

JANGAL

COCKTAILS

PUNCHTAILS

Life's too short for ordinary cocktails

Spritz . 7€

Aperol, Espumante

Moscow Mule . 8€

Vodka, Gengibre, Lima

Mojito . 7€ | Maracujá . 8€

Rum branco, Menta, Lima, Soda | Coulie de maracujá

Caipirinha . 7€ | Maracujá . 8€

Cachaça, Lima, Açúcar de Cana | Coulie de Maracujá | Coulie de Framboesa

Margarita . 8€ | Spicy Margarita . 9,5€

Tequila Blanco, Agave, Lima | Mel Picante, Sal Negro Picante

Long Island . 8€

Gin, Tequila, Vodka, Rum, Triple Sec,
Lima, Coca-Cola

JANGAL STYLE

Garden vibes signature cocktails

Sgorppino al Limone . 9€

Vodka, Limão, Sorvete de Limão, Brummel Blanc de Blancs

Watermelon Paloma . 9,5€

Tequila blanco, Mel Picante, Soda Toranja

Jangal Mule . 9€

Vodka, Gengibre, Lima e Espuma Tropical Jangal

Matcha Mojito . 9€

Rum Branco, Matcha, Menta, Lima, Soda

Mambo n.º 5 . 9,5€

Dark Rum, agri-doce de Ananás, Água de Côco

Expresso Tiramisu Martini . 9,5€

Dark Rum, Creme de Café, Expresso, Espuma de Tiramisu

Fazemos “todos” os clássicos do mundo! Sabe mais com a nossa equipa de bar.

SUMOS NATURAIS

Limonada Mel e Lima . 4€

Laranja Natural . 4€

Abacaxi e Água de Côco . 5€

Maracujá . 5€

Laranja Mel e Gengibre . 5€

IG. @JANGALGASTROBAR

JANGAL

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VINHOS

BRANCOS

Parcela Única . 55€
Muga Branco . 32€
Pequeno Dilema . 38€
El Zarzal . 30€
Contacto . 26€
Carvalhiços Encruzado . 26€
Vicentino Sauvignon Blanc . 30€
Florão . 20€ . 6,5€ (G)
Bom Malandro . 22€
Altano . 19€ . 5€ (G)

ROSÉ

Miraval . 40€
Altano Bio . 19€ . 6€ (G)

SANGRIAS

Sparkling do Bosque . 1,5 Lt . 25€
Sparkling Maracujá . 1,5 Lt . 25€

ESPUMANTES & CHAMPANHE

Pol Roger . 90€
Vértice Rosé . 30€
Vértice Cuvée . 30€
Brummel Blanc de Blancs 21€ . 8€ (G)

VINHO DO PORTO

Graham's Blend Nº 5 . 8€
Six Grapes . 6€
10 anos . 8€
30 anos . 20€

TINTOS

Chryseia . 105€
Mouchão . 68€
Muga Tinto . 36€
Emilio Moro . 38€
Post Scriptum . 32€
Vicentino Touriga Nacional . 30€
Florão . 24€ . 6,5€ (G)
Bom Malandro . 22€
Altano Colheita . 19€ . 5€ (G)

Couvert . 2,5 (por pessoa)

Pão massa mãe, manteiga jangal, mix azeitonas

QUENTES

Lobster roll . 21€
Lagosta, brioche, aioli de limão

Croquetas ragú . 9€
Ragú, maionese, kimchi

Peixinhos da horta . 6€ (Vég)
Feijão verde, tempura

Pizza Jangal . 16€ (Vég)
Massa caseira, tomate, mozzarella
Extra burrata 2,5€ | Extra Presunto 2,5€

Tortilha presunto . 14,5€
Tortilha de batata, presunto Bellota

FRIOS

Ostras (2 un.) . 5€
Ao natural

Tártaro de tomate . 11€ (Vég)
Tomate seco, beterraba, gema de ovo

Burrata . 16€ (Vég)
Fior di latte, tomate

Presunto Bellota . 16€
24 meses, tostas, tomate

Bife raspado . 15€
Carpaccio novilho, batata, gema de ovo

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(C)
Vinho
a Copo

Nenhum prato, produto alimentar ou bebida incluindo o couvert pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado (conforme o Decreto-Lei 10/2015). Em vigor desde 13/04/2023.

Os nossos produtos são preparados em ambientes que não são completamente livres de alergénios. Há sempre um risco potencial de contaminação cruzada. Caso necessite de informações sobre esta matéria contacte os nossos colaboradores.

Todos os preços apresentados são expressos em euros e já incluem iva à taxa legal em vigor.

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CARVÃO

Bacalhau na brasa . 25€

Posta 300gr, puré de batata-doce

Entrecôte . 26€

250gr de entrecôte, molho Café Paris, batata palha

Caril de legumes . 16€ *(Vég)*

Arroz basmati, legumes da época

LENHA

Robalo do mar (2 Pax) . 52€

Robalo na lenha, kale grelhada, parmentie de batata

Rigattoni de gambas . 22€

Pasta and prawn

Short rib (2 pax) . 48€

With oven baked rice

SOBREMESAS

Cookie monster . 8€

Chocolate e avelã, caramelo salgado, gelado de amendoim

Wine Paring Six Grapes . 7€

Lemon pie . 7€

Lemon curd, sorvete limão, crumble

Coktail Paring Sgroppino al limone . 9€

Cheesecake basco . 7€

Wine Paring Graham's 10 anos . 10€

Carpaccio de abacaxi . 6€

Abacaxi, lima c/ gelado

Wine Brummel Blanc de Blanc . 8€

Bola de gelado artesanal . 4€

ACOMPANHAMENTOS

Batata palha . 4€ *(Vég)*

Kale parmentier . 5€ *(Vég)*

Arroz de forno a lenha . 4€

Salada de tomate . 5€ *(Vég)*

PAELLA

Preparamos ao momento. Tempo aproximado de 30 min

MARISCO

Arroz bombita, camarão, mexilhão, amêijoa, aioli

(2/3 Pax) . 48€ | (4/5 Pax) . 96€

PORCO PRETO

Arroz bombita, porco preto, cogumelos, aioli

(2/3 Pax) . 48€ | (4/5 Pax) . 96€

CAFETARIA

Café . 2,5€

Descafeinado . 2,5€

Capuccino . 4€

CERVEJAS & SIDRAS

Super Bock Fino (20cl) . 2,5€

Super Bock Príncipe (33cl) . 4,5€

Super Bock S/ Álcool (33cl) . 3€

Super Bock Stout (33cl) . 3,5€

Somersby (25cl) . 3,5€

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COCKTAILS

PUNCHTAILS

Life's too short for ordinary cocktails

Spritz . 7€

Aperol, Soda, Sparkling Wine

Moscow Mule . 8€

Vodka, Ginger, Lime

Mojito . 7€ | Passion Fruit . 8€

White Rum, Mint, Lime, Soda | Passion Fruit Coulie

Caipirinha . 7€ | Passion Fruit . 8€

Cachaça, Lime, Sugar Cane | Passion Fruit Coulie, Raspberry Coulie

Margarita . 8€ | Spicy Margarita . 9,5€

Tequila Blanco, Agave, Lime | Chilli Honey, Black Spicy Salt

Long Island . 8€

Gin, Tequila, Vodka, Rum, Triple Sec,
Lime, Cola

JANGAL STYLE

Garden vibes signature cocktails

Sgorppino al Limone . 9€

Vodka, Lemon, Lemon Sorbet, Brummel Blanc de Blancs

Watermelon Paloma . 9,5€

Tequila Blanco, Chilli Honey, Grapefruit Soda

Jangal Mule . 9€

Vodka, Ginger, Lime, Tropical Jangal Foam

Matcha Mojito . 9€

White Rum, Matcha, Mint, Lime, Soda

Mambo n.º 5 . 9,5€

Dark Rum, Bitter, Sweet Pineapple, Coconut Water

Expresso Tiramisu Martini . 9,5€

Dark Rum, Coffee Cream, Espresso, Tiramisu Foam

We make "all" the classics from around the world! Discover more with our bar team.

NATURAL JUICES

Honey Lime Lemonade . 4€

Natural Orange . 4€

Pineapple, Coconut Water . 5€

Passion Fruit . 5€

Orange Honey, Ginger . 5€

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WINE

WHITE

Parcela Única . 55€
Muga Branco . 32€
Pequeno Dilema . 38€
El Zarzal . 30€
Contacto . 26€
Carvalhiços Encruzado . 26€
Vicentino Sauvignon Blanc . 30€
Florão . 20€ . 6,5€ (G)
Bom Malandro . 22€
Altano . 19€ . 5€ (G)

RED

Chryseia . 105€
Mouchão . 68€
Muga Tinto . 36€
Emilio Moro . 38€
Post Scriptum . 32€
Vicentino Touriga Nacional . 30€
Florão . 24€ . 6,5€ (G)
Bom Malandro . 22€
Altano Colheita . 19€ . 5€ (G)

ROSÉ

Miraval . 40€
Altano Bio . 19€ . 6€ (G)

SANGRIAS

Red Berrys Sparkling . 1,5 Lt . 25€
Passion Fruit Sparkling . 1,5 Lt . 25€

BUBBLES

Pol Roger . 90€
Vértice Rosé . 30€
Vértice Cuvée . 30€
Brummel Blanc de Blancs 21€ . 8€ (G)

PORTO WINE

Graham's Blend Nº 5 . 8€
Six Grapes . 6€
10 anos . 8€
30 anos . 20€

Couvert . 2,5 (per person)

Sour dough bread, Jangal butter, olives mix

HOT STARTERS

Lobster roll . 21€
Lobster, brioche, lemon aioli

Ragu croquettes . 9€
Ragu, kimchi mayo

Vegetable tempura . 6€ (Veg)
Tempura fried green bean

Pizza Jangal . 16€ (Veg)
Home-made dough, tomato, mozzarella
Extra burrata 2,5€ | Extra smoked ham 2,5€

Smoked ham tortilla . 14,5€
Potato tortilla, Bellota smoked ham

COLD STARTERS

Oysters (2 un.) . 5€
Au naturel

Tomato tartar . 11€ (Veg)
Sun dried tomato, beetroot, egg yolk

Burrata . 16€ (Veg)
Fior di latte, tomate

Bellota smoked ham . 16€
24 month matured, short bread tomato toasts

Beef carpaccio . 15€
Matchstick fries, egg yolk

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(G)
Wine by
the glasse

No dish, food or drink including the couvert can be charged if not requested or not used by the client
(as Decree-Law 10/2015). Effective since 13/04/2023.
Our products are prepared in environments that are not completely allergen-free. There is always a potential
risk of cross-contamination. If you need some information on this subject, please contact our Staff.
All prices shown are in euros and already include VAT at the current legal rate.

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BBQ GRILLED

Codfish . 25€

Grilled over charcoal with sweet potato purée

Entrecôte . 26€

"Café Paris" sauce and matchstick fries

Vegetable Curry . 16€ *(Veg)*

Basmati rice and grilled vegetables

WOOD OVEN

Seabass (2 Pax) . 52€

Grilled Kale and potato parmentier

Prawn rigatoni . 22€

Pasta and prawn

Short rib (2 pax) . 48€

With oven baked rice

DESSERTS

Cookie monster . 8€

Chocolate, hazelnut, salty caramel, peanut ice cream.

Wine Paring Six Grapes . 7

Lemon pie . 7€

Lemon curd, lemon sorbet, sablé crumble

Coktail Paring Sgroppino al limone . 9

Basque cheesecake . 7€

Wine Paring Graham's 10 anos . 10

Pineapple carpaccio . 6€

Pineapple and lime zest with ice cream

Wine Brummel Blanc de Blanc . 8

Ice cream scoop . 4€

SIDES

Matchstick fries . 4€ *(Veg)*

Kale parmentier . 5€ *(Veg)*

Oven baked rice . 4€

Tomato salad . 5€ *(Veg)*

PAELLA

Preparation by request. Approximate time 30 minutes

SEAFOOD

Bombita rice, prawn, muscles, clams, aioli

(2/3 Pax) . 48€ | (4/5 Pax) . 96€

BLACK IBERIAN PORK

Bombita rice, black pork, mushrooms, aioli

(2/3 Pax) . 48€ | (4/5 Pax) . 96€

COFFEE

Coffee . 2,5€

Decaf . 2,5€

Capuccino . 4€

BEERS & CIDERS

Super Bock Fino (20cl) . 2,5€

Super Bock Príncipe (33cl) . 4,5€

Super Bock Alcohol-Free (33cl) . 3€

Super Bock Stout (33cl) . 3,5€

Somersby (25cl) . 3,5€