



Root & Vine

The logo features a stylized plant with a green stem and three leaves pointing upwards and to the right. The stem continues downwards as a red root system with three main branches. The text "Root & Vine" is centered horizontally, with "Root" in red and "& Vine" in green.

MENU

CESTO DE PÃO / BREAD BASKET	4€
COUVERT AZEITONAS, MANTEIGA, AZEITE / OLIVES, BUTTER, OLIVE OIL	4€
SOPAS / SOUPS	
Creme Cogumelos / Cream of Mushroom Soup SHITAKE, AZEITE DE TRUFA BRANCA / SHITAKE, WHITE TRUFFLE OIL	4€
Creme Legumes / Vegetable Soup CREME, CROUTON, CEBOLINHO / CREME, CROUTONS, CHIVES	3€
ENTRADAS / STARTERS	
Burrata / Burrata Salad PURÉ DE BERINGELA, TOMATE SECO, AZEITE MANJERICÃO / AUBERGINE PURÉE, DRIED TOMATOES, BASIL OIL	10€
Beterraba / Beetroot Salad QUEIJO CABRA, AZEITONA, CEBOLINHO / GOAT'S CHEESE, OLIVE, CHIVES	8€
Falafel / Falafel TZATZIKI, "SALSA" DE TOMATE, ENDÍVIA ROXA TZATZIKI, TOMATO SALSA, PURPLE ENDIVE LEAVES	8€
Espargos / Asparagus GEMA, SHIMEJI, HOLANDÊS / EGG YOLK, SHIMEJI MUSHROOMS, HOLLANDAISE SAUCE	8€
Húmus / Hummus BERINGELA, SÉSAMO, QUENELLE DE QUEIJO COM CARIL AUBERGINE, SESAME, CURRIED CHEESE QUENELLE	7€
Abacate / Avocado GUACAMOLE, SEITAN, TOMATE CONFITADO / GUACAMOLE, SEITAN, CONFIT TOMATOES	8€
Salada Root&Vine / Root&Vine Salad AGRIÃO, LARANJA, SEMENTES / WATERCRESS, ORANGE, MIXED SEEDS	6€
Aveludado de Abobora / Velvety Pumpkin Soup PASTINACA, REQUEIJÃO, FUNCHO, "CRÈME FRAICHE" AGRIÃO PARSNIP, CREAM CHEESE, FENNEL, CRÈME FRAICHE	8€
PRATOS PRINCIPAIS / MAIN DISHES	
Bolonhesa / Bolognese SOJA, ESPARGUETE DE CURGETE, MANJERICÃO / SOYBEANS, COURGETTE SPAGHETTI, BASIL	12€
Risotto DE BETERRABA, ENDÍVIA, PAK CHOI, PARMESÃO / BEETROOT, ENDIVE, PAK CHOI, PARMESAN CHEESE	13€
Poke Root & Vine VINAGRETE DE LARANJA, ABACAXI CARAMELIZADO, QUINOA / ORANGE VINAIGRETTE, CARAMELISED PINEAPPLE, QUINOA	11€
Cevadotto ESPINAFRES, AR DE QUEIJO DA ILHA SÃO JORGE / SPINACH, SÃO JORGE ISLAND CHEESE MIST	16€
Wellington AIPO, TRUFA, ESPINAFRES / CELERY, TRUFFLE, SPINACH	16€
Portobello BATATA DOCE, TOFU, ESPARGOS, NOZES / SWEET POTATO, TOFU, ASPARAGUS, NUTS	14€
Caril legumes / Vegetable curry	12€

The Root & Vine 17€

AIPO, FUNCHO, CENOURAS, GROSELHA /
CELERY, FENNEL, CARROTS, GOOSEBERRY

COMPLEMENTOS / SUPPLEMENTARY*

Dourada / Sea Bream 5€

Salmão / Salmon 5€

Bacalhau / Salt Cod 5€

Robalo / Sea Bass 5€

*PARA ACOMPANHAR O SEU PRATO PRINCIPAL / TO ACCOMPANY YOUR MAIN DISH

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 fruits 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 / CREME, CROUTONS, CHIVES

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€

ESPARQUETE, NOVILHO, PARMESÃO /
SPAGHETTI, VEAL, PARMESAN CHEESE

Prego no prato / Steak Sandwich 7€

ALCATRA, BATATA FRITA / RUMP STEAK, FRENCH FRIES



APERITIVOS / APERITIFS

Martini Rosso	5€
Martini Bianco	5€

SANGRIAS

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

COCKTAILS CLÁSSICOS / CLASSIC COCKTAILS

Margarita Short drink TEQUILLA, SUMO DE LIMA, LICOR DE LARANJA / TEQUILA, LIME JUICE, ORANGE LIQUEUR	11€
Aperol Spritz Long Drink APEROL, ESPUMANTE, SODA E LARANJA / APEROL, SPARKLING WINE, SODA AND ORANGE	11€
Moscow Mule Short Drink VODKA, GINGER BEER, LIMA / VODKA, GINGER BEER, LIME	11€

WINE COCKTAILS SIGNATURE / SIGNATURE WINE COCKTAILS

Pale Sweet - Long Drink TAYLOR'S CHIP DRY, ÁGUA TÓNICA / TAYLOR'S CHIP DRY, TONIC WATER	9€
Pink Bitter Sweet - Long Drink PORTO ROSÉ CROFT PINK, APEROL E SODA / PORTO ROSÉ CROFT PINK, APEROL E SODA	9€

MOCKTAILS

Acerbo Short Drink CHÁ DE HIBISCUS, LICOR DE ROMã, LIMA / HIBISCUS TEA, POMEGRANATE LIQUEUR, LIME	6€
Aveluda Short Drink SUMO DE CEREJA, XAROPE DE AÇÚCAR DE CANA, LIMÃO / CHERRY JUICE, CANE SUGAR SYRUP, LEMON	6€
Domado Long Drink TORANJA, XAROPE DE AGAVE, CHÁ VERDE, ALECRIM / GRAPEFRUIT, AGAVE SYRUP, GREEN TEA, ROSEMARY	6€
San Francisco Long Drink SUMO DE LARANJA, ANANÁS, LIMÃO, PÊRA, PÊSSEGO / ORANGE JUICE, PINEAPPLE, LEMON, PEAR, PEACH	6€

LICORES / LIQUEURS

Baileys	5€
Licor Beirão	5€

GIN TÓNICO / GIN & TONIC

Ceder's Classic (S/Álcool / Alcohol free) ZEST DE LIMÃO, ALECRIM E ÁGUA TÓNICA / LEMON ZEST, ROSEMARY AND TONIC WATER	10€
Bombay Sapphire ZEST DE LIMÃO E ÁGUA TÓNICA / LEMON ZEST AND TONIC WATER	10€
Beefeater ZEST DE LIMÃO E ÁGUA TÓNICA / LEMON ZEST AND TONIC WATER	10€
Gilpin's ZEST DE LARANJA, CARDAMOMO E ÁGUA TÓNICA / ORANGE ZEST, CARDAMOM AND TONIC WATER	12€
Burleighs Distiller's Cut ZEST DE LIMÃO E ÁGUA TÓNICA / LEMON ZEST AND TONIC WATER	14€

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	8€
Teeling Small Batch	10€



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 juice 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 naturais / Fresh juices	5€
Sumo laranja natural / Fresh orange juice	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 / Expresso with milk	2€
Carioca Café / Carioca Coffee	2€
Carioca Limão / Lemon	1.5€
Café Duplo / Double Expresso	3€
Café com leite / Coffee with milk	3€
Café Americano / Americano	4€
Macchiato	4€
Cappuccino	4€
Chocolate quente / Hot Chocolate	4€
Irish Coffee	8€