

01 **HAPPY HOUR**
5PM - 9PM

04 **LONG DRINKS**
SPRITZERS

06 **APPETIZERS**
DIGESTIVES

08 **SIGNATURE**
MOCKTAILS

10 **WINE**
SANGRIA

12 **FLAVORS OF**
PORTUGAL
RUM

14 **VODKA**
TEQUILA
COGNAC

16 **GIN**

18 **WHISKY**

20 **BEER**

2 FOR 1
HAPPY HOUR

5PM - 9PM

↔ SAVE MONEY ↔

↗ **COCKTAILS** ↖

12€ the pair

MOJITO

Rum, Lime, Fresh Mint, Bitters, Soda

PALOMA

Tequila, Lime, Grapefruit Soda, Salt

MOSCOW MULE

Vodka, Lime Juice, Ginger Beer

CAIPIRINHA

Cachaça, Lime, Brown Sugar, Mint

APEROL SPRITZ

Aperol, Sparkling Wine, Soda

PORTO TONIC

Dry Porto Wine, Tonic Water

HUGO

St German, Sparkling Wine, Soda

↗ **WINE** ↖

6€ the pair

WHITE

Sauvignon Blanc
Chardonnay

RED

Syrah

SANGRIA

Tinto de Verano

Happy Hour: valid for the same drink



◆ APEROL SPRITZ ◆

◆ PALOMA ◆



◆ **LONG DRINKS** ◆

MOJITO

Rum, Lime, Mint, Bitters, Soda
9.50

PALOMA

Tequila, Lime, Grapefruit Soda, Salt
9.50

MOSCOW MULE

Vodka, Lime, Ginger Beer
9.50

MAI TAI

White Rum, Dark Rum, Orange Curação,
Lime Juice, Orgeat
12.5

TOM COLLINS

Sloe Gin, Lemon, sugar syrup, soda
9.50

◆ **SPRITZERS** ◆

APEROL SPRITZ

Aperol, Sparkling Wine, Soda
9.50

PORTO TONIC

Dry Porto Wine, Tonic Water
8.50

HUGO

St German, Sparkling Wine, Soda
11.5

ROSSINI

Strawberry, Sparkling Wine
8.50

**“VIRGIN”
LADY FIZZ**

Gin Tanqueray 0.0, Elderflower,
Tonic Water
8.50



◆ MARGARITA ◆



◆ APPETIZERS ◆

NEGRONI

Gin, Campari, Red Vermouth
10.0

MARGARITA

Tequila, Triple Sec, Lime
9.50

DAIQUIRI

Rum, Sugar Syrup, Lime
9.50

VILA ROYALE

“Óbidos” Cherry Liqueur, Sparkling Wine
8.50

SBAGLIATO

Campari, Red Vermouth, Sparkling Wine
10.0

◆ DIGESTIVES ◆

OLD FASHION

Bulleit Bourbon Whiskey, Sugar Syrup, Bitters,
Orange Twist
11.5

PISCO SOUR

Pisco, Lime Juice, Sugar Syrup, Egg White
11.0

IRISH COFFEE

Irish Whisky, Sugar Syrup, Express Coffee, Chantilly
10.0

EXPRESSO MARTINI

Vodka, Kahlua Liqueur, Espresso
10.0

PORTO FLIP “LIGHT”

Bandy, Porto Wine “Tawny”, Honey Syrup, Nutmeg
9.50

◆ BE HONEST ◆



◆ SIGNATURE ◆

MILLIONARE N°4

Rum Diplomático, Sloe Gin, Apricot, Lemon
11.5

WIBBLE

Sloe Gin, Campari, Grapefruit, Lemon, Sugar
10.5

SICILIAN SOUR

Amareto, Apricot, Lemon Juice, Sugar Syrup, Bitters
9.50

PISTACHIO SOUR

Gin, Pistachio Orgeat, Lemon
9.50

CONSULATE

Rum, Sweet Vermouth, Tio Pepe, Crème Pêche
10.5

◆ MOCKTAILS ◆

BE HONEST

Passion Fruit, Lemon Juice, Basil, Sparkling Water
7.50

STRAWBERRY LEMONADE

Strawberry Puré, Lemon Juice, Sparkling Water
7.00

“WINE” NOT

Pinot Noir Syrup, Lemon Juice, Sparkling Water
7.00

MANGO LOVERS

Gin Tanqueray 0.0, Lemon Juice, Mango Syrup, Honey,
Ginger Foam
8.50

“VIRGIN” LADY FIZZ

Gin Tanqueray 0.0, Elderflower,
Tonic Water
8.50



◊ SANGRIA ◊



WINE

WHITE

“Sauvignon Blanc”

🍷 19.5 🍷 5.00

“Chardonnay”

🍷 19.5 🍷 5.00

RED

“Syrah”

🍷 22.0 🍷 5.00

“Touriga Nacional”

🍷 22.0 🍷 5.00

ROSÉ

🍷 19.5 🍷 5.00

GREEN

🍷 19.5 🍷 5.00

SPARKLING WINE & CHAMPAGNE

Lodo “Brut”

🍷 24.5 🍷 5.00

Quinta dos Abibes “Rosé”

🍷 35.0

Laurent-Perrier

🍷 85.0

Laurent-Perrier “Rosé”

🍷 125

Ruinart “Blanc De Blancs”

🍷 140

SANGRIA 2L

Sparkling Wine, Sprite, Tropical Fruit

29.5

◆ ZACAPA “XO” ◆



◆ FLAVORS OF PORTUGAL ◆

MEDRONHO

A rustic and artisanal spirit made from wild berries
7.50

AMARGUINHA

Sweet almond liqueur, served on ice with lemon
5.00

PORTO

Tawny Port wine. Scents of walnut, honey and figs
5.00

GINJA

Cherry liqueur typical from Portugal
5.00

LICOR BEIRÃO

A classic liqueur made from herbs
5.00

C.R.F

“Casa Real Forte” traditional Brandy
6.50

◆ RUM ◆

Zacapa “XO”
29.5

Zacapa “23 anos”
14.5

Diplomático “Reserva EXC.”
13.5

Matusalem “G.R.”
13.0

Barceló
8.50

Brugal “Añejo”
8.50

Captain Morgan
8.00

Bacardi 8
10.0

◆ DON JULIO “REPOSADO” ◆



VODKA

Ketel One
10.5

Cîroc
10.5

Beluga
15.0

Grey Goose
12.5

TEQUILA

Don Julio “Silver”
14.0

Don Julio “Reposado”
16.5

José Cuervo “Silver”
9.50

José Cuervo “Reposado”
10.0

Sierra “Reposado”
10.0

Classe Azul “Reposado”
35.0

Mezcal Classe Azul
75.0

COGNAC

Remy Martin VSOP
11.5

Courvoisier VS
10.5

Antiqua VS
9.50

Adega velha
11.5

C.R.F Reserva
6.50

◆ TANQUERAY TEN ◆



GIN

TANQUERAY TEN

Bright citrus, smooth and refined
10.0

GORDON'S

Classic, crisp, juniper-forward gin
8.50

MONKEY 47

German gin, 47 botanicals exotic spices
17.0

BULLDOG

Smooth, floral, well-balanced blend
12.0

G'VINE

Grape-based, floral, elegant gin
12.5

HENDRICK'S

Infused with rose and cucumber
12.0

GIN MARE

Mediterranean herbs, unique character
12.5

SHARISH

Portuguese gin, fresh botanicals
12.5

OPHIR

Spicy, bold, exotic flavors
12.0

PUERTO DE INDIAS

Sweet, fruity, strawberry-infused gin
10.0

◆ MACALLAN 12 ◆



WHISKY

5CL OR 50ML SERVINGS

Nikka "From The Barrel"
14.5

Hibiki
36.5

Talisker
14.0

Cardhu 12
12.0

Lagavullin 16
22.0

J.W. Black Label
11.5

J.W. Red Label
9.50

J&B
8.50

Roe & Co
11.5

Bushmill's
9.50

Jameson
9.50

Bulleit Bourbon
11.0

Woodford "Reserve"
12.0

Jack Daniel's
11.0

Bushmills Black
11.5

Macallan 12 "Double Cask"
25.5

◆ CARLSBERG ◆



◆ **BEER** ◆

“Draft” Carlsberg
(S) 2.50 (L) 5.00

Superbock “bottle”
4.00

Superbock 00%
4.00

STOUT
4.00

Guinness
6.50

Erdinger
6.50

Corona
5.00

Somersby “Cider”
4.50

La casera “Tinto Verano”
4.50

2 FOR 1
HAPPY HOUR
5PM - 9PM
↻ SAVE MONEY ↻

Large Beer “Draft” 5.00

Somersby “Cider” 4.50

La casera “Tinto Verano” 4.50

Happy Hour: valid for the same drink

SENSES

cocktail & wine bar



FOOD MENU



"From Confort to Curiosity,
find here your perfect bite"

REVIEWS



"Share your experience at Senses,
we would love to hear your opinion."

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All prices are in €. All prices include VAT. In case of allergies consult the online allergen table. This establishment has a complaints book. No dish, food product or drink, including the couvert, can be charged for if it is not requested by the customer or if it is not used by the customer.