SOÃO
TABERNA ASIÁTICA

THE WIND THAT BLOWS FROM THE EAST

TEA 茶

Our tea selection was carefully chosen by our Tea Sommelier, Sebastian Filgueiras, appointed by the COMPANHIA PORTUGUEZA DO CHÁ. Each tea was chosen with consideration of their organoleptic characteristics. They will make a beautiful accompaniment to your meal.

JAPAN SENCHA GREEN TEA Origin: Slopes of Mount Fuji (Japan) 5,00€
Ingredients: Green Tea (Suggestion: Sushi & Sashimi)

"SIAM MEMORIES" – THAI Origin: Green Tea Blend – China/Japan 5,00€
Ingredients: Green Tea, ginger, lemon and lemongrass (Suggestion: Curry)

HOJICHA STYLE – THEINE-FREE Origin: Japan 5,00€
Ingredients: Roasted Green Tea (Suggestion: Meats & Robata)

MAO FENG IMPERIAL Origin: Nine Dragon Mountain (China) 5,00€
Ingredients: Green Tea (Suggestion: Stews and Soups)

PU-ERH Origin: China 5,00€
Ingredients: Fermented Pu-Erh Tea (Suggestion: Dim Sums)

WHITE MASALA CHAI Origin: Fujian Mountains (China) 5,00€
Ingredients: White Tea, cinnamon, ginger, black pepper, clover, cardamom
(Suggestion: any time)

"BESPOKE" COCKTAILS 定制鸡尾酒

Come with us on an exciting journey into the world of cocktails, led by our head bartender, Vasco Martins. The winds from the East bring tradition, in addition to sensuality, mystery and sophistication. In this selection, Vasco combines spices and ingredients that transport us to the imaginary landscapes of countries that inspire us each and every day.

JEJU Soju, maraschino Luxardo, pepper syrup, almond and rose syrup and lime juice 12,00€

PATONG Chalong Bay Rum, Ryoma Rum, coconut milk, 12,00€
lime juice, star fruit syrup, mango extracts and aromatics

BOMBAY Amrut Rum, mango, cinnamon sticks, 13,50€
almond and rose syrup and celery seeds

SHANGHAI Chinese firewater, dragon fruit, 12,00€
oyster syrup and Buddha's hand syrup

SAIGON Amrut Whisky, Opihr Gin, maraschino Luxardo, 13,50€
chocolate and orange bitters, three-pepper syrup and aromatics

NIKKO Nikka from the barrel, momo, yuzu, egg white, soda and cherry bitters 13,50€

CLASSIC COCKTAILS "REINVENTED" 重塑经典

OSAKINI Choya, Laurent Perrier Brut Champagne 10,50€

SOJITO Soju, mint, angostura, lime and sugar blend 10,50€

XIANG MARTINI Espresso, Nilla, sugar syrup and chocolate bitters 10,50€

SAKÊS 清酒

HONJOZO: Light and soft. Served hot or cold
KARATANBA 300ml/720ml 13,50/29,50€
Origin: Hyogo Acidity: 1.4 Alcohol content: 15.7%

JUNMAI: Dry, soft and light | served at room temperature
OTORA 720 ml 59,00€
Origin: Yamagata | Acidity: 1.5 Alcohol content: 15%

JUNMAI: Soft and refreshing | served cold
AKISHIKA NIGORI 720ml 75,00€
Origin: Osaka | Acidity: 1.7
Alcohol content: 16%

JUNMAI: Full-bodied, strong-flavoured | served at room temperature
TAMAGAWA YAMAHAI 720ml 85,00€
Origin: Kyoto | Acidity: 2.6 Alcohol content: 19%

JUNMAI: fruity and sweet | served hot or cold
INE MANKAI 720 ml 130,00€
Origin: Kyoto | Acidity: 5.8 Alcohol content: 14%

JUNMAI GINJO: Balanced, elegant with gentle aroma and rice sweetness.
Served at room temperature
NANBU BIJIN JYUNGIN 720ml 110,50€
Origin: Iwate | Acidity: 1.5 Alcohol content: 15-16%

JUNMAI DAIGINJO: Usually light and fruity and refreshing | served cold
DOKAN DAIGINJO 720ml 140,00€
Origin: Shiga | Acidity: 1.7 Alcohol content: 17%