

ENTRADAS STARTERS

COUVERT - 3,50€

Pão, azeitona e amuse-bouche / Bread, olive and amuse-bouche

POR PESSOA | PER PERSON

SELEÇÃO DE CHARCUTARIA / Charcuterie selection - 14€ / 22€

BOLINHOS DE BACALHAU E MOLHO "AÏOLI" - 8€

Codfish cakes and "Aïoli" sauce

CRUDITÉS COM "ACHOÏADE" - 9€

Raw vegetables with "Achoïade"

CROQUETES DE SARDINHA DE SÃO JOÃO COM TOSTAS - 12€

Saint John sardine croquettes with toast

WRAP DE ATUM E ABACATE COM BATATAS FRITAS - 9€

Tuna and avocado wrap with french fries

GASPACHO VERDE E TOSTA DE REQUEIJÃO - 8€

Green gazpacho and curd cheese toast

PRATOS PRINCIPAIS MAIN COURSES

CROQUE MONSIEUR COM MISTURA DE SALADA - 14€

Croque monsieur with mix salad

MASSA « PÉROLAS » - 16€

Curgete e couve kale / « Pearls » pasta, zucchini and kale cabbage

BACALHAU - 21€

Feijão frade estufado e lula salteada

Codfish, stewed black-eyes peas and sautéed squid

MONUMENTAL BURGUER - 18€

150gr novilho, mostarda, bacon, chalota, queijo, rúcula e batatas fritas

150gr beef, mustard, bacon, shallot, cheese, arugula and french fries

BIFE DO LOMBO ANGUS - 28€

Molho de pimenta e batatas fritas

Angus beef tenderloin, pepper sauce and french fries

BEBIDAS QUENTES HOT DRINKS

CAFÉ EXPRESSO / Espresso Coffee - 3,50€

CAFÉ AMERICANO / American Coffee - 4,50€

CAFÉ COM LEITE / Coffee with milk - 4,50€

CAPUCCINO - 4,50€

CHOCOLATE QUENTE / Hot chocolate - 5€

CHÁS E INFUSÕES / Teas and infusions - 5,50€

MENU EXPRESS

EXPRESS MENU

Disponível das 12h00 às 15h00 / Available from 12h00 to 15h00

ENTRADA E PRATO PRINCIPAL
OU PRATO PRINCIPAL E SOBREMESA - 14€
Starter and main or main and dessert

ENTRADA, PRATO PRINCIPAL E SOBREMESA - 16€
Starter, main and dessert

SOBREMESAS DESSERTS

SOBREMESA DO DIA - 6€

Dessert of the day

TAÇA DE GELADO - 9€

Ice cream cup

TRINDADE

Gelado de chocolate, brownie, pérolas crocantes, molho de caramelo, chantilly e merengue

Chocolate ice cream, brownie, crunchy pearls, caramel sauce, chantilly and meringue

RIBEIRA

Gelado de nata, puré de frutos vermelhos, frutos vermelhos, xarope de manjeriçã e merengue

Ice cream, red fruits coulis, red fruits, basil syrup and meringue

BOLA DE GELADO - 2€/UNI

Ice cream scoop

SUPLEMENTO DE CHANTILLY - 1€

Whipped cream supplement

TAÇA DE MORANGOS COM CHANTILLY - 6€

Bowl of strawberries with whipped cream

MONUMENTAL

DESDE

CAFÉ

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AS NOSSAS BEBIDAS OUR DRINKS

WINES

ESPUMANTE / SPARKLING WINE

Douro / Real Companhia Velha Bruto 2014 - 14€ / 46€

CHAMPANHE / CHAMPAGNE

Reims / Billecart-Salmon Brut Reserve NV - 16€ / 68€

Reims / Billecart-Salmon Brut Rosé NV - 25€ / 122€

VINHO ROSÉ / ROSE WINE

Minho / Soalheiro Rosé 2018 - 7€ / 25€

VINHO BRANCO / WHITE WINE

Douro / Alves de Sousa Estação - 5€ / 18€

Amarante / Quinta de Carapeços 2018 - 5€ / 18€

Alentejo / Athayde Reserva 2017 - 9€ / 32€

VINHO TINTO / RED WINE

Douro / Vale da Raposa Res. 2016 - 7€ / 25€

Dão / Doda 2012 - 14€ / 68€

Alentejo / Sem Vergonha 2017 - 12€ / 46€

VINHO DO PORTO / PORT WINE

Douro / Niepoort Dry White - 5€ / 18€

Douro / Graham's Tawny 10 anos 4,5L - 11€ / 315€

COCKTAILS

CAFÉ MARTINI - 11€

Aguardente, café, licor de café / Brandy, coffee, coffee liquor

L'ANCIEN - 11€

Vinho do porto, bourbon, jerry thomas bitters / Port wine, bourbon, jerry thomas bitters

SWEET GIN EGG - 12€

Morango, amora, framboesa com gin

Flavoring between strawberry, blackberry, raspberry with gin

PORTO TÓNICO - 10€

Niepoort branco seco, água tônica, lima, hortelã

Niepoort dry white, tonic water, lime, mint

MOSCATEL COM LARANJA - 10€

Moscatel de setúbal, sumo de laranja / Setúbal muscat, orange juice

COCKTAILS CLÁSSICOS/ CLASSIC COCKTAILS - 12€

CERVEJA DE PRESSÃO / DRAFT BEER

SUPER BOCK 35CL - 5€ / 55CL - 7€

CERVEJA DE GARRAFA / Bottle Beer - 5€

BEBIDAS FRIAS COLD DRINKS

ÁGUA / Water - 33CL 3,50€ / 75CL 5,50€

SUMO DE LARANJA NATURAL / Natural Orange Juice - 6€

SUMOS DETOX / Detox Juice - 6€

BEBIDAS VEGETAIS / Vegetable drinks - 4€

REFRIGERANTES / Soft drinks - 4€



CONSULTE A NOSSA
CARTA DE VINHOS
SEE HERE
OUR WINE LIST