



À TERRA

BAR & CANTEEN

COCKTAILS

Douro41 Signatures - Winter

Apple Crumble

11.00€

A nossa assinatura de inverno, infusão entre Stolichnaya Vodka e baunilha, toques de canela, mistura de Amoras, xarope de Baunilha com sumo de Maça.

Our winter Signature, Infusion between Stolichnaya Vodka and Vanilla, hints of Cinnamon, mix of berries, Vanilla syrup and Apple juice.

Mandarine Sour

12.00

O sour com base em Aguardente nacional Chancela Velha, com Toranja fresca, licor de Damasco, xarope de Agave, com toques de limão, topo de água tônica premium Pimenta Rosa.

Our sour based in Portuguese Brandy Chancela Velha, with fresh grapefruit, Maraschino liqueur, Agave syrup, fresh Lemon juice topped with a premium Rose Pepper Tonic.

Douro 41 Jardim

11.00€

Número 1 assinatura, Gin 13 Português, Hortelã do jardim, Elderflower licor, purée de Maçã, topo de Blacket Extra Dry Branco.

Number 1 Signature, Portuguese Gin 13, mint from the garden, Elderflower liqueur, Apple puree, topped with Blacket Extra Dry Port.

White Chocolate Martini

11.00€

Alfredo Ramos delicia de Inverno, Stolichnaya Vodka infundida com Baunilha, Xarope de Baunilha com Meio de Natas e Leite, Mozart Creme de Chocolate branco de Baunilha com Marshmallows.

Alfredo Ramos winter sweet, Stolichnaya Vodka infused with Vanilla, Vanilla Syrup, with Half and Half (milk and cream), Mozart white Chocolate Vanilla Cream with Marshmallows.

Ginger Moscow Mule

10.00€

Rússia Ultimate Classico, Stolichnaya Vodka, Lima fresca, água de Gengibre com topo de Ginger Beer com Chili e Angostura Bitters.

Russia ultimate Classic, with Stolichnaya vodka, Fresh Lime, ginger Water, with a top of Chilli Ginger beer with angostura Bitters.

Aromatic River

12.00€

Inspirado no pôr do sol no Douro 41, com Vodka Stolichnaya, Licor de Alperce, xarope de açúcar, Aromatic Bitters, Sumo de Limão, com topo de água tônica premium Pimenta Rosa.

Inspired in the Douro 41 sunset, Stolichnaya Vodka, Apricot Liqueur, with gomme sugar syrup, Aromatic Bitters, Lemon juice, with a top of premium rose Pepper Tonic.

Floral or Thai Blossom

11.00€

O Tónico de Gin 13 Portugues, com twists de Aperol, Licor de Gengibre, Xarope de Açúcar, com topo de Swchepes Premium Tônica Matcha ou Hibiscus.

The Gin 13 portuguese Tonic, twist of Aperol, Ginger Liqueur, Gomme Sugar Syrup, and with a top of Schweppes Premium Matcha or Hibiscus Tonic.

Porto Tónico Twist

8.50€

Porto Branco seco, com xarope de açúcar da casa, clara de ovo, shaken, com topo de Schweppes Tônica de lima, servido baixo.

Dry Porto White, with homemade sugar syrup and egg white, shaken, topped with Schweppes Premium Tonic lime, served on the rocks.

MODERN CLASSICS

Old Fashioned

11.00€

Criado no século XIX, e dado o nome em 1880, servido com Makers Mark bourbon whiskey, de preferência, mas com opção de Naked Grouse scotch, angostura bitters, açúcar, em gelo cubo, com zests de laranja.

Created in the 19th century, given name in 1880, served with Makers Mark bourbon whiskey, preferably, but with the option of Naked Grouse malt scotch, angostura bitters, sugar, orange zests served on the rocks.

Manhatan

11.00€

Nova york 1870's martini favorito, com Canadian Club Rye whiskey, servido com a sua preferência vermouth doce, seco, ou ambos perfeito.

New york 1870's favorite martini, with Canadian Club Rye whiskey, served with your preference of sweet or dry vermouth, or both, served straight up.

Margarita

10.00€

Olmeça tequila blanco, com lima fresca, Triple Seco licor, servido direto, baixo com gelo ou frozen.

Olmeça tequila blanco, with fresh squeezed lime juice, with Triple Sec liqueur, served straight up, frozen or on the rocks.

Negroni

10.00€

De Florença, Itália em 1909, Gin 13 português, com Cinzano 1757 vermouth doce, Campari, mexido e servido com gelo cubo e zests de laranja.

From Florence, Italy in 1909, portuguese Gin 13, with Cinzano 1757 sweet vermouth, Campari, mixed and served on the rocks with twists of orange.

Mojito

9.00€

Havana famous mojito, William Hinton 9 meses rum da Madeira, lima fresca e hortelã, xarope de açúcar, gelo picado servido alto.

Famous Havana mojito, with William Hinton 9 months from Madeira, fresh squeezed lime juice, fresh mint from the garden, homemade sugar syrup, served tall over crushed ice.

Caipirinha

8.50€

Velho Barreiro Gold cachaça rum cana-de-açúcar, lima fresca com açúcar branco, servido com gelo picado baixo.

Velho Garreiro Gold cachaça sugar cane rum, fresh squeezed lime with homemade sugar syrup, served short over crushed ice.

Moscow Mule

10.00€

Stolichnaya vodka, com lima fresca, xarope de gengibre natural, licor de gengibre, angostura bitters com Schweppes premium ginger beer, servido alto em gelo picado.

Stolichnaya vodka, with fresh lime, homemade infused ginger syrup, angostura bitters com schweppes premium ginger beer, served tall over crushed ice.

Aperol Spritz

10.00€

Italiano aperitivo aperol, laranja zests frescos, com topo de espumante chave d'oiro e água com gás.

talian aperitif aperol, with fresh orange zests, topped with sparkling wine chave d'oiro and sparkling water.

CHAMPAGNE COCKTAILS

Clássico Champagne Cocktail

15.00€

Açúcar branco, molhado em angostura bitters, coberto com aguardente Macieira, com topo de champagne Charles Le Bel Brut.

White sugar, wet with angostura bitters and portuguese brandy macieira, topped with champagne charles bel brut.

Passionate Affair

14.00€

Stolichnaya elite vodka, com passoa licor de maracujá, ananás, shaken com topo de champagne Charles le Bel Brut.

White sugar, wet with angostura bitters and portuguese brandy Macieira, topped with champagne Charles Le Bel Brut.

Classic Bellini

10.00€

Puré de pêssego, com topo de espumante chave d'oiro.

Peach puree, topped with sparkling wine Chave D'oiro.

SANGRIAS

Sangria Branca Verde **copo 5.50€ - jarra 16€**

Limão, maçã verde, laranja, hortelã fresca, pau de canela, uva branca com xarope de açúcar e vinho verde Outeiro de Bairos, aguardente Macieira, Triple Seco, com topo de 7up. Lemon, apple, orange, mint, cinnamon, grapes, with homemade syrup, green portuguese wine Outeiro de Bairos, brandy macieira, Triple Sec, topped with 7up.

Sangria Tinta **copo - 5.50€ - jarra 16€**

Laranja, maçã, pêsego, vinho do porto, vinho tinto Outeiro de Bairos, aguardente Macieira, com topo de 7up. Orange, apple, peach, port wine, red wine Outeiro de Bairos, brandy Macieira, topped with 7up.

Sangria de Espumante Frutos Vermelhos **jarra 20€**

Morangos, amoras frescas, maçã, lima, laranja, pau de canela, Moskoskaya vodka com topo de 7up e espumante Chave de Ouro. Strawberries, raspberries, apple, lime, orange, cinnamon, Moskoskaya vodka topped with 7up and sparkling wine Chave de Ouro.

Sangria de Espumante Frutos Verdes **jarra 20€**

Uvas, manjeriçao, maçã, lima, pau de canela, Triple Seco com topo de 7up e espumante Chave de Ouro. Grapes, basil, apple, lime, cinnamon, Triple Sec topped with 7up and sparkling wine Chave de Ouro.

Iva incluído à taxa legal. • VAT included at legal rate.

Existe Livro de Reclamações. • There is a Customer Complaints Book.

Se é alérgico a algum produto alimentar por favor informe-nos.

If you are allergic to any food products, please inform us.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado.

No dish, foods or beverage, including appetizers, may be charged unless they are requested by the client or rendered useless by the latter

Douro⁴¹
HOTEL & SPA

DISCOVERY HOTEL
MANAGEMENT



A MEMBER OF
DESIGN HOTELS™

MOCKTAILS

SEM ÁLCOOL - WITHOUT ALCOHOL

Douro Free Passion **6.00€**

Maracujá fresco, abacaxi brasileiro, sumo de maçã com framboesas frescas, e sumo de maracujá. Fresh passion fruit, brazilian pineapple, apple juice with fresh raspberries, and passion fruit juice.

Wild 40ne **5.50€**

Uma mistura de amoras e morangos frescos, com sumo de ananás e puré de manga. A mix of raspberries and strawberries, with pineapple juice and mango puree.

Brasileiro **6.00€**

Abacaxi fresco, maracujá, sumo de lima fresco, manjeriçao shaken com topo de Schweppes premium ginger ale. Fresh pineapple, fresh passion fruit, homemade squeezed lime juice, fresh basil, topped with Schweppes premium ginger ale.

Virgin Mojito **5.50€**

Hortelã fresca com xarope de açúcar e lima fresca, servido com sumo de maçã e topo de água com gás. Fresh mint, with homemade sugar syrup, fresh squeezed lime juice, with apple juice topped with sparkling water, with crushed ice served tall.

Virgin mary **6.00€**

Clássico cocktail sem álcool, servido com sumo de tomate, tabasco, worcester sauce, sumo de lima fresco, aipo e pimenta preta sobre gelo. Classic cocktail with no alcohol, served with tomato juice, tabasco, worcester sauce, fresh squeezed lemon juice, pepper and celery, served over ice tall.

Douro 41 refresco **6.00€**

Um twist do clássico mazagran, sumo de limão fresco, com baunilha xarope da casa infundida, shaken com café duplo. A twist of the classic mazagran, with fresh squeezed lemon juice, vanilla homemade syrup, shaken with a double espresso.