

MENU

CAIS
19 - 29
RESTAURANTE
CAFÉ · BAR

PARA PICAR & PARTILHAR

DO MAR

PÃO & AZEITE	pãezinhos gleba do dia com azeite temperado	5
AZEITONAS	temperadas com alho, ervas e zest de laranja	4
SOPA DO DIA		6
GAMBAS AO ALHO		15
CHOURIÇO ASSADO		9
CROQUETES DE ALHEIRA	5 bolinhas de alheira com molho de mostarda e mel	8
BOLINHOS DE BACALHAU	7 UN	8
PIMENTOS PADRON		8
PEIXINHOS DA HORTA	tempura de feijão verde	8
DUO DE COGUMELOS	salteados c/ azeite, alho e coentros	9
TACOS DE CAMARÃO, MANGA E ABACATE	2uni c/ tomate cherry, couve roxa, coentros, soja e lima	14
CAPRESE	tomate, queijo mozarella, manjerição e pesto	13.5
TÁBUA DE QUEIJOS & ENCHIDOS		24
SALADINHA DE POLVO	mistura de pimentos, cebola e azeite	15
CONE DE BATATA FRITA RÚSTICA	batata com pele e corte em V servida com molho tártaro	6

LINGUINE COM GAMBAS	pasta salteada com gambas, tomate azeite, alho e ervas	22
BACALHAU À CAIS	no forno em cama de batata a murro, grelos salteados, crosta de broa e pó de azeitona	23.5
POLVO À LAGAREIRO	grelhado, regado com azeitee alho, acompanhado com batata a murroe grelos salteados	23.5
ATUM SELADO	com crosta de sementes sésamo, molho soja e legumes salteados	24

HAMBURGUEERS ARTESANAIS

Com pão Brioche da Gleba e Batata frita rústica

HAMBÚRGUER DO CAIS	150 gr carne de novilho, queijo cheddar, bacon crocante, alface iceberg, cebola roxa marinada, tomate e molho tártaro	17
HAMBÚRGUERES VEGETARIANOS	alface iceberg, cebola roxa marinada , tomate e molho tártaro	
1. Grão de bico, quinoa vermelha e caril		
2. Feijão vermelho e beterraba		17

TORRICADOS · TOSTA ABERTA

c/ pão gleba

TORRICADO DE FRANGO & LARANJA	salada verde, tomate cherry, amêndoa laminada . molho de mostarda e mel	14.5
TORRICADO DE SALMÃO FUMADO	salmão fumado, queijo creme, mistura de sementes, cebolinho e salada verde	16
TORRICADO DE BACALHAU	lascas de bacalhau, tomate, mistura de pimentos, azeitona desidratada . molho de azeite, alho e coentros	16
TORRICADO SERRANO	presunto, queijo da serra amanteigado e salada verde	14.5
TORRICADO MEDITERRÂNEO	mozzarella, tomate fatiado, pesto e salada verde	14.5

SALADAS

SALADA DE FRANGO	frango desfiado, pepino, tomate cherry, laranja, ovo cozido, couve roxa, mistura de alfaces e molho de iogurte	14.5
SALADA DE SALMÃO,ABACATE E MANGA	salmão fumado, abacate, manga, mistura de alfaces, tomate cherry, croutons e molho vinagrete	17
SALADA DE QUEIJO DE CABRA	mistura de alfaces e rúcula, queijo de cabra braseado com mel, nozes, tomate cherry e croutons	14.5

DOCES DO CAIS

O NOSSO BOLO DE CHOCOLATE	o clássico... caseiro e delicioso!	6.5
CHEESECAKE DE LIMA DO AVESSO	mascarpone e cookie aromatizado	6.5
LEITE CREME QUEIMADO		6.5
FRUTA DO DIA		6

WIFI: CAIS1929 · PASS: cais1929lisboa

Valores apresentados em euros / IVA incluído. Os nossos produtos são preparados em ambientes que não são completamente livres de alérgenos. Há sempre um risco potencial de contaminação cruzada. Caso necessite de informações sobre esta matéria contacte os nossos colaboradores. Em vigor desde 01/07/2022



COCKTAILS & LONG DRINKS

NEGRONI	gin, vermute e campari	10
WHITE RUSSIAN	vodka, licor de café e natas	10
EXPRESSO MARTINI	vodka, licor de café, xarope de açúcar e expresso	10
MOJITO	CLÁSSICO / MARACUJÁ rum, lima, açúcar, hortelã e água com gás	10
MARGARITA	CLÁSSICA / BLUE / MORANGO tequila, sumo de lima e triple sec	10
CAIPIRINHA & CAIPIROSKA & CAIPIBLACK	cachaça / vodka / vodka preta, lima e açúcar	10
PIÑA COLADA	rum, batida de côco e abacaxi	10
MEXICAN ou MOSCOW MULE	tequila ou vodka, sumo de lima e ginger beer	10
WHISKY SOUR	whisky, sumo de limão, xarope de açúcar e clara de ovo	10
CUBA LIBRE	rum, sumo de lima e coca-cola	10
VODKA SPRITE		10
TEJO PARADISE	vodka, licor bols blue, sumo de limão, sumo de laranja, clara de ovo e água com gás	10
FLOR DO TEJO	rum, xarope de hibisco, sumo de limão e clara de ovo	10
IRISH COFFEE	whisky irlandês, café e chantilly	10
APEROL SPRITZ	aperol, espumante e água com gás	10
PORTO TÓNICO	vinho do Porto branco com água tônica	10
JACK N' ALE	Jack Daniel's com ginger ale	10
MIMOSA	vinho espumante e sumo natural de laranja	9
COCKTAIL DO DIA		9

GIN&TONIC

BOMBAY ORIGINAL	9.5
BULLDOG	12.5
HENDRICK'S	14
GIN MARE	13.5
FOX TALE PINK	13.5

LICORES & CA

GINJINHA	5
MOSCATEL	5
AMÊNDOA AMARGA	5
COINTREAU	7
LICOR BEIRÃO	5
MARTINI BIANCO	6.5
MARTINI FIERO	6.5

AGUARDENTES

BAGACEIRA	5
BRANDY	8.5
AGUARDENTE VELHA	10
CONHAQUE	12.5

WHISKY

FAMOUS GROUSE	9
JAMESON	9
MAKERS MARK	12
AKASHI RED BLENDED OAK	15
BUSHMILLS MALT 10 ANOS	13
JACK DANIEL'S	10
MIXER	1.5

CAFETARIA

CHOCOLATE QUENTE	4.5
CAFÉ EXPRESSO	2.5
DESCAFEINADO	2.5
PINGO	2.5
CAFÉ AMERICANO	3.5
CAFÉ COM NATAS	3
CAFÉ DUPLO	4
CAPUCCINO	5
CARIOCA DE LIMÃO	2.5
COPO DE LEITE	3
MEIA DE LEITE	3.5
GALÃO	4
CHÁ BIOLÓGICO	3.5
CHÁ COM LEITE	4

MOCKTAILS

SAN FRANCISCO	sumo de laranja, sumo de abacaxi, groselha, batida de côco e fanta laranja	8
SHIRLEY TEMPLE	groselha e ginger ale	7.5
VIRGIN MOJITO	CLÁSSICO / MARACUJÁ	8
MOCKTAIL DO DIA		7.5

SUMOS NATURAIS

SUMO DE ABACAXI	5.5
SUMO DE LARANJA	5.5
LIMONADAS <i>morango . maracujá</i>	5.5

SMOOTHIES 100% naturais

GREEN 1929	abacaxi, laranja, pepino e espinafres	8.5
AÇAÍ FEVER	açaí bio, banana, frutos vermelhos e iogurte grego	8.5
SUNRISE	manga banana, laranja e iogurte grego	8.5

SANGRIAS

BRANCA OU TINTA	copo 7.5	1L 18.5	2L 26.5
ESPUMANTE & FRUTOS VERMELHOS		1L 24	2L 32

VINHOS

Vinho Branco		
QUINTA DO PORTAL DOURO	30	
CATARINA PENÍNSULA DE SETÚBAL	28	7
QUINTA DA BACALHÔA PENÍNSULA DE SETÚBAL	39	
QUINTA DO CARMO ALENTEJO	32	8
Vinho Verde		
SOALHEIRO ALVARINHO	29	8

Vinho Rosé		
MATEUS V.N.GAIA	24	6
CATARINA PENÍNSULA DE SETÚBAL	30	7.5
Vinho Tinto		
BACALHÔA TOURIGA NACIONAL DÃO	32	8
QUINTA DO PORTAL DOURO	30	
QUINTA DA BACALHÔA PENÍNSULA DE SETÚBAL	39	
QUINTA DO CARMO ALENTEJO	37	
CATARINA PENÍNSULA DE SETÚBAL	28	7

Espumante		
ALIANÇA BAGA RESERVA BRUTO BAIRRADA	30	7.5
Vinhos do Porto		
BRANCO / TAWNY/RUBY		6.5
20 ANOS		14.5



CAIS

19 – 29

RESTAURANTE
CAFÉ · BAR

TO BITE & SHAREFROM THE SEA

BREAD & OLIVE OIL	daily bread selection with seasoned portuguese olive oil	5
OLIVES	seasoned with garlic, herbs and orange zest	4
SOUP OF THE DAY		6
GARLIC PRAWNS	sautéed with garlic	15
ROASTED CHORIZO	portuguese pork flame grilled chorizo	9
"ALHEIRA" CROQUETTES	5 small meat sausage croquettes w/ honey & mustard sauce	8
CODFISH FRIED BALLS	7 UN	8
PADRON PEPPERS		8
"PEIXINHOS DA HORTA"	portuguese traditional green beans tempura	8
MUSHROOMS DUO	sautéed w/ olive oil, garlic and coriander	9
SHRIMP, MANGO AND AVOCADO TACOS	2un cherry tomato, red cabbage, coriander, soy and lime	14
CAPRESE	tomato, mozzarella, basil & pesto	13.5
CHEESE AND CHARCUTERIE BOARD		24
PORTUGUESE OCTOPUS SALAD	w/ a mix of peppers, onion and olive oil	15
RUSTIC FRENCH FRIES	"V" cut french fries with skin served with tartar sauce	6

OPEN TOAST

With bread from our local bakery

CHICKEN & ORANGE	green salad, cherry tomatoes, sliced almonds . honey and mustard sauce	14.5
SMOKED SALMON	smoked salmon, cream cheese, seed mix and chives	16
CODFISH	tomato, peppers mix, dehydrated olives . olive oil, garlic and coriander	16
SERRANA	dry cured ham "presunto", creamy cheese and green salads	14.5
MEDITERRANEAN	mozzarella, tomato, pesto and green salad	14.5

LINGUINE WITH PRAWNS	fresh pasta with prawns, tomato, olive oil, garlic e herbs s	22
"CAIS" CODFISH	in the oven on a potato bed, sautéed sprouts, breadcrumbs and olives powder	23.5
OCTOPUS "LAGAREIRO" STYLE	grilled, with a drizzle of olive oil and garlic, served with roasted potatoes and sautéed greens	23.5
SEARED TUNA	w/ sesame seeds crust, sautéed vegetables and soy sauce	24

ARTISANAL BURGUERS

With Brioche bun from our local bakery and Rustic french fries

CLASSIC BURGUER	150 gr beef burger, cheddar cheese, crispy bacon, iceberg lettuce, marinated red onion, tomato and tartar sauce	17
VEGGIE BURGUERS	marinated red onion, iceberg lettuce, tomato and tartar sauce	
1.	Chickpeas, quinoa and curry burger	
2.	Red beans and beets burger	17

SALADS

CHICKEN	cucumber, cherry tomatoes, orange, boiled egg, red cabbage, lettuce mix and yogurt sauce	14.5
SALMON, AVOCADO AND MANGO	smoked salmon, avocado, mango, lettuce mix, cherry tomatoes, croutons, and vinaigrette sauce	17
GOAT CHEESE	braised with honey, lettuce and arugula mix, walnuts, cherry tomatoes and croutons	14.5

OUR SWEETS

CHOCOLATE CAKE	a classic... homemade and delicious!	6.5
UPSIDE DOWN LIME CHEESECAKE	mascarpone and aromatized cookie	6.5
CRÈME BRÛLÉE		6.5
DAILY FRUIT		6

Values in Euros / VAT included. Our products are prepared in environments that are not completely allergen-free. There is always a potential risk of cross-contamination. If you need some information on this subject, please contact our Staff. In force since 02/05/2022.

WIFI: CAIS1929 • PASS: cais1929lisboa



DRINKS

COCKTAILS & LONG DRINKS

NEGRONI	gin, vermouth and campari	10
WHITE RUSSIAN	vodka, coffee liqueur and cream	10
EXPRESSO MARTINI	vodka, coffee liqueur, sugar syrup and espresso	10
MOJITO	CLASSIC / PASSION FRUIT rum, lime, sugar, mint and soda	10
MARGARITA	CLASSIC / BLUE / STRAWBERRY tequila, lime juice and triple sec	10
CAIPIRINHA & CAIPIROSKA & CAIPIBLACK	cachaça / vodka / vodka black, lime and sugar	10
PIÑA COLADA	rum, coconut cream and pineapple	10
MEXICAN or MOSCOW MULE	tequila or vodka, lime juice and ginger beer	10
WHISKY SOUR	whisky, lemon juice, sugar syrup and egg white	10
CUBA LIBRE	rum, lime juice and coca-cola	10
VODKA SPRITE		10
TEJO PARADISE	vodka, bols blue liqueur, lemon juice, orange juice, egg white and soda	10
FLOR DO TEJO	rum, hibiscus syrup, lemon juice and egg white	10
IRISH COFFEE	irish whisky, coffee and whip cream	10
APEROL SPRITZ	aperol, sparkling wine and soda	10
PORTO TÓNICO	white Porto wine and tonic water	10
JACK N' ALE	Jack Daniel's and ginger ale	10
MIMOSA	dry sparkling wine and fresh orange juice	9
COCKTAIL DO DIA		9

GIN&TONIC

BOMBAY ORIGINAL	9.5
BULLDOG	12.5
HENDRICK'S	14
GIN MARE	13.5

LIQUEUR & CO

GINJINHA	5
MOSCATEL	5
AMÊNDOA AMARGA	5
COINTREAU	7
LICOR BEIRÃO	5
MARTINI BIANCO	6.5
MARTINI FIERO	6.5
MARTINI ROSSO	6.5

BRANDY

BAGACEIRA	5
BRANDY	8.5
"AGUARDENTE" PORTUGUESE	10
COGNAC	12.5

WHISKY

FAMOUS GROUSE	9
JAMESON	9
MAKERS MARK	12
AKASHI RED BLENDED OAK	15
BUSHMILLS MALT 10 YEARS	13
JACK DANIEL'S	10
MIXER	1.50

HOT DRINKS

HOT CHOCOLATE	4.5
EXPRESSO	2.5
DECAF EXPRESSO	2.5
EXPRESSO WITH MILK	2.5
AMERICAN COFFEE	3.5
EXPRESSO WITH CREAM	3
DOUBLE EXPRESSO	4
CAPUCCINO	5
LEMON CARIOCA	2.50
GLASS OF MILK	3
AMERICAN COFFEE WITH MILK	3.50
LARGE COFFEE WITH MILK	4
TEA BIO	3.5
TEA WITH MILK	4

MOCKTAILS

SAN FRANCISCO	orange juice, pineapple juice, grenadine, coconut cream and fanta orange	8
SHIRLEY TEMPLE	ginger ale and grenadine	7.5
VIRGIN MOJITO	CLASSIC / PASSION FRUIT lime, sugar, mint, soda	8
MOCKTAIL DO DIA		7.5

NATURAL JUICES

PINEAPPLE		5.5
ORANGE		5.5
LEMONADE	strawberry . passion fruit	5.5

SMOOTHIES

100% natural

GREEN 1929	pineapple, orange, cucumber and spinach	8.5
AÇAÍ FEVER	bio açaí, banana, red berries and greek yoghurt	8.5
SUNRISE	mango, banana, orange and greek yoghurt	8.5

SANGRIAS

RED OR WHITE	glass 7,50€	1L 18,50€	2L 26,50€
SPARKLING WINE & RED BERRIES		1L 24,00€	2L 32,00€

WINE

/ glass

White Wine		
QUINTA DO PORTAL DOURO	30	
CATARINA PENÍNSULA DE SETÚBAL	28	7
QUINTA DA BACALHÔA PENÍNSULA DE SETÚBAL	39	
QUINTA DO CARMO ALENTEJO	32	8
Green Wine		
SOALHEIRO ALVARINHO	29	8

Rosé Wine		
MATEUS V.N.GAIA	24	6
CATARINA PENÍNSULA DE SETÚBAL	30	7.5

Red Wine		
BACALHÔA TOURIGA NACIONAL DÃO	32	8
QUINTA DO PORTAL DOURO	30	
QUINTA DA BACALHÔA PENÍNSULA DE SETÚBAL	39	
QUINTA DO CARMO ALENTEJO	37	
CATARINA PENÍNSULA DE SETÚBAL	28	7
Sparkling Wine		
ALIANÇA BAGA RESERVA BRUTO BAIRRADA	30	7.5

Porto Wine		
WHITE/TAWNY/RUBY		6.5
20 YEARS		14.5

