

ALL DAY

A fim de proporcionar e servir ingredientes com o máximo sabor e frescura, todos os legumes e aromáticos são cultivados por nós na nossa quinta de cultura sazonal e sustentável, sendo colhidos diariamente para si.

In order to provide ingredients with maximum flavor and freshness, all vegetables and aromatics are grown by ourselves in our seasonal and sustainable farm, being harvested daily for you.

**SANTA
BARBARA**
BY SINGULAR PROPERTIES

Entrada / Starter

Sopa da nossa Horta

Soup from our Farm

6.00€

Sandwiches

Prego do lombo em bolo lêvedo com molho de manteiga

Sirloin steak in buttery sweet bread "bolo lêvedo"

Contém sulfitos, laticínios e glúten | *Contains sulfites, dairy, gluten*

17.00€

Hambúrguer de picanha maturada, queijo amanteigado dos Açores, cebolada de bacon, alface e tomate da nossa horta

Aged "picanha" burger with soft cheese from the Azores, bacon onion stew, lettuce and tomato from our Farm

Contém sulfitos, mostarda, ovo, laticínios e glúten | *Contains sulfites, mustard, egg, dairy, gluten*

17.00€

Hummus, beringela, tomate assado e cebola marinada

Hummus, eggplant, roasted tomato and marinated onion

Contém glúten | *Contains gluten*

15.00€

Saladas | Salads

Rosbife em salmoura fumada, compota de beterraba e laranja com puré de couve-flor e inhame

Roasted beef in smoked brine, beetroot and orange jam with cauliflower and yam puree

Contém sulfitos | *Contains sulfites*

19.00€

Espargos e abóbora grelhada, sésamo, creme de laranja e verdes da nossa Horta

Asparagus and grilled pumpkin, sesame, orange cream and greens from our Farm

Contém laticínios, sésamo | *Contains dairy, sesame*

16.00€

Crus & Frios | Raw and Cold Cuts

3 texturas de cogumelos marinados com molho de yuzu e queijo da ilha

3 textured marinated mushrooms with yuzu sauce and Island cheese

Contém laticínios, soja | *Contains dairy, soy*

17.00€

Laminado de porco regional, escabeche frio de trufas
Laminated pork with marinated truffle

Contém sulfitos, frutos de casca rija, ovo | *Contains sulfites, dry fruits, egg*

19.00€

Ceviche de polvo, puré de batata-doce e hortelã
Octopus ceviche with sweet potato puree and mint

Contém crustáceos | *Contains crustaceans*

20.00€

Peixe | Fish

Peixe do dia confitado com legumes da nossa horta e creme de limão galego
Catch of the day confit fish with vegetables from our Farm with Galician lemon cream

Contém laticínios | *Contains dairy*

27.00€

Carne | Meat

Bife do lombo com creme de manteiga dos Açores e legumes
Sirloin steak with Azorean butter cream and vegetables

Contém laticínios, mostarda | *Contains dairy, mustard*

29.00€

Crianças | Kids

Sopa da nossa Horta
Soup from our Farm

6.00€

Carne | Meat

Bife do lombo com creme de manteiga dos Açores e batata frita

Sirloin steak with Azorean butter cream and French fries

Contém laticínios, mostarda | *Contains dairy, mustard*

17.00€

Peixe | Fish

Massada de peixe dos Açores
Azorean fish pasta

Contém crustáceos, sulfitos | *Contains crustaceans, sulfites*

19.00€

Sobremesa | Dessert

Tarte de chocolate
Chocolate pie

9.00€

Gelado
Ice cream

4.00€

Sobremesa | *Dessert*

Creme Brûlée de maracujá

Passion fruit Brûlée cream

Contém laticínios, ovo | *Contains dairy, egg*

7.00€

Pudim com 3 texturas de ananás dos Açores

3 textured pineapple pudding from the Azores

Contém sulfitos, ovo | *Contains sulfites, egg*

9.00€

Tábua de queijos das Ilhas

Island cheese board

Contém laticínios, glúten | *Contains dairy, gluten*

19.00€

Fruta sazonal

Seasonal fruit

6.00€

Pão de ló de canela e gelado

Cinnamon Sponge cake and ice cream

Contém glúten, ovo | *Contains gluten, egg*

7.00€

BEBIDAS DRINKS

**SANTA
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Cerveja / Beer

Fino Sagres (20cl)
2€

Tulipa Sagres (33cl)
3€

Caneca Sagres (48cl)
5€

Cerveja Sagres Zero – *No alcohol*
3€

Especial / *Azorean Beer*
3€

Sidra/ Cider

Bandida do Pomar
4€

Refrigerantes/ Soft Drinks

Sprite
3€

Coca-cola
3€

Coca-cola Zero
3€

Nestea Limão / *Lemon*
3€

Nestea Manga & Ananás / *Mango & Pineapple*
3€

Kima / *Local juice Kima*
3€

Laranjada / *Local juice Laranjada*
3€

Sumos Naturais/ Natural Juices

Laranja / *Orange*
4€

Limonada / *Limonade*
3€

Sumo do Dia / *Juice of the Day*
4€

Água / Water

Água Santa Barbara / *Still water* 70 cl
2€

Água Luso sem gás / *Still water* 25cl
2€

Água Luso sem gás / *Still water* 75 cl
4€

S. Pallegriano / *Sparkling water* 0.25 cl
4€

S. Pallegriano / *Sparkling water* 0.75cl
6€

Fever Tree Tonic Mediterranean 0.25 cl
4€

Fever Tree Indian 0.25 cl
4€

Fever Tree Soda 0.25cl
4€

Fever Tree Ginger Beer 0.25 cl
4€

Café / Coffee

Expresso
2€

Descafeinado / *Decaf*
2€

Pingado / *Cortado*
2€

Garoto/ *Machiato*
2€

Meia de Leite / *Flat White*
3€

Galão / *Latte*
3€

Abatanado / *American Coffee*
3€

Capuccinno
4€

Chocolate Quente / *Hot Chocolate*
3€

Chá Local / Local Tea

Chá verde Gorreana
2€

Chá Preto Gorreana
2€

Chá Biológico

Marrocan Mint
3€

Mate Lemon
3€

Camomile Lemon
3€

Chocolate Pu-ehr
3€

White Rose
3€

Roiboos Chai
3€

Orange Spice
3€

Infusões da nossa horta

Infusão Hortelã / *Mint*
3€

Infusão Hortelã Pimenta / *Pepper mint*
3€

Infusão Salva ananas / *Pineapple Sage*
3€

Infusão Erva Príncipe / *Lemon Grass*
3€

COCKTAILS

Inspirado na autenticidade das nossas ilhas, o nosso Chefe de Bar, Benjamim Luís, criou uma carta de cocktails singulares. Como base, utilizamos ingredientes frescos da nossa Horta, e aplicamos técnicas refinadas, adquiridas ao longo dos anos, para oferecer uma experiência Singular.

Inspired by the authenticity of our islands, our Head Bartender, Benjamin Luís, has created a menu of unique cocktails. We use fresh ingredients from our garden as a base and apply refined techniques acquired over the years to offer a Singular experience.

**SANTA
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Tea On The Rock

Um cocktail 100% açoriano.

Com Gin Rocha Negra, servido num bule de chá com uma pedra negra congelada, apresentamos este cocktail com chá da Gorreana, xarope de laranja e água tônica.

A 100% Azorean cocktail.

With Rocha Negra Gin, served in a tea pot with a frozen black stone, we present this cocktail with Gorreana tea, orange syrup and tonic water.

16.00€

Mr. B.

Com dark rum, bitter de canela e xarope caseiro de massa sovada, nasceu o Mr. Bacon.

With dark Rum, cinnamon bitters and homemade Azorean sovada pasta syrup, Mr. Bacon was born.

12.00€

The Pink Hibiscos

Gin português com notas florais e frutos vermelhos, com xarope caseiro de flor de hibisco.

Portuguese gin with floral notes and red fruits together with homemade hibiscus flower syrup.

14.00€

This Is Not A Martini

**Um verdadeiro "twist" do clássico "Dry Martini".
Infusão de Martini branco e cerefólio, com um leve toque refrescante de anis.**

A real "twist" of the classic "Dry Martini".
Infusion of White Martini and Chervil, with a light refreshing touch of anise.

12.00€

#108

**Mix de Vodka e Seedlip #108, sumo de lima, herbal de ervilhas e verdes da
nossa Quinta, incluindo alecrim, tomilho e hortelã.**

Mix of Vodka and Seedlip #108 a fresh, lime juice, herbal blend of peas and
traditional herbs from our Farm, including rosemary, thyme and mint.

13.00€

Vegan

Spice & Gold

**Junção de Rum Spice & Gold, Disaronno e Licor de amora açoriano unidos com
ananás regional, xarope caseiro de baunilha e tintura caseira de malagueta.**

A blend of Spice & Gold Rum, Disaronno and Azorean blackberry liqueur mixed with
regional pineapple, homemade vanilla syrup and homemade chilli tincture.

16.00€

John King

Um Gin herbal, leve e seco com xarope caseiro de gengibre e sumo de lima, com espuma de erva príncipe.

An herbal gin, light and dry with homemade ginger syrup and lime juice topped with a lemongrass foam.

16.00€

Mocktails Singulares

Amber Forest

Cordial de Ananás/ Xarope de Baunilha/ Xarope de Laranja/ Sumo Lima
Pineapple Cordial/ Vanilla Syrup/ Orange Syrup/ Lime Juice

10.00€

The Queen

Cordial de Maçã Vermelha/ Xarope de Gengibre/ Sumo de Lima/ Clara de Ovo
Red Apple Cordial/ Ginger Syrup/ Lime Juice/ Egg White

10.00€

Cocktails Clássicos / Classics

Daquiri

White Rum / Sumo de Limão / Xarope Açúcar

White Rum / Lime Juice / Sugar Syrup

12.00€

Margarita

Tequila Silver / Sumo Limão / Cointreau

Silver Tequila / Lime Juice / Cointreau

12.00€

Dry Martini

Vermute Extra Dry / London Dry Gin

12.00€

Aperol Spritz

Aperol / Prosecco / Soda

12.00€

Negroni

Vermute Rosso / Campari / London Dry Gin

12.00€

Americano

Vermute Rosso / Campari / Soda

12.00€

Manhattan

Vermute Rosso / Canadian Club Rye Whiskey

12.00€

Old Fashioned

Bourbon / Xarope de Açúcar / Angustura Bitter

Bourbon / Sugar Syrup / Angustura Bitter

12.00€

Whiskey Sour

Bourbon / Xarope de Açúcar / Sumo de Limão / Clara de ovo

Bourbon / Sugar Syrup / Lemon Juice / Egg white

12.00€

Pisco Sour

Pisco / Xarope de Açúcar / Sumo de Limão / Clara de ovo

Pisco / Sugar Syrup / Lemon Juice / Egg white

12.00€

Caipirinha

Cachaça / Açucar Moscavado / Lima

Cachaça / Brown Sugar / Lime

12.00€

Caipiroska

Vodka / Açucar Moscavado / Lima

Vodka / Brown Sugar / Lime

12.00€

Mojito

White Rum / Lima / Açúcar Branco / Hortelã / Soda

White Rum / Lime / White Sugar / Mint / Soda

12.00€

Tequila Sunrise

Tequila Silver / Sumo de Laranja / Groselha
Silver Tequila / Orange Juice / Gooseberry
12.00€

Cuba Libre

Drak Rum / Coca Cola
12.00€

Moscow Mule

Vodka Moskovskaya / Sumo de Lima / Ginger Beer
Moskovskaya Vodka / Lime Juice / Ginger Beer
12.00€

Dark'n'Stormy

Goslings Rum / Sumo de Lima / Ginger Beer
Rum Goslings / Lime Juice / Ginger Beer
12.00€

Irish Coffe

Irish Whiskey / Café / Nata
Irish Whiskey / Coffee / Cream
12.00€

Expresso Martini

Vodka Moskovskaya / Licor de Café / Café
Moskovskaya Vodka / Coffee Liqueur / Coffee
12.00€

Gins

Rocha Negra – Açores / Azores
14.00€

Sharish – Portugal
15.00€

Big Boss Pink – Portugal
12.00€

Tanqueray – Reino Unido/United Kingdom
12.00€

Martin Millers – Reino Unido/United Kingdom
15.00€

Bulldog – Reino Unido/United Kingdom
15.00€

Bombay Sapphire – Reino Unido/United Kingdom
12.00€

Hendricks – Escócia/Scotland
15.00€

Citadelle – França / France
14.00€

Monkey 47 – Alemanha/Germany
19.00€

Le Tribute – Espanha/Spain
16.00€

Vermute / Vermouths

Martini Rosso / Bianco / Dry – Itália / Italy
4.00€

La Quintinye Royal Rosso / Bianco – França / France
7.00€

Bitters

Campari – Itália / Italy
5.00€

Aperol – Itália / Italy
5.00€

Vodkas

Moskovskaya – Russa / Russian
6.00€

Stolichnaya – Russa / Russian
6.00€

Absolute – Suécia / Sweden
6.00€

Titos – Estados Unidos Texas / United States Texas
10.00€

Grey Gousse – França / France
15.00€

Tequilas / Mezcal

Jose Cuervo Silver – México
8.00€

Jose Cuervo Reposado – México
8.00€

Patron Silver – México
16.00€

Le Tribute Mezcal – México
16.00€

Whiskey

Canadian Club – Canada
6.00€

Bushmills – Irlanda / Ireland
6.00€

Jameson – Irlanda / Ireland
6.00€

Jack Daniels – Estados Unidos Tennessee / United States Tennessee
7.00€

Bulliet Bourbon – Estados Unidos Kentucky / United States Kentucky
7.00€

Famous Grouse – Escócia / Scotland
6.00€

Johnnie Walker Red Label – Escócia / Scotland
6.00€

Johnnie Walker Black Label – Escócia / Scotland
10.00€

Macallan 12 years – Escócia / Scotland
20.00€

Rum

Plantation 3 Star – Jamaica Barbados
6.00€

Plantation Dark – Jamaica Barbados
6.00€

Caption Moran Spice And Gold – Jamaica
6.00€

Abuelo Añejo Rum – Panamá
10.00€

Goslings – Bermudas
15.00€

Diplomatico – Venezuela
16.00€

Zacapa 23 Solera – Guatemala
18.00€

Aguardente / Brandy

Aguardente Vínica / Grape brandy – Açores / Azores
6.00€

Abelheira Aguardente com Mel / Grape brandy with honey – Açores / Azores
6.00€

Aguardente Terras do Conde / Terras do Conde Grape brandy – Açores / Azores
6.00€

Brandy Maceira – Portugal
6.00€

Aguardente C.R.F. / C.R.F. Grape brandy – Portugal
13.00€

Aguardente Lourinhã / Lourinhã Grape brandy – Portugal
16.00€

Cognac

Courvoisier V.S.O.P. – França / France
12.00€

Martell – França / France
12.00€

Licores e Cremes / Liqueurs and Creams

Licor Maracujá / Passion fruit – Açores / Azores
6.00€

Licor Ananás / Pineapple – Açores / Azores
6.00€

Licor Amora / Blackberry – Açores / Azores
6.00€

Licor Beirão / Beirão Liquor – Portugal
6.00€

Baileys Irish Cream– Irlanda / Ireland
6.00€

Licor Kahlua / Kahlua Liquor – México
9.00€

Licor Disaronno / Disaronno Liquor – Itália / Italy
10.00€

Sangrias

Sangria Tinta / Red Sangria 1L
23.00€

Sangria Branca / White Sangria 1L
23.00€

Sangria Espumante / Sparkling Sangria 1L
23.00€