



WINE BAR

MENU

Intolerâncias e alergias alimentares: antes de efetuar o seu pedido de alimentos e bebidas agradecemos que nos comunique se pretende esclarecimentos sobre os nossos ingredientes.

Intolerances and food allergies: before your order, please consult us for any explanation on the ingredients we use.



WINE BAR

1 | TORRE DE GOMARIZ WINE & SPA HOTEL

MENU ALMOÇO (DISPONÍVEL DAS 12H00 ÀS 15H00)

LUNCH MENU (AVAILABLE FROM 12 A.M TO 3 P.M)

COUVERT

Pão, Azeite e Manteigas

Bread, olive oil and butter

ENTRADA STARTER

Creme do dia

Cream of the day

Ou Or

Alheira de caça do Alto Minho, gema escalfada, espinafres e pimentos assados

“Alheira de caça” from Alto Minho, poached egg yolk, spinach and roasted peppers

PRATO PRINCIPAL MAIN DISH

Robalo aromatizado com manteiga de especiarias, puré de brócolos e seleção de legumes salteados

Sea bass flavored with spiced butter, broccoli puree and sauteed vegetable selection

Ou Or

Tornedó de novilho com molho de três pimentas, esparregado e cogumelos selvagens

Calf with three peppers sauce, mashed spinach paste and wild mushrooms

SOBREMESA DESSERT

Panacota de baunilha, chocolate negro, abacaxi e lima

Vanilla pannacotta, dark chocolate, pineapple and lime

Ou Or

Fruta laminada

Sliced Fruit

Preço por pessoa: 28.00€

Incluí: entrada, prato principal de peixe ou carne e sobremesa (bebidas não incluídas)

Price per person: **28.00€**

Includes starter, main dish of fish or meat and dessert (drinks not included)



COUVERT

COUVERT

COUVERT Pão, Azeite e Manteigas Bread, olive oil and butter	3,50€
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SOPAS

SOUPS

Creme do dia Soup of the day	5,00€
Creme de abóbora assada e frutos secos tostados Roasted pumpkin soup and roasted dried fruits	6,00€

ENTRADAS E TAPAS

STARTERS AND SNACKS

Sardinhas em azeite com aromas de fumo e de limão, em pão rústico com molho de pimentos assados Sardines in olive oil with lemon and smoky aromas, on rustic bread with roasted peppers sauce	11,00€
Filetes de salmão com alho, em azeite, tostas de pão de alfarroba e maionese de manga e funcho Salmon fillets with garlic, in olive oil, carob bread toasties and mango and fennel mayonnaise	11,00€
Carpaccio de novilho com molho de trufa, parmesão e cogumelo marron Beef carpaccio with truffle sauce, parmesan cheese and brown mushroom	12,00€
Broa recheada com enchidos regionais Stuffed cornbread with traditional portuguese sausages	12,00€
Tábua de enchidos regionais Regional sausage board	14,00€
Tábua de queijos nacionais e internacionais (quatro variedades, com duas compotas e tostas) Selection of national and international cheeses (four cheeses, with two jams and toasts)	15,00€



SALADAS

SALADS

Salada Ceaser Ceaser Salad	8,00€
Frango grelhado, tomate cherry, cebola frita, croutons e molho Ceaser Grilled chicken, cherry tomato, fried onion, croutons and Ceaser sauce	
Salada Gomariz Gomariz Salad	10,00€
Gambas, queijo feta, manga e maionese de lima Prawns, feta cheese, mango and lime mayonnaise	
Salada de Salmão Fumado Smoked Salmon Salad	10,00€
Salmão fumado, manga, alcaparras, cebola frita, maionese de ervas Smoked salmon, mango, capers, fried onion and herbs mayonnaise	
Salada de Pato e Pera Rocha Duck and Rocha Pear Salad	11,00€
Pato, pera rocha marinada, queijo gorgonzola, nozes, vinagrete de frutos vermelhos Duck, marinated pear, gorgonzola cheese, walnuts, red berries vinaigrette	

TOSTAS E SANDUÍCHES

TOASTS AND SANDWICHS

Tosta mista com chips de batata	5,00€
Cheese and ham toasted sandwich with potato chips	
Tosta de fiambre e queijo em pão saloio com chips de batata	6,00€
Cheese and ham toasted in traditional rustic bread with potato chips	
Sanduíche Club Club sandwich	11,00€
Pasta de frango, ovo estrelado, bacon e cebola frita, em pão de forma com batatas-fritas Chicken paste, fried egg, bacon and fried onions, in toasted bread with french fries	
Sanduíche à Gomariz Gomariz sandwich	12,00€
Salmão fumado, maionese de pepino e funcho, em pão saloio com chips de batata-doce Smoked salmon, cucumber and fennel mayonnaise, on traditional rustic bread with sweet potato chips	



PREGO, HAMBÚRGUERES E BIFE

HAMBURGUERS AND BEEF

Prego de alcatra em bolo do caco, com queijo da serra e batata frita 11,00€
Rump steak on "bolo do caco", with Serra da Estrela cheese and french fries

Hambúrguer Tradicional 12,00€
Traditional Hamburger

Novilho (160gr), queijo, bacon, cebola frita, salada aromática, tomate e batata frita
Veal (160gr), cheese, bacon, fried onions, lettuce, tomato and french fries

Hambúrguer de frango, bacon, queijo Cheddar, ananás grelhado, rúcula, molho barbecue e batata frita 13,00€
Chicken hamburger, bacon, Cheddar cheese, roasted pineapple, arugula, barbecue sauce and french fries

Hambúrguer de salmão em pão de tinta de choco 14,00€
Salmon hambúrguer on cuttlefish ink bread

Salmão, queijo da ilha, tomate cherry, rúcula, molho de iogurte e hortelã e chips de batata-doce.
Salmon, São Jorge Island cheese, cherry tomato, arugula, yogurt and mint sauce and sweet potato chips

Bife da vazia à Portuguesa Beef steak portuguese style 18,00€

Bife grelhado, presunto, alho, salada aromática e batata frita.
Grilled beef steak, ham, onion, salad and french fries

Guarnição extra Extra garnish 3,00€

Batata frita, arroz, ovo ou salada
French fries, rice, egg or salad



OMELETES

OMELETS

Omelete de queijo e fiambre com salada 8,00€
Cheese and ham omelet with salad

Omelete de legumes com salada 9,00€
Vegetables omelet with salad

Omelete de camarão com salada 10,00€
Shrimp omelet with salad

MASSAS

PASTAS

Spaghetti à carbonara 13,00€
Carbonara spaghetti

Tortellinis de bolonhesa com molho tradicional de tomate 14,00€
Bolognese tortellinis with traditional tomato sauce

Linguini com legumes e molho pesto 16,00€
Linguini with vegetables and pesto sauce

Fettuccine de salmão fumado com molho de rúcula, ovos de salmão e funcho 18,00€
Fettuccine of smoked salmon with arugula sauce, salmon eggs and fennel



SOBREMESAS DESSERTS

Gelados artesanais: Frutos vermelhos, chocolate, caramelo salgado, coco, amêndoa ou bolacha oreo (cada bola) Handmade ice cream selection: red berries, chocolate, salted caramel, coconut, almond or oreo cookie (each ball)	4,00€
Sorvetes: tangerina, limão e maracujá (cada bola) Sorbets: tangerine, lemon and passion fruit (per favour)	4,00€
Mousse de chocolate Chocolate mousse	5,00€
Fruta laminada Sliced fruit	8,00€
Cheesecake de frutos vermelhos Red berries cheesecake	8,00€



WINE BAR
BEBIDAS



REFRIGERANTES | SOFT DRINKS

Água mineral / Still water	2,00€
Água tônica / Tonic water	2,50€
Água c/ gás / Sparkling water	2,50€
Néctar / Juice	3,00€
Coca Cola / Coca Cola Zero / 7up	3,00€
Ice Tea	3,00€
Ginger Ale	3,00€
Sumo natural / Fresh juice	4,50€

BEBIDAS QUENTES | HOT BEVERAGES

Expresso / Express	2,50€
Descafeinado / Decaf express	2,50€
Americano / American coffee	3,00€
Café c/ leite / Coffee with milk	3,00€
Cappuccino	4,00€
Chá / Tea	4,00€
Chocolate quente / Hot chocolate	4,00€
Expresso Duplo / Double express	4,50€

CAFÉ COM LICOR | COFFEE WITH LIQUOR

Baileys Coffee	9,00€
Irish Coffee (Jameson's)	9,00€
Italian Coffee (Amaretto)	9,00€



WINE BAR

8 | TORRE DE GOMARIZ WINE & SPA HOTEL

CERVEJA | BEER

Super Bock	3,50€
Heineken	4,00€
Corona Extra	4,00€
Letra – cerveza artesanal / craft beer	4,50€

GIN TÓNICO | GIN TONIC

Tanqueray	10,00€
Big Boss	12,00€
Bombay Sapphire	12,00€
Citadelle Reserve	14,00€
G'Vine	14,00€
Nordés	14,00€
Hendrick's	14,00€
Martin Miller's	14,00€
Tanqueray No. Ten	14,00€
Monkey 47	16,00€

APERITIVO | APERITIVE

Martini Extra Dry	5,00€
Martini Bianco	5,00€
Martini Rosso	5,00€



WINE BAR

9 | TORRE DE GOMARIZ WINE & SPA HOTEL

VODKA

Absolut	8,00€
Absolut Citron	8,00€
Smirnoff	8,00€
Stolichnaya	8,00€
Grey Goose	9,00€

RUM

Havana 3	7,00€
Bacardi Superior	7,00€
Brugal Anejo	8,00€
Havana 7	9,00€
Captain Morgan Spiced	10,00€

CACHAÇA

Sagatiba Pura	6,00€
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TEQUILA

Don Julio	7,00€
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PORTO | PORT WINE

Taylor's Fine White	5,00€
Taylor's Chip Dry	6,00€
Taylor's Tawny	6,00€
Taylor's Ruby	8,00€
Taylor's LBV	8,00€
Taylor's 10 anos	12,00€
Taylor's 20 anos	16,00€



WINE BAR

10 | TORRE DE GOMARIZ WINE & SPA HOTEL

SHERRY

Croft	5,00€
Tio Pepe	6,00€

MOSCATEL | MUSCAT

Moscatel de Setúbal	5,00€
Moscatel Roxo	6,00€

LICORES | LIQUORS

Licor de Amêndoa Amarga	5,00€
Amaretto Disaronno Originale	5,00€
Cointreau	5,00€
Drambuie	5,00€
Frangélico	5,00€
Licor Beirão	5,00€
Limoncello	5,00€
Malibu	5,00€
Safari	5,00€
Tia Maria	5,00€
Bailey's Irish Cream	6,00€
Grand Marnier	6,00€

COGNAC

Remy Martin VS	11,00€
Remy Martin VSOP	13,00€



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11 | TORRE DE GOMARIZ WINE & SPA HOTEL

BRANDY

C.R.F.	6,00€
Antiqua	7,00€
Chancella	8,00€

WHISKY IRELAND

Jameson	8,00€
Bushmills	8,00€

WHISKY AMERICAN

Jack Daniel's No. 7	9,00€
Bulleit Borbon	9,00€

WHISKY CANADA

Canadian Club	9,00€
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BLENDED SCOTCH WHISKY

Cutty Sark	8,00€
Famous Grouse	8,00€
J&B 15 anos	10,00€
Chivas Regal 12 anos	12,00€
Johnnie Walker Black Label 12 anos	12,00€



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12 | TORRE DE GOMARIZ WINE & SPA HOTEL

SINGLE MALT WISKY

Bushmills 10 anos	14,00€
Cardhu 12 anos	14,00€
Glenfiddich 12 anos	14,00€
The Glenlivet 12 anos	14,00€
Glenmorangie 10 anos	16,00€
Balvenie Double Wood 12 anos	16,00€
Macallan Amber	16,00€
Jameson 18 anos	20,00€
Bushmills 21 anos	24,00€

COCKTAILS

Porto Tónico	9,00€
Bellini	9,00€
Black Russian	9,00€
Caipirinha	9,00€
Cosmopolitan	9,00€
Long Island Ice Tea	9,00€
Margarita	9,00€
Mojito	9,00€
Pina Colada	9,00€
Alexander	9,00€
Dry Martini	9,00€



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13 | TORRE DE GOMARIZ WINE & SPA HOTEL

MOCKTAILS

Cinderela	6,00€
Virgin Mojito	8,00€

VINHO BRANCO | WHITE WINE

Torre de Gomariz Loureiro	5,00€
Torre de Gomariz Escolha	5,00€

VINHO TINTO | RED WINE

Duvalley	5,00€
Quinta do Serrado Reserva	7,00€

VINHO ROSÉ | ROSE WINE

Torre de Gomariz Rosé	5,00€
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ESPUMANTE | SPARKLING WINE

Montanha Superior Bruto	5,00€
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