



indigo

FOZ DO LIZANDRO

ÍNDIGO É COZINHA CONTEMPORÂNEA, PARA SABOREAR DE FRENTE PARA O MAR, ENTRE BEATS, PRANCHAS, PÉS NA AREIA, CALOR DO SOL E O CHEIRO A MARESIA.

Inspirada no azul forte da Foz do Lizandro, no prato cruzamos simplicidade, rigor e beleza. Cozinha de conforto, às vezes para comer tranquilamente à mão, feita de bons sabores e produtos mediterrânicos, sem esquecer alguns pratos do mundo.

Inspired by the strong blue of Foz do Lizandro, our dishes combine simplicity, rigor and beauty. Comfort cuisine, sometimes to be eaten quietly by hand, made with good flavors and Mediterranean products, not forgetting some dishes from around the world.

Alergénios Allergens



Mostarda
Mustard



Ovos
Eggs



Picante
Spicy



Vegetariano
Vegetarian



Glúten
Gluten



Sulfitos
Sulphites



Frutos de
casca rija
Nuts



Moluscos
Molluscs



Sésamo
Sesame



Amendoim
Peanut



Crustáceos
Crustaceans



Peixe
Fish



Lacticínios
Dairy products



Soja
Soy

Preços incluem IVA à taxa legal em vigor
All prices include VAT.

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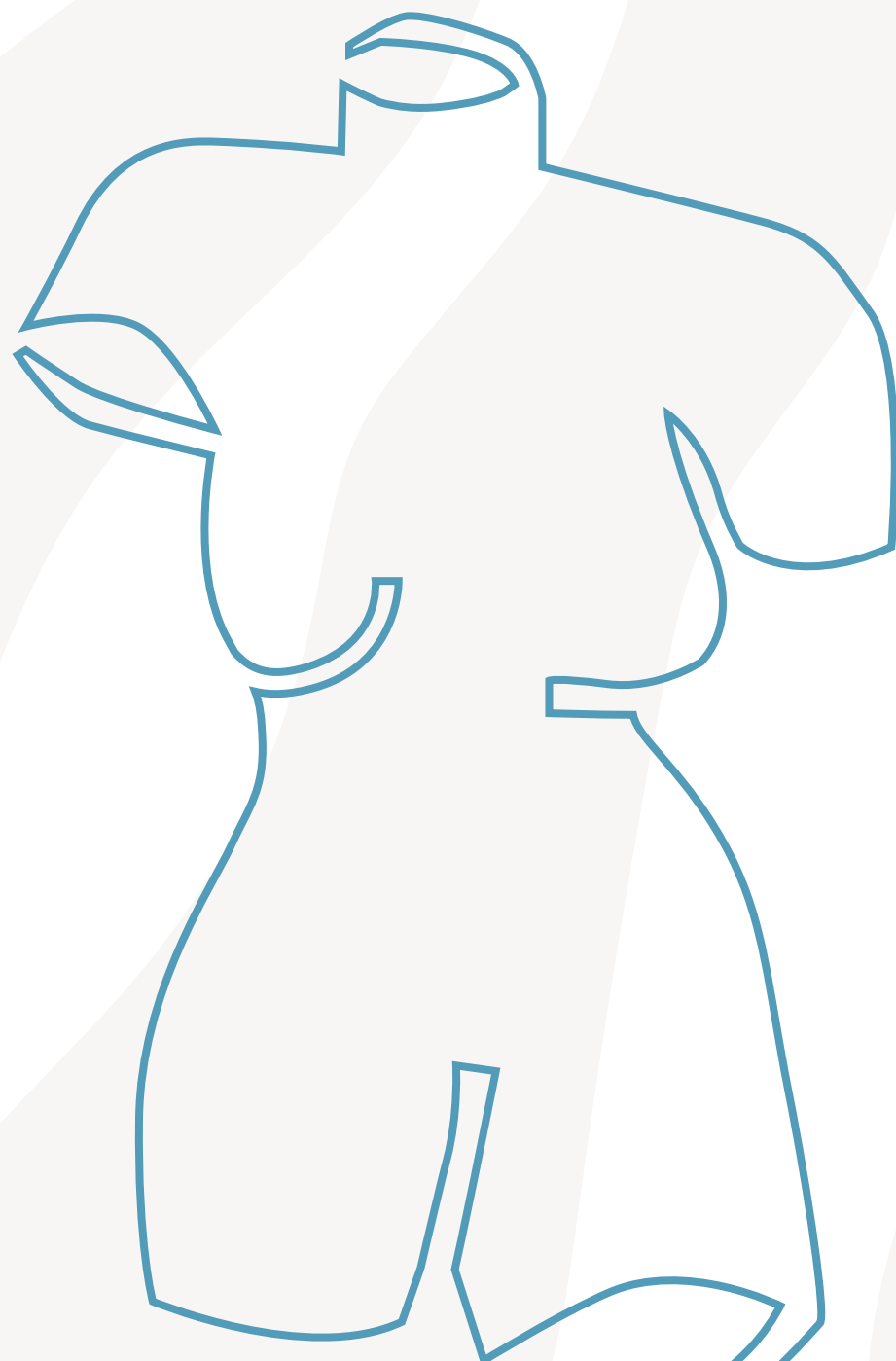


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COMIDA

FOOD

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COUVERT

Crackers de sementes (gluten free), tostas de chapata, pão de mistura, hūmus, manteiga artesanal 8,5€
Seed crackers (gluten free), chapata toasts, brown bread, hūmus, artisanal butter

STARTERS

Guacamole    9€
Guacamole, nachos, molho cheddar
Guacamole, nachos, cheddar sauce

Tacos de camarão      16€
Camarão, manga, tomate, abacate, maionese de chipotle (2 unids)
Shrimp tacos, mango, tomato, avocado, chipotle mayonnaise (2 unids)

Tacos veggie      16€
Tofu, rúcula, cenoura, tomate, cebola frita, molho de amendoim
Tofu tacos, arugula, carrot, tomato, fried onion, peanut sauce

Tártaro de atum    17€
Ovas tobiko, pepino, malagueta, cebola roxa
Tuna tartare, tobiko roe, cucumber, chilli, red onion

BOWLS & SALADS

Tataki de atum 🐟 🍷 Tataki de atum, mix de verdes Tuna tataki, mixed greens	20€
Caesar salad 🥗 🐟 🌿 🍷 🥜 Frango / camarão Frango ou camarão, alface, anchova, croutons, tomate, bacon Chicken or shrimp, lettuce, anchovy, croutons, tomato, bacon	15€ / 17€
Poke bowl 🥥 🐟 🌱 Atum/camarão/veggie (tofu) Quinoa, pepino, tomate, wakame, rabanete, amendoim, abacate Opção atum / camarão ou tofu bio Quinoa, cucumber, tomato, wakame, radish, peanuts, avocado Tuna / Shrimp or bio tofu option	15€ / 13€
Nasi goreng 🥚 🍷 🌱 🌿 Arroz balinês frito, legumes, ovo Balinese fried rice, vegetables, egg	17€

MAINS & GRILL

Burger 🥚 🥗 🌿 🍷 🌱 Angus burger, pão brioche, alface, tomate, pickles, cheddar, batatas fritas Angus burger, lettuce, tomato, pickles, cheddar, fries	17€
Hamburguer vegan 🌱 🌿 🍷 🌿 Alface, tomate, pickles, queijo vegan, batata doce frita Plant based burger, lettuce, tomato, pickles, vegan cheese, sweet potato fries	17€
Bife da vazia Vazia Angus (250g) Angus steak (250g)	23€
Picanha USA angus (250gr) Usa rump cap steak (250gr)	27€
Linguini com trufa 🌿 🍷 🌿 Truffle linguini	13€
Peixe do dia 🐟 preço sob consulta / mediante disponibilidade Catch of the day price under request / upon availability Batatas a murro, salada Verde Baked potatoes, green salad	

SIDES

Batata frita de dupla fritura / batata doce frita 	6€
Double-fried french fries / sweet potato french fries	
Legumes salteados no wok  	6€
Stir-fried wok vegetables	
Arroz ao vapor 	6€
Steamed rice	
Salada verde, vinagrete 	6€
Green salad, vinaigrette	

SUGAR RUSH

Mousse de lima, maracujá   	6€
Lime mousse, passion fruit	
Petit gâteau de caramelo     	7€
gelado de avelã	
Caramel petit gâteau, hazelnut ice cream	
Mousse de chocolate   	6€
crumble	
Chocolate mousse	
Fruta da época 	8€
Seasonal fruit	

VINHO

WINE

BRANCO

WHITE

DOURO

Crasto
Quinta do Val Moreira
Vallado Prima

ALENTEJO

Herdade do Freixo Chardonnay
Monte da Peceguina
Praia by Herdade Paço do Conde

DÃO

Casa da Passarela "A Descoberta"

LISBOA

Dory Adega Mãe

VERDE

Torre de Menagem

ALVARINHO

Soalheiro

Copo / Garrafa

26€
25€
24€

26€
29€
5€ / 16€

21€

18€

17€

29€

TINTO

RED

DOURO

Vallado
Quinta do Val Moreira

ALENTEJO

Herdade do Freixo Terroir
Monte da Peceguina
Praia by Herdade Paço do Conde

DÃO

Casa da Passarela "A Descoberta"

LISBOA

Dory Adega Mãe

Copo / Garrafa

28€
32€

26€
29€
5€ / 16€

21€

18€

ESPUMANTES

SPARKLING

BAIRRADA

Filipa Pato Brut Rosé
Filipa Pato Blanc de Blancs

BORGONHA

Louis Bourgon Grand Reserve Brut

Flute / Garrafa
32€
32€

6€ / 31€

INTERNACIONAIS

INTERNATIONAL

FRANÇA

Chanson Bourgogne Chardonay
Chanson Bourgogne Pinot Noir

ARGENTINA

Crios Cabernet Sauvignon
Susana Balbo Signature Malbec

NOVA ZELÂNDIA

Nobody's Hero Sauvignon Blanc

Copo / Garrafa
45€
45€

29€
54€

35€

ROSÉ

ROSÉ

LISBOA

Dory Adega Mãe

ALENTEJO

Monte da Peceguina
Praia by Herdade Paço do Conde

DÃO

Casa da Passarela "A Descoberta"

Copo / Garrafa
18€

29€
5€ / 16€

21€

ORGÂNICOS

ORGANIC

LISBOA

Fossil Vale Da Capucha (Tinto)

BAIRRADA

Filipa Pato Dinâmica (Branco)

32€

31€



SANGRIA

Índigo Frutos Vermelhos

Eristoff Vodka, Bombay Bramble, puré de frutos vermelhos, açúcar, sumo de lima fresco, hortelã fresca, framboesas, canela, espumante ou sidra ou champagne

Eristoff Vodka, Bombay Bramble, red berrys mix, sugar, fresh lime juice, fresh mint, raspberrys, cinnamon, sparkling wine or cider or champagne

Índigo Maçã Verde

Eristoff Vodka, Triple Seco, sumo de maçã fresco, sumo de lima fresco, puré de maracujá, açúcar, espumante ou sidra ou champagne

Eristoff Vodka, Triple Seco, fresh apple juice, fresh lime juice, passion fruit mix, sugar, sparkling wine or cider or champagne

Copo Espumante / Sidra	10€ / 8€
Sidra (1 L) Bandida do Pomar	30€
Espumante (1 L) Louis Bourgon Grande Réserve	35€

COCKTAILS

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CLASSICS ROUTE... WITH A TWIST!

Super Colada

10€

Bacardi Carta Blanca, Malibu, laranja, abacaxi, açúcar, coco

Bacardi Carta Banca, Malibu, fresh orange, fresh pineapple juice, sugar and coconut

Passion Mojito

12€

Santa Teresa Gran Reserva, lima, menta fresca, maracujã, bitter

Santa Teresa Grand Reserva, sugar, fresh lime, fresh mint, passion fruit and bitter

Indigo Mule

12€

Eristoff Vodka, lima, espuma de gengibre, ginger beer

Eristoff Vodka, fresh lime, ginger foam and ginger beer

Smoky Bloody Mary

12€

Grey Goose, sumo de tomate, sumo de limão, sal fumado, Tabasco, pimenta preta, molho fumado, manjeriçao, pepino

Grey Goose, tomato juice, fresh lemon, smoke salt, Tabasco, black pepper, smoke sauce, basil and cucumber

Expresso chocolate martini

12€

Grey goose, café, licor de café

Grey goose, coffee liqueur, and coffee

WORLD ROUTES... WITH A TWIST!

Brazilian Passion

10€

Cachaça, maracujã, lima, manjeriçao, açúcar

Cachaça, passion fruit, fresh limes, basil leaves and sugar

Indigo Margarita

14€

Patron Silver, Triple Seco, Ancho Reyes, lima, Tabasco, sal fumado

Patron Silver, Triple Seco, Ancho Reyes, fresh lime, Tabasco and smoke salt

Watermelon Cooler

10€

Eristoff Vodka, melancia, açúcar

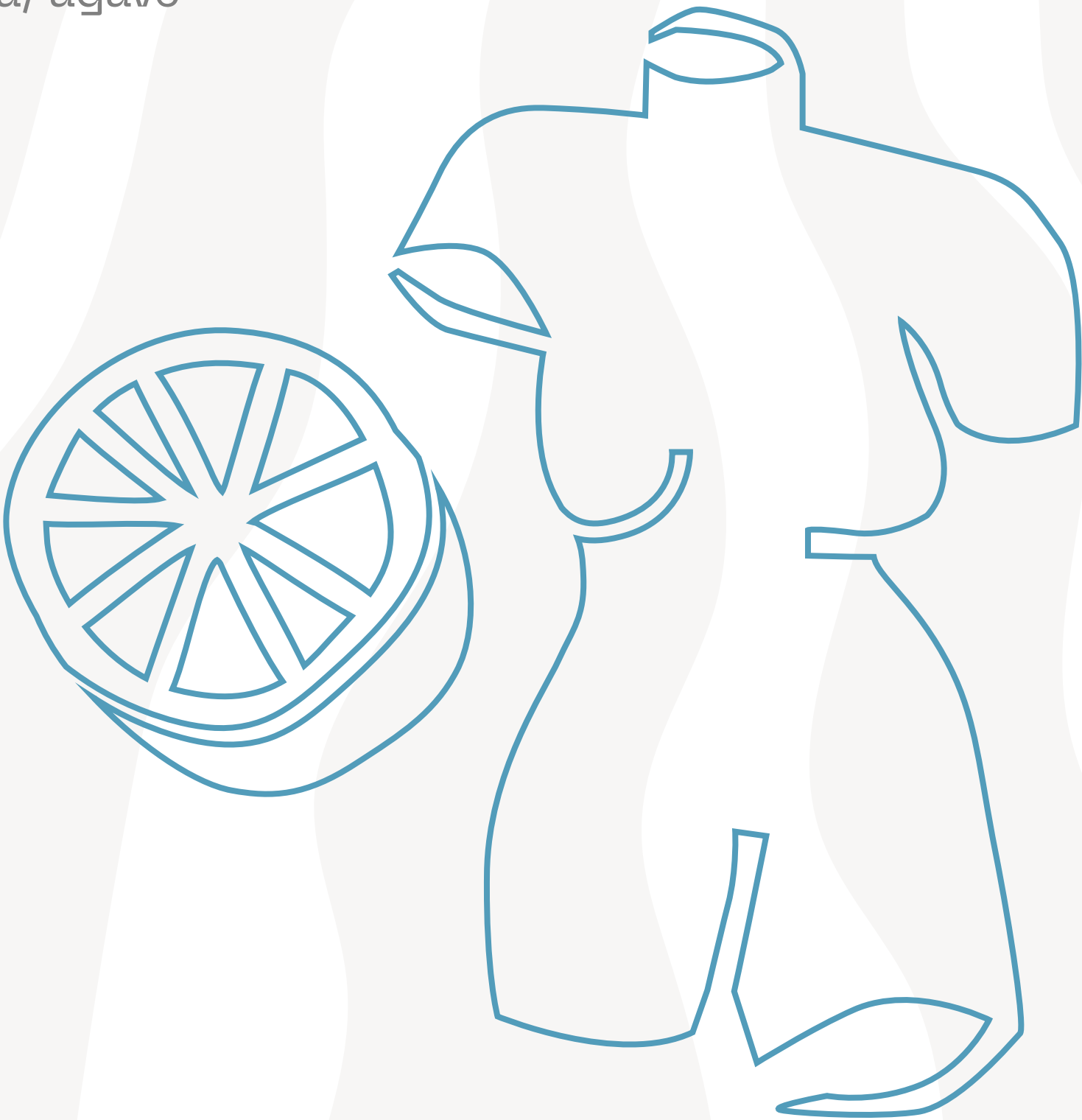
Eristoff Vodka, fresh watermelon and sugar

100% NATURAL

Berry beat Purê de frutos vermelhos, coco, sumo de limão fresco, agave Red berrys puré, coconut, fresh lemon and agave	7€
Índigo lemonade Sumo de limão fresco, sumo de gengibre fresco, hortelã, agave Fresh lemon juice, fresh ginger juice, mint, agave	7€
Orange carrot Sumo de laranja e cenoura Orange and carrot juice	7€
Pinneapple mint Sumo de ananás fresco, hortelã, agave, sumo de limão fresco Pineapple juice, mint, agave, lemon juice	7€
Ginger taste Sumo de gengibre fresco, sumo de maçã fresco, aipo Fresh ginger juice, apple juice, celery	7€

MILKSHAKES

Leite de amêndoa ou leite de aveia Almond milk or oat milk	
Passion fruit Leite, maracujã, agave Milk, passion fruit, agave	6€
Banana Leite, banana, agave Milk, banana, agave	6€



BEBIDAS

DRINKS

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CAFETARIA

Café Expresso	2€
Café Expresso Americano	3€
Chás	3,5€
Masagran	4€
Shaked Coffe	4€
Cappuccino	3,5€
Descafeinado	2€

ÁGUA

WATER

Água Luso (50cl)	2,5€
Água Luso (1l)	3,5€
Água Luso Gás (25cl)	2€
Água Luso Limão (25cl)	2,5€
Água Luso Gás (1l)	4€

REFRIGERANTES

SOFT DRINKS

Coca-Cola Gr (35cl)	3€
Coca-Cola Zero Gr (35cl)	3€
Sprite Gr (35cl)	3€
Coca-Cola Lata (33cl)	2,5€
Sprite (33cl)	2,5€
Nestea Grf – Vários Sabores (35 Cl)	3€
Fanta Grf – Vários Sabores (35 Cl)	3€
Fanta – Vários Sabores (33cl)	2,5€
Energético Monster	3,5€
Tónica Schweppes Premium – Vários Sabores	3€
Ginger Beer	3€

CERVEJA

BEER

Heineken Imperial (25cl)	3€
Heineken Grf (25cl)	3€
Heineken Zero (33cl)	3€
Sagres Preta (33cl)	3€
Desperados (33cl)	4€
Heineken Aluminium (33cl)	4€
Bohemia Original	4€
Heineken Pint (50cl)	5€
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Bandida do Pomar Red Berries / Apple	5€
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PHUNK Lima & Gengibre	8€
PHUNK Manga	8€
PHUNK Tequila, Lima & Jalapeno	8€
PHUNK Tequila & Maracujá	8€

GIN

5CL

Bombay Dry & Schwepps	8€
Bombay Sapphire & Schwepps	10€
Bombay Bramble & Schwepps	10€
Beefeater Pink & Schwepps Premium Hibiscus	10€
Beefeater Light (S/álcool) & Schwepps	10€
Ophir & Schweppes Premium Pimenta Rosa	10€
Gin Mare & Schweppes Premium Toque Lima ou Pimenta Rosa	12€
G'vine Florasion & Schweppes Premium Toque Lima ou Matcha	12€
Hendrick's & Schweppes Premium Toque Lima ou Pimenta Rosa	12€
Martin Millers & Schweppes Premium Toque Lima	12€
Malfy Limone & Schweppes Premium Toque Lima	12€
Sharish & Schwepps Premium Toque Lima	12€
Bombay Lemon Cru & Schwepps Premium Toque Lima	12€
Tanqueray Ten & Schweppes Premium Toque Lima	12€
Monkey 47 & Schweppes Premium Toque Lima	14€

Todos os gins em horário clubbing serão servidos com Tônica Schwepps Clássica.

At clubbing time all the gin's will be served with Classic Schwepps Tonic.

VERMOUTH'S & BITTERS

6CL

Martini Bitter	7€
Martini Riserva Speciale Ambrato	7€
Martini Riserva Speciale Rubino	7€
Averna Amaro	10€
Aperol	8€
Campari	8€

VODKA

5CL

Eristoff	8€
Grey Goose	12€
Grey Goose Poir	12€
Grey Goose Orange	12€
Grey Goose Citrus	12€

WHISKY

5CL

Dewar's White Label	8€
Teeling Irish	10€
Jameson	10€
Makers Marks	12€
Aberfeldy 12	12€
Glenmorangie 10	12€
Nikka From The Barrel	12€
Laphroaig	14€

RUM

6CL

Bacardi Carta Blanca	8€
Bacardi 4	12€
Bacardi 8	12€
Bacardi Oro	12€
Kraken	12€
Plantation Pineapple	12€
Santa Teresa 1796	13€
Diplomatico Res Excl	13€

COGNAC & AGUARDENTE

5CL

Mavem	12€
Grappa Cellini	7€
Pisco 1615 Puro Quebranta	10€
Cachaça Janeiro	10€
Medronho Arbun Original	12€
Ysabel Regina Brandy	14€

TEQUILLA & MESCAL

5CL

Jose Cuervo	10€
Patrón Silver	12€
Patrón Reposado	14€
Patrón Anejo	16€
Mezcal Monte Lobos	12€



inúo

Foz do Lizandro, Ericeira

Preços incluem IVA à taxa legal em vigor
All prices include VAT.

Nenhum prato, produto alimentar ou bebidas, incluindo couvert,
pode ser cobrado se não for solicitado pelo cliente
ou por este for inutilizado.

No dish, food product or drinks, including the couvert, can be
charged if not requested by the customer or unused by them.