

# catch me

IF YOU CAN

BOARDING	TAKE OFF
<p><b>Waiting Couvert</b> 5.00 Homemade Grissini with tapenade, goat cheese cream and roasted garlic butter.</p>	<p><b>Seasonal Soup</b> 6.00 Soup made with seasonal ingredients. Ask our staff what's on air.</p>
<p><b>Anchovy Tosties</b> 7.50 Brioche tosties with anchovies, olives and romesco sauce.</p>	<p><b>Perfect Egg</b> 8.00 "Serra da estrela" cheese foam, low temperature egg and truffled olive oil.</p>
<p><b>Commander's Bao</b> 9.00 Bao stuffed with pancetta, kewpie mayonnaise, red onion and coriander.</p>	<p><b>Tabbouleh with Teriyaki Tuna</b> 12.00 Quinoa tabbouleh with tuna marinated in teriyaki sauce.</p>
<p><b>Beef "Picapau"</b> 12.00 Diced steak in mustard &amp; beer sauce served with homebread caco bread. Available vegetarian option.</p>	<p><b>Cuttlefish Salad</b> 10.00 Fresh salad with fried cuttlefish, nero mayonnaise &amp; citric sauce.</p>
<p><b>Check-in Tataki</b> 16.00 Matured veal Tataki served with rocket salad and mustard sauce.</p>	<p><b>Cockpit Bowl</b> 15.00 Made with seasonal ingredients and the Chef choice of meat or fish cut.</p>
<p><b>Peixinhos da Horta</b> 7.50 Breaded fried green beans with citric mayo.</p>	<p><b>Chef's Toast</b> 11.00 Brioche toast, with avocado, sauteed mushrooms, low temperature egg, rocket salad and teriyaki.</p>
<p><b>Vegetarian Gyosas</b> 8.00 With red cabbage salad and ponzu sauce.</p>	<p><b>Prego Sandwich*</b> 12.00 Steak sandwich served in homemade "caco" bread with mustard. Tuna option available.</p>
<p><b>Tapioca Dices</b> 9.00 Traditional Brazilian snack of tapioca and cheese with chili jam.</p>	<p><b>Frank's Burger*</b> 13.00 Served in homemade "caco" bread with garlic mayonnaise, rocket, pickles, bacon &amp; cheddar.</p>
<p><b>Codfish Croquettes</b> 8.50 Served with citrus sauce.</p>	<p><b>Veggie Burger*</b> 12.50 Served in homemade "caco" bread, garlic mayonnaise, caramlized onions, mushrooms and goat cheese.</p>
<p><b>Tuna Tartare</b> 12.00 With avocado and oyster sauce.</p>	<p><b>Salty Pancake</b> 10.00 With bacon, fried egg, goat cheese cream and honey.</p>
<p><b>Passanger's Board</b> 13.00 Assorted cheeses and sausages. Optional: only cheeses or only sausages.</p>	<p>*Served with sweet potato chips, 1€ to exchange the side dish.</p>

LONG-HAUL	ON AIR
<p><b>Duck Rice</b> 19.00 With orange, chorizo &amp; pink peppercorn.</p>	<p><b>French Fries</b> 4.00</p>
<p><b>Shrimp Risotto</b> 18.00 Grilled shrimp risotto with spinach and citric sauce.</p>	<p><b>Sautéed Vegetables</b> 4.00</p>
<p><b>Chef's Cut</b> 26.00 Beef cut selected by the Chef, with farofa, grilled vegetables &amp; romesco sauce.</p>	<p><b>Mixed Salad</b> 4.00</p>
<p><b>Green Flight (Vegetarian)</b> 16.00 Sweet potato puree, grilled zucchini and seasonal vegetables.</p>	<p><b>Sweet Potato Puree</b> 4.00</p>
<p><b>Grilled Octopus</b> 22.00 With oven baked potatoes, vegetables and aromatic herbs olive oil.</p>	<p><b>Sweet Potato Chips</b> 4.00</p>
<p><b>Daily Catch</b> 24.50 Fresh fish fillet with grilled vegetables, Thai coconut milk sauce. Ask our staff what's on air.</p>	
	LANDING
	<p><b>French Toast</b> 5.00 French toast of homemade "caco" bread, berries, whipped cream and honey.</p>
	<p><b>Egg and Almond Tart</b> 5.00 Deconstructed tart with "doce de ovos", almonds and merengue.</p>
	<p><b>Sweet Pancake</b> 8.00 With pumpkin jam, goat cheese and caramelized nuts.</p>
	<p><b>Cheese if you can</b> 6.00 Sweet "farofa", mascarpone, passion fruit curd and fresh mango.</p>
	<p><b>In the Clouds</b> with Chocolate and Strawberry 6.00 Moelleux, crumble and chocolate sphere with strawberry ice cream.</p>
	<p><b>Pineapple Carpaccio</b> 5.00 Sliced pineapple in sugar syrup with pink peppercorn and lime zest.</p>

# CATCH ME...

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<p><b>On Vacation</b> Tanqueray N° Ten Gin, cucumber, lemon, cardamom syrup.</p> <p><b>Power-pinappeling</b> Ciroc vodka, pineapple, lime, mint, sugar syrup.</p> <p><b>In Movement</b> Bulldog Gin, Triple-Sec, sugar syrup, mango, lemon.</p> <p><b>Seducing</b> Johnnie Walker Black Label, passion fruit, orange, lemon, cardamom syrup.</p>	<p><b>10.00</b></p> <p><b>12.00</b></p> <p><b>10.00</b></p> <p><b>12.00</b></p>	<p><b>In the Mood</b> Pampero rum, ginger ale, lime juice, egg white, sugar syrup, basil.</p> <p><b>Getting Hot</b> Don Julio Reposado tequila, lime, Mariquinhas sour cherry liqueur, chilli syrup.</p> <p><b>After Hours</b> CRF old brandy reserve, cointreau, coffee and chocolate stirred with cream and milk dash.</p> <p><b>Mingling</b> Mezcal and Tanqueray Sevilla, strawberry schrub, agave syrup and lime juice.</p> <p><b>Never</b> William Hinton Madeira rum, cherry tomatoes, chilli, red peppers, basil, shaken with sugar syrup and lime.</p>	<p><b>9.50</b></p> <p><b>12.50</b></p> <p><b>12.00</b></p> <p><b>10.50</b></p> <p><b>10.00</b></p>
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## CLASSIC COCKTAILS

<p><b>Pina Colada</b> Pampero Rum, Coconut liqueur, coconut cream, pineapple, lemon, sugar syrup.</p> <p><b>Old Fashion</b> Bulleit Bourbon, Angostura Bitters, brown sugar.</p> <p><b>Margarita (Classic / Strawberry)</b> Tequila, cointreau, lime, sugar syrup.</p> <p><b>Caipirinha (Caipiroska)</b> Cachaça (Smirnoff Vodka), sugar syrup, lime.</p> <p><b>Dry Martini (Vodka Martini)</b> Gin Tanqueray N° Ten or Giroc Vodka, Belsazar Dry Vermouth.</p> <p><b>Espresso Martini</b> Smirnoff Vodka, coffee liqueur, coffee, sugar syrup.</p> <p><b>Moscow Mule</b> Ciroc Vodka, ginger beer, lime.</p> <p><b>Aperol Spritz</b> Aperol, sparkling wine, orange juice, soda water.</p> <p><b>Campari Spritz</b> Campari, sparkling wine, soda water.</p>	<p><b>12.00</b></p> <p><b>10.00</b></p> <p><b>9.50</b></p> <p><b>9.50</b></p> <p><b>12.00</b></p> <p><b>11.00</b></p> <p><b>12.50</b></p> <p><b>9.50</b></p> <p><b>9.50</b></p>	<p><b>Negroni</b> Gin Tanqueray N° Ten, campari, Vermute Belsazar Red.</p> <p><b>Sours (Pisco, Vodka, Whisky, Rum, Gin, Tequila, Amarguinha)</b> Choose one spirit, egg white, lemon juice &amp; simple syrup.</p> <p><b>Daiquiri (Lime, Strawberry or Passion Fruit)</b> Rum Plantation 3 Stars, lime, simple syrup.</p> <p><b>Porn Star Martini</b> Passion fruit, vanilla syrup &amp; sparkling wine shot.</p> <p><b>Porto Tónico</b> Cockburns White Port, Fever Tree Tonic.</p> <p><b>Long Island Iced Tea</b> Rum Pampero, tequila, Tanqueray N° Ten, Smirnoff, Cointreau, lemon juice, sugar syrup &amp; Coca-cola.</p> <p><b>Mimosa</b> Sparkling wine, joice of orange juice or red berries.</p> <p><b>Mojito</b> Rum Plantation 3 Stars, lime, mint, sugar syrup.</p>	<p><b>12.50</b></p> <p><b>10.00</b></p> <p><b>9.50</b></p> <p><b>11.00</b></p> <p><b>9.00</b></p> <p><b>12.50</b></p> <p><b>7.00</b></p> <p><b>10.00</b></p>
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## VIRGIN COCKTAILS

<p><b>O Shreek</b> Seedlip Grove 42, mango, orange, sugar syrup, basil, ginger ale.</p> <p><b>Redreams</b> Red fruits, cranberry juice, lemon, mint, sugar syrup.</p> <p><b>Raining Pineapple</b> Pineapple, strawberry, lemon, grenadine.</p> <p><b>Virgin Colada</b> Orange, lemon, coconut milk, pineapple, sugar syrup.</p> <p><b>Mr. Grovy</b> Seedlip Grove 42, lime, ginger and red berries saken with basil and topped with ginger beer.</p>	<p><b>7.00</b></p> <p><b>7.00</b></p> <p><b>7.00</b></p> <p><b>7.00</b></p> <p><b>7.00</b></p>
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## LIQUEURS

<p><b>Sour Almond</b></p> <p><b>Baileys</b></p> <p><b>Coffee</b></p> <p><b>Ginjinha Mariquinhas (Sour Cherry)</b></p> <p><b>Licor Beirão</b></p> <p><b>Malibu</b></p> <p><b>Passoã</b></p>	<p><b>5.00</b></p> <p><b>6.00</b></p> <p><b>5.00</b></p> <p><b>2.00</b></p> <p><b>5.50</b></p> <p><b>6.00</b></p> <p><b>5.00</b></p>
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## VODKA

<p><b>Ciroc</b></p> <p><b>Froggy</b></p> <p><b>Smirnoff</b></p>	<p><b>10.00</b></p> <p><b>9.00</b></p> <p><b>7.00</b></p>
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## TEQUILA & MEZCAL

<p><b>Casamigos Mezcal</b></p> <p><b>Don Julio Blanco</b></p> <p><b>Don Julio Reposado</b></p> <p><b>Jose Cuervo</b></p> <p>(shot: half the dose)</p>	<p><b>13.00</b></p> <p><b>10.00</b></p> <p><b>12.00</b></p> <p><b>7.00</b></p>
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## APERITIFS & FORTIFIED WINES

<p><b>Campari</b></p> <p><b>Aperol</b></p> <p><b>Moscatel de Setúbal</b></p> <p><b>Porto Cockburns Fine Tawny</b></p> <p><b>Porto Cockburns Fine White</b></p> <p><b>Porto Cockburns Special Reserve</b></p> <p><b>Vermouth Belsazar Red</b></p> <p><b>Vermouth Belsazar White</b></p> <p><b>Vermouth Belsazar Dry</b></p> <p><b>Madeira Blandy's Boal</b> Madeira fortified Boal single grape</p>	<p><b>6.00</b></p> <p><b>6.00</b></p> <p><b>5.00</b></p> <p><b>5.00</b></p> <p><b>5.00</b></p> <p><b>6.00</b></p> <p><b>6.00</b></p> <p><b>6.00</b></p> <p><b>6.00</b></p>
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## WHISKEY

<p><b>Bulleit Bourbon</b></p> <p><b>Bushmills 10 (Irish)</b></p> <p><b>The Singleton 12</b></p> <p><b>Johnny Walker Black</b></p> <p><b>Johnny Walker Green</b></p> <p><b>Johnny Walker Red</b></p> <p><b>Lagavulin 16</b></p> <p><b>Roe &amp; Coe (Irish)</b></p> <p><b>Talisker 10</b></p>	<p><b>9.00</b></p> <p><b>10.50</b></p> <p><b>11.00</b></p> <p><b>9.50</b></p> <p><b>15.00</b></p> <p><b>7.00</b></p> <p><b>14.00</b></p> <p><b>9.00</b></p> <p><b>13.00</b></p>
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## RUM

<p><b>Pampero Anejo</b></p> <p><b>Diplomatic Exclusive Reserve</b></p> <p><b>Plantation Xaymaca</b></p> <p><b>William Hinton Sherry Single Cask</b> Madeira Island aged agricole rhum</p> <p><b>Zacapa 23</b></p>	<p><b>7.00</b></p> <p><b>11.00</b></p> <p><b>9.00</b></p> <p><b>15.90</b></p> <p><b>14.50</b></p>
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## BRANDY & SCHNAPPS

<p><b>CR&amp;F (Portuguese Brandy)</b></p> <p><b>Marquês de Marialva XO 20 YO</b> (Very Old Portuguese Brandy)</p>	<p><b>8.00</b></p> <p><b>15.50</b></p>
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## GIN & MORE

<p><b>Tanqueray N° Ten</b> Lemon, orange, Fever Tree Indian Tonic.</p> <p><b>Tanqueray Rangpur</b> Lemon, ginger, Fever Tree Indian Tonic.</p> <p><b>Tanqueray Sevilla</b> Fever Tree Mediterranean Tonic.</p> <p><b>Gin Mare</b> Lime, basil, Fever Tree Mediterranean Tonic.</p> <p><b>Hendrick's</b> Cucumber, Fever Tree Indian Tonic.</p> <p><b>Jinzu</b> Juniper, lime, Fever Tree Indian Tonic.</p>	<p><b>9.50</b></p> <p><b>11.00</b></p> <p><b>11.00</b></p> <p><b>12.00</b></p> <p><b>13.00</b></p> <p><b>12.50</b></p>	<p><b>Monkey 47</b> Lime, Fever Tree Indian Tonic.</p> <p><b>Nordês</b> Lemon, cardamom, Fever Tree Indian Tonic.</p> <p><b>Sharish</b> Apple, Cinnamon, Fever Tree Mediterranean Tonic.</p> <p><b>Bulldog</b> Red berries, basil, Fever Tree Indian Tonic.</p> <p><b>Citadelle</b> Lemon, Cinnamon, Fever Tree Mediterranean Tonic.</p> <p><b>Seedlip Grove 42 (Alcohol Free)</b> Orange, Fever Tree Indian Tonic.</p>	<p><b>15.00</b></p> <p><b>14.00</b></p> <p><b>12.00</b></p> <p><b>12.00</b></p> <p><b>12.00</b></p> <p><b>12.00</b></p>
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## BEER & CIDER

<p><b>Super Bock 20cl (draft)</b></p> <p><b>Super Bock 50cl (draft)</b></p> <p><b>Super Bock Stout (bottle)</b></p> <p><b>Super Bock Sem Álcool</b> Non-Alcoholic beer</p>	<p><b>2.50</b></p> <p><b>5.00</b></p> <p><b>3.00</b></p> <p><b>3.00</b></p>	<p><b>Coruja Amber Lager</b></p> <p><b>Coruja IPA</b></p> <p><b>Somersby 40cl (draft)</b></p>	<p><b>4.00</b></p> <p><b>4.00</b></p> <p><b>3.50</b></p>
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## SOFT DRINKS

<p><b>Filtered Water 0.7cl</b></p> <p><b>Filtered Sparkling Water 0.7cl</b></p> <p><b>Pedras Mineral Sparkling Water</b></p> <p><b>Coca-cola</b></p> <p><b>Sprite</b></p> <p><b>Água Tônica Fever Tree</b> (Índia/Mediterranean/Indian Light)</p> <p><b>Ginger Ale Fever Tree</b></p> <p><b>Ginger Beer Fever Tree</b></p> <p><b>Fresh Orange</b></p> <p><b>Lemonade with Mint</b></p> <p><b>Red Berries Lemonade</b></p> <p><b>Natural Juice of the day</b></p> <p><b>Homemade Iced Tea</b></p>	<p><b>2.20</b></p> <p><b>2.50</b></p> <p><b>2.60</b></p> <p><b>3.20</b></p> <p><b>3.20</b></p> <p><b>4.00</b></p> <p><b>4.00</b></p> <p><b>4.00</b></p> <p><b>4.50</b></p> <p><b>4.00</b></p> <p><b>4.50</b></p> <p><b>4.50</b></p> <p><b>4.00</b></p>
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## COFFEE OR TEA?

<p><b>Espresso</b></p> <p><b>Americano</b></p> <p><b>Milk coffee</b></p> <p><b>Teas &amp; Infusions</b> Black, mint, lemon verbena, linden, apple and cinnamon, green, red fruits, lemon balm.</p> <p><b>Espresso macchiato*</b></p> <p><b>Latte macchiato*</b></p> <p><b>Capuccino*</b></p> <p><b>Iced Coffee</b></p> <p><b>Mocaccino</b></p> <p><b>Hot Chocolate</b></p> <p><b>*Soy milk option + 0.50</b></p>	<p><b>1.50</b></p> <p><b>2.50</b></p> <p><b>3.00</b></p> <p><b>3.00</b></p> <p><b>2.00</b></p> <p><b>4.50</b></p> <p><b>5.00</b></p> <p><b>3.50</b></p> <p><b>4.50</b></p> <p><b>4.50</b></p>
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# WINE

RED	GLASS	BOTTLE	WHITE	GLASS	BOTTLE
<b>Almeida Garrett - Selecta</b> Beira Interior region	-	26.50	<b>Atlantis Verdelho</b> Verdelho single grape from Açores Islands	-	37.50
<b>Duas Árvores Reserva</b> Douro region	-	50.00	<b>Duorum</b> Douro region	-	27.50
<b>Duorum</b> Douro region	-	27.50	<b>Marquês de Marialva Reserva Arinto</b> Arinto single grape from Bairrada region	6.50	26.50
<b>Monte da Bica Reserva</b> Alentejo region	-	36.50	<b>Pouca Roupa Sauvignon Blanc</b> Alentejo region	4.00	18.00
<b>Pouca Roupa</b> Alentejo region	4.00	18.00	<b>Quinta da Biaia 750 Síria</b> Síria single grape from Beira Interior region. Bio	-	28.50
<b>Quinta do Sobral Colheita</b> Dão region	5.00	21.00	<b>Quinta de Carvalhiços Reserva Encruzado</b> Encruzado single grape from Dão region	-	30.50
<b>Ramilo Vinhas Castelão</b> Castelão single grape from old vineyards in Lisbon region	-	41.50	<b>Pombo Bravo</b> Beira Interior region	5.00	21.00
<b>Terras de Santo António Alfrocheiro</b> Alfrocheiro single grape from Douro region	-	38.50	<b>Talhas do Tareco</b> Amphora wine from Alentejo region	-	33.00
<b>Villa Alvor Singular Negra-Mole</b> Negra Mole single grape from Algarve	-	28.50	<b>Vicentino</b> Alentejo region	-	25.00

GREEN A REGION ON ITS OWN	GLASS	BOTTLE	SPARKLING	GLASS	BOTTLE
<b>João Portugal Ramos Alvarinho</b> Alvarinho single grape	-	28.00	<b>C de Cabriz Brut</b> Dão	5.50	22.00
<b>JPR Loureiro</b> Loureiro single grape	4.00	18.00	<b>Murganheira Cuvée Reserva Especial 2007</b> Douro	-	57.00
<b>ROSÉ</b>			<b>Tsarine Cuvee Premium Brut Champagne</b>	-	95.00
<b>Pouca Roupa</b> Alentejo region	4.00	18.00			
<b>Studio by Miraval</b> Provence, France	-	35.00			
<b>Tarika Sirah</b> Sirah from Beira Interior region. Bio	6.50	26.50			

# SANGRIA

<b>Sparkling Wine with Pineapple</b>	21.00	<b>Lunes</b> Bottled Rosé Sparkling Wine Sangria	28.00
<b>Sparkling Wine with Red Fruits</b>	21.00	<b>Red or White Sangria 1L</b>	18.50
<b>Sparkling Wine with Passion Fruit</b>	21.00		

PRICES IN €, INCLUDE VAT TAX AT THE CURRENT LEGAL RATE.

No dish, product or drink, including the couvert will be charged if it is not requested by the client or used by him (Art. 135, DL n° 10/2015).