

# reia

## para começar

pão de fermentação natural, manteiga de laranja com cogumelos e azeite com harissa e zaatar 8€

## da cozinha para partilhar

baba ganoush de beringelas assadas no forno a lenha, pistáchios, hortelã e malagueta 17€

tártaro de atum com gema curada e batatas fritas fumadas 21€

salada de beringela e coração de alface , com tâmaras, citrinos e pistáchio 16€

## especiais casa reia

arroz do mar assado no forno a lenha 27€

salada de kale, abóbora, queijo de caju maturado, vinagrete de mostarda com mel de cana e cogumelos 21€

sashimi de atum patudo, maturado seis dias, clementina, raiz forte e limão 24€

## do nosso forno josper

### PEIXES/ MARISCOS

polvo grelhado cozido em dashi 14€

robalo escalado 70€

fillet de dourada maturado 3 dias - 300gr 36€

gambas e ervas 22€

### CARNE

wagyu, vazia 400gr com hollandaise 85€

entrecôte maturado 25 dias 350g, grelhado no josper, finalizado com demi-glace 46€

## para acompanhar

batata doce assada no forno a lenha 7€

shitake braseado com alho e ervas 7€

salada mista - tomate, cebola e coração de alface 7€

batatas fritas fumadas com paprika 7€

## sobremesa

bolo de chocolate assado no forno a lenha, ganache e creme inglês 12€

mousse de chocolate branco com matcha, amêndoas e figo fumado em lenha de amendoeira 13€

\*Taxa de serviço (indicada) de 10% acrescida na fatura

\*Caso tenha alguma restrição alimentar ou alergias por favor informe-nos

\*IVA incluído à taxa legal em vigor

# reia

## cocktails de assinatura

ginger paloma (tequila de agave pura, xarope de gengibre, toranja, lima e água com gás)	13€
watermelon spices (gin, lima, xarope de cardamomo com pimenta preta, sumo de melancia e hortelã)	13€
chamomile martini (vodka, camomila, limão, xarope de baunilha, sumo de maracujá)	13€
coriander sour (sake, absinto, limão, xarope de coentros e clara de ovo)	13€
basil garibaldi (campari, sumo de laranja and folhas de manjericão)	13€
red fruits daiquiri (rum, mix de frutos vermelhos, lima and xarope simples)	13€

## cocktails clássicos

gin tonic	13€
aperol spritz (aperol, prosecco, água com gás e laranja)	13€
mojito (rum, lima, xarope de açúcar, hortelã e água com gás)	13€
caipirinha (cachaça, xarope de açúcar e lima)	13€
negroni (gin, campari e vermute doce)	13€
margarita (tequila, triple sec e lima)	13€
espresso martini (vodka, licor de café e espresso)	13€
mezcalita (mezcal, triple sec, lima)	16€
moscow mule (vodka, lima e ginger beer)	13€

\*por favor informe-nos se desejar um cocktail que não esteja aqui listado (:

## jarros

watermelon sparkles (espumante, melancia, dry curaçao, gin, e xarope de gengibre)	68€
---	-----

## sem álcool

virgin watermelon (sumo de melancia, limão, xarope de cardamomo e ginger ale)	8€
apple & ginger mojito (sumo de maçã, xarope de gengibre, lima, hortelã e água com gás)	8€

# re<sup>ê</sup>a

## à pressão / garrafa

### CERVEJA MUSA

blonde 25cl / 50cl 5€/9€

APA 25cl / 50cl 5€/9€

### BRLO CRAFT BEER S/ ÁLCOOL

brlo naked 33cl 6€

### UMMI KOMBUCHA C/ ÁLCOOL

limão e gengibre 25cl / 50cl 5€/9€

baga de hibiscus 25cl / 50cl 5€/9€

### ZIDRA - SIDRA ARTESANAL DE ROMÃ

zidra romã 33cl 6€

## soft drinks

### WHY NOT ORGANIC CRAFT SODA

pêssego e gengibre 5€

limão e erva-mate 5€

framboesa 5€

### FEVER TREE

ginger beer/ ale 4€

CLUB-MATE 33cl 5€

### FOUNTAIN OF YOUTH

100% água de côco 52cl 7€

### MAIKOMBUCHA

hibiscus and gengibre 5€

ananás 5€

turmeric 5€

## sumos naturais

laranja 5€

limonada 4€

## águas

sem gás 3.5€

com gás 3.5€

\*Taxa de serviço (indicada) de 10% acrescida na fatura

\*IVA incluído à taxa legal em vigor

\*Caso tenha alguma restrição alimentar ou alergias por favor informe-nos

# reia

## café

espresso	2.5€
duplo espresso	3.5€
americano / abatanado / macchiato / pingado	2.5€
cortado	3€
flat white	4€
cappucino	3.5€
latte / galão	4€
matcha latte	5.5€
tchai latte	5€
espresso tonic	5€
white chocolate matcha	6€

\*temos opção de leite sem lactose, de aveia ou de amêndoa . acresce-se 0.80€ ao valor

## lattes adaptogénicos

balanoy - tulsi, chaga, leite de aveia	7€
lion's mocca - lion's mane, ashwagandha, chocolate preto 70% e leite de côco	7€
ashwamaca - ashwagandha, maca peruana, canela, nibs de cacau, leite de aveia	5€
holly latte - tulsi, canela, cacau, xarope de mel e alecrim e leite de aveia	7€
golden turmeric - cordyceps, cúrcuma, pimenta preta, xarope de cardamomo, leite de amêndoa	6€

\*possibilidade de adicionar café +1€

## chá/ chá frio

hortelã	3.5€
chá preto	3.5€
sencha sakura	4.5€
branco mel	4€
indian tchai	4€
hibiscus	4€
hibiscus iced - hibiscus, sumo de limão e açúcar	4€

# reia

## carta de vinhos

15 cl/75cl

### brancos

vinho verde - cortinha velha - alvarinho '22	7€/31€
dão - textura wines - pretexto '22	8€/39€
dão, circus, number 1 '20	7€/35€
douro - luis seabra - xisto ilimitado '22	9€/44€
lisboa - vale da capucha - arinto '18	59€
lisboa - vale da capucha - fóssil bio '19	48€
alentejo - cabeças do reguengo - equinócio '22	51€
alentejo - paço dos infantes - chardonnay '22	46€
alentejo - howard's folly sonhador '21	45€
bairrada - luis pato - vinha formal '21	64€
açores - adega do vulcão - ameixambar '21	72€

### rosés

alentejo/ herdade de lisboa - paço dos infantes - rosé '22	46€
alentejo - howard's folly sonhador '21	45€
côtes de provence rosé - château mentone '22	9€/53€
côtes de provence rosé - château mentone '22 - magnum 150cl	106€
favori IGP mediteranée '22 - jéroboam 300cl	162€
provence rosé château favori '22 - jéroboam 300cl	209€

### tintos

douro - quinta da costa do pinhão gradual '21	8€/39€
douro - luis seabra - xisto ilimitado '21	9€/44€
dão - prunus '21	8€/39€
vinho verde - casa de mouraz - antónio lopes ribeiro maresia bio	41€
lisboa - monte d'oiro pepita '21	59€
alentejo - mirra doc tinto	5€/25€
alentejo - cabeças do reguengo - respiro-te '20	46€
alentejo - howard's folly reserva '18	84€
alentejo - howard's folly sonhador '21	39€
bourgogne - domaine gérard julien - pinot noir '21	52€

### espumantes

bairrada, dinamite white '20	8€/42€
bairrada, dinamite rosé '20	8€/42€
tubarão! - pet - nat - rosé '22	44€
bairrada - luis pato - vinha pan - blc de noirs '18	62€
champagne - pierre brocard tradition NV - vallée de la marne	99€
champagne faniel personnalisation casa reia	89€
champagne clandestin - maison du XXI siècle '22	140€
ama brewery - bi lemongrass (NO-LOW -2% alcohol)	9€/44€
champagne perrier jouet grand brut - magnum 150cl	345€

\*Taxa de serviço (indicada) de 10% acrescida na fatura

\*IVA incluído à taxa legal em vigor

\*Caso tenha alguma restrição alimentar ou alergias por favor informe-nos

# reia

## to start

natural fermentation bread, smoked butter with citrus fruits, mushrooms and harissa oil with zaatar 8€

## from the kitchen to share

fire roasted eggplant baba ganoush with mint, pistachios and chilli 17€

tuna tartate with cured egg yolk and fried smoked potatoes 21€

eggplant and heart of lettuce salad, with dates, citrus, and pistachios 16€

## casa reia specials

fire roasted seafood rice 27€

kale salad, pumpkin, aged cashew cheese, sugar cane honey, mustard vinaigrette and mushrooms 21€

sashimi of six-day aged bigeye tuna, clementine, wasabi root, and lemon 24€

## from our josper grill

### FISH / SEAFOOD

grilled octopus cooked in dashi 14€

scaled sea bass 70€

sea bream fillet 300gr - matured for 3 days 36€

prawns and herbs 22€

### MEAT

wagyu, sirloin with hollandaise 400gr 85€

25 days dry-aged entrecôte 350g, finished in demi-glace 46€

## to go with

fire roasted sweet potato 7€

brased shiitake with garlic and herbs 7€

mixed salad - tomato, onion, and heart of lettuce 7€

fried smoked potatoes with paprika 7€

## desserts

wood-fired chocolate cake, ganache, crème anglaise 12€

white chocolate mousse with matcha, almonds and smoked fig in almond tree wood 13€

\*10% service fee (indicated) added to the invoice

\*IVA included at the current legal rate

\*If you have any dietary restrictions or allergies, please let us know

# reia

## signature cocktails

ginger paloma (pure agave tequila, ginger syrup, grapefruit, lime and soda water)	13€
watermelon spices (gin, lime, cardamom syrup with black pepper, watermelon juice and mint)	13€
chamomile martini (vodka, chamomile, lemon, vanilla syrup, passion fruit juice)	13€
coriander sour (sake, absinth, lemon, coriander syrup and egg white)	13€
basil garibaldi (campari, orange juice and basil leaves)	13€
red fruits daiquiri (rum, red fruits mix, lime and simple syrup)	13€

## classic cocktails

gin tonic ( gin, tonic water and lemon)	13€
aperol spritz (aperol, prosecco, soda water and orange)	13€
mojito (rum, lime, sugar syrup, mint and soda water)	13€
caipirinha (cachaça, sugar syrup and lime)	13€
negroni (gin, campari and sweet vermouth)	13€
margarita (tequila, triple sec and lime)	13€
mezcalita (mezcal, triple sec and lime)	16€
expresso martini (vodka, coffee licquor and expresso)	13€
moscow mule (vodka, lime and ginger beer)	13€

\*Please let us know if you would like to have a cocktail that is not listed here (:

## jars

watermelon sparkles (gin, sparkling wine, watermelon juice, ginger syrup, triple sec, vodka)	68€
--	-----

## without alcohol

virgin watermelon (watermelon juice, lemon, cardamom syrup and ginger ale apple &	8€
ginger mojito (apple juice, ginger syrup, lime, mint and soda water)	8€

# reia

## on tap/bottle/can

### MUSA BEER

blonde 25cl / 50cl 5€/9€

APA 25cl / 50cl 5€/9€

### BRLO CRAFT BEER NON-ALCOHOLIC

brlo naked 33cl 6€

### UMMI KOMBUCHA W/ ALCOHOL

lemon and ginger 25cl / 50cl 5€/9€

hibiscus 25cl/50cl 5€/9€

### ZIDRA - POMEGRANATE ARTISAN CIDER

zidra romã 33cl 6€

## soft drinks

### WHY NOT ORGANIC CRAFT SODA

peach and ginger lemon 5€

and yerba mate 5€

raspberry 5€

### FEVER TREE

ginger beer / ale 4€

### CLUB-MATE 33cl

5€

### FOUNTAIN OF YOUTH

100% coconut water 52cl 7€

### MAIKOMBUCHA

hibiscus and ginger 5€

pineapple 5€

turmeric 5€

## natural juices

orange 5€

lemonade 4€

## water

still 3.5€

sparkling 3.5€

\*10% service fee (indicated) added to the invoice

\*IVA included at the current legal rate

\*If you have any dietary restrictions or allergies, please let us know



# reia

## coffee

espresso	2.5€
duplo espresso	3.5€
americano / abatanado / macchiato / pingado	2.5€
cortado	3€
flat white	4€
cappucino	3.5€
latte / galão	4€
matcha latte	5.5€
tchai latte	5€
espresso tonic	5€
white chocolate matcha	6€

\*we have lactose-free, oat and almond milk options. 0.80€ is added to the value

## adaptogenic lattes

balanoy - tulsi, chaga, oat milk	7€
lion's mocca - lion's mane, ashwagandha, dark chocolate 70% and coconut milk ashwamaca -	7€
ashwagandha, peruvian maca, cinnamon, cacao nibs, oat milk	5€
holly latte - tulsi, cinnamon, cacao, rosemary and honey syrup and oat milk	7€
golden turmeric - cordyceps, turmeric, black pepper, cardamom syrup, almond milk	6€

\*add coffee for €1

## tea/ iced tea

mint	3.5€
black tea	3.5€
sencha sakura	4.5€
branco mel	4€
indian tchai	4€
hibiscus	4€
hibiscus iced - hibiscus, lemon juice and sugar	4€

\*10% service fee (indicated) added to the invoice

\*IVA included at the current legal rate

\*If you have any dietary restrictions or allergies, please let us know

# reia

## wine list

15 cl/75cl

### white wine

vinho verde - cortinha velha - alvarinho '22	7€/31€
dão - textura wines - pretexto '22	8€/39€
dão, circus, number 1 '20	7€/35€
douro - luis seabra - xisto ilimitado '22	9€/44€
lisboa - vale da capucha - arinto '18	59€
lisboa - vale da capucha - fóssil bio '19	48€
alentejo - cabeças do reguengo - equinócio '22	51€
alentejo - paço dos infantes - chardonnay '22	46€
alentejo - howard's folly sonhador '21	45€
bairrada - luis pato - vinha formal '21	64€
açores - adega do vulcão - ameixambar '21	72€

### rosé wine

alentejo/ herdade de lisboa - paço dos infantes - rosé '22	46€
alentejo - howard's folly sonhador '21	45€
côtes de provence rosé - château mentone '22	9€/53€
côtes de provence rosé - château mentone '22 - magnum 150cl	106€
favori IGP méditerranée '22 - jéroboam 300cl	162€
provence rosé château favori '22 - jéroboam 300cl	209€

### red wine

douro - quinta da costa do pinhão gradual '21	8€/39€
douro - luis seabra - xisto ilimitado '21	9€/44€
dão - prunus '21	8€/39€
vinho verde - casa de mouraz - antónio lopes ribeiro maresia bio	41€
lisboa - monte d'oiro pepita '21	59€
alentejo - mirra doc tinto	5€/25€
alentejo - cabeças do reguengo - respiro-te '20	46€
alentejo - howard's folly reserva '18	84€
alentejo - howard's folly sonhador '21	39€
bourgogne - domaine gérard julien - pinot noir '21	52€

### sparkling wine

bairrada, dinamite white '20	8€/42€
bairrada, dinamite rosé '20	8€/42€
tubarão! - pet - nat - rosé '22	44€
bairrada - luis pato - vinha pan - blc de noirs '18	62€
champagne - pierre brocard tradition NV - vallée de la marne	99€
champagne faniel personnalisation casa reia	89€
champagne clandestin - maison du XXI siècle '22	140€
ama brewery - bi lemongrass (NO-LOW -2% alcohol)	9€/44€
champagne perrier jouet grand brut - magnum 150cl	345€

\*10% service fee (indicated) added to the invoice

\*IVA included at the current legal rate

\*If you have any dietary restrictions or allergies, please let us know