



Magma

RESTAURANTE

BEBIDAS

DRINKS

COCKTAILS DE ASSINATURA *SIGNATURE COCKTAILS*

Vulcanic Aloha	14
Ojo de Tigre Mezcal, sumo de limão, Spicy mango Monin , clara de ovo e soda “fever tree” de toranja <i>Ojo de Tigre Mezcal, lemon juice, Spicy mango Monin, egg white and fever tree grapefruit soda</i>	
Royal Tea	12
Plantation Pineapple Rum, sumo de ananás, mix de chás, sumo de limão, hortelã e clara de ovo <i>Plantation Pineapple Rum, pineapple juice, tea blend, lemon juice, mint and egg white</i>	
Bourbon Blossom	14
Whiskey, sumo de limão, pureê de morango, licor de St. Germain, cardamomo e Angostura bitter <i>Whiskey, lemon juice, strawberry pureê, St. Germain liqueur, cardamom and Angostura bitter</i>	
Garden Highball	12
Gin, sumo de ananás, xarope de açúcar, sumo de limão, bitter de laranja e rodela de pepino <i>Gin, pineapple juice, sugar syrup, lemon juice, orange bitter and cucumber slices</i>	

COCKTAILS CLÁSSICOS *CLASSIC COCKTAILS*

SPRITZ - Aperol / Limoncello/ St. Germain	10
CAIPIRINHA	8
MOJITO	9.5
PINÁCOLADA	10
DAIQUIRI	8
MARGARITA	9
OLD FASHIONED	12
NEGRONI	12
WHISKEY SOUR	12
Expresso Martini	12
Moscow Mule	10

Se desejar outros cocktails, por favor peça ao bartender
If you wish to order other cocktails please ask the bartender

COCKTAILS SEM ÁLCOOL *NON-ALCOHOLIC COCKTAILS*

AROUND THE WORLD

Gin 0% álcool, sumo de limão, Purêe de maracujá, sumo de ananás, mix de chás e ginger beer

Alcohol-free gin, lemon juice, passion fruit purée, pineapple juice, a blend of teas and ginger beer

7

Lemongrass whisper

Martini Vibrante, xarope de açúcar amarelo, sumo de limão, sumo de ananás, folha de erva-príncipe, cardamomo e pimenta preta

Martini Vibrante, golden sugar syrup, lemon juice, pineapple juice, lemongrass, cardamom and black pepperr

7

Apple Bloom

Martini Floreale, sumo de limão, sumo de ananás, mix de chás, xarope de canela e maçã smith

Martini Floreale, lemon juice, pineapple juice, tea blend, cinnamon syrup and Smith's apples

7

LIMONADA CASEIRA COM HORTELÃ / HOMEMADE LEMONADE WITH MINT

Sumo de limão, água, xarope de açúcar simples e hortelã

Lemon juice, water, simple syrup and mint

3.5

ICE TEA CASEIRO / HOMEMADE ICE TEA

Chá verde de ananás e canela de Ceilão gelado com sumo de limão

Cold green tea with pineapple and Ceylon cinnamon with lemon juice

3.5

Sabor a escolher : Ananás | Pêssego | Maracujá | Limão

Flavour to choose: Pineapple | Peach | Passion Fruit | Lemon

GIN'S

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

VODKAS - 5 cl.

MOSKOVSKAYA	7
TITO'S	12
GREY GOOSE	18
<i>Adicione Soda</i>	4
<i>Add soda</i>	

TEQUILA, MEZCAL & PISCO - 5 cl.

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

RUM & CACHAÇA - 5 CL.

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

CHAMPANHE CHAMPAGNE

TAITTINGER BRUT RESERVA	120
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AGUARDENTES E CONHAQUES *BRANDY & COGNAC - 5 CL.*

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

VINHOS GENEROSOS *GENEROUS WINES - 5CL.*

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

LICORES *LIQUORS - 5 CL.*

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

DIGESTIVOS *DIGESTIVES - 5 CL.*

JÄGERMEISTER	7
FERNET BRANCA	8

APERITIVOS *APERITIF'S - 5CL.*

MARTINI BRANCO	6
MARTINI ROSSO	6
MARTINI EXTRA DRY	6
MARTINI VIBRANTE - SEM ÁLCOOL / 0% ALCOHOL FREE	6
MARTINI FLOREALE - SEM ÁLCOOL / 0% ALCOHOL FREE	6
CAMPARI	7
RICARD	7

WHISKIES - 5 CL.

IRISH

JAMESON	
JAMESON BLACK BARREL	10
BUSHMILLS 10 YEARS	15
	13

SCOTCH

JOHNNIE WALKER RED LABEL	8
JOHNNIE WALKER BLACK LABEL	12
LAPHROAIG 10 YEARS	19

BOURBON

BULLET BOURBON	13
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OUTROS OTHERS

NIKKA FROM THE BARREL	15
JACK DANIELS	10

CERVEJAS E SIDRA *BEERS AND CIDER*

DO BARRIL FROM THE BARREL

SAGRES 20CL	2.5
SAGRES 50CL	4

DE GARRAFA BOTTLED

ESPECIAL 33CL / LOCAL BEER 33CL	2.5
BANDIDA DO POMAR 33CL / APPLE CIDER 33CL	3.5
SAGRES 0% ÁLCOOL 33CL / ALCOHOL FREE BEER 33CL	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 (água filtrada / filtered water)	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*

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

CHÁS *TEAS*

INFUSÕES <i>INFUSIONS</i>	3
Cidreira / <i>Lemon Balm</i>	
Lima, Limão / <i>Lime, Lemon</i>	
Hortelã / <i>Mint</i>	
Canela / <i>Cinnamon</i>	
Alecrim / <i>Rosemary</i>	
<i>Erva-Príncipe / Lemongrass</i>	
DA GORREANA <i>Gorreana Tea</i>	3
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>	



Magma

RESTAURANTE

COMIDA

FOOD

SNACKS

Tempura de Legumes 7
Vegetables tempura

Tábua de queijos enchidos, compotas e tostas 17
Cheese and sausages, jam and toasted bread board

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

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

Batata frita caseira com maionese de alho 4.5
French fries with garlic mayo

SOPA SOUP

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

DE GARFO E FACAS FORK AND KNIFE

Esparguete à Carbonara 12
Spaghetti carbonara

Salada César com frango ou sem frango 12 / 10
Caesar salad with or without chicken

Risotto de beterraba com pataniscas de curguette e aveia 16
Beetroot risotto with zucchini friters and oats

Omelete com salada simples 10
omelette with a simple salad

*ingredientes extra: fiambre; queijo; bacon; pimentos; espinafres; cogumelos; cebola

*additional ingredients: ham; cheese; bacon; peppers; spinach; mushrooms; onion

+1€ CADA/ EACH

NO PÃO *BREAD*

Torrada 4
Plain toast

Tosta mista 9
Ham and cheese toasted sandwich

Tosta de queijo ou fiambre 7
Ham or cheese toasted sandwich

Tosta de frango com queijo da ilha 11
Chicken and Island cheese toasted sandwich

Tosta de atum com queijo da ilha 11
Tuna and Island cheese toasted sandwich

Mezze: Falafel, húmus, pita, babaganoush, couve fermentada e batata-doce 16
Mezze: Falafel, hummus, pita, babaganoush, fermented kale and sweet potato

Hamburger “Senhora da Rosa” em bolo lêvedo com queijo da ilha de São Jorge 16
“Senhora da Rosa” hamburger in “bolo lêvedo” with São Jorge island cheese

Prego de novilho com molho à Regional 11
Portuguese beef sandwich with regional style sauce

SOBREMESAS *DESSERTS*

Fruta da nossa Quinta 7
Fruit from our Farm

O nosso bolo de chocolate com caramelo salgado e gelado de baunilha 7
Our chocolate cake with salted caramel and vanilla ice cream

Bola de gelado caseiro (1 sabor à escolha) 3
Homemade ice cream scoop (1 flavour on demand)