

KOB

KNOWLEDGE OF BEEF

BY OLIVIER

Olivier da Costa

FOI COM O PAI QUE DEU OS PRIMEIROS PASSOS NA COZINHA E COLOCOU EM PRÁTICA A SUA CRIATIVIDADE CULINÁRIA, E HOJE É APLAUDIDO NOS QUATRO CANTOS DO MUNDO PELA SUA PRÓPRIA IDENTIDADE E PERSONALIDADE FORTE. OLIVIER DA COSTA É UM DOS MAIS PRESTIGIADOS CHEFPRENEURS PORTUGUESES COM UMA CARREIRA IRREPREENSÍVEL QUE SE TRADUZ, ATUALMENTE, EM MAIS DE 30 RESTAURANTES EM SETE PAÍSES E TRÊS CONTINENTES.

A SUA SABEDORIA E EXPERIÊNCIA ESPELHAM-SE EM OITO CONCEITOS GASTRONÓMICOS TOTALMENTE ORIGINAIS, PRESENTES EM SOLO NACIONAL E INTERNACIONAL, EM PAÍSES COMO ESPANHA / FRANÇA / ITÁLIA / REINO UNIDO / BRASIL E TAILÂNDIA — E A AMBIÇÃO SERÁ ADICIONAR AINDA MAIS CONCEITOS A ESTA ESTRATÉGIA.

POR PORTUGAL, SEEN, ÀCOSTA, YAKUZA, XXL, CLÁSSICO, KOB, GUILTY E SAVAGE BY DC BROTHERS, ESTÃO ESPALHADOS DE NORTE A SUL, COM PRESENÇA NO PORTO, LISBOA, CASCAIS, SÃO JOÃO DA CAPARICA, E ALGARVE, PROPORCIONANDO UMA EXPERIÊNCIA ÚNICA, DIVERSIFICADA, COM A QUALIDADE ÍMPAR QUE CARACTERIZA O GRUPO.

IT WAS WITH HIS FATHER THAT HE TOOK HIS FIRST STEPS IN THE KITCHEN AND PUT HIS CULINARY CREATIVITY INTO PRACTICE, AND TODAY HE IS RECOGNIZED ALL OVER THE WORLD FOR HIS OWN IDENTITY AND STRONG PERSONALITY. OLIVIER DA COSTA IS ONE OF PORTUGAL'S MOST PRESTIGIOUS CHEFPRENEURS WITH AN OUTSTANDING CAREER THAT CURRENTLY INCLUDES MORE THAN 30 RESTAURANTS IN SEVEN COUNTRIES AND THREE CONTINENTS.

HIS WISDOM AND EXPERIENCE ARE REFLECTED IN EIGHT TOTALLY ORIGINAL GASTRONOMIC CONCEPTS, NATIONAL AND INTERNATIONAL, IN COUNTRIES SUCH AS SPAIN / FRANCE / ITALY / UNITED KINGDOM / BRAZIL AND THAILAND - AND THE AMBITION WILL BE TO ADD EVEN MORE CONCEPTS TO THIS STRATEGY.

IN PORTUGAL, XXL, YAKUZA, SEEN, GUILTY, ÀCOSTA, KOB, SAVAGE BY DC BROTHERS AND CLÁSSICO ARE SPREAD FROM NORTH TO SOUTH, IN PORTO, LISBON, CASCAIS, SÃO JOÃO DA CAPARICA AND ALGARVE, PROVIDING A UNIQUE, DIVERSIFIED EXPERIENCE, WITH AN UNPARALLELED QUALITY.

RESTAURANTE DE REFERÊNCIA PARA AMANTES DE CARNE, O KOB É CONCEITO QUE APOSTA EM CORTES EXCLUSIVOS, A PARTIR DE MATÉRIA-PRIMA PREMIUM VINDA DE EXÍMIOS FORNECEDORES DE TODO O MUNDO.

COM UM ESTILO INTIMISTA E MODERNO, É UM RESTAURANTE ONDE SE PRIVILEGIA A QUALIDADE À MESA, A ELEGÂNCIA NO AMBIENTE E NO SERVIÇO E SEMPRE UMA LEVE NOTA DE OUSADIA, O INCONFUNDÍVEL SELO OLIVIER.

A BENCHMARK RESTAURANT FOR MEAT LOVERS, KOB'S CONCEPT FOCUSES ON EXCLUSIVE CUTS FROM PREMIUM RAW MATERIALS BY EXCELLENT SUPPLIERS AROUND THE WORLD. WITH AN INTIMATE AND MODERN STYLE, HERE THE EMPHASIS IS ON THE SUPREME QUALITY BROUGHT TO THE DINNER TABLE, AS WELL AS ON THE ELEGANCE OF THE AMBIENCE AND SERVICE — AND THE UNMISTAKABLE BOLDNESS OF OLIVIER'S STAMP.

KOB

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BY OLIVIER

Champagnes

CHAMPAGNE

FLUTE DE PERRIER-JOUËT BRUT — 22,00€

PERRIER-JOUËT BRUT — 90,00€

PERRIER-JOUËT ROSÉ — 120,00€

RUINART BRUT — 130,00€

RUINART BLANC DES BLANCS — 160,00€

Espumante

SPARKLING WINE

LOUIS BOURBON — 8,00€ | 36,00€

LUIS PATO BLANC DES BLANCS — 42,00€

Vinho Tinto

RED WINE

ALENTEJO

BY OLIVIER COPO — 6,00€

BY OLIVIER — 22,00€

PLANSEL TRINCADEIRA — 30,00€

ALIESTRE ONE — 39,00€

REVELADO — 39,00€

LOBO VASCONCELLOS — 42,00€

CARTUXA — 48,00€

ESPORÃO RESERVA — 49,00€

QUINTA DA PLANSEL TOURIGA NACIONAL VINHAS NOVAS — 59,00€

HERDADE DO PESO RESERVA — 65,00€

PACTO DO DIABO HERDADE PAPA LEITE — 79,00€

MALHADINHA — 85,00€

CARTUXA RESERVA — 88,00€

MOUCHÃO — 98,00€

PACTO DO DIABO HERDADE PAPA LEITE 1.5L — 145,00€

PÊRA MANCA — 900,00€

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BY OLIVIER

Vinho Tinto

RED WINE

SADO

QTA BACALHOA — 45,00€

DÃO

BELLA PINOT NOIR — 38,00€

QUINTA DOS CARVALHAIS TOURIGA NACIONAL — 75,00€

DOURO

DOURO BY OLIVIER COPO — 6,00€

DOURO BY OLIVIER — 22,00€

VINHA GRANDE — 37,00€

CONSENSUAL RESERVA — 39,00€

CEDRO DO NOVAL — 45,00€

QUINTA DO CONVENTO — 45,00€

SEQUEIRA RESERVA — 47,00€

CALABRIGA — 49,00€

QUINTA DO VALLADO TINTA RORIZ — 59,00€

FAROUK BY NIEPOORT — 60,00€

MATRIZ VINHA NORTE — 70,00€

MATRIX — 70,00€

SEQUEIRA GRANDE RESERVA — 74,00€

HERÉDIAS G.R. +130 ANOS — 75,00€

CASTAS ESCONDIDAS — 79,00€

QUINTA DO CRASTO RESERVA — 85,00€

QUINTA NOVAL TOURIGA NACIONAL — 85,00€

QUINTA DA LEDA — 90,00€

VINHA DO NORTE — 125,00€

CHARME, NIEPOORT — 135,00€

QUINTA VALE MEÃO — 350,00€

VINHA DA PONTE — 460,00€

VINHA MARIA TERESA — 480,00€

BARCA VELHA — 1250,00€

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BY OLIVIER

Vinho Tinto

RED WINE

AÇORES

CIVP PROJETOS — 55,00€

Vinho Branco

WHITE WINE

DOURO

BY OLIVIER COPO — 6,00€

BY OLIVIER — 22,00€

QUINTA DO CIDRÔ SAUVIGNON BLANC — 29,00€

VINHA GRANDE — 32,00€

CONSENSUAL — 34,00€

CEDRO NOVAL BRANCO — 39,00€

REDOMA RESERVA — 80,00€

ALENTEJO

BY OLIVIER COPO — 6,00€

BY OLIVIER — 22,00€

REVELADO — 32,00€

ESPORÃO RESERVA — 36,00€

C50 HERDADE PAPA LEITE — 49,00€

PACTO DO DIABO HERDADE PAPA LEITE — 63,00€

PERA MANCA — 96,00€

Vinho Verde

GREEN WINE

SOALHEIRO — 34,00€

MORGADIO DA TORRE — 39,00€

Approved by Chef Olivier - A
K.O.B by OLIVIER

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Vinho Rosé

ROSE WINE

BY OLIVIER COPO — 6,00€

BY OLIVIER — 22,00€

OTA CARVALHAIS ROSÉ — 38,00€

TALVEZ O MELHOR ROSÉ — 59,00€

Vinho Generosos e Porto

SANDEMAN TAWNY — 8,00€

SANDEMAN BRANCO — 8,00€

MOSCATEL ALAMBRE — 8,00€

SANDEMAN 10 — 11,00€

GRANDJO COLHEITA TARDIA — 15,00€

SANDEMAN 20 — 18,00€

Vinhos Estrangeiros

TORRES - SANGRE DE TORO 0.75 LT | TINTO ESPANHA — 27,00€

FINCA FLICHMAN ESTATE CAB. SAUVIGNON 0.75 LT | TINTO ARGENTINA — 27,00€

MIO DE M.O. VENDIMIA SELECCIONADA 0.75 LT | TINTO ESPANHA — 30,00€

CRIOS MALBEC 0.75 LT | TINTO ARGENTINA — 30,00€

PETER LEHMANN HILL & VALLEY SHIRAZ T 0.75 LT | TINTO AUSTRALIA — 39,00€

PETER LEHMANN STONEWELL SHIRAZ T 0.75 LT | TINTO AUSTRALIA — 89,00€

Olivier - Aprovado pelo Chef Olivier
by K.O.B.

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Sangrias

COPO DE SANGRIA | SANGRIA CUP — 10,00€

A nossa versão individual da sangria de espumante com frutos vermelhos: leve, aromática e pronta a refrescar qualquer momento

Our individual version of sparkling wine sangria with red berries: light, aromatic, and ready to refresh any moment.

SANGRIA DE ESPUMANTE COM FRUTOS VERMELHOS

SPARKLING WINE SANGRIA WITH RED BERRIES — 30,00€

Uma combinação fresca e elegante, feita com espumante brut, licor de frutos vermelhos e seleção de frutos como morangos, amoras, framboesas e mirtilos. Ideal para quem gosta de bebidas ligeiramente doces, frutadas e muito refrescantes.

A fresh and elegant combination made with brut sparkling wine, red berry liqueur, and a selection of fruits like strawberries, blackberries, raspberries, and blueberries. Perfect for those who enjoy slightly sweet, fruity, and ultra-refreshing drinks.

SANGRIA DE ESPUMANTE COM MARACUJÁ E MAÇÃ

SPARKLING WINE SANGRIA WITH PASSION FRUIT AND APPLE — 30,00€

Uma sangria vibrante e tropical, que junta o toque ácido do maracujá à doçura da maçã verde, tudo realçado pela leveza do espumante brut. Perfeita para quem procura sabores exóticos e frescura.

A vibrant and tropical sangria that combines the tangy kick of passion fruit with the sweetness of green apple, all enhanced by the lightness of brut sparkling wine. Perfect for those seeking exotic flavors and refreshing vibes.

SANGRIA DE CHAMPANHE PERRIER JOUET (FRUTOS VERMELHOS OU MAÇÃ & MARACUJÁ)

PERRIER JOUËT CHAMPAGNE SANGRIA (RED BERRIES OR APPLE & PASSION FRUIT) — 120,00€

Uma sangria premium, feita com champanhe Perrier Jouet (aberto na mesa) para ocasiões especiais. Escolhe entre frutos vermelhos ou a combinação exótica de maçã e maracujá. Uma experiência elegante e inesquecível.

A premium sangria made with Perrier Jouët champagne (opened at the table) for special occasions. Choose between red berries or the exotic blend of apple and passion fruit. An elegant and unforgettable experience.

Approved by Chef Olivier .
by OLIVIER .

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Aguas, Refrigerantes e Sumos

WATER, SOFT DRINKS AND JUICES

CASTELO 0,25ML — 3,00€

SCHWEPES TÓNICA PREMIUM 0,25ML — 3,50€

GINGER ALE SCHWEPES — 3,50€

GINGER BEER SCHWEPES — 3,50€

LUSO 1LT — 4,00€

COCA-COLA 0,33ML — 4,00€

COCA-COLA ZERO 0,33ML — 4,00€

SPRITE 0,33ML — 4,00€

LUSO GÁS 1LT — 5,50€

SUMO NATURAL (LARANJA) | NATURAL JUICE (ORANGE) — 6,00€

LIMONADA | LEMONADE — 6,00€

LIMONADA DE MARACUJÁ OU MORANGO | PASSION FRUIT OR STRAWBERRY LEMONADE — 8,00€

SUMO DE FRUTA DA ÉPOCA | SEASONAL FRUIT JUICE — 10,00€

Cafés

Coffee

CAFÉ NESCAFÉ | NESCAFÉ COFFEE — 2,00€

DESCAFEINADO | DECAFFEINATED — 2,00€

CHÁ | TEA — 3,00€

CAFÉ DUPLO | DOUBLE COFFEE — 4,00€

CAPUCCINO — 5,00€

Cerveja

BEER

FLUTE IMPERIAL — 3,00€

SAGRES PRETA 0,33ML — 3,00€

SAGRES PRESSÃO | SAGRES ON TAP — 4,00€

SAGRES 0.0 SEM ÁLCOOL | SAGRES 0.0 WITHOUT ALCOHOL — 4,00€

CANECA DE CERVEJA | PINT OF BEER — 8,00€

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Cocktails

DAIQUIRI — 12,00€

CÍTRICO, LEVEMENTE ADOCICADO
RUM HAVANA 7 ANOS, SUMO DE LIMA E XAROPE DE AÇÚCAR
*CITRIC AND SLIGHTLY SWEET
RUM HAVANA 7 YEARS, LIME JUICE AND SUGAR SYRUP*

BELLINI — 12,00€

REFRESCANTE, FRUTADO E LEVEMENTE ADOCICADO
CHAMPANHE PERRIER-JOUËT, PURÉ DE PÊSSEGO
*FRESH, FRUITY AND SLIGHTLY SWEET
CHAMPAGNE PERRIER-JOUËT, PEACH PUREE*

CAIPIRINHA — 12,00€

LEBLON, SUMO DE LIMÃO E XAROPE DE AÇÚCAR
LEBLON, LIME JUICE AND SUGAR SYRUP

MARGARITA — 12,50€

CÍTRICO, LEVEMENTE SALGADO, FORTE
TEQUILA ALTOS PLATA, COINTREAU, SUMO DE LIMA
E BORDA DE SAL
*CITRIC, SALTY AND STRONG
TEQUILA ALTOS PLATA, COINTREAU, LIME JUICE AND SALT RIM*

EL PRESIDENTE #1 — 12,50€

SECO, LEVEMENTE CRÍTICO, FORTE
RUM HAVANA 7 ANOS, BELSAZAR DRY, COINTREAU
*DRY, SLIGHTLY CITRIC AND STRONG
RUM HAVANA 7 YEARS, BELSAZAR DRY AND COINTREAU*

KIR ROYALE — 12,50€

REFRESCANTE, FRUTADO
CHAMPANHE PERRIER-JOUËT E LICOR DE CASSIS E CEREJA
*FRESH, FRUITY CHAMPAGNE PERRIER-JOUËT, CRÈME DE CASSIS
AND CHERRY*

PISCO SOUR — 12,50€

CÍTRICO
PISCO 1615, SUMO DE LIMA, XAROPE DE AÇÚCAR E CLARA D'OVO
CITRIC PISCO 1615, LIME JUICE, SUGAR SYRUP AND EGGWHITE

CHAMPAGNE COCKTAIL — 13,00€

FRESCO E LEVEMENTE AMARGO CHAMPANHE PERRIER-JOUËT,
MARTELL V.S., XAROPE DE AÇÚCAR E ANGOSTURA
*FRESH AND SLIGHTLY BITTER CHAMPAGNE PERRIER-JOUËT, MARTELL V.S.,
SUGAR SYRUP AND ANGOSTURA*

Approved by Chef Olivier - A
O.B. by Olivier

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Cocktails

BASIL SMASH — 13,00€

BOMBAY SAPPHIRE, SUMO DE LIMÃO, XAROPE DE AÇÚCAR
E FOLHAS DE MANJERICÃO
BOMBAY SAPPHIRE, LIME JUICE, SUGAR SYRUP AND BASIL LEAVES

CUBAN NEGRONI — 13,00€

BACARDÍ OCHO, MARTINI ROSSO RUBINO E MARTINI BITTER
BACARDÍ OCHO, MARTINI RS RUBINO, MARTINI BITTER

ST. GERMAIN SPRITZ — 13,00€

ST. GERMAIN, ESPUMANTE PROSECCO E ÁGUA COM GÁS
ST. GERMAIN, SPARKLING WINE PROSECCO, TOPUP SODA

MOJITO OLIVIER — 13,00€

CÍTRICO, REFRESCANTE
RUM HAVANA 3 ANOS, SUMO DE LIMA,
XAROPE DE AÇÚCAR, FOLHAS DE HORTELÃ
E ESPUMANTE BRUTO
CITRIC AND FRESH
*RUM HAVANA 3 YEARS, LIME JUICE, SUGAR SYRUP,
MINT LEAVES AND BRUT SPARKLING WINE*

MOSCOW MULE — 13,00€

CÍTRICO E REFRESCANTE
VODKA ABSOLUT ELYX, SUMO DE LIMA, XAROPE SIMPLES,
GINGER BEER E ESPUMA CÍTRICA
CITRIC AND FRESH
*VODKA ABSOLUT ELYX, LIME JUICE, SUGAR SYRUP, 1724 GINGER BEER,
CITRIC FOAM*

GREY GOOSE SPRTIZ — 14,00€

GREY GOOSE, ST. GERMAIN E SUMO DE TORANJA
GREY GOOSE, ST. GERMAIN AND GRAPEFRUIT JUICE

PALOMA — 14,00€

PATRÓN REPOSADO, SUMO DE TORANJA, SUMO DE LIMA,
XAROPE DE AGAVE E ÁGUA COM GÁS
*GPATRÓN REPOSADO, GRAPEFRUIT JUICE, LIME JUICE,
AGAVE SYRUP AND TOPUP SODA*

STRAWBERRY FIZZ FOREVER — 14,00€

DOCE, FRUTADO E FRESCO
PURÊ DE MORANGO, SUMO DE LARANJA, GIN BEEFEATER 24,
ANGOSTURA E LUSO GÁS
SWEET, FRUITY AND FRESH
*STRAWBERRY PURÉE, ORANGE JUICE, GIN BEEFEATER 24,
ANGOSTURA AND SPARKLING WATER*

Chef Olivier - Aprovado pelo Chef Q

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Mocktails

VIRGIN MARY — 10,00€

SUMO DE TOMATE, TEMPERADO COM MOLHO INGLÊS,
SAL E PIMENTA

TOMATO JUICE SEASONED WITH SPICED WORCESTERSHIRE SAUCE

VIRGIN MOJITO — 10,00€

SUMO DE LIMA, XAROPE DE AÇÚCAR, HORTELÃS
E ÁGUA COM GÁS

LIME JUICE, SUGAR SYRUP, MINT AND SPARKLING WINE

Chá Frios

ICED TEAS

CHÁ OLIVIER | OLIVIER TEA — 6,00€

VERDE, MENTA E HORTELÃ | *GREEN, MINT*

Approved by Chef Olivier - A
O.B by Olivier .

Olivier - Aprovado pelo Chef Olivier
K.O.B. by Olivier

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Gin Tónicos
TONIC GIN

BEEFEATER — 12,00€

GRANDE CARACTER DE ZIMBRO E FORTES NOTAS CITRICAS
BOLD JUNIPER CHARACTER AND INTENSE CITRUS NOTES

BEEFEATER PINK — 12,00€

LEVE SABOR FRUTADO DE MORANGO | *DELICATE FRUITY TASTE OF STRAWBERRY*

CEDER'S WILD SEM ÁLCOOL — 12,00€

TORANJA E MANJERICÃO | *GRAPEFRUIT AND BASIL*

GIN MARE — 13,00€

ZIMBRO, CASCA DE LARANJA AMARGA, CASCA DE LARANJA DE SEVILHA,
CARDAMOMO E SEMENTES DE COENTROS
JUNIPER, BITTER ORANGE PEEL, SEVILLE ORANGE PEEL, CARDAMOM, AND CORIANDER SEEDS

BEEFEATER 24 — 14,00€

BLEND ÚNICO DE 12 BOTÂNICOS NATURAIS | *UNIQUE BLEND OF 12 NATURAL BOTANICALS*

BOMBAY SAPPHIRE — 14,00€

AROMA MADURO A CITRINOS, PIMENTA E UM TOQUE DE ZIMBRO
RIPE CITRUS AROMA, PEPPER, AND A HINT OF JUNIPER

MONKEY 47 — 14,00€

AMARGO E HERBAL, COM UM TOQUE CÍTRICO
BITTER AND HERBAL, WITH A CITRUS TOUCH

TANQUERAY TEN — 14,00€

PRODUZIDO EM ALAMBQUES DE COBRE, O GIN É DESTILADO UTILIZANDO UMA FÓRMULA
CLÁSSICA QUE COMBINA O ZIMBRO, O COENTRO, A RAIZ DE ANGÉLICA
*PRODUCED IN COPPER STILL, THE GIN IS DISTILLED USING A CLASSIC FORMULA
THAT COMBINES JUNIPER, CORIANDER, AND ANGELICA ROOT*

LE TRIBUTE — 14,00€

ZIMBRO, LIMA, TANGERINAS, CARDAMOMO E CAPIM-LIMÃO
JUNIPER, LIME, TANGERINES, CARDAMOM, AND LEMONGRASS

VILLA ASCENTI — 16,00€

PRODUZIDO COM INGREDIENTES EXCLUSIVOS DAS COLINAS DE PIEMONTE, ITÁLIA,
DESTILADO COM HORTELÃ FRESCA, TOMILHO E UVA MOSCATO
*PRODUCED WITH EXCLUSIVE INGREDIENTS FROM THE HILLS OF PIEMONTE, ITALY,
DISTILLED WITH FRESH MINT, THYME, AND MOSCATO GRAPES*

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Whisky

IRISH

JAMESON ORIGINAL — 10,00€

BAUNILHA, MEL E MADEIRA TOSTADA | VANILLA, HONEY, AND TOASTED WOOD

BUSHMILLS BLACK BUSH — 13,00€

XEREZ, FRUTAS SECAS E MALTE SUAVE | SHERRY, DRIED FRUITS, AND SMOOTH MALT

SCOTCH

JOHNNIE WALKER RED LABEL — 10,00€

FUMO LEVE, PIMENTA E CANELA | LIGHT SMOKE, PEPPER, AND CINNAMON

JOHNNIE WALKER BLACK LABEL — 13,00€

FUMO LEVE, FRUTAS SECAS, BAUNILHA | LIGHT SMOKE, DRIED FRUITS, AND VANILLA

JOHNNIE WALKER BLUE LABEL — 18,00€

FRUTAS SECAS, BAUNILHA E MEL | DRIED FRUITS, VANILLA, AND HONEY

DEWAR'S 32 ANOS QUADRUPLE — 50,00€

O SEU AROMA TEM TUDO O QUE UM XEREZ DE PRIMEIRA QUALIDADE DESEJA,
BEM IMPREGNADO PELOS SABORES DA BARRICA E MUITO EQUILIBRADO

*ITS AROMA HAS EVERYTHING A TOP-QUALITY SHERRY SHOULD HAVE,
RICHLY INFUSED WITH BARREL FLAVORS AND VERY WELL BALANCED*

SINGLE MALT

GLENFIDDICH 12 ANOS — 12,00€

PÊRA FRESCA, MALTE, MADEIRA | FRESH PEAR, MALT, WOOD

CARDHU 12 ANOS — 14,00€

MEL, MAÇÃ E BAUNILHA | HONEY, APPLE AND WOOD

MACALLAN DOUBLE CASK 12 ANOS — 18,00€

CARAMELO, MAÇÃ E ESPECIARIAS | CARAMEL, APPLE AND SPICES

GLENFIDDICH 18 ANOS — 25,00€

MAÇÃ, MADEIRA | APPLE, WOOD

BOURBON

FOUR ROSES — 10,00€

MEL, CARAMELO, PICANTE E ESPECIARIAS | HONEY, CARAMEL, SPICY NOTES, AND SPICES

BULLEIT BOURBON — 12,00€

LARANJA, CARVALHO, NOZ-MOSCADA | ORANGE, OAK, NUTMEG

JACK DANIEL'S — 12,00€

DESTILADO E ENVELHECIDO NO CLIMA ÚNICO DO TENNESSEE, O WHISKY GANHA
SABOR E COR AMADEIRADOS AO INTERAGIR COM BARRIS DE CARVALHO BRANCO

*CAREFULLY DISTILLED AND AGED IN TENNESSEE'S UNIQUE CLIMATE, THE WHISKY
DEEPLY INTERACTS WITH WHITE OAK BARRELS, GIVING IT A RICH WOODY FLAVOR AND COLOR*

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Aguardente

CACHAÇA LEBLON — 7,00€

NOTAS FRESCAS, LEVEMENTE DOCES E COM UM TOQUE CÍTRICO
FRESH NOTES, LIGHTLY SWEET WITH A CITRUS TOUCH

CRF RESERVA — 10,00€

AROMA INTENSO E PROFUNDO, COM NOTAS DE CARVALHO ENVELHECIDO
INTENSE AND DEEP AROMA, WITH NOTES OF AGED OAK

ADEGA VELHA XO — 12,00€

COMPLEXO E SUAVE, COM TOQUES DE BAUNILHA E FRUTOS SECOS
COMPLEX AND SMOOTH, WITH HINTS OF VANILLA AND DRIED FRUITS

PISCO — 12,00€

PERFIL FRUTADO E VIBRANTE, COM FINAL SUAVE
FRUITY AND VIBRANT PROFILE, WITH A SMOOTH FINISH

Cognac

MARTELL V.S. — 12,00€

NOTAS DE FRUTAS FRESCAS E UM LEVE TOQUE FLORAL
NOTES OF FRESH FRUIT WITH A SUBTLE FLORAL TOUCH

RÉMY MARTIN VSOP — 20,00€

ELEGANTE E EQUILIBRADO, COM NOTAS DE FRUTAS SECAS E ESPECIARIAS
ELEGANT AND BALANCED, WITH NOTES OF DRIED FRUITS AND SPICES

MARTELL XO — 30,00€

RICO E ENCORPADO, COM SABORES DE AMÊNDOAS E ESPECIARIAS
RICH AND FULL-BODIED, WITH FLAVORS OF ALMONDS AND SPICES

Vermute

ST PETRONI SPRITZ — 8,00€

DOCE E CÍTRICO, LEVE E REFRESCANTE | *SWEET AND CITRUSY, LIGHT AND REFRESHING*

BELSAZAR BIANCO — 8,00€

DOCE E FRUTADO, COM NOTAS DE ESPECIARIAS | *SWEET AND FRUITY, WITH NOTES OF SPICES*

BELSAZAR ROSSO — 8,00€

RICO E ESPECIADO, COM NOTAS DE FRUTAS VERMELHAS | *RICH AND SPICY, WITH NOTES OF RED BERRIES*

BELSAZAR EXTRA DRY — 8,00€

SECO E HERBAL, PERFEITO PARA COCKTAILS | *DRY AND HERBAL, PERFECT FOR COCKTAILS*

CAMPARI — 8,00€

AMARGO E HERBAL, COM UM TOQUE CÍTRICO | *BITTER AND HERBAL, WITH A CITRUS TOUCH*

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Licores

LIQUEURS

MACIEIRA CREAM — 8,00€

LICOR PRODUZIDO À BASE DE AGUARDENTE VÍNICA PORTUGUESA,
COM NOTAS DOCES DE CAMELO, CACAU E CAFÉ

LIQUEUR MADE FROM PORTUGUESE GRAPE BRANDY, WITH SWEET NOTES OF CARAMEL, COCOA, AND COFFEE

AMARETTO DISARONNO — 8,00€

DOCE E AMENDADO, COM TOQUE DE BAUNILHA | SWEET AND ALMONDY, WITH A HINT OF VANILLA

AMÊNDOA AMARGA — 8,00€

SABOR DOCE E SUAVE, COM AMARGOR FINAL CARACTERÍSTICO
SWEET AND SMOOTH FLAVOR, WITH A CHARACTERISTIC BITTER FINISH

BAILEY'S — 8,00€

CREMOSO, COM NOTAS DE CHOCOLATE E BAUNILHA
CREAMY, WITH NOTES OF CHOCOLATE AND VANILLA

FERNET BRANCA — 8,00€

INTENSO E HERBAL, COM AMARGOR REFRESCANTE
INTENSE AND HERBAL, WITH A REFRESHING BITTERNESS

LICOR BEIRÃO — 8,00€

AROMAS DE ERVAS E ESPECIARIAS, SABOR ADOCICADO
HERBAL AND SPICY AROMAS, WITH A SWEET FLAVOR

LIMONCELLO — 8,00€

CÍTRICO E REFRESCANTE, COM DOÇURA EQUILIBRADA
CITRUSY AND REFRESHING, WITH BALANCED SWEETNESS

Rum

HAVANA CLUB 3 ANOS — 9,00€

LEVE E FRUTADO, IDEAL PARA COCKTAILS | LIGHT AND FRUITY, IDEAL FOR COCKTAILS

HAVANA CLUB 7 ANOS — 10,00€

ENCORPADO, COM NOTAS DE TABACO E BAUNILHA | FULL-BODIED, WITH NOTES OF TOBACCO AND VANILLA

DIPLOMATICO RESERVA EXCLUSIVO — 15,00€

DOCE E SUAVE, COM SABORES DE FRUTAS SECAS E MEL
SWEET AND SMOOTH, WITH FLAVORS OF DRIED FRUITS AND HONEY

ZACAPA — 15,00€

COMPLEXO E AVELUDADO, COM NOTAS DE CAMELO E ESPECIARIAS
COMPLEX AND VELVETY, WITH NOTES OF CARAMEL AND SPICES

BACARDI 8 ANOS — 19,00€

ENVELHECIDO DURANTE 8 ANOS EM PEQUENOS CASCOS DE CARVALHO
AGED FOR 8 YEARS IN SMALL OAK CASKS

KOB

KNOWLEDGE OF BEEF

BY OLIVIER

Tequila

OLMECA ALTOS PLATA — 12,00€

FRESCO E HERBAL, COM FINAL SUAVE
FRESH AND HERBAL, WITH A SMOOTH FINISH

OLMECA ALTOS REPOSADO — 13,00€

NOTAS DE CARVALHO, BAUNILHA E AGAVE DOCE
NOTES OF OAK, VANILLA, AND SWEET AGAVE

CASAMIGOS BLANCO — 15,00€

LISO E DOCE, COM TOQUES DE CITRINOS E BAUNILHA
SMOOTH AND SWEET, WITH HINTS OF CITRUS AND VANILLA

DON JULIO — 15,00€

ELEGANTE E SUAVE, COM SABORES FRUTADOS E LIGEIRA DOÇURA
ELEGANT AND SMOOTH, WITH FRUITY FLAVORS AND A SLIGHT SWEETNESS

TEQUILA PATRON EL CIELO — 30,00€

TEQUILA SILVER DE LUXO, DESTILADA QUATRO VEZES, CONHECIDA PELA SUA SUAVIDADE
E SABOR DOCE, COM NOTAS DE FRUTOS SECOS, CARAMELO E CHOCOLATE
*LUXURY SILVER TEQUILA, DISTILLED FOUR TIMES, KNOWN FOR ITS SMOOTHNESS
AND SWEET FLAVOR, WITH NOTES OF DRIED FRUITS, CARAMEL, AND CHOCOLATE*

Vodka

ABSOLUT ELYX — 12,00€

ULTRA PREMIUM, ENCORPADA E COM NOTAS SEDOSAS DE TRIGO
ULTRA-PREMIUM, FULL-BODIED, WITH SILKY NOTES OF WHEAT

GREY GOOSE — 15,00€

FEITO COM O MELHOR DA NATUREZA, CRIADO COM O MÁXIMO CUIDADO
MADE WITH THE BEST OF NATURE, CRAFTED WITH THE UTMOST CARE

CIROC — 15,00€

DESTILADO DAS MELHORES UVAS FRANCESAS
DISTILLED FROM THE FINEST FRENCH GRAPES