

At SEDE, we believe every cocktail tells a story.

Our menu is a journey through time: we begin in the PAST, with our take on classic cocktail culture; move into the PRESENT, where sustainability and gastronomy meet; and look towards the FUTURE, where we explore flavour science and modern techniques.

Along the way, you'll find our House Classics: timeless recipes with our own twist and a selection of Mini Cocktails, designed for tasting, sharing, or simply feeding your curiosity.

Choose where to start.  
We'll take care of the rest.



During the Prohibition era, cocktails were both secret and craft. With limited resources and improvised techniques, icons were born — drinks that shaped the history of cocktail culture. In this section, we revisit some of those classics and bring them back to life.

## Xiripiti 11,9<sup>€</sup>

→ *citrus & earthy*

The Botanist / Wiseman Rye / Smoked Honey /  
Pine / Lemon / Truffle

## Meio-Gás 11,9<sup>€</sup>

→ *floral & sparkling*

Nordés / Noilly Prat / Tangerine /  
Alvarinho Champagne / Patchouli / Orange Blossom

## Mini 10<sup>€</sup>

→ *malty & bittersweet*

Dewar's 12 / Musa APA / Esmolfe Apple /  
Honey / Chamomile

## Meia Ponte 11,9<sup>€</sup>

→ *toasted grain & velvety*

Remy Martin VSOP / Gentleman Jack /  
Sandeman Imperial Tawny / Sandeman Character /  
Beirão D'Honra / Salted Caramel

## Past

Today, drinking well also means drinking consciously. Sustainability, a close relationship with gastronomy, and creative innovation sit at the heart of contemporary cocktail culture. Here, every drink reflects this mindset behind the bar.

**Puff Pastry, Goat Cheese & Honey** 10€

→ *creamy & fruity*

Bombay Sapphire / Sandeman Armada Superior /  
Disaronno / Passion Fruit / Goat Cheese / CO2

**Soup of the Day** 10€

→ *refreshing & herbal*

Bombay Sapphire / Sandeman Fino Sherry /  
Tomato / Basil / Cucumber / Thyme /  
Schweppes Tonic Water

**Francesinha** 10€

→ *umami & malty*

Dewar's 12 / Koch Espadín / White Penja /  
Rye Kvass / Molasses / Kukicha / Bay Leaf

**Rabanada** 11,9€

→ *rich & velvety*

Santísima Trinidad 7 / Sandeman Imperial Tawny /  
Sandeman Madeira Rainwater Timur Berry /  
Brioche / Cinnamon

**Present**

Clarification, distillation and flavour science. In the future of cocktails, you don't just drink: you experiment. In this section, we recreate flavours without using their original ingredients... and more.

## Super Ingredient 11,9€

Nothing discarded, everything counts – zero waste

## Oikos Vanilla 11,9€

→ *creamy & floral*

Grey Goose / St-Germain / Milky Oolong /  
Rooibos / Orange Blossom /  
Greek Yogurt / Schweppes Soda

## Gasosa 11,9€

→ *refreshing & acid*

Patrón Silver / Martini bitter / Habanero /  
Burnt Grapefruit / Blood Orange / CO2

## Chocolate 0% Cocoa 10€

→ *bitter & toasted*

Santísima Trinidad 3 / Campari / Martini Rubino /  
Carob / Cocoa Husk / Hazelnut

# Future

Classics everyone knows, made our way. Respecting tradition, but refined with the house's vision and technique. Alongside them, mini versions: small in size, big in flavour - perfect for those who want another without thinking twice

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|               |     |
|---------------|-----|
| Porto & Tonic | 10€ |
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→ *creamy & floral*

Sandeman Apitiv Reserve White / Sandeman Fino Sherry /  
Fig Leaf / Almond / Tonka Bean / Jasmine

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|             |       |
|-------------|-------|
| Dry Martini | 11,9€ |
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→ *dry & strong*

Served with Grey Goose or Bombay Sapphire

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|             |       |
|-------------|-------|
| Bloody Mary | 11,9€ |
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→ *gastronomic & harmonious*

Patrón Silver / Koch Espadín / Sandeman Fino Sherry /  
Tomato Mix / Verjus / Beetroot Ketchup

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|------------------|-----|
| Espresso Martini | 10€ |
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→ *layered & invigorating*

Grey Goose / Koch Espadín / Tia Maria /  
Coffee / Noisette / Amaro Foam

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|                  |      |
|------------------|------|
| Electric Negroni | 6,9€ |
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→ *electric & bitter*

Bombay Sapphire / Martini Bitter /  
Martini Rubino / Punt e Mes / Szechuan / Orange

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|                   |      |
|-------------------|------|
| Tommy's Margarita | 6,9€ |
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→ *citrusy & vegetal*

Curado Blue Agave / Agave / Acids

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|          |      |
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| Snaquiri | 6,9€ |
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→ *citrusy & refreshing*

Planteray 3 Stars / Cherry / Lime

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## Classics & Mini Cocktails

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## Beers & Cider

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| Musa Blondie       | 3 <sup>€</sup>   |
| Musa IPA           | 5,5 <sup>€</sup> |
| Musa Peste & Sidra | 5,5 <sup>€</sup> |
| Musa Wannabe 0%    | 5,5 <sup>€</sup> |

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## Wine & Champagne

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| Wine by the glass               | 5 <sup>€</sup>  |
| Sandeman Aperitive White        | 7 <sup>€</sup>  |
| Sandeman Founder's Reserve Ruby | 7 <sup>€</sup>  |
| Sandeman Sherry                 | 7 <sup>€</sup>  |
| Sandeman Tawny 20 anos          | 9 <sup>€</sup>  |
| Telmont Reserve Brut Champagne  | 12 <sup>€</sup> |

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## Soft Drinks

|                       |                |
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| Schweppes Tonic Water | 4 <sup>€</sup> |
| Gasosa                | 4 <sup>€</sup> |
| Iced Tea              | 4 <sup>€</sup> |

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## Water

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| Still Water Vitalis   | 2 <sup>€</sup>   |
| Le Tribute Soda Water | 3,5 <sup>€</sup> |

# Softs & Wines

Small bites rooted in local tradition, arriving at the table with a different attitude. Made to get your hands messy, your lips dirty and, naturally, spark the thirst — to go again.

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|----------------------------------------------|-------------------|
| Yakitori Bread &<br>Caramelized Onion Butter | 2,85 <sup>€</sup> |
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| Olives & Lupini Beans | 3,25 <sup>€</sup> |
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| Fries | 3,5 <sup>€</sup> |
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Unapologetically from the bag,  
but with tuned-up toppings

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|-----------|------------------|
| Green Egg | 3,5 <sup>€</sup> |
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Fried egg with house mayonnaise

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| Gilda Namban | 3,85 <sup>€</sup> |
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Skewer of mussel, olive and pickled vegetables

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| Oyster with Green Sauce | 4 <sup>€</sup> |
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Lime foam, herbs, jalapeño and yogurt

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| Duck Rice Croquettes | 5,85 <sup>€</sup> |
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Duck and cured sausage arancini,  
São Jorge cheese and duck ham

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| Bifana Yakitori | 6 <sup>€</sup> |
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Korean-style mayonnaise, mustard pickles  
and panko farofa

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| Açorda | 12 <sup>€</sup> |
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Brioche, roasted eggplant, grilled mushrooms  
with miso vinaigrette, toasted onion broth and egg

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| Furai-O-Fish | 13,5 <sup>€</sup> |
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Fried fresh cod sandwich

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| House Dessert | 5,85 <sup>€</sup> |
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Crème brûlée, citrus curd, whipped cream,  
salted caramel, coffee and almond biscuit

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## Food & Snacks