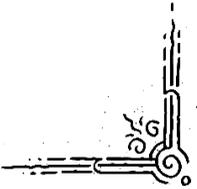
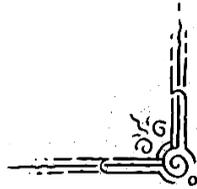
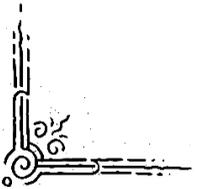


# COCKTAILS





## COCKTAILS

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### SANGRIA £9 | £24

A Casa favourite, fruity red wine, warming brandy, made with Portugal's favourite spirit Licor Beirão, orange, and spices

### PORT & TONIC £8

Quintessentially Portuguese: Sweet Sandeman White Port, mixed with bitter Indian tonic, garnished with mint and orange peel

### GIN & TONIC £9

Deliciously clean and dry, palate cleansing aperitif of Tanqueray Gin, herbs, lemon, and tonic

### GRAPEFRUIT TOM COLLINS £9

A clean and crisp classic mixing Tanqueray Gin, gomme, soda, and fresh grapefruit

### CASA NEGRONI £9

Tanqueray Gin, Campari, and Ginjinha (Portuguese cherry liqueur) to add a hint of sweetness

### LISBON FLING £10

Our take on the Singapore Sling: Tanqueray Gin, Mezcal Verde, Cointreau, Aguardente, lemon, and pineapple

### MEZCAL MANHATTAN £12

Smokey Mezcal Verde, vermouth, Angostura Orange Bitters, and Maraschino cherry, stirred over ice and served straight up

### PIRI-PIRI MARGARITA £12

Don Julio Blanco Tequila, fresh lime, served over ice with our house piri piri salt and fresh chilli

### CAIPIRINHA £9

Portuguese Rum from Madeira (Aguardente de Cana) mixed with fresh lime over ice – refreshing and moreish

### PISCO SOUR £11

The Peruvian classic made with El Gobernador Pisco, lemon, and egg whites

### HIBISCUS SPRITZ £11

A floral and slightly tart spritz made with vodka, fresh lemon, and hibiscus syrup, topped with São Domingos (Portuguese sparkling wine)

### PORT OLD FASHIONED £9

Bulleit Bourbon and chocolate bitters with the added twist of Sandemans 10yr Tawny Port for extra fruitiness

### DARK AND STORMY £9

Gosling Black Seal Rum, with warming, homemade ginger syrup, soda, and a kick of fresh lime

### ESPRESSO MARTINI £9.50

The perfect after dinner serve, made with Portuguese Delta Coffee, vodka, and Tia Maria

## SNACKS

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### OLIVES £2

Portuguese split tree-ripened olives, full of flavour

### IBERICO PORK CROQUETTES £7

Iberico pork and potato croquettes, served with béchamel

### SALGADINHOS £2 EACH

Portuguese empanadas with kale, mushroom and caramelised onion

### BACALHAU FRITTERS £7

Portuguese salt cod fritters made with roasted potato and caramelised onions. Served with lemon aioli

