



Magma

RESTAURANTE

BAR

COCKTAILS DE ASSINATURA SIGNATURE COCKTAILS

BOURBON BLISS

Bulleit Bourbon, Disaronno, polpa de pêsego, sumo de limão, clara de ovo
Bulleit Bourbon, Disaronno, peach pulp, lemon juice, egg white

11

ALOHA PALOMA

Ojo de Tigre Mezcal, xarope spicy mango, sumo de limão, Fever Tree grapefruit soda
Ojo de Tigre Mezcal, spicy mango syrup, lemon juice, Fever Tree grapefruit soda

14

ROYAL TEA

Plantation Pineapple Rum, sumo de ananás, chá verde com ananás e canela de Ceilão, sumo de limão, xarope de manjeriçã
Plantation Pineapple Rum, pineapple juice, green tea with pineapple and Ceylon cinnamon, lemon juice, Basil syrup

12.5

MONKEY BANANA EXPRESS

Whiskey Monkey Shoulder, sumo de ananás, licor Banane Du Bresil, sumo de limão, xarope de canela, clara de ovo
Whiskey Monkey Shoulder, pineapple juice, Brazilian banana Liqueur, lemon juice, cinnamon syrup, egg white

12

COCKTAILS SEM ÁLCOOL NON-ALCOHOLIC COCKTAILS

AROUND THE WORLD

Tchai Rooibos Spicy, sumo de ananás, sumo de limão, xarope de açúcar, Whitley Neill 0% álcool
Tchai Rooibos Spicy, pineapple juice, lemon juice, sugar syrup, Whitley Neill 0% alcohol

6

PIÑA PUNCH

Sumo de ananás, xarope orgeat (amêndoa), sumo de limão, Martini Floreale 0% álcool, pimenta preta, pimenta rosa
Pineapple juice, almond syrup, lemon juice, Martini Floreale 0% alcohol, black pepper, pink pepper

6

TROPICAL ZEST

Sumo de ananás, Martini Vibrante 0% álcool, xarope de canela, chá verde com ananás e canela de Ceilão, hortelã, pimenta Rosa
Pineapple Juice, Vibrant Martini 0% alcohol, Cinnamon Syrup, Pineapple and Ceylon Cinnamon Green Tea, mint, Pink Pepper

6

LIMONADA CASEIRA C/HORTELÃ

Sumo de limão, água, xarope de açúcar simples, hortelã
Lemon Juice, water, simple syrup, mint

3.5

ICE TEA CASEIRO

Chá verde de ananás e canela de Ceilão gelado, sumo de limão
Cold green tea with pineapple and Ceylon cinnamon, lemon juice
Sabor a escolher : Ananás/Pêssego/Maracujá/Limão
Flavour to choose: Pineapple/Peach/Passion fruit/Lemon

3.5

COCKTAILS CLÁSSICOS CLASSICS

SPRITZ - Aperol Martini Fiero St. Germain	10
CAIPIRINHA	8
MOJITO	9.5
PIÑACOLADA	10
DAIQUIRI	8
MARGARITA	9
OLD FASHIONED	12
NEGRONI	10
WHISKEY SOUR	12

Outros cocktails, peça ao bartender
Other cocktails, ask the bartender

GIN'S

MG GIN	9
BOMBAY DRY	8
TANQUERAY N°10	11.5
ROCHA NEGRA Açores	10
BALEIA Açores	15
MONKEY 47	20
CITADELLE	10
GIN MARE	13
NIKKA COFFEE	15
HENDRICKS	12
WHITLEY NEILL 0% ALCOHOL FREE	9

Taxa IVA em vigor. Todos os preços em Euros
IVA tax. All the prices are in Euro



VODKAS | 5cl. |

MOSKOVSKAYA	5
ABSOLUT	9
TITO'S	12
CIROC	15
GREY GOOSE	18
Adicione soda <i>Add soda + 3.5€</i>	

RUM & CACHAÇA | 5cl. |

PLANTATION ORIGINAL DARK	8
PLANTATION PINEAPPLE	12
KRAKEN SPICED RUM	14
ZACAPA	25
DIPLOMÁTICO	18
BARCELÓ BLANCO	8
SANTISSIMA TRINIDAD 3 YEARS	7
CACHAÇA ANUMARÁ	8

APERITIVO *APERITIF'S* | 5cl. |

MARTINI BIANCO	5
MARTINI ROSSO	5
MARTINI EXTRA DRY	5
MARTINI VIBRANTE SEM ÁLCOOL	5
MARTINI FLOREALE SEM ÁLCOOL	5
CAMPARI	7
RICARD	7

Taxa IVA em vigor. Todos os preços em Euros
IVA tax. All the prices are in Euro



TEQUILA, MEZCAL & PISCO | 5cl. |

OLMECA SILVER	8
PATRON SILVER	18
MEZCAL OJO DE TIGRE	14
MEZCAL PERRO DE SAN JUAN	21
PISCO 1615 DE ACHOLADOS	11

WHISKIES | 5cl. |

IRISH	
JAMESON	9
JAMESON BLACK BARREL	11
BUSHMILLS 10 YEARS	13
SCOTCH	
JOHNNIE WALKER RED LABEL	7
JOHNNIE WALKER BLACK LABEL	11
MONKEY SHOULDER	12
LAPHROAIG 10 YEARS	19
GLENLIVET 18 YEARS	25
BOURBON	
BULLET BOURBON	13
OUTROS <i>OTHERS</i>	
NIKKA FROM THE BARREL	20
JACK DANIELS	10

DIGESTIVO *DIGESTIVE* | 5cl. |

JÄGERMEISTER	7
FERNET BRANCA	8
GRAPPA ALEXANDER	9

AGUARDENTE & CONHAQUE *BRANDY & COGNAC* | 5cl. |

CR&F	7
COURVOISIER VSOP	14
REMY MARTIN VSOP	14
AGUARDENTE PEDRAS BRANCAS AÇORES	6
AGUARDENTE TERRA DO CONDE AÇORES	6

VINHOS GENEROSOS *GENEROUS WINES* | 5cl. |

QUINTA DA PRELADA LATE HARVEST	6
QUINTA DA PRELADA RUBY	7
QUINTA DA PRELADA 10 ANOS	9
MOSCATEL SETÚBAL ROXO BACALHÔA	12
MOSCATEL SETÚBAL ALAMBRE	5
ANGELICA	5
LAJIDO 2007	7
LICOROSO DO PICO 10 ANOS	18

LICORES *LIQUORS* | 5cl. |

LICOR BEIRÃO	5
BAILEYS	6
AMARGUINHA	5
DRAMBUIE	9
SAMBUCA	6
KAHLUA	7
LICORES DOS AÇORES Ananás, Amora, Tangerina ou Maracujá	5

CERVEJA E SIDRA *BEER AND CIDER*

DO BARRIL *FROM THE BARREL*

Sagres 20cl	2
Sagres 50cl	4

DE GARRAFA *BOTTLED*

Especial 33cl <i>Local Beer 33cl</i>	2.5
Bandida do Pomar 33cl <i>Apple Cider 33cl</i>	4
Sagres 0% Álcool 33cl <i>Alcohol Free Beer 33cl</i>	3.5

REFRIGERANTES *SOFT DRINKS*

Coca Cola	2.5
Coca Cola Zero	2.5
Sprite	2.5
Laranja	2.5
Kima	2.5
Fever Tree Ginger Ale	3.5
Fever Tree Ginger Beer	3.5
Fever Tree Soda	3.5
Fever Tree GrapeFruit Soda	3.5

ÁGUAS *WATER*

EAU	3.5
Água das Pedras 25cl <i>Sparkling Water 25cl</i>	1.5
Água das Pedras 75cl <i>Sparkling Water 75cl</i>	4

CAFÉS *COFFEE SHOP*

<i>Espresso</i>	1.5
Descafeinado <i>Decaf</i>	1.5
Meia de Leite <i>Latte</i>	2
Cappuccino	3.5

CHÁ *TEA*

INFUSÕES *INFUSIONS* 3

<i>Cidreira Lemon Balm</i>
<i>Camomila Chamomile</i>
<i>Lima, Limão Lime, Lemon</i>
<i>Hortelã Mint</i>
<i>Canela e Alecrim Cinnamon and Rosemary</i>

DA GORREANA *GORREANA TEA* 3.5

<i>Preto Black tea</i>
<i>Verde Green tea</i>
<i>Ananás e Canela de Ceilão Ceylon Cinnamon and Pineapple</i>
<i>Erva-Príncipe Lemongrass</i>
<i>Lúcia-Lima Lemon Balm</i>
<i>Menta, Stevia, Limão, Canela Mint, Stevia, Lemon, Cinnamon</i>

