

LOGBOOK

2020 - The Adega dos Navegantes originated at Praça da Nossa Senhora dos Navegantes, Costa da Caparica, where, during one year, we cartographed gastronomies to be fitting of a precision enology.

2021- We set sail to Praia da Califórnia, Sesimbra, where we remain docked, delivering a kaleidoscope of aromas, flavors and memories to all visiting passengers.

2022 - We have strenghtened the crew and enlarged the ship, so that we could offer a wider variety of grape nectars and mediterranean delicacies, therefore paving the way to new expeditions and discoveries.

As the late Fernando Pessoa once said :
"Sailing is necessary."

Welcome aboard ,
The Crew



SNACKS AND MEALS

COUVERT (5€)

(BREAD 2,5€) (BUTTER 2,5€) (OLIVES 2,5€)

TODAY'S SOUP

5€

SWEET POTATO CHIPS

3€

NAVEGANTES' BOARD

INTERNATIONAL CHARCUTERIE PLATTER

(SMALL/LARGE)

11/21€

LE CAMEMBERT DE NORMANDIE RÔTI

ROASTED CAMEMBERT WITH HONEY, WALNUTS AND ROSEMARY

8€

LA BURRATA DI ANDRIA

BURRATA WITH PESTO ALLA GENOVESE, TOMATO AND BALSAMIC REDUCTION

9,5€

EL JAMÓN DE BELLOTA: PATA NEGRA

SLICES OF IBERIAN PORK SMOKED HAM, OF THE FINEST QUALITY

14€

IL CARPACCIO DI MANZO

PAPER-THIN RAW BEEF SLICES WITH PARMIGIANO, ARUGULA E LEMON JUICE

10€

LE PÂTÉ DE CAMPAGNE À L'ANCIENNE

PORK, LIVER, SHALOTS, SPICES AND ARMAGNAC RUSTIC PÂTÉ

7€

AS PETINGAS PICANTES DO ATLÂNTICO

BABY PILCHARDUS SARDINES IN SPICY OLIVE OIL

8€

LA TAPENADE VERTE

MASHED GREEN OLIVES, A STAPLE OF PROVENÇALE CUISINE

6€

O PICA-PAU

FRIED BEEF STRIPS, PICKLES, GARLIC, IN A MUSTARD AND WHITE WINE SAUCE

12€

ŒUFS À LA FORESTIÈRE

POACHED EGG AND CRISPY BACON IN MUSHROOM, TRUFFLE

8,5€

JARRET DE PORC DORÉ (2 PAX)

ROASTED PORK SHANK WITH MASHED MIXED POTATOS E SALAD

20€

CONFIT DE CANARD

CONFITED DUCK WITH MASHED MIXED POTATOS E SALAD

15€

ASIAN NOODLES

WITH FRIED VEGETABLES IN SWEET SPICY SOY SAUCE

12€

TODAY'S MEAL

€ ON REQUEST

DESSERTS

CHOCOLATE BROWNIE

FUDGY CHOCOLATE CAKE WITH NUTS

5€

GLACES DES ALPES

ARTISANAL ICE-CREAM FROM THE ALPS

5€



DRINKS

WATER

MINERAL WATER (LUSO) (0.5L)	2,00€
CASTELO FINA (0.25L) (SPARKLING)	2,20€
CASTELO (0.25L) (SPARKLING)	2,20€
CASTELO FINA (0.75L) (SPARKLING)	6,00€
LEMON FRIZE WATER (SPARKLING)	2,50€
GRENADINE FRIZE WATER (SPARKLING)	2,50€
SCHWEPPE'S TONIC (0.25L)	2,50€
FEVER TREE TONIC (0.25L)	3,20€

SOFT DRINKS

COCA-COLA	2,50€
COCA-COLA ZERO	2,50€
SPRITE	2,50€
ALGARVE ORANGES COMPAL	2,50€
NESTEA (PEACH)	2,50€
NESTEA (LEMON)	2,50€
NESTEA (MANGO)	2,50€
SCHWEPPE'S GINGER ALE	2,50€
GINGER BEER	2,50€
MONSTER	3,50€

FRESH SQUEEZED

ORANGE FRESH JUICE	4,00€
LIME LEMONADE	4,00€
LEMON LEMONADE	3,00€
STRAWBERRY LEMONADE	4,00€



BEERS

TAP

IMPERIAL (25cl) -----	2,00€
CANECA (50cl) -----	4,00€

BLOOND

SUPER BOCK MINI (20cl) -----	2,00€
SAGRES MINI (20cl) -----	2,00€
CARLSBERG (25CL) -----	3,00€
CORONA (33CL) -----	3,50€
CORAL PILSNER (33CL) -----	2,50€
HEINEKEN (25CL) (COM E SEM ALCOOL)	2,50€

DARK

SAGRES STOUT (33CL) -----	3,00€
NEGRA MUNICH BOCK (25CL) -----	4,50€
CORAL STOUT (33CL) -----	3,00€
GUINNESS (50CL) -----	6,00€

CIDER

BANDIDA DO POMAR (33CL) -----	3,50€
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RED

BOHEMIA ORIGINAL (25cl) -----	3,00€
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CRAFT BEER

DOIS CORVOS

BELA FLANELA WINTER ALE(33CL) --- 4,50€

PRATA PILSNER (33CL) ----- 4,50€

NOTAS FLORAIS E HERBAIS

MURMÚRIO AMERICAN AMBER ALE (33CL) 4,50€

TORANJA E PINHEIRO COM NUANCES DE UVA

CREATURE IPA (33CL) ----- 5,00€

BAIXO AMARGOR E PERFIL AROMÁTICO

MATINÉ SESSION IPA (33CL) ----- 5,00€

CITRINOS E FRUTOS TROPICAIS

FINISTERRA IMPERIAL PORTER (33CL) -- 6,00€

CARAMELO, CHOCOLATE, TORADOS E NOTAS DE FRUTA MADURA

TREMA HELLES LAGER (44CL) ----- 6,50€

DOURADA, NÍTIDA E FEITA A PARTIR DE MALTES BIOLÓGICOS

WEEKEND HAZY IPA (44CL) ----- 7,00€

AMARGOR SUAVE MAS EQUILIBRADO PELA DOÇURA RESIDUAL

THE GRAPE ALE DEPRESSION (33CL) -- 8,00€

MOSTO DE UVA MOSCATEL ENVELHECIDA EM BARRICAS DE COLHEITA TARDIA

BASKET CASE (33CL) ----- 8,00€

NOTAS FLORAIS, ENVELHECIDA EM BARRICA DURANTE 28 MESES

MURDER BOURBON BARREL AGED
IMPERIAL STOUT (33CL)

AROMAS A BAUNILHA E MADEIRA, MISTERIOSAMENTE ADICIONADOS PELAS BARRICAS DE "BOURBON"

FOLK TALE CLASSIC SAISON (75CL) --- 12,00€

LÚPULOS EM FLOR ENVELHECIDOS E LEVEDURA TRADICIONAL BELGA

URBAN MYTH MODERN SAISON (75CL) -- 12,00€

LUPULUS EL DORADO, AMARILLO E LORAL

ESTRELLA DAMM

INEDIT DAMM (33cl) ----- 5,50€

INEDIT DAMM (75cl) ----- 13,00€



WINE BY THE GLASS

MONTHLY SELECTION

RED

MAÇANITA DOC DOURO 2020 --- 5,50€
TOURIGA NACIONAL, MISTURA DE CASTAS DO DOURO & SOUSÃO

CHÂTEAU COULONGE 2019 FR (BIO) --- 4,00€
MERLOT & CABERNET SAUVIGNON

DISCÓRDIA TERRAS DE MÉRTOLA --- 5,00€
2018 ALENTEJO
TOURIGA NACIONAL, ALICANTE, BOUSCHET
TOURIGA FRANCA & SYRAH

DONA ERMELINDA RESERVA 2020 --- 4,50€
SETÚBAL
CASTELÃO, TOQUE DE TOURIGA NACIONAL, TRINCADEIRA &
CABERNET SAUVIGNON

WHITE

DONA ERMELINDA RESERVA 2020 --- 4,50€
SETÚBAL
ARINTO, CHARDONNAY & VIOGNIER

QUINTA DO PARAL DOC 2019 --- 4,00€
ALENTEJO
VERMENTINO, VIOGNIER, VERDELHO & ANTÃO VAZ

CASA DA PASSARELLA A DESCOBERTA --- 3,50€
2021 DÃO
ENCRUZADO, MALVASIA FINA & VERDELHO

CRASTO DOC 2021 DOURO --- 5,00€
RABIGATO, VIOSINHO & GOUVEIO

ROSÉ

PARAL VIDIGUEIRA ALENTEJO 2020 --- 4,00€
SYRAH

ZE DA LEONOR 2020 TEJO --- 4,50€
TOURIGA NACIONAL, SYRAH & CABERNET SAUVIGNON



WINE BY THE BOTTLE

MONTHLY SELECTION

RED

CRASTO DOC 2019 DOURO ———— 18,00€

TOURIGA NACIONAL, TINTA RORIZ, TOURIGA FRANCA & TINTA BARROCA

QUINTA DOS TERMOS VINHAS VELHAS — 17,00€
BEIRA INTERIOR

TRINCADEIRA, JAEN, RUFETE & MARUFO

DONA ERMELINDA RESERVA 2020 ——— 16,00€
SETÚBAL

CASTELÃO, TOURIGA NACIONAL, TRINCADEIRA & CABERNET SAUVIGNON

FITA PRETA ANTÓNIO MAÇANITA 2020 — 19,00€
ALENTEJO

ARAGONEZ, ALICANTE BOUSCHET, TRINCADEIRA & CASTELÃO

WHITE

QUINTA DOS TERMOS RESERVA DOC — — — 14,50€
2021 BEIRA INTERIOR

FONTE CAL, SÍRIA, ARINTO & VERDELHO

DONA ERMELINDA RESERVA 2020 — — — 16,00€
SETÚBAL

ARINTO, CHARDONNAY & VIOGNIER

MAÇANITA DOC DOURO 2021 — — — — 20,00€

VIOSINHO, CÓDEGA DO LARINHO & GOUVEIO

QUINTA DO PARAL DOC 2019 — — — — 14,00€
ALENTEJO

VERMENTINO, VIOGNIER, VERDELHO & ANTÃO VAZ

ROSÉ

ZE DA LEONOR 2020 TEJO — — — — — 16,00€

TOURIGA NACIONAL, SYRAH & CABERNET SAUVIGNON

DONA ERMELINDA 2021 SETÚBAL — — — — 15,00€

PINOT NOIR E MERLOT

SPARKLING

LUIS PATO BAIRRADA — — — — — 18,00€

BLANC DE BLANCS



SPIRITS

DIGESTIVES

WHISKYS

SCOTCH

GRANT'S	4,50€
FAMOUS GROUSE	5,00€
JOHNNIE WALKER RED LABEL	5,00€
LOGAN	6,00€
GRANT'S 12 YEARS	7,50€

BOURBON

JIM BEAM	5,00€
JACK DANIELS	7,00€

JAPONESE

THE TOTTORI	13,00€
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MALT

NAKED GROUSE	7,00€
MONKEY SHOULDER	9,00€
GLENFIDDICH 15 YEARS	14,50€

IRISH

JAMESON	6,00€
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BRANDYS

MACIEIRA	3,00€
CRF	6,00€
ADAMUS VELHÍSSIMA 20 ANOS	14,00€
COGNAC CAMUS VS	8,00€
COGNAC RÉMY MARTIN VSOP	12,00€
PISCO DEMÓNIO DE LOS ANDES	8,00€

RUMS

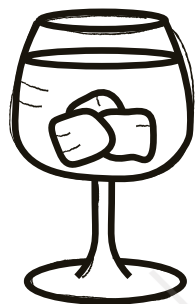
HAVANA CLUB 3 ANOS	6,00€
HAVANA CLUB ESPECIAL	7,00€
BRUGAL AÑEJO	6,00€
DIPLOMÁTICO	10,00€
SAILOR JERRY	8,00€

VODKAS

WYBOROWA	6,00€
ERISTOFF BLACK	6,50€
ABSOLUT	7,00€
BELVEDERE	10,00€

TEQUILLAS

OLMECA SILVER	6,00€
KAH BLANCO	10,00€
KAH REPOSADO	12,00€
KAH AÑEJO	14,00€



SPIRITS

APERITIFES

MARTINI ROSSO/BLANCO/EXTRA DRY	3,50€
RICARD	3,50€
LILLET ROUGE/BLANC/ROSÉ	3,50€
APEROL	3,50€
CAMPARI	3,50€

FORTIFIED WINES

OFFLEY TAWNY PORTO	3,50€
OFFLEY WHITE PORTO	3,50€
OFFLEY DRY WHITE	3,50€
QUINTA DAS MURÇAS OLD TAWNY (10 ANOS)	7,00€
CALEM SPECIAL RESERVE (10 ANOS)	8,00€
ALAMBRE MOSCATEL DE SETÚBAL	4,00€
ALAMBRE MOSCATEL ROXO	8,00€
J.M.F. MOSCATEL ARMAGNAC	9,00€
J.M.F. MOSCATEL COGNAC	9,00€
PORTO FERREIRA RESERVA BRANCO	5,00€

LICORES

LICOR DO PESCADOR	3,50€
GINJINHA	3,00€
GINJA REAL D'OBIDOS	5,00€
AMÊNDOA AMARGA	3,50€
LICOR BEIRÃO	3,50€
KAHLÚA	4,50€
TRIPLE SEC	3,00€
BAILEY'S	4,50€
JAGERMEISTER	8,00€
DISARONNO	5,00€
ADVOCAAT	8,00€
MARASCHINO	5,00€



COCKTAILS

CAIPIS

CAIPIRINHA	7,00€
CAIPIBLACK	7,00€
CAIPIROSKA	7,00€
CAIPIPASSION	7,50€
CAIPIRISSIMA	7,00€

MARTINIS

DRY MARTINI	7,00€
DIRTY MARTINI	8,00€
VODKA MARTINI	8,00€
EXPRESSO MARTINI	9,00€
PORNSTAR MARTINI	10,00€

SPRITZ

APEROL SPRITZ	9,00€
CAMPARI SPRITZ	9,00€
LILLET SPRITZ	9,00€
NEW YORK SPRITZ	9,00€

MARGARITAS

MARGARITA	8,00€
TOMMY'S MARGARITA	9,00€

SOURS

WHISKEY SOUR	8,00€
VODKA SOUR	8,00€
PISCO SOUR	10,00€
DISARONNO SOUR	9,00€
GARDEN SOUR	10,00€

NEGRONIS

AMERICANO	7,00€
NEGRONI	8,00€
BOULEVARDIER	8,00€
SBAGLIATO	8,00€
ROSITA	8,00€

DAIQUIRIS

DAIQUIRI	8,00€
STRAWBERRY DAIQUIRI	9,00€
PASSION FRUIT DAIQUIRI	9,00€
HEMINGWAY SPECIAL	10,00€



COCKTAILS

ORIGINALS

OTHERS

MOJITO	8,00€
TEQUILA SUNRISE	8,00€
BLACK RUSSIAN	8,00€
CANCHA	7,00€
MOSCOW MULE	9,00€
MANHATTAN	8,00€
COSMOPOLITAN	9,00€
GIN FIZZ	8,00€

CORTO MALTESE 10,00€

- VODKA
- TANGERINE
- LEMON
- BITTERS

CAPTAIN RASPUTIN 9,00€

- VODKA
- LEMON
- CREAM
- BITTERS

MOCKTAILS

VIRGIN MOJITO	6,00€
SHIRLEY TEMPLE	7,00€



GINS

BEEFEATER

7,00€

- LEMON ZEST
- JUNIPER BERRIES

BOMBAY SAPPHIRE

8,00€

- LIME ZEST
- BASIL LEAFS

AZOR

8,00€

- LEMON ZEST

BEEFEATER PINK

7,50€

- STRAWBERRY SLICES
- BASIL LEAFS

TANQUERAY N° TEN

9,50€

- LEMON ZEST
- ROSE PEPPER

BULLDOG

10,00€

- ORANGE ZEST
- CINAMONN STICK

NORDÉS*

11,00€

- RED GRAPE
- BAYLEAF

HENDRICKS*

12,00€

- CUCUMBER SLICES

ADAMUS*

13,00€

- LEMON ZEST
- GINGER SLICE

MONKEY 47*

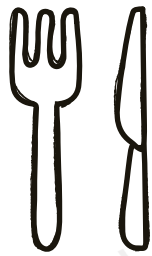
15,00€

- LEMON ZEST

*WITH
FEVER-TREE TONIC

OTHERS WITH
FEVER-TREE

+2,00€



MENU

COUVERT: 5,00€

BREAD 2,50€

BUTTER
ESPELETTE PEPPER
GARLIC AND PARSLEY
2,50€

OLIVES 2,50€

SNACKS

SWEET POTATO CHIPS ----- 3,00€

NAVEGANTES' BOARD ----- 11/21€

INTERNATIONAL CHARCUTERIE PLATTER
(SMALL/LARGE)

LE GAMBERT DE NORMANDIE
RÔTI ----- 8,00€

ROASTED GAMBERT WITH HONEY, WALNUTS AND ROSEMARY

LA BURRATA DI ANDRIA ----- 9,50€

BURRATA WITH PESTO ALLA GENOVESE, TOMATO AND BALSAMIC REDUCTION

EL JAMÓN DE BELLOTA: PATA
NEGRA ----- 14,00€

SLICES OF IBERIAN PORK SMOKED HAM, OF THE FINEST QUALITY

IL CARPACCIO DI MANZO --- 10,00€

PAPER-THIN RAW BEEF SLICES WITH PARMIGIANO, ARUGULA E LEMON JUICE

LE PÂTÉ DE CAMPAGNE À L'ANCI-
ENNE ----- 7,00€

PORK, LIVER, SHALOTS, SPICES AND ARMAGNAC RUSTIC PÂTÉ

AS PETINGAS PICANTES DO
ATLÂNTICO ----- 8,00€

BABY PILCHARDUS SARDINES IN SPICY OLIVE OIL

LA TAPENADE VERTE ----- 6,00€

MASHED GREEN OLIVES, A STAPLE OF PROVENÇALE CUISINE

RILLETTES DE PATO ----- 8,00€

SHREDDED DUCK MEAT.

MEALS

TODAY'S SOUP ----- 4,00€

O PICA-PAU ----- 12,00€

FRIED BEEF STRIPS, PICKLES, GARLIC, IN A MUSTARD AND
WHITE WINE SAUCE

JARRET DE PORC DORÉ ----- 16,00€

ROASTED PORK SHANK WITH MASHED MIXED POTATOS E
SALAD

CONFIT DE CANARD ----- 15,00€

CONFITED DUCK WITH MASHED MIXED POTATOS
E SALAD

NOODLES MIEN WITH VEGETAIS 12,00€

WITH FRIED VEGETABLES IN SWEET SPICY SOY SAUCE

RISOTTO VEGETARIANO ----- 12,50€

COOKED RICE WITH SEASONAL VEGETABLES
E PARMESAN.

DESERTS

HOMEMADE BROWNIE ----- 5,00€

ARTISANAL ICE-CREAM ----- 5,00€

PISTACHIO, STRAWBERRY, CAMEL, RASPBERRY, LEMON, VANILLA

TODOS OS PREÇOS INCLUEM IVA Á TAXA LEGAL.