

MENU

BAO'S & POKE BOWLS

MADAGASCAR BAO 15,00

Camarão, maionese de wasabi, chutney de manga, rabanete crocante e coentros
Shrimp, wasabi mayonnaise, mango chutney, crispy radish and coriander

BBQ. BAO 14,00

Porco Hoisin, assado a baixa temperatura, pickle de couve roxa, folhas de coentros frescos
Slow cooked Hoisin pork roast, red cabbage pickle, fresh coriander leaves

CRUNCHY VEGGIE BAO 10,00

Tofu crocante com Panko, molho de ameixa, gomo de laranja, agrião
Crispy tofu with Panko, plum sauce, orange wedge, watercress

ALASKA BOWL 16,00

Salmão em cura de beterraba, arroz de sushi, mix de algas, abacaxi, rabanetes, tomate cherry, favas, molho de tamarindo
Beetroot-cured Salmon, sushi rice, seaweed mix, pineapple, radishes, cherry tomatoes, broad beans, tamarind sauce

SURF & TURF BOWL 20,00

Frango e camarão salteados com sésamo e gengibre, arroz de sushi, pickle de couve roxa, manga fresca, tomate cherry, caju tostado, rabanetes, maionese de wasabi
Chicken and shrimp sautéed with sesame and ginger, sushi rice, red cabbage pickle, fresh mango, cherry tomatoes, toasted cashews, radishes, wasabi mayonnaise

COCKTAIL BOWL 17,00

Camarão, alface romana, manga, abacaxi, ovo cozido, tomate cherry, molho cocktail
Shrimp, romaine lettuce, mango, pineapple, boiled egg, cherry tomatoes, cocktail sauce

RED BOWL 14,00

Beterraba, melancia, rabanetes, tomate cherry, amendoim salgado, rúcula selvagem, arroz de sushi e molho de iogurte e menta
Beetroot, watermelon, radishes, cherry tomatoes, salted peanuts, wild arugula, sushi rice and yogurt and mint sauce

OSTRAS E CAMARÃO OYSTERS & SHRIMPS

OSTRAS DA RIA FORMOSA OYSTERS FROM RIA FORMOSA

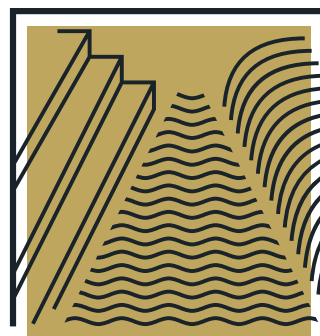
Servidas ao natural com gomos de limão
Freshly shucked oysters with lemon

½ Dúzia | 6 pieces 19,00

CAMARÃO COZIDO COM FLOR DE SAL BOILED PRAWNS SPRINKLED WITH FLEUR DE SEL

Limão e molho Cocktail
Lemon and Cocktail sauce

250gr 22,00



CASCADES

CHAMPAGNE POOL BAR

MENU

HAMBÚRGUERES *BURGERS*

Servidos com batatas fritas. Escolha entre hambúrguer de novilho, Peito de frango ou Tofu
Served with french fries. For any burger choose Beef, Chicken breast or Tofu

BBQ 18,00

Hamburger de novilho, alface, tomate, cebola caramelizada, queijo Cheddar, pão de brioche
Beef burger, lettuce, tomato, Cheddar cheese, home-made brioche bun

CLASSIC CHEESE 18,00

Hamburger de novilho, alface, tomate, bacon e molho BBQ em pão de brioche
Beef burger, bacon, lettuce, tomato, BBQ sauce, home-made brioche bun

SOBREMESAS *DESSERTS*

FRESH BOWL 8,50

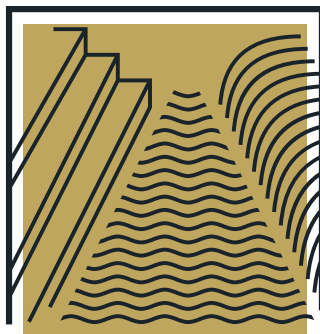
Frutas frescas da época, crumble salgado e sorbet de limão
Fresh seasonal fruits, salty crumble and lemon sorbet

PARFAIT 9,00

Basílico, morangos e Champagne
Basil, Strawberries and Champagne

ICE CREAM BOWL 7,50

Morango, chocolate e baunilha
Strawberry, chocolate and vanilla scoop



CASCADES
CHAMPAGNE POOL BAR

DRINKS MENU

COCKTAILS CLÁSSICOS CLASSIC COCKTAILS

PS MARTINI 15,00

Perrier Jouët Grand Brut Champagne, vodka baunilha, sumo de lima, licor maracujá Passoã, puré de maracujá açucarado

Perrier Jouët Grand Brut Champagne, vodka vanilla, lime juice, Passoã passion fruit liqueur, sweetened passion fruit puree

NEGRONI SBAGLIATO 14,00

Champagne Mumm Rosé Brut, Campari e vermute rosso

Mumm Rosé Brut Champagne, Campari and vermute rosso

AGRIPINO 14,00

Champagne Mumm Cordon Rouge Brut, vodka citron e sorbet de limão

Mumm Cordon Rouge Brut Champagne, vodka citron, lemon sorbet

APEROL SPRITZER 13,00

Aperol, espumante bruto, soda

Aperol, sparkling wine brut, soda

ROYAL MOJITO 15,00

Clássico ou sabores (morango, frutos vermelhos, maracujá, manga) – Perrier Jouët Grand Brut, rum, hortelã, sumo de lima, xarope de açúcar ou purés de fruta açucarados

Classic or flavoured (strawberry, red berries, passion fruit, mango) – Perrier Jouët Grand Brut, rum, fresh mint, lime juice, sugar syrup, sweetened fruit purees

COCKTAILS ASSINATURA SIGNATURE COCKTAILS

G&G 14,00

Gin, xarope de romã, sumo de toranja, sumo de limão, água tônica

Gin, pomegranate syrup, pink grapefruit juice, lime juice, tonic water

CARLOS DE LA PALMA 14,00

Gin, amaretto, sumo de maçã, puré de maracujá açucarado, sumo de lima, claro de ovo

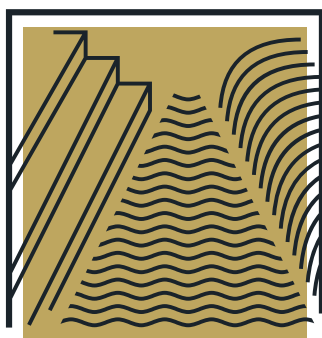
Gin, amaretto, apple juice, passion fruit puree, lime juice, egg white

MONCHIQUE 14,00

Vodka, licor de frutos vermelhos, sumos de lima, arando

Vodka, red berry liqueur, cranberry and fresh lime juice

CHAMPAGNE	Garrafa Bottle	Flute Flute
MUMM CORDON ROUGE BRUT	80,00	16,00
MUMM ROSÉ BRUT	95,00	23,00
PERRIER JOUËT GRAND BRUT	100,00	



CASCADES

CHAMPAGNE POOL BAR

DRINKS MENU

SUMOS NATURAIS FRESH JUICES

LARANJA ORANGE	4,00
LIMONADA LEMONADE	5,00
FRUTA DA ÉPOCA SEASONAL FRUIT	7,00

REFRIGERANTES SOFT DRINKS

REFRIGERANTES SOFT DRINKS	4,00
ENERGÉTICOS ENERGY DRINKS Red Bull	6,00
REFRIGERANTES PREMIUM PREMIUM SOFT DRINKS Fever Tree Mediterranean	5,00

CERVEJAS BEERS

PRESSÃO DRAUGHT	
Pequena 30cl <i>Small 30cl</i>	4,00
Grande 40cl <i>Large 40cl</i>	5,00

GARRAFA BOTTLE

SUPER BOCK	4,50
SUPER BOCK ZERO	4,50
SUPER BOCK STOUT	4,50
CORONA	6,00
HEINEKEN	6,00

SIDRA CIDER

SOMMERSBY	6,50
MAGNERS	7,00

ÁGUAS WATERS

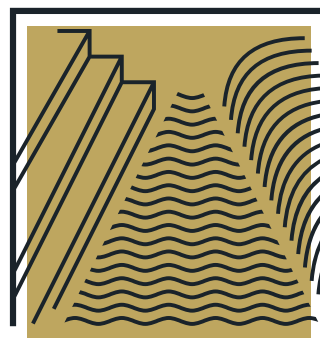
LISA STILL	
Vitalis 25cl	3,00
Vitalis 1L	5,00

COM GÁS SPARKLING

PEDRAS SALGADAS 25CL	3,50
PEDRAS SALGADAS 1L	5,50

CAFETARIA COFFEE & TEA

ESPRESSO	3,00
ESPRESSO DUPLO DOUBLE ESPRESSO	3,50
DESCAFEINADO DECAFFEINATED	4,50
AMERICANO	4,00
LATTE MACCHIATO	5,00
CAPPUCCINO	5,00
CHÁ TEA	6,00



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CHAMPAGNE POOL BAR