucano	7	Havana Maestros	18
Campari	9	Plantation Pineapple	13
Fernet Branca	6.5	Plantation XO	17
Per Se	7	Salty Dog Spiced	14
Pernod	7	William Hinton 6 anos	15
		Zacapa Solera 23	21
GIN		Zacapa XO	34
Adamus Elderflower	20		
Beefeater	10	TEQUILA	
Beefeater 24	12	Casamigos Anejo	25
Beefeater Crown Jewel	22	Casamigos Blanco	22
Black Pig	16	Clase Azul Plata Reposado	48
Botanist	15	Don Julio Anejo 1942	55
Bulldog	14	Don Julio Blanco	18
Citadelle	12	Don Julio Reposado	26
Gin Mare	16	Gran Corralejo	20
Hendricks	14	Olmecca Altos Plata Reposado	13
Monkey 47	22	Olmecca Altos Plata Silver	13
Nº3 London Dry	15	Olmecca Reposado	10
Opihr	12	Patron Anejo	21
Oxley	16		

destilados & licores
spirits & liquors

MEZCAL

Casamigos Oaxaca	26
Del Maguey Tobala Joven	40
Del Maguey Vida	17
Illegal Joven	19
Koch Elemental	20
Montelobos	18
Ojo de Tigre Espadin	13
Perro D’ San Juan Cochinilla	18
Perro D’ San Juan Espadin Azul	14

VODKA

Absolut	10
Absolut Elyx	18
Beluga Allure	38
Belvedere	16
Ciroc Premium	13
Grey Goose	18
Ketel One	13
Tito’s	10

CACHAÇA

Janeiro	8
Yaguara	12

PISCO

Pisco 1615 Quebranta	11
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WHISKEY

Scottish

Balvenie Doublewood 12	18
Caol Ila Malt 12y	23
Chivas Regal 18	25
Glenlivet 18	26

Johnnie Walker 18Y	26
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	48
Johnnie Walker Gold Label	18
Johnnie Walker Green Label	18
Lagavulin 16	29
Laphroaig 10Y	18
Macallan 12 Sherry	27
Macallan 15 D. Cask	48
Singleton 12	15
Talisker 10Y	15

Irish

Jameson	10
Jameson Black Barrel	13
Teeling Sommelier	18

Japanese

Nikka Tailored	28
Nikka Taketsuru	20

American

Blanton´s Original	52
Buffalo Trace	12
Bulleit Rye	13
Four Roses	10
Michter’s Bourbon	18
Michter’s Rye	18
Woodford Reserve	16

COGNAC

Martell V.S.	16
Martell XO	50

AGUARDENTE

Adamus Velhissima	24
Loureana	28
Lourinhã XO	14
Quinta de Rol VSOP	13

MEDRONHO

Arbun Medronho	16
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LICORES | LIQUORS

Amendôa Amarga	4.5
Baileys	7.5
Disaronno	8
Dry Curacao triple sec	12
Ginja Espinheira	5
Kahlua	8
Licor Beirão	5
Licor Caseiro Onda	7
Limoncello Pallini	8
Sharish Licor de Poejo	8

CERVEJA | BEERS

Draft Super Bock 0.25	4
Draft Super Bock 0.45	6
Hobsin Blonde	6
Rafeira IPA	6
Rafeira Stout	6
Sommersby	5
Super Bock 0.33	5
Super Bock S/Álcool	5

bebidas não alcoólicas
non alcoholic drinks

FRESH FRUIT JUICES

Laranja, morango, uva	9
Orange, strawberries, grapes	
Melancia, morango, hortelã	8
Watermelon strawberries, mint	
Maçã verde, toranja, morangos	8
Apple, grapefruit, strawberries	

DETOX FRUIT JUICES

Aipo, maçã verde, melão	10
Celery, apple, melon	
Kiwi, ananás, hortelã	9
Kiwi, pineapple, mint	

ENERGY FRUIT JUICES

Ananás, cenoura, gengibre, coentros	8
Pineapple, carrot, ginger, coriander	

REFRIGERANTES | SOFT DRINKS

Coca-Cola	5
Coca-Cola Zero	5
Sprite	5
Fever-Tree Ginger Ale	6
Fever-Tree Ginger Beer	6
Fever-Tree Grapefruit Soda	5
Fever-Tree Tonic Indian	6
Fever-Tree Tonic Med.	6
Ummi Kombucha Ginger & Lemon	6
Ummi kombucha Hibiscus Berry	6
Why Not Peach	4
Why Not Raspberry	4
Why Not Lemon	4

bebidas não alcoólicas

non alcoholic drinks

Compal Maçã	5
Compal Maracujá	5
Compal Frutos Vermelhos	5
Compal Tomate	5

CAFÉ E CHÁ | COFFEE & TEA

Espresso	4
Double Espresso	6
Cappuccino	7
Latte	7
Americano	6
Iced Coffee	7
Iced Latte	7
Mochaccino	8
Affogato	9
Selection of teas	6

ÁGUA | WATER

Vitalis 37.5	3
Vitalis 75	4.5
Pedras 25	3
Pedras 75	4.5
San Pellegrino 75	7
FeverTree Soda	5