

SINCE 1989

MOINHO

- DOM QUIXOTE -

Welcome!

HOUSE RULES



- **If you have a reservation**, go straight to the front of the line and **inform our team**.



- **Dogs and cats are welcome!** But please keep them on a leash.



- **Please do not feed** our dogs, cats and fish.



- **We don't have WIFI.** It's an opportunity to leave your laptop at home and enjoy the view.



- **We are a laptop-free restaurant.** Enjoy the view and each other's company.



- **Please park bicycles in the designated area.** They are not allowed on the terrace.



- So everyone feels comfortable **please don't come in swimsuits, shirtless or barefoot.**



- Bring something warm to wear because sometimes it's quite windy. If you use one. If you use one of our blankets **PLEASE RETURN IT.**



- You are responsible for the safety of your children, **please supervise them in the playground and all premises of the restaurant.**

The Story Behind Our Restaurant

In the summer of 1983, the couple Carol and Lothar, of English and German nationality, discovered a mill in ruins in the mystical Serra de Sintra. On its weathered wall, almost faded by time, the words "FOR SALE" could still be seen – a photograph of that moment can be found inside our restaurant, a fragment of the past that forever changed the destiny of this place.

This mill, the first of five on Rua dos Moinhos, played a vital role in grinding wheat grown in Azóia. Part of the flour was transported by donkeys to Cascais, a journey immortalised in the tile panels on our terrace. With the advent of industrial milling in the 1950s, the mills fell into disuse and were abandoned.

For over 30 years, this mill remained forgotten until, in October 1983, Carol and Lothar decided to rescue it. Their initial plan was to transform it into a holiday home, but the idea evolved: why not create a space where others could experience the magic of this place? Work began in 1984 and lasted five years, during which time Lothar discovered his passion for landscaping and created the garden that now surrounds our terrace, framing the breathtaking view of the Atlantic Ocean.

Thus, in July 1989, Bar Moinho Dom Quixote was born. Inspired by the famous Cervantes character, who saw beauty and poetry where others only saw decay, this space is the realisation of a dream that many might consider madness – much like Don Quixote himself. The timeless décor reflects this visionary essence, with pieces collected during the couple's travels, strongly influenced by Lothar's time in Mexico in the 1960s.

Moinho Dom Quixote is set within a landscape of rare beauty, between Cabo da Roca, the westernmost point of Europe, and the Sintra Cultural Landscape, a UNESCO World Heritage Site. Inspired by this privileged setting, we tend our gardens with dedication, respecting and preserving the surrounding biodiversity.

Over the years, this small café has won hearts, becoming a cherished meeting place and a landmark in the Serra de Sintra. It has grown and evolved into a restaurant-café-bar, blending flavours inspired by diverse cultures with fresh, locally sourced ingredients, creative and healthy pastries, and delicious coffees. Today, our team has expanded to include many talented individuals dedicated to making each visit a unique and memorable experience.

Since March 2020, Robin, Lothar's son, and his wife, Anna Claudia, have taken on the mission of continuing this story. At Moinho Dom Quixote, every detail is a chapter in a dream that became a reality – a mill that continues to enchant.



Coffee & CO

Espresso Decaf	1,90€
Espresso Decaf Macchiato	2,50€
Double Espresso Double Decaf	3,00€
Americano "Abatanado"	3,00€
Cappuccino	3,90€
Latte Galão	3,90€
Flat White 2 espresso shots	4,90€
Chai Latte	4,90€
Matcha Latte	5,00€
Hot Chocolate	5,00€



Point your phone's camera and
access the **digital menu**.

Teas

Breakfast	3.90€
Natural black tea	
Earl Grey Yin Zhen	3.90€
Black tea, citrus fruits, bergamot	
4 Fruits Rouges	3.90€
Black tea, cherry, raspberry, strawberry, currant	
Bali	3.90€
Green tea, lychee, grapefruit, peach, rose, jasmine	
Minty Tea	3.90€
Green tea, mint	
L'Ôriental	3.90€
Green tea, passion fruit, peach, strawberry	

Herbal Teas & Infusions

Verveine	3.90€
Lemon verbena	
Du Berger	3.90€
Mint, lemon verbena, linden blossom	
Tilleul Menthe Poivrée	3.90€
Peppermint, linden blossom	
Chamomile	3.90€
Chamomile	
Tilleul	3.90€
Linden blossom	
Rooibos Vanille	3.90€
Rooibos, vanilla	
Rooibos Citrus	3,90€
Rooibos, lemon, clementine, orange, kola	

Non-Alcoholic Beverages

WATERS

Luso Water 3.00€

Bottle 50cl

Pedras Water 2.80€

Bottle 25cl

Pedras Lemon Water 2.80€

Bottle 25cl

Castelo Water 2.80€

Bottle 25cl

SOFT DRINKS

Coca Cola 3.80€

Bottle 35cl

Coca Cola Zero 3.80€

Bottle 35cl

Le Tribute Tónica Water 4.80€

Bottle 20cl

Le Tribute Ginger Ale 4.80€

Bottle 20cl

Le Tribute Ginger Beer 4.80€

Bottle 20cl

Le Tribute Lemon & Olive 4.80€

Bottle 20cl

Le Tribute Pink Grapefruit 4.80€

Bottle 20cl

Galipette Non-Alcoholic Cider 100% Apple 5.50€

Bottle 33cl

Organic Kombucha Ginger & Lemon 6.00€

Bottle 33cl

Organic Kombucha Hibiscus 6.00€

Bottle 33cl

Non-Alcoholic Beverages

JUICES & LEMONADES

Fresh Orange Juice 4.50€

Homemade Lemonade 4.50€

Lemon, water

Elderflower Lemonade 4.90€

Lemon, sparkling water, organic elderflower syrup

Lavender Lemonade 4.90€

Lemon, sparkling water, organic lavender syrup

Rose Lemonade 4.90€

Lemon, sparkling water, organic rose syrup

Organic Matcha Green Tea Lemonade YOKO 5.50€

Bottle 33cl



Mocktails & Tónicos

SIGNATURE MOCKTAILS

Meia Palavra Basta 10.00€

White tea, mango, yuzu, orange blossom

Tomate ao Vento 10.00€

Grape juice, tomato water, lemon, raspberry shrub, salt and tajin

Abóbora Santa 10.00€

Pumpkin purée, lemon, homemade sauce, tabasco, pepper, salt, agave

Vai Com Calma Paloma!! 10.00€

Grapefruit infusion, ginger, rosemary and pink salt, tonic water, agave

CLASSIC MOCKTAILS

San Francisco 10.00€

Orange juice, pineapple juice, lemon juice, red fruit syrup

Virgin Mary 10.00€

Tomato juice, lemon juice, salt, pepper, tabasco, worcestershire sauce

Virgin Mojito 10.00€

Lime juice, sugar, mint, tonic water

Virgin Colada 10.00€

Coconut cream, pineapple juice and fruit, lime

NON-ALCOHOLIC TONICS 0.0%

Pentire 10.00€

Pentire, tonic water, grapefruit and thyme

Abstinence Spice 10.00€

Abstinence, ginger ale, orange, cinnamon and mint

Tanqueray 0,0% 10.00€

Non-alcoholic gin, tonic water, cardamom and lemon

Cocktails

SIGNATURE COCKTAILS

Brûlée

13.50€

Milk punch Vodka with coffee liqueur and vanilla liqueur, jasmine crème brûlée foam

Broken Paloma

13.50€

Tequila, mezcal, grapefruit, lime, agave, pink salt, grapefruit and chilli foam

Citrus Blush

13.50€

Fat wash Tequila with popcorn, rosé sparkling wine, strawberry infusion, bergamot and orange blossom

Eat & Sip

13.50€

Fat wash Vodka with olive, homemade sakura vermouth, lemon, philadelphia foam, bay leaf and olive

Abóbora Malvada

13.50€

Dark rum, pumpkin purée, lemon, homemade sauce, tabasco, salt, pepper, agave

Umami Noir

13.50€

Milk punch Mezcal with mushrooms, homemade sakura vermouth, yuzu, garlic shrub, coriander perfume

SPRITZ & TÓNICO

Spritz

11.50€

Aperol | Campari | St. Germain | Limoncello - Sparkling wine, sparkling water

White Port Tonic

11.50€

White Port wine, tonic water, lemon



Cocktails

CLASSIC COCKTAILS

Mimosa Sparkling wine, orange juice	10.50€
La Vie en Rose Sparkling wine, rosé wine, rose syrup	11.00€
Caipirinha Lime Strawberry Passion Fruit - Cachaça, lime, sugar	11.50€
Caipiroska Lime Strawberry Passion Fruit - Vodka, lime, sugar	12.50€
Caipirinha Artesanal Lime Strawberry Passion Fruit - Cachaça Capucana, lime, sugar, salt drops	13.50€
Bloody Mary Vodka, tomato juice, lemon juice, salt, pepper, tabasco, worcestershire sauce, celery bitters	12.50€
Moscow Mule Vodka, lime juice, ginger beer, lime meringue foam	13.50€
Espresso Martini Vodka, coffee liqueur, vanilla, espresso coffee, cinnamon	13.50€
Negroni Gin, vermouth, Campari infused with cinnamon and rosemary	13.50€
Mojito White rum Dark rum - lime juice, mint, angostura bitters, sparkling water, sugar	13.50€
Margarita Lime Passion Fruit Strawberry - Tequila blanco, triple sec, lime juice, salt	12.50€
Margarita Premium Lime Passion Fruit Strawberry - Tequila Don Julio Reposado, triple sec, lime juice, salt	13.50€
Spicy Margarita  Lime Passion Fruit Strawberry - Tequila blanco infused with chilli, triple sec, salt	13.50€
Sours Gin Whiskey Rum Pisco Tequila Mezcal Amaretto - Lemon juice, sugar, angostura bitters, *magic foamer	13.50€
Daiquiri Lime Passion Fruit Strawberry - White rum, lime juice, sugar	12.50€
Ask For Fashioned Rum Whiskey Bourbon - Spirit, angostura bitters, homemade bitters, sugar	12.50€
Pinã Colada Dark rum, coconut cream, pineapple, lime	13.50€
Mai-Tai Dark rum, white rum, canerock, triple sec, disaronno, lemon juice, sugar	13.50€
Other Classics Ask, we make almost everything!	13.50€

Wine



15 CL

75 CL

GREEN WINE

Quinta da Calçada Loureiro / Vinho Verde

Loureiro - Fresh and intense with tropical fruit notes

5.50€

17.50€

Quinta de Santa Cristina / Vinho Verde

Alvarinho - Intense and smooth with white fruit notes

24.00€

WHITE

Ca&Ra / Dão

Arinto, Malvasia Fina and Encruzado - Fresh, delicate with floral and citrus notes

6.00€

18.00€

Herdade do Rocim / Alentejo

Antão Vaz, Arinto and Viosinho - Fresh with mineral and citrus aromas

6.50€

21.00€

Quinta do Vallado / Douro

Rabigato, Códega, Viosinho, Gouveio and Arinto - Fresh, mineral with floral aroma, ripe fruits, melon and citrus notes

6.50€

21.00€

Taboadella 1255 Unoaked / Dão

Encruzado, Bical and Cercial - Exuberant with floral notes and vibrant acidity

23.00€

Quinta das Pancas Chardonnay / Lisboa

Chardonnay - Full-bodied, rich, fresh with pineapple, peach and lemon aromas as well as mineral notes

23.00€

Casal Sta. Maria Reserva / Colares

Malvasia, Chardonnay and Riesling - Delicate, mineral with apple and apricot aromas and refreshing acidity

28.00€

Herdade do Sobroso Reserva / Alentejo

Antão Vaz - Fresh, intense with floral and tropical fruit notes

30.00€

Menin Reserva / Douro

Viosinho, Gouveio, Rabigato and Arinto - Elegant, floral with pear and green grapefruit aromas as well as spices

36.00€

ROSÉ

Herdade do Rocim / Alentejo

Touriga Nacional - Fresh and mineral with exuberant primary aromas and floral notes

6.50€

21.00€

Quinta do Vallado / Douro

Touriga Nacional - Fresh and floral with wild fruit aromas

6.50€

21.00€

Menin Rosé / Douro

Touriga Nacional and Tinta Roriz - Dry, elegant, floral with red fruit and pomegranate aromas

25.00€

Herdade do Sobroso Cellar Selection / Alentejo

Syrah - Fresh, intense with raspberry and tropical fruit aromas

30.00€

Casal Sta. Maria Mar de Rosas / Colares

Touriga Nacional, Pinot Noir and Syrah - Velvety, elegant with Atlantic notes, red fruits and crisp acidity

35.00€

Wine



RED

15 CL

75 CL

Herdade do Rocim / Alentejo

6.50€

21.00€

Touriga Nacional, Alicante Bouschet and Aragonez - Full-bodied with black fruit and spice aromas

Quinta do Vallado / Douro

6.50€

21.00€

Touriga Franca, Touriga Nacional, Tinta Roriz, Sousão and Old Vines - Concentrated, structured with ripe red fruit, rockrose and violet aromas

Taboadella 1255 Unoaked / Dão

23.00€

Tinta Roriz, Jaen, Tinta Pinheira and Alfrocheiro - Structured, mineral with forest and woodland aromas

CARM Reserva / Douro

30.00€

Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Francisca - Full-bodied, intense with wild fruit and cherry aromas

Herdade do Sobroso Reserva / Alentejo

30.00€

Aragonez, Trincadeira, Alicante Bouschet and Alfrocheiro - Full-bodied, elegant with red fruit, cocoa and jam aromas

Menin Reserva / Douro

36.00€

Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Amarela and Old Vines - Balanced with fresh fruit, wild fruit and plum notes

Dessert Wines

Enjoy a dessert wine to complete your sweet experience!

5 CL

Moscatel Bacalhoa

6.50€

10 years

Madeira

6.50€

Semi dry

Porto LBV Niepoort

8.50€

Late bottled vintage

Porto Tawny Vallado

8.50€

10 years

Porto Branco Menin

10.00€

10 years

Sparkling Wine



15 CL

75 CL

Casa do Canto Bruto Natural / Bairrada

Arinto, Bical and Chardonnay - Fresh, crisp, balanced with white-fleshed fruit aroma

6.50€

21.00€

Convés Bruto / Alentejo

Chardonnay, Arinto, Alvarinho and Baga - Fresh, creamy, smooth with white-fleshed and citrus aromas

24.00€

Herdade do Rocim Brut Nature Rosé / Alentejo

Touriga Nacional - Light with yeast and light toast aroma

9.00€

27.00€

Murganheira Vintage / Távora-Varosa

Pinot Noir - Full-bodied, fresh and elegant with red fruit aroma, brioche and vanilla notes

40.00€

Sangrias

1,5 L

White Wine

Quinta do Gradil, various fruits, mint, cinnamon, sprite, brandy, sugar syrup

24.00€

Red Wine

Quinta do Gradil, various fruits, mint, cinnamon, sprite, brandy, sugar syrup

24.00€

Green Wine

Quinta Calçada Loureiro, cucumber, lime, mint, sprite, brandy, sugar syrup

24.00€

Soft Sparkling Wine

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

25.00€

Sparkling Wine Red Fruits

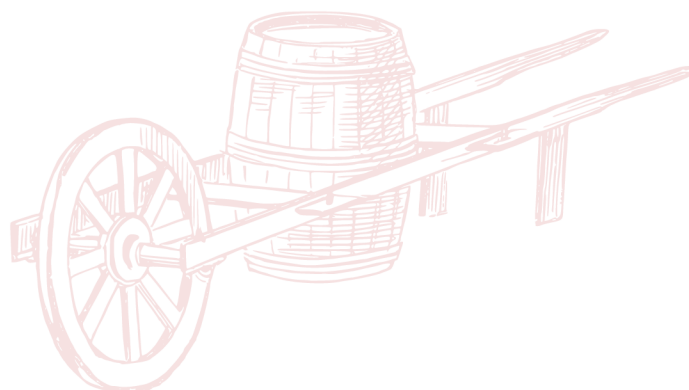
Aliança Baga Bairrada, red fruits, orange, brandy, cinnamon, sugar syrup

26.00€

Sparkling Wine Passion Fruit

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

26.00€



Beer & Cider

Super Bock Imperial	2.90€
Draught 20cl	
Super Bock Tulipa	5.80€
Draught 40cl	
Super Bock 0,0 %	3.90€
Bottle 33cl	
Heineken Lager	5.50€
Bottle 33cl	
Corona	5.50€
Bottle 35cl	
Pato Milk Stout	6.00€
Bottle 33cl	
Pato Pipa - Indian Pale Ale	6.00€
Bottle 33cl	
Pato Iron Duck - Belgian Amber Ale	6.00€
Bottle 33cl	
Franziskaner Hefe Weissbier	7.00€
Bottle 50cl	
Galipette Apple Cider 100% Organic	6.00€
Bottle 33cl	
Galipette Apple Cider Non-Alcoholic 100% Apple	5.50€
Bottle 33cl	



Aperitifs & Alcoholic Beverages

APERITIFS - 5CL

Mancino Rosso Amaranto	7.00€
Mancino Bianco Ambrato	7.00€
Aperol	7.50€
Campari	7.50€

MOSCATEL | MADEIRA | PORT - 5CL

Moscatel Bacalhoa 10 years	6.50€
Madeira Semi dry	6.50€
Porto LBV Niepoort	8.50€
Porto Tawny Vallado 10 years	8.50€
White Porto Menin 10 years	10.00€

GIN (SERVED WITH TONIC WATER) - 6CL

Tanqueray Lemon and Cardamom	11.50€
Elephant Apple	13.50€
GinRaw Cherry Blossom Red Fruits	13.50€
Hendrick's Cucumber	13.50€
Monkey 47 Lemon and Orange	14.50€

VODKA - 5CL

Tito's Handmade Vodka	9.50€
Grey Goose French Vodka	13.50€

RUM

Planteray 3 Stars Barbados	8.50€
Planteray Dark Barbados	9.50€
Canerock Jamaican spice infused	12.00€
Diplomático Venezuela	13.00€

Aperitifs & Alcoholic Beverages

WHISKEY | WHISKY | BOURBON - 6 CL

Jameson Irish Whiskey	9.00€
Jack Daniel's Tennessee	9.50€
Bulleit Bourbon Kentucky Straight Bourbon	10.50€
Monkey Shoulder Scotch Blended Malt	10.50€
Johnnie Walker Black Label 12 years Scotch Blended Malt	11.00€
Aberfeldy 12 years Scotch Highland Single Malt	12.50€
Nikka W. Taketsuru Japanese Pure Malt	14.00€

PISCO | TEQUILA | MEZCAL - 6 CL

Pisco de los Andes Smooth, fruity	7.00€
Tequila Orendain Blanco Fresh, citrus	8.00€
Tequila Don Julio Reposado Smooth, caramelised, 100% Blue Weber Agave	12.00€
Tequila Corralejo Añejo Caramel, oak, 100% Blue Agave	13.00€
Mezcal Siete Misterios Smoky, smooth, 100% Angustifolia agave	12.00€
Mezcal Le Tribute Peppery, spicy and smokey, 100% Cenizo Silvestre Agave	13.00€

CACHAÇA - 5 CL

Velho Barreiro	7.00€
Capucana Artisan	10.00€

BRANDY | AGUARDENTE | COGNAC - 6 CL

Macieira Brandy	6.50€
CRF Aged Aguardente	8.50€
Hennessy V.S	9.50€

Aperitifs & Alcoholic Beverages

LIQUEURS - 5CL

Ginja de Óbidos

Cherry liqueur

7.00€

Baileys

Irish Cream liqueur

8.50€

Limontejo

Portuguese Limoncello Organic

8.50€

Kahlúa

Coffee liqueur

9.00€

Disaronno

Almond liqueur

9.00€

St. Germain

Elderflower liqueur

9.00€