

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.

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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.

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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.

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KNOWLEDGE OF BEEF
BY OLIVIER

Approved by
Olivier · K.O.B by OLIVIER ·

Convert

(POR PESSOA | PER PERSON)

PÃO, MANTEIGA E FUET — 4,50€
BREAD, BUTTER AND CURED PORK SAUSAGE

Entradas

STARTERS

FOLHADO DE QUEIJO CABRA COM NOZES CARAMELIZADAS — 8,00€
PUFF PASTRY WITH GOAT CHEESE AND CARAMELIZED HAZELNUTS

PIMENTOS PADRÓN — 8,00€
PADRÓN PEPPERS

**QUEIJO ALENTEJANO AMANTEIGADO,
GRATINADO COM OREGÃOS — 11,00€**
ALENTEJO CHEESE, GRATINATED WITH OREGANO

CAMARÃO À "LA GUILHO" — 19,00€
SAUTED GARLIC SHRIMPS

CROQUETE KOB — 5,00€
KOB CROQUETTE

CHOURIÇO PICANTE — 10,00€
SPICY PORTUGUESE CHOURIZO

PRESUNTO BOLOTA — 17,00€
BOLOTA SMOKED HAM

CARPACCIO DE POLVO — 16,00€
OCTOPUS CARPACCIO

CARPACCIO DE CARNE (O EMBLEMÁTICO) — 16,00€
BEEF CARPACCIO (THE EMBLEMATIC)

TOMATE ASSADO E BURRATA COM PRESUNTO — 18,00€
ROASTED TOMATO AND BURRATA WITH HAM

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Carnes
MEAT

ESPECIALIDADES

BIFE TÁRTARO — 24,00€
TARTAR STEAK

BIFE OLIVIER

(BIFE DO LOMBO COM MOLHO OLIVIER E OVO ESTRELADO) — 35,00€
OLIVIER STEAK (TENDERLOIN STEAK WITH OLIVIER SAUCE AND FRIED EGG)

SECRETOS DE PORCO PRETO 200GR — 20,00€
BLACK PORK "SECRETOS" 200GR

PORTUGAL

VAZIA 300 GR — 29,00€
SIRLOIN 300GR

BIFE K.O.B. (ACÉM REDONDO) 300GR — 30,00€
K.O.B. STEAK (RIBEYE) 300GR

LOMBO 200GR — 32,00€
TENDERLOIN 200GR

ESPAÑA | SPAIN

ENTRECÔTE SIMENTAL 400GR — 54,00€
SIMENTAL ENTRECÔTE 400GR

ARGENTINA

ACÉM REDONDO 300GR 40,00€ / **600GR** — 80,00€
RIBEYE 300GR/600GR

IRLANDA | IRELAND

VAZIA BLACK ANGUS 300GR — 38,00€
BLACK ANGUS SIRLOIN 300GR

ACÉM REDONDO BLACK ANGUS 300GR — 43,00€
BLACK ANGUS RIBEYE 300GR

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EUA | USA

NEW YORK BLACK ANGUS STEAK 300GR — 52,00€

CORTES WAGYU WAGYU CUTS

ALEMANHA | GERMANY

DENVER STEAK WAGYU 300GR 62,00€

ENTRANHA WAGYU 300GR 54,00€
WAGYU SKIRT STEAK 300GR

AUSTRÁLIA | AUSTRALIA

VAZIA WAGYU 300GR 99,00€
WAGYU SIRLOIN 300GR

PICANHA WAGYU 250GR/500GR 75,00€ | 135,00€

WAGYU RUMP CAP 250GR/500GR
SUGESTÃO DE ACOMPANHAMENTO - LINGUINI COM MOLHO DE TRUFA

JAPÃO | JAPAN

VAZIA WAGYU 150GR / 250GR 132,00€ | 225,00€
WAGYU SIRLOIN 150GR/250GR

Exclusivos Quim do Talho

QUIM DO TALHO EXCLUSIVE

SOLICITE A AJUDA DE UM COLABORADOR
ASK FOR HELP FROM A COLLABORATOR

PREÇO SOB CONSULTA
PRICE ON REQUEST



Approved by Chef Olivier

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Acompanhamentos

SIDE DISHES

BATATA FRITA PALITO — 4,00€
FRENCH FRIES

BATATA A MURRO — 5,00€
SMALL BAKED POTATOES

PURÉ DE BATATA COM TRUFA PRETA — 9,00€
MASHED POTATOES WITH BLACK TRUFFLE

LINGUINI COM MOLHO DE TRUFA — 20,00€
LINGUINI WITH TRUFFLE SAUCE

ARROZ RICO — 9,00€
RICE

ARROZ DE FEIJÃO COM PIMENTOS E CHOURIÇO PICANTE — 9,00€
SPICY RED BEAN RICE WITH CHORIZO AND PEPPERS

ESPARREGADO — 7,00€
MASHED SPINACH

BROCOLETI SALTEADOS — 10,00€
SAUTÉED BABY BROCOLI

ESPARGOS VERDES GRELHADOS — 9,00€
GRILLED GREEN ASPARGUS

LEGUMES GRELHADOS — 10,00€
GRILLED VEGETABLES

QUEIJO PROVOLONE GRELHADO — 10,00€
PROVOLONE GRILLED CHEESE

SALADA VERDE COM MOLHO DE MOSTARDA DIJON — 7,00€
GREEN SALAD WITH DIJON MUSTARD SAUCE

SALADA DE TOMATE COM QUEIJO FRESCO DE CABRA E HORTELÃ — 7,00€
TOMATO SALAD WITH GOAT COTTAGE CHEESE AND MINT

ARROZ COM CHOURIÇO E COGUMELOS — 10,00€
RICE WITH CHORIZO AND MUSHROOMS

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Molhos SAUCES

CHUTNEY DE MANGA — 2,50€
MANGO CHUTNEY

MOLHO BÉRNAISE DE BERINGELA — 2,50€
AUBERGINE BÉRNAISE SAUCE

MOLHO OLIVIER — 2,50€
OLIVIER SAUCE

MOLHO OLIVIER COM COGUMELOS — 3,00€
OLIVIER SAUCE WITH MUSHROOMS

Peixes FISH

BACALHAU À BRÁS — 25,00€
COD FISH "À BRÁS"

TENTÁCULOS DE POLVO GRELHADOS, GRELOS E BATATAS A MURRO — 25,00€
GRILLED OCTOPUS LEGS, TURNIP GREENS
AND SMALL BAKED POTATOES

K.O.B by OLIVIER . Approve
to Chef Olivier .

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Sobremesas DESSERTS

PARIS BREST — 9,00€

TARTE TARTIN MAÇÃ — 9,00€
APPLE "TARTE TARTIN"

CHEESECAKE BASCO — 9,00€
BASQUE CHEESECAKE

PETIT GÂTEAU DE CHOCOLATE COM
GELADO DE BAUNILHA — 8,00€
CHOCOLATE FONDANT WITH VANILLA ICE CREAM

PETIT GÂTEAU DE CARAMELO COM SORBET DE LIMÃO — 8,00€
CARAMEL FONDANT WITH LEMON SORBET

FRUTA DA ÉPOCA — 6,00€
SEASONAL FRUIT

Chef Olivier - Aprovado

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Olivier da Costa

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Champagnes

CHAMPAGNE

- FLUTE DE PERRIER-JOUËT BRUT — 16,00€
- PERRIER-JOUËT BRUT — 90,00€
- PERRIER-JOUËT ROSÉ — 120,00€
- PERRIER-JOUËT BELLE EPOQUE — 250,00€
- PERRIER-JOUËT BELLE EPOQUE ROSÉ — 650,00€
- MUMM BRUT — 90,00€
- MUMM ROSÉ — 120,00€

Espumante

SPARKLING WINE

- FLUTE DE LANCERS — 8,00€
- ESPUMANTE LANCERS BRUTO — 30,00€

Sangria

- COPO DE SANGRIA — 10,00€
- SANGRIA DE ESPUMANTE COM FRUTOS VERMELHOS — 30,00€
- SANGRIA DE CHAMPAGNE PERRIER-JOUËT — 100,00€

Vinho Tinto

RED WINE

- DOURO**
- FAROUK — 45,00€
- BY OLIVIER — 20,00€
- VALLADO — 26,00€
- COUQUINHO — 30,00€
- FOLGOSA VELHA RESERVA — 35,00€
- ACIPRESTES — 27,00€
- DUORUM — 29,00€
- QUINTA DA SEQUEIRA — 29,00€
- QUINTA DE LA ROSA — 30,00€

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Vinho Tinto

RED WINE

DOURO

- CRASTO — 33,00€
- MEADRO DO VALE MEÃO — 38,00€
- ROQUETE E CAZES — 40,00€
- ACIPRESTES RESERVA — 40,00€
- CALLABRIGA — 42,00€
- CRASTO SUPERIOR — 45,00€
- QUINTA DA SEQUEIRA RESERVA — 47,00€
- DUORUM VINHAS VELHAS — 70,00€
- QUINTA DA LEDA — 70,00€
- QUINTA DA SEQUEIRA GRANDE RESERVA — 74,00€
- VALADO RESERVA — 73,00€
- CRASTO VINHAS VELHAS — 75,00€
- QUINTA DOS ACIPRESTES GRANDE RESERVA — 75,00€
- CARVALHAS — 95,00€
- CHARME — 135,00€
- BATUTA — 135,00€

Vinho Tinto

RED WINE

ALENTEJO

- BY OLIVIER — 20,00€
- RAPOSINHA — 28,00€
- VILA SANTA — 30,00€
- MONTE DA PECEGUINA — 30,00€
- HERDADE DOS GROUS — 30,00€
- ZAGALOS — 33,00€
- DONA MARIA — 37,00€
- CARTUXA COLHEITA — 40,00€
- ESPORÃO RESERVA — 42,00€
- QUINTA DO MOURO — 60,00€
- HERDADE DOS GROUS MOON HARVEST — 66,00€
- MALHADINHA — 66,00€
- HERDADE DOS GROUS 23 BARRICAS — 70,00€
- CARTUXA RESERVA — 78,00€
- MOUCHÃO — 84,00€

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Vinho Tinto

RED WINE

DÃO

CASA DE SANTAR RESERVA — 35,00€

TERRAS DO SADO

QUINTA DA BACALHÔA — 44,00€

Vinho Branco

WHITE WINE

DOURO

PLANALTO — 20,00€

QUINTA DO CIDRÔ SAUVIGNON BLANC — 27,00€

SEQUEIRA SAUVIGNON BLANC — 27,00€

QUINTA DO CIDRÔ CHARDONNAY — 27,00€

REDOMA — 40,00€

CARVALHAS — 40,00€

REDOMA RESERVA — 60,00€

ALENTEJO

BY OLIVIER — 20,00€

QUINTA DO CARMO — 28,00€

CARTUXA — 31,00€

HERDADE DO GROUS — 28,00€

ESPORÃO RESERVA — 35,00€

PERA MANCA — 65,00€

Vinho Verde

GREEN WINE

DEU LA DEU - ALVARINHO — 24,00€

SOALHEIRO — 28,00€

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

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Vinho Rosé

ROSE WINE

QUINTA DO CIDRÔ — 25,00€
MONTE DA PECEGUINA — 25,00€
SEQUEIRA ROSÉ — 25,00€

Vinho a copo

GLASS OF WINE

TINTO/BRANCO/ROSÉ E VERDE — 6,00€
VINHOS A COPO ESPECIAIS — Sob Consulta

Vinho Generosos e Porto

PORTO SANDEMAN TAWNY — 6,00€
PORTO SANDEMAN BRANCO — 6,00€
PORTO SANDEMAN LBV — 10,00€
PORTO SANDEMAN 10 ANOS — 12,00€
BLACKET 10 ANOS — 12,00€
BLACKET 20 ANOS — 18,00€
MOSCATEL ALAMBRE — 7,00€

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

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Aguas, Refrigerantes e Sumos

WATER, SOFT DRINKS AND JUICES

- LUSO 1 LT — 4,00€
- LUSO GÁS 1 LT — 5,50€
- CASTELO 0,25 ML — 3,00€
- TÓNICA 1724 0,25 ML — 3,50€
- COCA-COLA 0,33 ML — 4,00€
- COCA-COLA ZERO 0,33 ML — 4,00€
- SPRITE 0,33 ML — 4,00€
- SUMO DE TOMATE 0,25 ML | TOMATO JUICE 0,25ML — 4,00€
- SUMO NATURAL (LARANJA) | NATURAL JUICE (ORANGE) — 6,00€
- LIMONADA | LEMONADE — 6,00€

Cafés Coffee

- CAFÉ | COFFEE — 2,00€
- DESCAFEINADO | DECAFFEINATED — 2,00€
- CHÁ | TEA — 3,00€
- CAPUCCINO — 5,00€
- CAFÉ DUPLO | DOUBLE COFFEE — 4,00€

Cerveja BEER

- IMPERIAL BOHEMIAN PILSENER — 4,00€
- FLUTE IMPERIAL — 3,00€
- HEINEKEN 0,33 ML — 4,00€
- SAGRES PRETA 0,33 ML — 3,00€
- HEINEKEN 0.0 SEM ÁLCOOL | HEINEKEN 0.0
WITHOUT ALCOHOL — 3,50€

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

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Cocktails

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*

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*

MOSCOW MULE — 13,00€

CITRICO E REFRESCANTE
VODKA ABSOLUT ELYX, SUMO DE LIMA, XAROPE SIMPLES,
1724 GINGER BEER, ESPUMA CÍTRICA

*CITRIC AND FRESH
VODKA ABSOLUT ELYX, LIME JUICE, SUGAR SYRUP, 1724 GINGER BEER,
CITRIC FOAM*

DAIQUIRI — 12,00€

CITRICO, 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*

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*

BELLINI — 12,00€

REFRESCANTE, FRUTADO E LEVEMENTE ADOCICADO
CHAMPANHE PERRIER-JOUËT, PURÊ DE PÊSSEGO

*FRESH, FRUITY AND SLIGHTLY SWEET
CHAMPAGNE PERRIER-JOUËT, PEACH PUREE*

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Cocktails

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

CAIPIRINHA — 10,00€

CÍTRICO E LEVEMENTE ADOCICADO CACHAÇA JANEIRO, LIMA
E XAROPE DE AÇÚCAR

CITRIC AND SLIGHTLY SWEET CACHAÇA JANEIRO, LIME AND SUGAR SYRUP

CHAMPAGNE COCKTAIL — 13,00€

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

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*

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

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Gin Tónicos

TONIC GIN

BEEFEATER — 12,00€

CASCA DE LIMÃO | *LEMON TWIST*

BEEFEATER PINK — 12,00€

MORANGO | *STRAWBERRY*

BEEFEATER 24 — 14,00€

RODELA DE LARANJA | *ORANGE WHEEL*

AMICIS — 12,00€

CASCA DE LARANJA | *ORANGE TWIST*

GIN MARE — 13,00€

TOMATE CHERRY E MANJERICÃO | *CHERRY TOMATO AND BASIL*

MARTIN MILLERS — 13,00€

MORANGOS E PIMENTA PRETA | *STRAWBERRY AND BLACK PEPPER*

PLYMOUTH — 13,00€

FATIA DE LIMA | *LIME WEDGES*

MONKEY 47 — 14,00€

ANIS E LARANJA | *ANISE AND ORANGE*

TANQUERAY TEN — 14,00€

FATIA DE LIMA | *LIME WEDGES*

VILLA ASCENTI — 16,00€

FATIA DE LIMA | *LIME WEDGES*

CEDER'S WILD SEM ÁLCOOL — 12,00€

TORANJA E MANJERICÃO | *GRAPEFRUIT AND BASIL*

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Whisky

IRISH

JAMESON — 10,00€
JAMESON CASKMATES — 12,00€
JAMESON BLACK BARREL — 15,00€

SCOTCH

CHIVAS REGAL 12 ANOS — 12,00€
CHIVAS REGAL 18 ANOS — 15,00€
CHIVAS REGAL 25 ANOS — 40,00€
JOHNNIE WALKER BLACK LABEL — 12,00€
JOHNNIE WALKER BLUE LABEL — 30,00€

SINGLE MALT

GLENLIVET 15 ANOS — 13,00€
GLENLIVET FOUNDER'S RESERVE — 15,00€
GLENLIVET 18 ANOS — 15,00€
CARDHU 12 ANOS — 13,00€
MACALLAN DOUBLE CASK 12 ANOS — 15,00€

BOURBON

FOUR ROSES — 8,00€

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

KOB

KNOWLEDGE OF BEEF
BY OLIVIER

Aguardente

- CACHAÇA JANEIRO — 7,00€
- CRF RESERVA — 10,00€
- MACIEIRA XO — 12,00€
- ADEGA VELHA XO — 12,00€
- PISCO — 12,00€
- CRF EXTRA - RESERVA — 15,00€

Cognac

- MARTELL V.S. — 12,00€
- MARTELL V.S.O.P. — 18,00€
- MARTELL XO — 30,00€

Licores

LIQUEURS

- MACIEIRA CREAM — 8,00€
- AMARETTO DISARONNO — 8,00€
- AMÊNDOA AMARGA — 8,00€
- BAILEY'S — 8,00€
- COINTREAU — 8,00€
- FERNET BRANCA — 8,00€
- KHAHLUA — 8,00€
- LICOR BEIRÃO — 8,00€
- LIMONCELLO — 8,00€
- RICARD — 8,00€
- TIA MARIA — 8,00€

Chef Olivier - Aprovado pelo Chef Olivier
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KOB

KNOWLEDGE OF BEEF
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Rum

- HAVANA 3 ANOS — 7,00€
- HAVANA 7 ANOS — 9,00€
- HAVANA SELECCIÓN DE MAESTROS — 12,00€
- DIPLOMATICO RESERVA EXCLUSIVO — 15,00€
- ZACAPA 23 — 15,00€

Tequila

- OLMECA ALTOS PLATA — 12,00€
- OLMECA ALTOS REPOSADO — 13,00€
- CASAMIGOS BLANCO — 15,00€

Vodka

- ABSOLUT BLUE — 10,00€
- ABSOLUT ELYX — 15,00€

Vermute

- BELSAZAR (BIANCO, ROSSO E EXTRA DRY) — 8,00€
- LILLET BLANC — 8,00€
- LILLET ROSE — 8,00€
- CAMPARI — 8,00€
- APEROL — 8,00€