

MOINHO

- DOM QUIXOTE -

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moinhodomquixote.com

TODAY'S SPECIAL

Soup of the day | Dish of the day

(See board)

**Quiche with mushrooms |
spinach | burrata** 

Served with mixed salad

**Falafel with edamame
hummus** 

Served with tomato salad, onion
and pita bread

**Grilled salmon loin
Moinho style**

Served with rustic mashed
potatoes and grilled asparagus.

**Bitoque beef tenderloin
Moinho style**

Served with roasted potatoes, fried
egg and mustard sauce

TO SHARE

Basket of focaccia  4.00€

Kalamata olives  6.00€

Roasted potatoes  7.00€

Roasted with herbs and olive oil
- with dip of your choice

Padrón peppers  7.50€

Sautéed mushrooms*  11.00€

Organic


Vegetable samosa  12.00€

With spicy sauce - 4 units

Guacamole with nachos  13.50€

**Brazilian style
cheese bun**   10.00€

4 units

Labaneh*  9.00€

Drained yogurt, olive oil, olives,
tomato, and Zhug

Halloumi cheese*  9.00€

Grilled with chilli jelly

Codfish cakes 11.00€

from cassava/manioc
dough - 4 units

Sardine bruschetta 12.00€

Sardine loin with vinaigrette

Shrimp Moinho Style* 15.50€

Sautéed shrimp, garlic, ginger,
lime, cilantro and chilli

**Spiced pulled pork
croquette** 11.00€

With humus and zhug - 4 units

Roasted Alentejo chorizo* 12.50€

With vinaigrette

* Served with long-fermented
artisan sourdough bread

HAMBÚRGUERES

On grilled artisan brioche bread from Marquise

Simple 12.00€

Beef blend with 20% pancetta, lettuce, tomato, onion and mayonnaise

Cheese 13.00€

Beef blend with 20% pancetta, cheese, lettuce, tomato, onion and mayonnaise

Cheese and Bacon 15.00€

Beef blend with 20% pancetta, cheese, bacon, lettuce, tomato, onion and mayonnaise

Maxi 16.00€

Beef blend with 20% pancetta, cheese, bacon, fried egg, lettuce, tomato, onion and mayonnaise

Vegetarian Halloumi  15.00€

Halloumi cheese, lettuce, tomato, grilled zucchini, onion, and mayonnaise with pickles.

Vegan Chickpea  16.00€

Handcrafted chickpea burger on vegan brioche bun, hummus, tahine, red onion, lettuce and vinaigrette

Extras:

Slice of Cheese 1.00€

Bacon 3.00€

All served with roasted potatoes or chips and your choice of homemade dips: mayonnaise, ketchup or chilli

SALADS

Seasonal burrata  12.00€

Burrata, tomato and basil or seasonal vegetables

Caesar 16.00€

Grilled chicken breast, lettuce, bacon, parmesan cheese, croutons and homemade caesar dressing

Grilled salmon 18.00€

Grilled salmon loin, mixed greens, mint, onions, seeds and seasonal fruits

SANDWICHES

Artisan focaccia and brioche from Marquise

Burrata Focaccia  14.00€

Burrata, confit tomato, arugula/rocket, lettuce and olive oil on grilled focaccia

Chicken Focaccia 14.00€

Cold chicken pasta with herbs in grilled focaccia and mixed lettuce.

Cubana Focaccia 14.00€

pulled pork tenderloin, vinaigrette, arugula/rocket on grilled focaccia

Club Halloumi  16.00€

Grilled halloumi, egg, tomato, grilled zucchini, lettuce, mayonnaise in grilled artisanal brioche.

Club Sandwich 17.00€

Grilled chicken, egg, bacon, tomato, lettuce and mayonnaise on grilled artisan brioche

DESSERTS & SNACKS

Please come inside and take a look at our daily changing homemade dessert options. Our pastry chef uses the best available seasonal ingredients and her creativity to ensure a delicious outcome. We also have tasty vegan and gluten-free options.

Homemade dessert 7,50€

Croissant 4.50€

Served with butter and with your choice of jam

Toast 4.50€

Brioche or artisan bread served with butter and your choice of jam

Scones 6.50€

Served with butter and with your choice of jam - 2 units

DESSERT WINES

Enjoy a dessert wine to complete your sweet experience!

Moscatel Bacalhoa 6.00€

10 years

Madeira 6.00€

Medium dry

Porto LBV Niepoort 8.00€

Porto Tawny 8.00€

10 years

WATER & SOFT DRINKS

Águas das Pedras | lemon sparkling 2.00€

Bottle 25cl

Castelo sparkling water 2.00€

Bottle 25cl

Luso Water 2.50€

Bottle 50cl

Coca Cola | Coca Cola Zero 3.00€

Bottle 35cl

Le Tribute 4.00€

Bottle 20cl - Tónico water | ginger ale | ginger beer | pink grapefruit

Kombucha Bottle 33cl 5.50€

Ginger lemon | Hibiscus

JUICES & LIMONADES

Orange juice 4.00€

Elderflower lemonade 4.50€

Lavender lemonade 4.50€

Roses lemonade 4.50€

Matcha Lime Ice Tea 4.00€

BEERS & CIDER

Super Bock Beer Draugh 20cl 2.50€

Super Bock No alcool 3.50€

Guinness Extra Stout Bottle 33cl 4.50€

Corona Bottle 35cl 4.50€

Heineken Lager Bottle 33cl 5.00€

Franziskaner Hefe Weissbier 6.00€

Bottle 50cl

Bah Craft Beer IPA Bottle 33cl 5.50€

Bah Craft Beer Red IPA 5.50€

Bottle 33cl

Bandida do Pomar Bottle 25cl 3.00€

Apple Cider

COFFEE & CO

Espresso | Decafinated 1.80€

Double Espresso | Double Decafinated 2.80€

Espresso Macchiato 2.80€

Americano | "Abatanado" 2.80€

"Meia de leite" 3.00€

Espresso shot with hot milk

Cappuccino 3.50€

Latte | Galão 3.50€

Espresso shot with hot milk and milk foam

Hot Chocolate 4.00€

Flat White 4.50€


Two espresso shots with hot milk

Golden Latte  3.00€

Matcha Latte  4.50€

Vegan Oat Milk Option  0.50€

TEAS

English Breakfast Black tea	3.50€
Earl Grey Black tea & bergamot	3.50€
Green Tea	3.50€
Summer Fruits Tea	3.50€
Chamomile	3.50€
Oat Milk Option 	0.50€

APERITIF & ALCOHOL BEVERAGES

APERITIVOS

Martini	6.00€
Riserva Rubino	
Martini	6.00€
Riserva Ambrato	
Aperol	7.00€
Campari	7.00€

MOSCATEL | MADEIRA | PORTOS

Moscotel Bacalhoa	10.00€
10 years	
Madeira	6.00€
Medium dry	
Porto LBV Niepoort	8.00€
Porto Tawny	8.00€
10 years	

GIN

Tanqueray	11.00€
Lime and cardamom	
Bombay Bramble	12.00€
Red berries	
Elephant	13.00€
Apple	
Hendrick's	13.00€
Cucumber	
Monkey 47	14.00€
Lime and orange	

VODKA

Stolichnaya	8.00€
Grey Goose	13.00€

RUM

Plantation 3 Stars	8.00€
Plantation Dark	9.00€
Plantation Isle of Fiji	11.00€
Rum Diplomático	12.00€

WHISKY

Jack Daniels	8.50€
Jameson	8.50€
Wild Turkey 81	9.00€
Bourbon	
Johnnie Walker Black Label	10.00€
12 years	
Cardhu	10.50€
12 years single malt	
Nikka W. Taketsuru	12.00€
Japanese pure malt	

BRANDY | AGUARDENTE | COGNAC

Macieira	6.00€
Brandy	
Calvados	8.00€
Antiqua Aguardente Velha	8.00€
V.S.O.P.	
Hennessy	9.00€
V.S.	
Grappa Nonino	9.00€

LICOR

Ginja de Óbidos Cherry liqueur	6.50€
Baileys	8.00€
Limontejo Limoncello organic	9.00€
Kahlúa	8.50€
Disaronno	9.00€

TEQUILA | MEZCAL

Tequila Olmeca Blanco	8.00€
Tequila Sombrero Coffee Liqueur	9.00€
Tequila Patron Reposado	11.00€
Mezcal Casamigos	12.00€

MOCKTAILS

San Francisco Pineapple juice, orange juice, lemon juice, grenadine	8.50€
Virgin Mary Lemon juice, tomato juice, salt, pepper, Tabasco, Worcestershire sauce	8.50€
Virgin Mojito Lime juice, mint, sugar syrup, Le Tribute tonic	9.50€
Virgin Colada Ponthier coconut, pineapple juice, fruit	9.50€
Martini Floreal Tonic Floral Martini, rosemary, Le Tribute tonic	9.50€
Martini Vibrante Tonic Vibrant Martini, grapefruit, Le Tribute tonic	9.50€

COCKTAILS

Mimosa Sparkling wine, orange juice	9.50€
La Vie en Rose Sparkling wine, rosé wine, rose syrup	10.50€
Aperol Campari Spritz Aperol Campari, sparkling wine, soda water	11.00€
Costa Amalfi Sparkling wine, organic limoncello, agave jelly, organic ginger syrup	12.50€

Porto Branco Tónico White port wine, Le Tribute tonic, lemon	11.00€
Lillet Blanc Tónico Lillet Blanc, mint, strawberry, Le Tribute tonic	12.00€
Lillet Rose Tónico Lillet Rose, thyme, grapefruit, Le Tribute tonic	12.00€
Caipirinha Classic Lime Strawberry Passion Fruit - Cachaça, fruit, sugar syrup	10.50€
Caipiroska Classic Lime Strawberry Passion Fruit - Vodka, fruit, sugar syrup	10.50€
Sour Gin Tequila Rum Whisky Pisco Amaretto Mezcal - lemon juice, egg white, sugar	11.00€
Mojito Dark or light rum -lime juice, mint, sugar syrup, angostura, soda water	12.00€
Daiquiri Classic Strawberry Passion Fruit - Rum, lime juice, sugar syrup	12.00€
Pina Colada Dark rum, Ponthier coconut, pineapple juice and fruit	12.00€
Ask for Fashioned Rum Whiskey Bourbon - Angostura, sugar cube	12.00€
Mai-Tai White rum, dark rum, Isle of Fiji rum, lime juice, Triple Sec, Disaronno, sugar syrup	15.00€
Bramble Gin Bramble, sugar syrup, lemon juice	12.00€
Basil Smash Gin, basil, lemon juice, sugar syrup, egg white	12.00€

Negroni 13.00€

Gin, Campari and Martini
Riserva Rubino

Bloody Mary 10.50€

Vodka, lemon juice, tomato juice,
salt, pepper, Tabasco,
Worcestershire sauce

Moscow Mule 12.00€

Vodka, ginger syrup, lime juice,
Le Tribute ginger beer

Espresso Martini 12.00€

Vodka, coffee liqueur, sugar
syrup, espresso, Licor 43

Margarita 11.00€

Classic | Strawberry | Passion Fruit
- Tequila, Triple Sec, lime juice

Mexican Cookie Espresso 12.00€

Coffee tequila, salt, espresso,
salted caramel, Licor 43, salted
caramel chocolate cookie

Paloma 12.00€

Tequila Reposado, lime juice,
agave jelly, Le Tribute pink
grapefruit soda

Casamigos Mezcal Paloma 15.00€

Mezcal Casamigos, lime juice,
agave jelly, Le Tribute pink
grapefruit soda

FEEL AT HOME

(Signature Cocktails)

Hibiscus Garden 12.00€

Hibiscus, lemon juice, gin, rose
syrup, egg white, sparkling wine

Mezcal Delight 13.00€

Mezcal, Triple Sec, lime juice, agave
jelly, cinnamon, egg white, chocolate
shavings

#Moinholovers 13.00€

Rum, cherry liqueur, apple juice,
lime juice, agave jelly, egg white



WINE LIST

GREEN

	Glass 150ml	Bottle
Quinta da Calçada Loureiro	4.50€	15.00€
Melgaço		
Anselmo Mendes Contacto		27.00€
Monção e Melgaço		

ROSE

	Glass 150ml	Bottle
Quinta do Vallado	5.50€	18.00€
Douro		
Herdade do Rocim	5.50€	18.00€
Alentejo		
Herdade do Sobroso Cellar Selection		28.00€
Alentejo		
Redoma Niepoort		29.00€
Douro		

WHITE

	Glass 150ml	Bottle
Ca&Ra	4.00€	15.00€
Dão		
Herdade do Rocim	5.00€	18.00€
Alentejo		
Quinta do Vallado	5.50€	18.00€
Douro		
Mare Et Corvus		18.00€
Colares		
Vallado Prima 100% Moscatel Galego		25.00€
Douro		
Herdade do Sobroso Cellar Selection		31.00€
Alentejo		

Glass 150ml Bottle

Redoma Niepoort **32.00€**
Douro

RED

	Glass 150ml	Bottle
Quinta do Vallado	5.50€	17.00€
Douro		
Herdade do Rocim	5.50€	18.00€
Alentejo		
Dão Touriga Nacional Niepoort	7.50€	24.00€
Dão		
CARM Reserva		25.00€
Douro		
Herdade do Sobroso Cellar Selection		32.00€
Alentejo		
Quinta Nova Terroir Blend Reserva		33.00€
Douro		

SANGRIA

White wine	22.00€
Quinta do Gradil, assorted fruits, mint, cinnamon, Sprite, brandy, sugar syrup	
Red wine	22.00€
Quinta do Gradil, assorted fruits, mint, cinnamon, Sprite, brandy, sugar syrup	
Green wine	22.00€
Quinta da Calçada Loureiro, cucumber, lime, mint, brandy, sugar syrup	
Sparkling wine	24.00€
Aliança Baga Bairrada, red berries, orange, brandy, sugar syrup	

Sparkling wine passion fruit 24.00€

Aliança Baga Bairrada, passion fruit, mint, brandy, sugar syrup

Soft Sparkling wine 24.00€

Aliança Baga Bairrada, red berries, orange, mint, elderflower syrup

SPARKLING WINE

Glass 150ml Bottle

Aliança Baga Bairrada 5.00€ 15.00€

Murganheira Super 26.00€
Reserva Bruto

Herdade do Rocim 8.00€ 26.00€
Brut Rosé

Murganheira Vintage 39.00€

MOSCATEL | MADEIRA | PORTOS

MoscateL Bacalhoa 6.00€

10 years

Madeira 6.00€

Medium dry

Porto LBV Niepoort 8.00€

Porto Tawny 8.00€

10 years

