

# ALL DAY

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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

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## ENTRADA / STARTER

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**Sopa de legumes** da nossa Horta  
*Vegetable soup from our Farm*  
6.00€

**O nosso pão**  
*Our bread*  
Contém glúten, laticínios | *Contains gluten, dairy*  
4.00€

**Manteiga, alecrim e flor de sal**  
*Butter, rosemary, and fleur de sel*  
Contém laticínios | *Contains dairy*  
2.00€

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## SANDUÍCHES / SANDWICHES

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**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, glúten*  
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, glúten*  
17.0€

**Hummus**, beringela, tomate assado e cebola marinada  
*Hummus, eggplant, roasted tomato and marinated onion*  
Contém glúten | *Contains glúten*  
13.00€

**Rosbife**, creme de abacate, cebola marinada e caviar de mostarda  
**Roast beef**, avocado cream, marinated onion, and mustard caviar  
Contém glúten, sulfitos, mostarda | *Contains gluten, sulfites, mustard*  
15.00€

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## SALADAS | SALADS

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**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*

16.00€

**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*

13.00€

**Três texturas de cogumelos** marinados com molho de yuzu e queijo da ilha

***Three textured marinated mushrooms with yuzu sauce and Island cheese***

Contém laticínios, soja | *Contains dairy, soy*

14.00€

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## CRUS & FRIOS | RAW AND COLD CUTS

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**Porco regional**, escabeche, tomate seco, farofa de amêndoa e trufa

***Regional pork, escabeche, sun-dried tomato, almond farofa and truffle***

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

15.00€

**Ceviche de polvo**, puré de batata-doce e hortelã

***Octopus ceviche with sweet potato puree and mint***

Contém moluscos | *Contains molluscs*

20.00€

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## PRINCIPAIS | MAIN COURSES

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### 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*

25.00€

### CARNE / MEAT

**Bife do lombo** de novilho com creme de manteiga dos Açores e legumes

*Tenderloin steak with Azorean butter cream and vegetables*

Contém laticínios, mostarda | *Contains dairy, mustard*

25.00€

### VEGETARIANO / VEGETARIAN

**Bife de couve-flor fumado**, creme de legumes assados e chalotas caramelizadas

*Smoked cauliflower steak, roasted vegetable cream and caramelized shallots*

21.00€

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## CRIANÇAS | KIDS

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Sopa de legumes da nossa Horta  
*Vegetable soup from our Farm*

6.00€

### CARNE | MEAT

**Bife do lombo** com creme de manteiga dos Açores e chips  
**Tenderloin steak** with Azorean butter cream and chips

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€

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## SOBREMESA | DESSERT

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**Crème brûlée de maracujá**  
***Passion fruit crème brûlée***

Contém laticínios, ovo | *Contains dairy, egg*

6.00€

**Tarte de chocolate** com creme de pistácios e gelado de baunilha  
***Chocolate tart with pistachio cream and vanilla ice cream***

Contém glúten, ovo, frutos de casca rija | *Contains gluten, egg, nuts*

7.00€

**Ananas dos Açores**, infusão de especiarias e chá Gorreana  
***Azorean Pineapple, spice infusion, and Gorreana tea***

7.00€

**Tábua de Queijos da Ilhas**  
***Island Cheese Board***

Contém glúten, laticínios | *Contains gluten, dairy*

19.00€

**Fruta da Época**  
***Seasonal Fruit***

6.00€

**Gelado**  
***Ice Cream***

4.00€

# **BEBIDAS DRINKS**

**SANTA  
BARBARA**  
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## Cerveja / Beer

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Fino Sagres (20cl)  
**2€**

Tulipa Sagres (33cl)  
**3€**

Caneca Sagres (48cl)  
**5€**

Cerveja Sagres Zero – *No alcohol*  
**3€**

Especial / *Azorean Beer*  
**3€**

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## Sidra/ Cider

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Bandida do Pomar  
**4€**

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## Refrigerantes/ Soft Drinks

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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€**

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## Sumos Naturais/ Natural Juices

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Laranja / *Orange*  
**4€**

Limonada / *Limonade*  
**3€**

Sumo do Dia / *Juice of the Day*  
**4€**



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## Água / Water

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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€**

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## Café / Coffee

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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€**

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## Chá Local / Local Tea

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Chá verde Gorreana  
2€

Chá Preto Gorreana  
2€

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## Chá Biológico

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Marrocan Mint  
3€

Mate Lemon  
3€

Camomile Lemon  
3€

Chocolate Pu-ehr  
3€

White Rose  
3€

Roiboos Chai  
3€

Orange Spice  
3€

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## Infusões da nossa horta

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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.*

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## Tea On The Rock

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**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€**

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## Mr. B.

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**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€**

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## The Pink Hibiscos

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**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€**

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## **This Is Not A Martini**

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**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€**

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## **#108**

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**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*

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## **Spice & Gold**

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**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€**

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## John King

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**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€**

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## Mocktails Singulares

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### **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€**

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## Cocktails Clássicos / Classics

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### **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€**

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## Gins

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**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€

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## **Vermute / Vermouths**

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

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

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## **Bitters**

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**Campari** – Itália / Italy  
5.00€

**Aperol** – Itália / Italy  
5.00€

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## **Vodkas**

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**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€

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## Tequilas / Mezcal

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**Jose Cuervo Silver – México**  
**8.00€**

**Jose Cuervo Reposado – México**  
**8.00€**

**Patron Silver – México**  
**16.00€**

**Le Tribute Mezcal – México**  
**16.00€**

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## Whiskey

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**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€**

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## **Rum**

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**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€**

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## **Aguardente / Brandy**

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**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€**

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## **Cognac**

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

**Martell – França / France**  
**12.00€**

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## **Licores e Cremes / Liqueurs and Creams**

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**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€**

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## **Sangrias**

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**Sangria Tinta / Red Sangria 1L**  
**23.00€**

**Sangria Branca / White Sangria 1L**  
**23.00€**

**Sangria Espumante / Sparkling Sangria 1L**  
**23.00€**