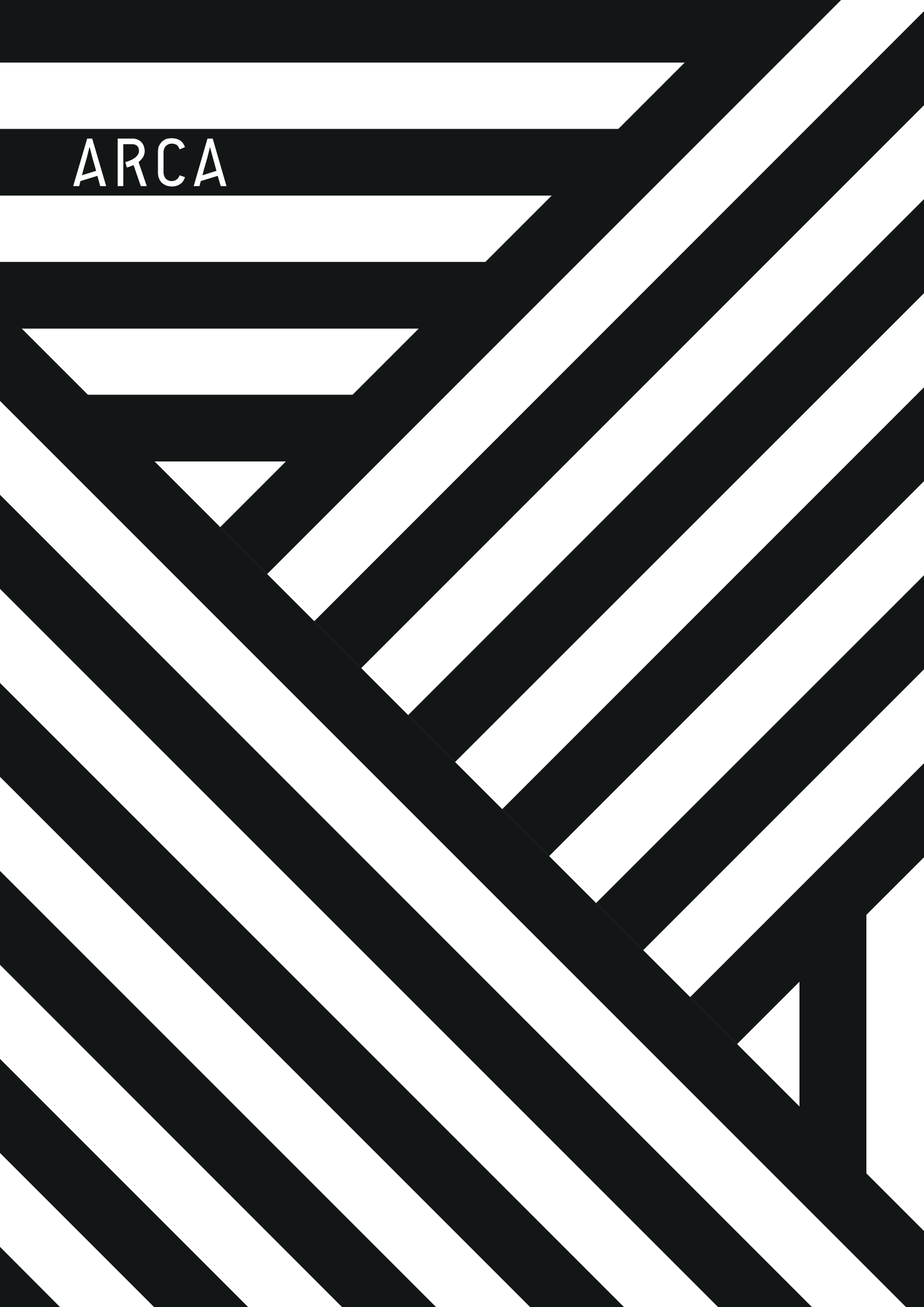


ARCA



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## COCKTAILS

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### FORGOTTEN CLASSICS

	<b>AMERICANO COCKTAIL</b> Campari, Sweet Vermouth, Fever-Tree Soda Water	15
	<b>OLD FASHIONED</b> Woodford Reserve Bourbon, Brown Sugar, Angostura Bitters	16
	<b>BLOODY MARY</b> Ketel One Vodka, Port, Arca Spice Mix, Tomato, Lemon	15
	<b>HOTEL NACIONAL SPECIAL</b> Captain Morgan White Rum, Apricot, Pineapple, Lime	15
	<b>NEGRONI</b> Tanqueray Dry Gin, Campari, Sweet Vermouth	16
	<b>TUXEDO</b> Tanqueray London Dry Gin, Tio Pepe Sherry, Orange Bitters	15
	<b>WHISKEY SOUR</b> Johnnie Walker Black Label, Lemon, Egg White, Angostura Bitter	16
	<b>PALOMA</b> Don Julio Blanco, Lime, Fever-Tree Pink Grapefruit Soda	16
	<b>OLD CUBAN</b> Zacapa Centenario 23, Mint, Lime, Angostura Bitters, Sparkling Wine	16

## NO ALCOHOL

	<b>VÍVIDA*</b> Martini Vibrante, Rooibos, Lemon, Egg White	11
	<b>BEELD</b> Tanqueray 0,0 Gin, Orange cordial, Fever-Tree Mediterranean Tonic	11
	<b>EARLY YEARS</b> Seedlip Grove, elderflower, vanilla, Fever-Tree Pink Grapefruit Soda	11
	<b>0.0 GIN &amp; TONIC</b> Seedlip Grove, Fever-Tree Indian Tonic	12,5

Something else in mind? We'll make it just the way you like it!

\* low alcohol

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## WINES

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### SPARKLING

CAVA BRUT NATURE 9 / 39  
MOLINAS CANOVAS  
Requena, Spain

ENTRE VENYES 10 / 47  
PET NAT ONIRIC  
Penedès, Spain

CUVÉE L'ORIGINE GRAND CRU 16 / 90  
GIMONNET GONET  
Champagne, France

MARÍA GOMES 12 / 50  
LUIS PATO  
Bairrada, Portugal

### ROSÉ

LEMOS ROSÉ 11 / 52  
QUINTA DE LEMOS  
Dão, Portugal

## WHITE

TERRAS DE LAVA 15 / 64  
IG AÇORES  
Pico, Portugal

DOURO DOC RESERVA 13 / 57  
VIEIRA DE SOUSA  
Douro, Portugal

SANTIAGO 12 / 48  
QUINTA DE SANTIAGO  
Monção, Portugal

CHABLIS 16 / 67  
DOMAINE DU CHARDONNAY  
Chablis, France

## RED

LUCITA 15 / 62  
QUINTA DE LEMOS  
Dão, Portugal

GAM BEAUJOLAIS **natural** 10 / 42  
Bourgogne - France

MIROS DE RIBERA 16 / 75  
BODEGAS PENAFIEL  
Ribiera del Duero, Spain

RESERVA TINTO 13 / 64  
VIEIRA DE SOUSA  
Douro, Portugal

## PORT

VIEIRA DE SOUSA FINE WHITE 9 / 39  
VIEIRA DE SOUSA FINE RUBY 9 / 39  
NIEPOORT LBV 15 / 85

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## GIN

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TANQUERAY FLOR DE SEVILLA	11
TANQUERAY	10
TANQUERAY 10	12
HENDRICK'S	11
GIN MARE	12
MONKEY 47	14
BOBBY'S SCHIEDAM	10
RENAIS GIN	12
TANQUERAY 0.0%	10
SEEDLIP 0.0%	10

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## VODKA

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KETEL ONE VODKA	9
KETEL ONE CITROEN VODKA	10
CIROC VODKA	12
KONIK'S TAIL	12

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## TEQUILA

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CORRALEJO REPOSADO	10
TECÁN TEQUILA BLANCO	11
TECÁN TEQUILA REPOSADO	14
DON JULIO BLANCO	14
DON JULIO REPOSADO	15
DON JULIO ANEJO	17
CASAMIGOS MEZCAL JOVEN	17

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## WHISKY

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### SINGLE MALT

TALISKER 10YRS	12
LAGAVULIN 16YRS	23
OBAN	18
SINGLETON OF DUFFTOWN 12YRS	10
BALVENIE DOUBLEWOOD	14
DALWHINNIE 15YO	13
SINGLETON OF DUFFTOWN 15YO	12
THE DALMORE 12YO	20
LAPHROAIG 10YRS	13

### BLEND

JOHNNIE WALKER BLACK RUBY	10
JOHNNIE WALKER BLUE LABEL	35
JOHNNIE WALKER BLACK LABEL	9
NAKED MALT	11

### IRISH

JAMESON	9
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### AMERICAN

WOODFORD RESERVE	10
WOODFORD RYE	11
BULLEIT BOURBON	9
BULLEIT RYE	9,5

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## RUM

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ZACAPA CENTENARIO 23YO	20
ZACAPA CENTENARIO XO	25
DIPLOMATICO PLANAS	11
DIPLOMATICO RESERVA	13
ANGOSTURA 7YRS	10
LEBLON CACHACA	8
CAPTAIN MORGAN DARK RUM	10
CAPTAIN MORGAN WHITE RUM	8
CAPTAIN MORGAN SPICED RUM	10

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## LIQUEUR & BITTERS

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BAILEYS	9
BEIRAO	9
COINTREAU	9
AMARETTO DISARONNO	9
LIMONCELLO VILLA MASSA	9
CAMPARI	9
APEROL	9
JAGERMEISTER	9
FERNET BRANCA	9
KAHLÚA	9

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## COGNAC

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RÉMY MARTIN VSOP	14
MARTELL VS	10
RÉMY MARTIN XO	40

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## JENEVER

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KETEL 1 JONG JENEVER	7
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## VERMOUTH

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MANCINO BIANCO	9
ANTICA FORMULA	9
BELZASAR ROSÉ	9
PUNT E MES	9

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## DRAFT BEER

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GROLSCH LAGER	SMALL 6 / LARGE 10
GROLSCH WEISS	SMALL 6 / LARGE 10,5

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## BOTTLED BEER

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GROLSCH 0.0%	6
BROUWERIJ 'T IJ IJWIT	9
BROUWERIJ 'T IJ IPA	9
PERONI	7

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## MINERAL WATER

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STILL	4
SPARKLING	4

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## SOFT DRINKS

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COCA-COLA REGULAR	5
COCA-COLA ZERO	5
FANTA ORANGE	5
SPRITE	5
FUZE ICE TEA SPARKLING LEMON	5
FUZE ICE TEA GREEN	5
FEVER-TREE MEDITERRANEAN TONIC	6,5
FEVER-TREE GINGER ALE	6,5
FEVER-TREE PINK GRAPEFRUIT	6,5
FEVER-TREE GINGER BEER	6,5
FEVER-TREE INDIAN TONIC	6,5

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## JUICES

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APPLE	4,5
TOMATO	4,5
ORANGE	4,5

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## INTERNATIONAL CLASSICS

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FROM 11.00 TO 18.30

SEASONAL SOUP (V)	10
CAESAR SALAD Choice of shrimp or chicken, bacon, lettuce, croutons, Parmesan, Caesar salad dressing	19
CHEESE BURGER 150 gr beef patty, brioche, tomato, lettuce, onion, cheese, bacon, fried egg, fries	22

## PORTUGUESE HIGHLIGHTS

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FROM 18.30 TO 22.30

BITOQUE Dry-aged striploin, white wine, mustard, sunny side egg, fries	34
FRANCESINHA Beef, sausage, bacon, melted cheese, beer sauce, fried egg, fries	27
POLVO À LAGAREIRO Roasted octopus, mashed sweet potato, piquillo peppers	34
ARROZ DE TOMATE, RICOTTA, PESTO DE MANJERICÃO Tomato-infused rice, ricotta & basil mousse, roasted cherry tomatoes	25
BACALHAU À BRÁS Salted cod, fried string potatoes, parsley, egg, black olives	28

V: Vegetarian

VG: Vegan

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## NIBBLES & PETISCOS

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DAILY 12:00 TO 22.30

OLIVES (VG)	6
SMOKED ALMONDS (VG)	6
PAN COM TOMATE (VG) Sourdough, garlic, tomato	6
LA BOMBA DE VERDURAS (V) (3) Aioli, salsa brava	10
GAMBAS AL AJILLO Shrimps, white wine, garlic, chilli	19
PICA-PAU Beef sirloin, pickled vegetables, Portuguese sauce	25
OXTAIL CROQUETTE (3)	9
JAMON 100% IBERICO, 36-MONTHS CURED	19
CHEF'S CHEESE SELECTION (V) Roasted nuts, tomato jam	20
FRENCH FRIES (VG)	6,5

V: Vegetarian

VG: Vegan

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## SWEETS

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CHOCOLATE MOUSSE 12  
Madagascar chocolate, sea salt, crumble


LEITE DE CREME 12  
Traditional Portuguese crème brûlée

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## DESSERT COCKTAILS

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 GRASSHOPPER 12  
Crème de Cacao, Crème de Menthe, Cream

 BRANDY ALEXANDER 14  
Cognac, Crème de Cacao, Cream, Nutmeg

 ESPRESSO MARTINI 16  
Ketel One Vodka, Kahlua, Espresso

V: Vegetarian

VG: Vegan

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## COFFEE

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ESPRESSO/MACCHIATO	4
DOUBLE ESPRESSO	6
AMERICANO	5
CAPPUCCINO	5
CAFFÈ LATTE	6
LIQUEUR COFFEES	12

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## TEA & OTHER HOT DRINKS

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TEA	5
HOT CHOCOLATE	6

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