

# SECRET GARDEN

DRINKS - BBQ - EATERY - SHISHA

## WELCOME TO THE SECRET GARDEN

Imagine a place where every detail is crafted to offer an unforgettable sensory experience.

As you approach the door of Secret Garden, an irresistible aroma of smoke fills the air, stimulating your senses and whetting your appetite. The subtle and enveloping scent of barbecue promises a meal that is both a celebration and an indulgence.

Inside, vibrant live music creates a captivating atmosphere, enhanced by the sounds of shakers and bartenders preparing innovative cocktails with unique flavors.

Our menu features premium cuts of meats and the renowned Cape Verde lobster, all prepared with a barbecue flair and paired with high-quality local wines. Each dish is a burst of flavor, enjoyed in a lively environment filled with laughter and conversation.

And as the night draws to a close, we invite you to relax and savor a final special moment. Shisha, with its touch of sophistication and relaxation, provides the perfect opportunity to extend the experience and conversation, offering a perfect ending to an unforgettable evening.

At Secret Garden, every visit is a celebration of life, inviting

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## FOOD MENU

### STARTERS

**CHARCOAL-CRUSTED ZUCCHINI CARPACCIO** THINLY SLICED ZUCCHINI, GRILLED OVER CHARCOAL TO ADD A SUBTLE SMOKY FLAVOR, PROVIDING A LIGHT AND AROMATIC START...

**NIÇOISE SALAD WITH LIGHTLY CHARRED VEGETABLES** A TRADITIONAL NIÇOISE SALAD FEATURING VEGETABLES THAT ARE LIGHTLY CHARRED TO ENHANCE THEIR NATURAL FLAVORS WITH A HINT OF SMOKINESS..

**MIXED VEGETABLE SALAD WITH CHARCOAL-INFUSED OLIVE OIL** A FRESH MIX OF VEGETABLES DRESSED WITH OLIVE OIL INFUSED WITH CHARCOAL, IMPARTING A UNIQUE SMOKY TOUCH...

### DESSERTS

**GRILLED FRUITS WITH PASSION FRUIT ESSENCE** SELECTED FRUITS GRILLED TO INTENSIFY THEIR NATURAL FLAVORS, SERVED WITH A REFRESHING PASSION FRUIT ESSENCE...

**COCONUT CAKE** A MOIST AND FLAVORFUL COCONUT CAKE, OFFERING A SWEET AND TROPICAL DELIGHT...

**CARROT CAKE** CLASSIC CARROT CAKE WITH A SOFT TEXTURE AND A HINT OF SPICES, PROVIDING A COMFORTING AND FLAVORFUL TREAT...

### MAIN DISHES

**CHARCOAL-GRILLED CHICKEN WITH CURRY AROMA** JUICY CHICKEN GRILLED OVER CHARCOAL, INFUSED WITH A DELICATE CURRY AROMA, OFFERING A HARMONIOUS BLEND OF EXOTIC AND SMOKY FLAVORS...

**SMMOKED PEPPER STEAK** PREMIUM CUTS OF STEAK, GRILLED AND SMOKED WITH A SELECTION OF PEPPERS, DELIVERING A ROBUST AND SPICY TASTE...

**CHARCOAL-GRILLED FISH WITH HERB PERFUMES** FRESH FISH GRILLED OVER CHARCOAL AND SEASONED WITH A BLEND OF FRESH HERBS, ENHANCING ITS SMOKY AND HERBAL NOTES...

### PREMIUM DISHES

**T-BONE 500 GRS, WITH BAKED POTATOS AND VEGGIES - 2 PEOPLE** A 500 GRS T-BONE STEAK, PERFECTLY GRILLED, ACCOMPANIED BY BAKED POTATOES AND A SELECTION OF FRESH VEGGIES... **60.00€\***

**LOBSTER WITH "PATATAS ARRUGADAS" AND SALAD** JUICY T-BONE STEAK GRILLED TO PERFECTION, SERVED WITH "PATATAS ARRUGADAS" AND SALAD... **50.00€\***

\*NOT INCLUDED IN ALL INCLUSIVE OFFER



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## COCKTAIL MENU

### — GARDEN SPECIALS —

#### COCKTAIL GARDEN

A VIBRANT AND TROPICAL BLEND OF PINEAPPLE JUICE, ORANGE JUICE, COCONUT LIQUEUR, AND VODKA, ENHANCED WITH BLUE CURACAO. GARNISHED WITH COTTON CANDY, CHERRIES, AND AN ORANGE PEEL, THIS COCKTAIL CAPTURES THE ENCHANTING ESSENCE OF THE SECRET GARDEN

#### ENCHANTED BLOSSOM

A REFRESHING BLEND OF TEQUILA AND PEACH LIQUEUR, SHAKEN WITH ICE AND TOPPED WITH A FROTHY EGGWHITE. THIS COCKTAIL COMBINES SMOOTH FLAVORS WITH A TOUCH OF ELEGANCE, EVOKING CHARM AND ALLURE

#### SECRET MARGARITA

A CLASSIC MARGARITA WITH A TWIST, BLENDING TEQUILA, FRESH LIME JUICE, AND A TOUCH OF HONEY SYRUP FOR A BALANCED SWEETNESS. SHAKEN WITH ICE AND LAYERED WITH RED WINE, OFFERING A REFRESHING AND VISUALLY STUNNING DRINK

#### AQUÁRIO

A STUNNING BLEND OF EGG WHITE, BLUE CURAÇAO, LEMON JUICE, AND GIN, SHAKEN TO CREATE A FROTHY TEXTURE. CHILLED WITH ICE AND FINISHED WITH A CARAMELIZED TOUCH USING A TORCH. GARNISHED WITH A RIBBON OF PASSION FRUIT PEEL, THIS COCKTAIL REFLECTS THE TRANSLUCENT WATERS OF ILHA DO SAL

#### BAHAMAS

A VIBRANT TROPICAL BLEND OF ORANGE JUICE, PINEAPPLE JUICE, AND GRENADINE, PAIRED WITH DARK RUM AND COCONUT LIQUEUR. THIS COCKTAIL BRINGS THE ESSENCE OF A TROPICAL PARADISE TO YOUR GLASS, GARNISHED WITH PINEAPPLE AND ORANGE RIBBONS FOR AN EXTRA TOUCH OF PARADISE

#### APEROL GINGER

A REFRESHING FUSION OF GINGER HONEY, FRESH LEMON JUICE, APEROL, AND VODKA. THIS COCKTAIL OFFERS A ZESTY AND AROMATIC EXPERIENCE, TOPPED WITH A LIGHT GINGER FOAM AND A TOUCH OF ORANGE FOR A SOPHISTICATED FINISH.

#### ZERO SECRETS

EXPERIENCE A TROPICAL DELIGHT WITH ZERO SECRETS. THIS NON-ALCOHOLIC COCKTAIL BLENDS PINEAPPLE JUICE, CREAMY COCONUT, AND A TOUCH OF GRENADINE, CREATING A REFRESHING TASTE OF PARADISE. PERFECT FOR THOSE SEEKING A VIBRANT, ALCOHOL-FREE ESCAPE

### — GIN OPTIONS —

#### BERRY GIN

GIN INFUSED WITH A VIBRANT BLEND OF BERRIES, OFFERING A FRUITY AND SLIGHTLY SWEET FLAVOR

#### GREEN APPLE GINGER GIN

GIN WITH A REFRESHING HINT OF GREEN APPLE AND A TOUCH OF GINGER, CREATING A PERFECT BALANCE BETWEEN SWEETNESS AND SPICE

#### LEMON GIN

GIN WITH A CITRUSY INFUSION OF LEMON, PROVIDING A ZESTY AND INVIGORATING NOTE THAT COMPLEMENTS THE GIN'S COMPLEXITY

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## WINE MENU

### WHITE

#### CHÃ

VINHO DO FOGO, MOSCATEL BRANCO, CAPE VERDE... **23.00€\***

#### LUNARDI

PINOT GRIGIO, PINOT GRIS, CANTINE RIONDO, ITALY... **21.00€\***

#### FINCA LA ESTACADA

CHARDONNAY, SAUVIGNON BLANC, CUENCA, SPAIN... **27.00€\***

#### ANALIVIA VERDEJO VIURA

RUEDA REGIÃO DA ESPANHA... **24.00€\***

#### VERSÁTIL TOURIGA

ARAGONÉS, TRINCADEIRA, ALENTEJO, PORTUGAL... **22.00€\***

### RED

#### LAMAN

TEMPRANILLO, VALDEPEÑAS, SPAIN... **27.00€\***

#### VERSÁTIL

TOURIGA, ARAGONÉS, TRINCADEIRA, ALENTEJO, PORTUGAL... **22.00€\***

#### FINCA LA ESTACADA TEMPRANILLO

ESPANHA... **27.00€\***

#### J.P AZEITÃO

PORTUGAL... **22.00€\***

### ROSE

#### FOGO

SÃO VICENTE, CABO VERDE - CLARET... **23.00€\***

#### CONTENDA FÉLIX SOLIS

GRENACHE, CASTILLA, SPAIN... **18.00€\***

#### VERSATIL

TOURIGA, ARAGONÉS ALENTEJO, PORTUGAL... **18.00€\***