

GOLDEN CATCH

BEBIDAS / DRINKS

APERITIVOS / APERITIFS

Martini Rosso	5€
Martini Bianco	5€

SANGRIA

Tinta / Red	26€
Branca / White	26€
Porto Rosé / Rosé Port	29€
Espumante / Sparkling Wine	29€

COCKTAILS CLÁSSICOS / CLASSIC COCKTAILS

Margarita	11€
Short drink Tequilla, Sumo de lima, Licor de laranja / Tequila, lime juice, orange liqueur	
Aperol Spritz	11€
Long Drink Aperol, Espumante, Soda e Laranja / Aperol, sparkling wine, soda and orange	
Moscow Mule	11€
Short Drink Vodka, Ginger beer, Lima / Vodka, Ginger beer, lime	

WINE COCKTAILS SIGNATURE / SIGNATURE WINE COCKTAILS

Pale	9€
Sweet - Long Drink Taylor's Chip Dry, água tônica / Taylor's Chip Dry and tonic water	
Pink	9€
Bitter Sweet - Long Drink Porto rosé Croft Pink, Aperol e Soda / Croft Pink rosé Port, Aperol and Soda	

MOCKTAILS

Acerbo	6€
Short Drink Chá de Hibiscus, Licor de Romã, Lima / Hibiscus Tea, pomegranate liqueur, lime	
Aveluda	6€
Short Drink Sumo de cereja, Xarope de açúcar de cana, limão / Cherry juice, cane sugar syrup,	
Domado	6€
Long Drink Toranja, Xarope de agave, Chá verde, Alecrim / Grapefruit, agave syrup, green tea, rosemary	
San Francisco	6€
Long Drink Sumo de laranja, ananás, limão, pêra, pêssego / Orange juice, pineapple, lemon, pear, peach	

LICORES / LIQUEURS

Baileys	5€
Licor Beirão	5€

GIN TÓNICO / GIN & TONIC

Ceder's Classic (S/Álcool / Alcohol free)	10€
Zest de Limão, Alecrim e Água tônica / Lemon zest, rosemary and tonic water	
Bombay Sapphire	10€
Zest de Limão e Água tônica / Lemon zest and tonic water	
Beefeater	10€
Zest de Limão e água tônica / Lemon zest and tonic water	
Gilpin's	12€
Zest de laranja, Cardamomo e água tônica / Orange zest, Cardamom and tonic water	
Burleighs Distiller's Cut	14€
Zest de limão e água tônica / Lemon zest and tonic water	

AGUARDENTES / BRANDY

Brandy Croft NV	6€
Palácio da Brejoeira Bagaceira	11€
Mavem	12€

WHISKY

AMERICANO / AMERICAN BOURBON

Jack Daniels	9€
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IRLANDÊS / IRISH WHISKY

Jameson	9€
Teeling Small Batch	9€

GOLDEN CATCH

BEBIDAS / DRINKS

ESCOCÊS / SCOTCH WHISKY

Famous Grouse	8€
JB	8€
JB 15	11€
Glenfiddich 12 years (Malte / Malt)	11€
Cardhu (Malte / Malt)	13€

SIDRA / CIDER

Somersby 33cl	4€
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CERVEJA / BEER

nacional / national

Super Bock pressão/draft 30cl	2,5€
Super Bock Lager 33cl	3€
Super Bock Stout 33cl	3€
Super Bock Free 33cl/(Alcohol free)	3€
Super Bock Free Stout 33cl/(Alcohol free)	3€

estrangeira / international

Carlsberg	4,5€
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artesanal / artisanal

Letra (B)	7€
Red Mosquito	7€

ÁGUAS / WATER

SEM GÁS / STILL

WOWTER 37,5cl	1,5€
Vitalis 37.5cl	1,5€
Vitalis 75cl	3€

COM GÁS / SPARKLING

Pedras Salgadas 25cl	1,5€
Pedras Limão / Lemon 25cl	2,5€
Castello 25cl	2,5€
Pedras Salgadas 75cl	3€

REFRIGERANTES / SOFT DRINKS

Nordic Mist tonic 20cl	4€
Compal Ananás / Pineapple juice 20cl	3€
Compal Manga / Mango juice 20cl	3€
Compal Pera / Pear juice 20cl	3€
Compal Pêssego / Peach 20cl	3€
Compal Tutti-Frutti 20cl	3€
Compal Vital Manga Laranja / Mango and orange juice 20cl	3€
Compal Vital Ananás Côco / Pineapple and coconut juice 20cl	3€
Compal Vital Laranja Cenoura Manga / Orange, carrot and mango juice 20cl	3€
Compal Vital Frutos Vermelhos / Red berries juice 20cl	3€
Compal Tomate / Tomato juice 20cl	3€
Coca-Cola 35cl	3€
Coca-Cola zero 35cl	3€
Nestea Limão / Lemon 30cl	3€
Nestea Pêssego / Peach 30cl	3€
Fanta Laranja / Orange 35cl	3€
Sprite 35cl	3€

SUMOS NATURAIS / FRESH JUICES & SMOOTHIES

Sumos fruta natural / Fresh fruit juices	5€
Sumo laranja natural	5€
Smoothies	5€

CHÁS e INFUSÕES / TEAS & INFUSIONS

Camomila / Pure Chamomile Flowers	3€
Lucia-Lima / Natural Lemon Verdana	3€
Hortelã / Pure Peppermint leaves	3€
English Breakfast	3€
Ceilão Preto / Perfect Ceylon Tea	3€
Verde Ceilão / Ceylon Green Tea	3€
Verde Menta / Gentle Minty Green Tea	3€
Verde Jasmin / Fragrant Jasmine Green Tea	3€
Biológico / Organic Roibos "Red Tea"	3€

CAFÉS e DERIVADOS / COFFEE AND HOT DRINKS

Expresso	2€
Descafeinado / Decaffeinated	2€
Pingo / Espresso with milk	2€
Carioca Café / Carioca Coffee	2€
Carioca Limão / Carioca Lemon	1,5€
Café Duplo / Double Espresso	3€
Café com leite / Coffee with milk	3€
Café Americano / Americano	4€
Macchiato	4€
Cappuccino	4€
Chocolate quente / Hot Chocolate	4€
Irish Coffee	8€

GOLDEN CATCH

Menu

Cesto de pão / Bread basket 4€

Couvert 4€

Azeitonas, manteiga, azeite / Olives, butter and olive oil

ENTRADAS / STARTERS

Polvo Confitado / Octopus Confit 14€

Chutney tomate, azeite tomilho / Tomato chutney, thyme oil

Robalo Marinado / Marinated Sea Bass 11€

“Salsa” tomate, lima / Tomato salsa, lime

Tártaro / Tuna Tartar 11€

Atum, soja, abacate, alcaparras / Tuna, soy, avocado, capers

Gambas / Prawns 10€

Guacamole, chilly / Guacamole, chilly

Camarão / Shrimps 12€

“Marie Louise”, espargos, abacaxi / “Marie Louise”, asparagus, pineapple

Vieiras / Scallops 11€

Ervilha, ar de laranja, limão / Pea, orange mist, lemon

Poke Golden Catch / Poke Golden Catch 8€

Salmão fumado, folhas verdes, sementes, vinagrete de laranja /
Smoked salmon, green leaves, orange vinaigrette

SOPAS / SOUPS

Sopa Rica / Rich Soup 8€

Massa folhada, coentros / Puff pastry lid, coriander

Ervilhas / Pea Soup 4€

“Crème fraiche”, tomate seco / Crème fraiche, dried tomatoes

Legumes / Vegetable Soup 3€

Crema, crouton, cebolinho / Cream, crouton, chives

PRATO PRINCIPAL / MAIN DISHS

Bacalhau / Salt Cod 17€

Fresco, Ratatouille, manteiga, caviar / Fresh cod, ratatouille, butter, caviar

Polvo / Octopus 22€

Esmagada batata doce e grelos, tempura de funcho, azeite de tomilho /
Crushed sweet potatoes and sprouts, fennel tempura, thyme oil

Tamboril / Monkfish 15€

Molho de Caldeirada, mexilhão, puré pimento / Fish stew sauce, mussel,
pepper purée

Salmão / Salmon 15€

Puré ervilhas e wasabi, pipoca de cevadinha, espuma de Holandês /
Pea and wasabi mash, barley popcorn, Holandês foam

Robalo / Sea Bass 16€

Puré de aipo fumado, alho francês, bimi, jus / Smoked celery purée, leek,
bimi broccoli, jus

Atum / Tuna 19€

Abacate, espargos, Cherry confit, cebolete / Avocado, asparagus,
cherry confit, onion

Dourada / Sea Bream 16€

Mousseline de cenoura amarela, pak choi, aipo / Yellow carrot mousseline,
pak choi, celery

Fish & Chips 14€

Tempura, tártaro, batata vitelotte / Tempura batter, tartar, potato vitelotte

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Menu

BATATAS / POTATOES

- Batata palito / French Fries 2,5€
Batata doce palito / Sweet Potato Fries 2,5€
Batata corada / Roast Potato 2,5€
Batata rustica / Rustic Potato 2,5€
Batata steak house / Potato Wedges 2,5€
Batata Vitelotte / Vitelotte (violet) Potato 3,5€
Puré batata trufada / Truffled Mashed Potatoes 3€
Puré de batata doce roxa / Purple Sweet Potato Purée 3€

MOLHOS / SAUCES

- Maionese de alho / Garlic mayonnaise 1€
Maionese de ervas / Herb infused mayonnaise 1€
Maionese de limão / Lemon mayonnaise 1€
Maionese de coentros / Coriander mayonnaise 1€
Aioli / Aioli 1€

SOBREMESAS / DESSERTS

- Sablé 7€**
Limão, merengue, lima / Shortbread biscuit, lemon, meringue, lime
- Tatin 6€**
Amêndoa, canela, creme Inglês / Almond, cinnamon, custard
- Lingote 7€**
Chocolate, gelado avela / Chocolate, hazelnut ice cream
- Pera / Pear 8€**
Confitada em Porto, avelã / Preserved in Port Wine, hazelnut
- Parfait 8€**
Porto, frutos vermelhos, granola / Port wine, red berries, granola
- Fruta / Fruit 4€**
Salada clássica, frutos vermelhos, hortelã / Classic fruit salad, red berries, mint
- Fruta da época / Seasonal fruit 4€**
- Fruta Tropical / Tropical fruit 5€**
Papaia, abacaxi, manga, morangos / Papaya, pineapple, mango, strawberries
- Queijo / Cheese 5€**
Seleção do chefe / Chef's selection

Menu Infantil / CHILDREN MENU

- Sopa de legumes / Vegetable soup 3€**
Creme, crouton, cebolinho
- Frango / Chicken 7€**
Peito grelhado, batata frita, salada mista / Grilled chicken breast, french fries, mixed salad
- Bacalhau fresco / Fresh codfish 7€**
Douradinhos, batata frita, molho tártaro / Fish fingers, french fries, tartar sauce
- Bacalhau com natas / Salt cod with cream 7€**
Queijo da Ilha / Island Cheese
- Bolonhesa / Spaghetti Bolognese 7€**
Esparguete, novilho, parmesão / Spaghetti, veal, parmesan cheese
- Prego no prato / Steak sandwich 7€**
Alcatra, batata frita / Rump steak, French fries