



Magma

RESTAURANTE

BEBIDAS

COCKTAILS DE ASSINATURA SIGNATURE COCKTAILS

ALOHA PALOMA

Ojo de Tigre Mezcal, xarope de maracujá, sumo de limão, fever tree grapefruit soda
Ojo de Tigre Mezcal, passion fruit 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, clara de ovo e xarope de menta
Plantation Pineapple Rum, pineapple juice, green tea with pineapple and Ceylon cinnamon, egg white, lemon juice, mint syrup

12

Bitter Monkey

Whiskey Bulleit, fernet-branco, licor de banana, xarope de açúcar amarelo e bitter de chocolate
Whiskey Bulleit, white-fernet, banana liqueur, yellow sugar syrup and chocolate bitter

14

Azorean Fusion

Gin Bombay Dry, sumo de ananás, xarope de manga picante, hortelã, sumo de limão e cerveja
Bombay Dry Gin, pineapple juice, spicy mango syrup, fresh mint, lemon juice and beer

12

COCKTAILS SEM ÁLCOOL NON-ALCOHOLIC COCKTAILS

AROUND THE WORLD

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

6

PINA PUNCH

Sumo de ananás, xarope de amêndoa, sumo de limão, Martini Florale 0% álcool, pimenta preta, pimenta rosa
Pineapple juice, almond syrup, lemon juice, Martini Florale 0% alcohol, black pepper, rose 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, green tea with pineapple and Ceylon cinnamon, mint, rose pepper

6

LIMONADA CASEIRA COM 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, sumo de limão
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
PINÁCOLADA	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

BOMBAY DRY	8
TANQUERY Nº10	11.5
ROCHA NEGRA AÇORES	10
BALEIA AÇORES	15
MONKEY 47	20
HENDRICKS	12
WHITLEY NEILL 0% ALCOHOL FREE	9

VODKAS |5 cl.|

MOSKOVSKAYA	7
TITO'S	12
GREY GOOSE	18
Adicione <i>Soda</i> <i>Add soda</i>	3.5

TEQUILA, MEZCAL & PISCO |5 cl.|

OLMECA SILVER	8
PATRON SILVER	18
MEZCAL OJO DE TIGRE	14
PISCO 1615 DE AGUOLADOS	11

RUM & CACHAÇA |5 CL.|

PLANTATION ORIGINAL DARK	8
PLANTATION PINEAPPLE	12
ZACAPA	25
DIPLOMÁTICO	18
SANTÍSSIMA TRINDAD 3 YEARS	7
CACHAÇA ANUMARÁ	8

AGUARDENTE E CONHAQUE

BRANDY & COGNAC |5 CL.|

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

VINHOS GENEROSOS

GENEROUS WINES |5CL.|

QUINTA DA PRELADA RUBY	8
QUINTA DA PRELADA 10 ANOS	10
MOSCATEL SETÚBAL ALAMBRE	5
LAJIDO 2007	7
LICOROSO DO PICO 10 ANOS	14

LICORES LIQUORS |5 CL.|

LICOR BEIRÃO	6
BAILEYS	6
AMARGUINHA	6
DRAMBUË	9
SAMBUCA	6
KAHLUA	7
LICORES DOS AÇORES ANANÁS AMORA TANGERINA OU MARACUJÁ	6
<i>AZOREAN LIQUORS PINEAPPLE BLACKBERRY TANGERINE OR PASSION FRUIT</i>	

DIGESTIVO *DIGESTIVE* |5 CL.|

JÄGERMEISTER	7
FERNET BRANCA	8
GRAPPA ALEXANDER	9

APERITIVO *APERITIF'S* |5CL./

MARTINI BRANCO	6
MARTINI ROSSO	6
MARTINI EXTRA DRY	6
MARTINI VIBRANTE SEM ÁLCOOL	6
MARTINI FLOREALE SEM ÁLCOOL	7
CAMPARI	7
RICARD	

WHISKIES |5 CL.|

IRISH	
JAMESON	10
JAMESON BLACK BARREL	15
BUSHMILLS 10 YEARS	13
SCOTCH	
JOHNNIE WALKER RED LABEL	8
JOHNNIE WALKER BLACK LABEL	12
MONKEY SHOULDER	12
LAPHROAIG 10 YEARS	19
BOURBON	
BULLET BOURBON	13
OUTROS <i>OTHERS</i>	
NIKKA FROM THE BARREL	15
JACK DANIELS	10

CERVEJA E SIDRA *BEER AND CIDER*

DO BARRIL *FROM THE BARREL*

SAGRES 20cl	2.5
SAGRES 50cl	4

DE GARRAFA *BOTTLED*

ESPECIAL 33cl <i>Local Beer 33cl</i>	2.5
Bandida do Pomar 33cl <i>Apple Cider 33cl</i>	3.5
Sagres 0% Álcool 33cl <i>Alcohol Free Beer 33cl</i>	2

REFRIGERANTES *SOFT DRINKS*

Coca Cola	2.5
Coca Cola Zero	2.5
Sprite	2.5
Laranjada	2.5
Kima	2.5
Fever Tree Ginger Ale	4
Fever Tree Ginger Beer	4
Fever Tree Soda	4
Fever Tree Grapefruit Soda	4

ÁGUAS *WATERS*

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*

ESPRESSO	1.8
DESCAFEINADO <i>DECAF</i>	1.8
MEIA DE LEITE <i>LATTE</i>	2
CAPPUCHINO	3.5

CHÁ *TEA*

INFUSÕES *INFUSIONS*

Cidreira <i>Lemon Balm</i>	3
Lima, Limão <i>Lime, Lemon</i>	
Hortelã <i>Mint</i>	
Canela <i>Cinnamon</i>	
Alecrim <i>Rosemary</i>	
Erva-Príncipe <i>Lemongrass</i>	3

DA GORREANA *Gorreana Tea*

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



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RESTAURANTE

COMIDAS

SNACKS

Tempura de Legumes
vegetables tempura 7

Tábua de queijos, compotas e tostas
Cheese, jam and toasted bread board 16

Chamuças de frango ou vegetais com molho sweet chilli
Mini chicken or vegetables samosas with sweet chili sauce 10

Bolo lêvedo com manteiga de alho e queijo da ilha
Furnas flatbread with garlic butter and island cheese 9

Batata frita caseira com maionese de alho
French fries with garlic mayo 4

SOPA SOUP

Creme de abóbora assada com amêndoas
Roasted pumpkin soup with almonds 6.5

DE GARFO E FACA FORK AND KNIFE

Esparguete à Carbonara
Spaghetti carbonara 12

Salada César com frango ou sem frango
Caeser salad with or without chicken 12 | 8

Risotto de beterraba com pataniscas de curquette e aveia
Beetroot Risotto with zuchinni friters and oats 16

NO PÃO *BREAD*

Torrada <i>Plain toast</i>	4
Tosta mista Ham and cheese toasted sandwich	9
Tosta de queijo ou fiambre <i>Ham or cheese toasted sandwich</i>	7
Tosta de frango com queijo da ilha <i>Chicken and Island cheese toasted sandwich</i>	11
Tosta de atum com queijo da ilha Tuna and Island cheese toasted sandwich	11
Mezze: Falafel, húmus, pita, babaganoush, couve fermentada e batata-doce <i>Mezze: Falafel, hummus, pita, babaganoush, fermented kale and sweet potato</i>	16
Hamburger Senhora da Rosa em bolo lêvedo com queijo de São Jorge <i>Bacon cheeseburger in “bolo lêvedo” with São Jorge cheese</i>	16
Prego de novilho com molho à Regional <i>Portuguese beef sandwich with regional style sauce</i>	11

SOBREMESAS *DESSERTS*

Fruta da nossa Quinta <i>Fruit from our Farm</i>	7
O nosso bolo de chocolate com caramelo salgado e gelado de baunilha <i>Our chocolate cake with salted caramel and vanilla ice cream</i>	7
Bola de gelado (1 sabor à escolha) Ice cream scoop (1 flavour on demand)	2.8