

Terrace  
23

For extraordinary people only

### ESPIRITUOSAS • SPIRITS

HAVANA CLUB 3	<i>rum</i>	<b>8<sup>5</sup></b>
BOMBAY	<i>gin</i>	<b>9</b>
SHARISH <small>PORTUGAL</small>	<i>gin</i>	<b>13</b>
MONKEY 47	<i>gin</i>	<b>16<sup>5</sup></b>
MOSKOVSKAYA	<i>vodka</i>	<b>10</b>
JOSÉ CUERVO S	<i>tequilla</i>	<b>7</b>
JAMESON	<i>whisky</i>	<b>9</b>
JACK DANIELS	<i>whisky</i>	<b>8<sup>5</sup></b>
NIKKA BARREL	<i>whisky</i>	<b>14<sup>5</sup></b>

### LICORES • LIQUORS

MOSCATEL DE SETÚBAL <small>PORTUGAL</small>	<b>8</b>
PORTO TAWNY <small>PORTUGAL</small>	<b>7</b>
AMARGUINHA <small>PORTUGAL</small>	<b>7</b>
GINJINHA <small>PORTUGAL</small>	<b>7</b>
APEROL	<b>10</b>
CAMPARI	<b>9</b>
LA QUINTYNIE BLANC	<b>9</b>
LA QUINTYNIE ROUGE	<b>9</b>
BAILEYS	<b>7</b>

### COCKTAILS

MOJITO	<i>rum añejo : hortelã : lima rum añejo : mint : lime</i>	<b>13</b>
CAIPIRINHA	<i>cachaça : lima brazilian cachaça : lime</i>	<b>11<sup>5</sup></b>
APEROL SPRITZ	<i>aperol : espumante : s.laranja aperol : sparkling : orange juice</i>	<b>12</b>
WILD BERRY	<i>rum : f.vermelhos : ginger ale rum : f.vermelhos : ginger ale</i>	<b>12<sup>5</sup></b>
PISCO SOUR	<i>pisco : limão : clara de ovo pisco : lemon : egg white</i>	<b>13<sup>5</sup></b>
CLASSIC	<i>cocktail clássico a seu gosto classic cocktail to meet your needs</i>	<b>14</b>
VIRGIN	<i>cocktail sem álcool virgin cocktail</i>	<b>10</b>

### VINHOS • WINES

PAÇO DO DUQUE	<i>espum. sparkl.</i>	<b>6<sup>5</sup> • 26</b>
TERRAS DO DEMO	<i>espum. sparkl.</i>	<b>7 • 28</b>
"Q" alvarinho	<i>verde white verde</i>	<b>6 • 25</b>
SONANTE B.	<i>branco white</i>	<b>6<sup>5</sup> • 25</b>
VICENTINO	<i>branco white</i>	<b>8 • 31</b>
PEDRA CANCELA	<i>rosé rose</i>	<b>6<sup>5</sup> • 25</b>
SONANTE T.	<i>tinto red</i>	<b>7 • 28</b>
ZÉ DA LEONOR	<i>tinto red</i>	<b>8 • 31</b>

### CAFETARIA • SOFT DRINKS & BEER

ÁGUA <i>water</i> 0,33 / 0,75	<b>3 • 5</b>
ÁGUA C/ GÁS <i>sparkling water</i>	<b>3<sup>5</sup> • 6<sup>5</sup></b>
TONIC / GINGER ALE	<b>6 • 25</b>
REFRIGERANTE <i>soft drink</i>	<b>4</b>
SUMO NATURAL <i>fresh juice</i>	<b>6<sup>5</sup></b>
EXPRESSO / CAPPUCCINO	<b>3 • 5<sup>5</sup></b>
CAFÉ + LEITE <i>coffee w/ milk</i>	<b>4</b>
CHÁ <i>tea</i>	<b>5</b>
CERVEJA <i>beer</i> 0,25 / 0,5	<b>3<sup>5</sup> • 6</b>

<b>CHAPATI</b>	4
manteiga de kimchi · creme de cheddar e togarashi · chapati nepalês <i>kimchi butter · cheddar cream with togarashi · nepalese chapati</i>	
<b>CRO · COZ (4u)</b>	7.5
croquetes de rabo de boi com mostarda de coentros <i>ox tail meat ball croquettes with coriander mustard</i>	
<b>CHEESY (4u)</b>	6.5
bombas de queijo fundido com ketchup e sriracha <i>melted cheese bombs with sriracha ketchup</i>	
<b>HUM · HUM</b>	6.5
hummus de edamame com óleo de folha de caril <i>soybean hummus with curry leaf oil</i>	
<b>THAI</b>	13
gambas da costa fritas com óleo de citronela, crocantes de carangejo e togarashi <i>sautéed prawns with lemongrass oil &amp; crab crackers with togarashi</i>	
<b>[TFC] : TOREL FRIED WHAT???</b>	8.5
o melhor frango frito falso que já provou - com molho "swicy" <i>the best fake fried chicken you've ever tried - with "swicy" sauce</i>	
<b>BURRATA</b>	12.5
salada fria de massa com burrata, tomate cherry, alcaparras e manjericão <i>cold pasta salad with burrata, cherry tomatoes, capers and basil</i>	
<b>TOREL SALAD</b>	11.5
folhas verdes, queijo de cabra, batata doce, granola e vinagrete de mel <i>green leaf salad with goat cheese, sweet potato, granola &amp; honey vinaigrette</i>	
<b>FREY</b>	5
batatas fritas com molho de tomate e alho <i>french fries with tomato and garlic sauce</i>	
<b>TRUFFLE</b>	14.5
taglioni fresca (120g) com trufa, alecrim e stracciatella <i>fresh taglioni (120g) with truffle puree, rosemary &amp; stracciatella</i>	
<b>SEA</b>	13
peixe de mercado (120g) com salada de manga e puré de aipo <i>catch of the day (120g) with mango salad &amp; celery puree</i>	
<b>BURGER T23</b>	13.5
o melhor hamburger da cidade (130g) com queijo cheddar, ketchup swicy e bacon <i>the best burger in town (130g) with cheddar, swicy ketchup &amp; bacon</i>	
<b>ASSADO</b>	13
corte de vitela com osso (250g) ao estilo argentino - grelhado - servido com chimichurri <i>argentinian beef cut (250g) on the bone - grilled - with argentinian chimichurri</i>	
<b>TARTE 3 LECHEs</b>	5.5
famosa tarte sul americana com leite condensado <i>the famous south-american tart with condensed milk cream</i>	
<b>CHOCO</b>	5
tarte de chocolate e five spices, caramelo salgado e gelado de nougat <i>dark chocolate tart with five spices with salty caramel &amp; nougat ice cream walnut crumble</i>	
<b>FRUIT</b>	5
selecção de fruta da época <i>selection of seasonal fresh fruit</i>	