




Praia do Castelo, Costa da Caparica





Irmão is a place of magic born out of the heart of 3 siblings  
excited to share their love for life, people and nature.

Welcome into our Home

A place where you feel that you belong and you can be yourself.  
A place where people are serious in what they do without taking themselves seriously.

Everything you see here was crafted by our amazing people to create a unique and  
vibrant atmosphere: from the colourful dry plant roof to the beach lounge you'll lay on,  
everything was made with love and care.

Extraordinary elements of decoration were carefully handpicked all around the world.  
Incredible people coming from different culture create one Big Family that dreams,  
laughs, works, and loves together.


Like our people, our menu is a fusion of simplicity and quality.  
Willing to change the world, our team is committed to select fine, fresh, organic, local,  
and seasonal products.

Dive into a tasteful and fresh cuisine inspired by our Mediterranean roots and splashed  
with an exotic twist.

Take part in this journey of flavors, try one of our renowned pizzas or indulge yourself  
with a refreshing plate.

Here we encourage you to treat yourself, to slow down, and to appreciate the good and  
simple things of life. Old Mother Nature's recipes.

With love - From our Magic Team





## BRUNCH MENU

Our brunch is available during the weekend from 10h30 to 14h30.

Keep an eye on our social media for special Brunch on the Beach editions on Sundays!

### THE IRMÃO BRUNCH 22

Pancake or Cake + Toast or Eggs + Granola Yogurt +  
Juice or Smoothie + Hot drink of your choice

#### PANCAKES

**Sweet Lord of Pancakes 7** ✓  
Chocolate, Blueberries, Nutella

#### TOASTS

**Ricotta and Kiwi Toast 12**  
Farmhouse Toasted Bread, Ricotta, Kiwi, Ham, Arugula and Balsamic Vinegar Reduction

**Avocado Toast 12** ✓  
Farmhouse Toasted Bread, Sweet Potato Humus, Portuguese Mashed Avocado

**French Toast 7** ✓  
Brioche Bread, Blueberries, Raspberries, Bananas and Salted Caramel, Whipped Cream

#### EGGS

**Scramble Eggs & Grilled Pancetta 10**  
With Farmhouse Toasted Bread and Mortadella

**Turkish Eggs 10** ✓  
With Greek Yogurt, Avocado, Grilled Halloumi Cheese and Wheat Bread

#### GRANOLA YOGURT

**Granola Yogurt 6** ✓ ④ ⑤  
Served With Fresh Fruits and Agave Syrup

#### CAKES

**Banana Bread 5** ✓

**Chocolate Chip Cookie 1.5** ✓

Veggie ✓ Vegan ④ Spicy ⑤ Nuts ⑥ Gluten Free ⑦

\*Some dishes may contain allergens.

If you have any allergies or food intolerances please inform a member of our Magic Team when ordering to make sure we serve you the best food




## PIZZAS

48-hour homemade fermented dough and carefully selected high-quality fresh ingredients from Portugal, Italy and France by Chef Rawezh for authentic & creative pizzas.

### TOMATO BASE

Made out of the delicious DOP San Marzano tomatoes coming straight from Italy

<b>Margherita</b> 	14
DOP Mozzarella di Bufala from Italy dressed with Portuguese Extra Virgin Olive Oil with Fresh & Basil	
<b>Queen Beach</b>	16
Mozzarella Fior de Latte covered with Italian DOP Prosciutto Cotto and Fresh, Organic and Locally sourced Oyster Mushrooms coming from Lisbon's Mushroom Farm Nam Organic, crowned with Olives and Oregano	
<b>Irmão Zap'</b> 	16
Mozzarella Fior de Latte and French Goat Cheese combination covered with Caramelised Onion, Roasted Peppers and a Homemade Pesto crafted with Fresh Basil	
<b>Diablota</b> 	18
Mozzarella Fior de Latte, Creamy Ricotta and Neapolitan Pepperoni, Red Onion and Homemade Spicy Honey	
<b>Mint Season</b> 	16
Artichoke, Olives, Mint, Goat's Curd Cheese, Smoked Scamorza and a Splash of Homemade Mint Oil	




### WHITE BASE

Homemade Parmigiano Cream crafted with imported Italian Aged 24-month DOP Parmigiano

<b>Fungi Waves</b>  	16
Mozzarella Fior de Late, Homemade Spicy Sauce, Crispy Parmigiano, Dehydrated Olives, Homemade Basil Oil	
<b>Williwaw</b> 	16
Neapolitan Pepperoni and 4 Cheese pizza (Mozzarella Fior de Latte, French Goat Cheese, Italian Gorgonzola and Aged 24-month DOP Parmigiano) covered with Oregano	
<b>Pizza Carbonara</b>	20
Mozzarella Fior de Late, Giskeck, Truffle, Micro Basil, Crispy Parmigiano, Egg Yolk and a Drizzle of Truffle Oil	
<b>Amour</b>  	16
Mozzarella Fior de Latte, French Goat Cheese, Roasted Pine Nuts, Fresh Arugula, Honey and Oregano	
<b>Pistachio</b> 	18
Mozzarella Fior de Latte topped up with Fresh Pistachio Mortadella and Burrata from Italy covered by exquisite Homemade Pistachio Pesto and Roasted Pistachios	



### PUMPKIN BASE

An original base for a unique taste

<b>Spicy Punky</b>   	17
Pumpkin Sauce covered with Mozzarella Fior de Late, Gorgonzola, Nduja Sausage, Dehydrated Olives, Pumpkin Seeds and Micro Rocket	

### SWEET BASE

For True Pizza and Chocolate Lovers

<b>Nutos</b>  	10
Nutella, Red Fruits and Homemade Pistachio Cream sprinkled with White Chocolate	

Extra Topping for True Food Lovers: Meat 4 / Cheese 4 / Veggie 2.5



## MENU

Embark on a culinary journey with these thoughtfully crafted creations by Chef Well as he artfully blends Mediterranean classics with exotic and intense flavours influenced by cuisine of the world.

### STARTERS

- Couvert Extravaganza** 🍴🥜 12  
Warm Crusty Bread & Homemade 48-hour fermented Focaccia paired with a Trio of Fresh & Homemade Hummus, Beetroot & Feta Cheese, Romesco Sauce with Roasted Peppers, Tomatoes, Chillies & Pistachio
- Pumpkin Cream** 🌱🍴 8  
Velvety Cream of Roasted Pumpkin with Coconut Milk and Curry. Served with Warm Pizza Bread
- Bulhão Pato's Clams** 18  
Portuguese Clams cooked in Garlic, Olive Oil, Coriander, and a Hint of Lemon Juice, served with Warm, Crusty Bread
- Shrimp with Cantonese Sauce** 🍴 18  
Shrimp Sautéed in Cantonese Sauce Based on Ginger, Chili, Garlic and Coriander
- Complement your starter with Freshly baked Pizza Bread** 8

### MAINS

- Roasted Eggplant** 🌱🍴 18  
Exquisite pairing of Roasted Eggplant Fresh, Creamy Burrata & Cherry Tomato Confit sprinkled w/Pomegranate
- Pasta Alle Vongole** 🍴 18  
Spaghetti with Portuguese Cockle cooked with Lemon Zest and Coriander
- Shrimp Pasta** 🍴 18  
Linguine with Prawns Sautéed with Chillies, Tomatoes, Garlic and Coriander With Bisque
- « The One and Only » Irmão Burger** 22  
150gr Aged Meat Double Cheeseburger with Bacon, Homemade Red Pickle Onions, Canon Salad, Cheddar Cheese and Homemade Sriracha Mayonnaise. Served with Sweet Potato Fries
- Tropical Sea Bass (For 2)** 🍴 55  
Sea Bass Filet Steamed in Banana Leaves, Dendê Sauce, Grilled Banana and Basmati Rice
- Duck Magret** 23  
Seared Duck Magret with Chestnut and Sweet Potato Puree, Sautéed Asparagus and Port Wine Reduction

### MINI IRMÃOS

- Mini Burger** (70gr Aged Meat with Cheddar and French Fries) 12
- Pasta with Tomato Sauce** 🌱 10



## TAPAS

Big taste for small cravings

### Oxtail tacos

Delicious Oxtail Slow-Cooked and Shredded in its Sauce accompanied by a Homemade Pasta Taco and Fresh Herbs

12

### Popcorn Chicken

Hot & Crispy Popcorn Chicken Served With Homemade BBQ Sauce

10

### Yum Yum Fries

Sweet Potato Fries Served With Homemade Garlic Mayonnaise

8

### Tapioca Dices

Fried Cassava & Curd Cheese Mix, To Dip in a Sweet and Sour Sauce

8

### Crispy Cauliflower

Crispy Cauliflower With Sweet and Sour Sauce

8

### Croquette Trio

Creamy Mushroom Croquette; Codfish Croquette; Alheira and Spinach Croquette

7

## DESSERTS

### Cushty Chocolate Mousse

Chocolate Mousse sprinkled with Fleur de Sel and Roasted Sesame Seeds

7

### John Lemon's Pie

Homemade Pie Crust and Sweet Lemon Curd crowned with a Fluffy Toasted Meringue

7

### Pumpkin Creme Brulée

Pumpkin With Orange Zest and Spices

7

### Cheesecake

Creamy Homemade Cheesecake With Fresh Seasonal Fruits

7

Veggie  Vegan  Spicy  Nuts  Gluten Free 

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SHARING IS CARING OR CARING IS SHARING?





## SOFT DRINKS

Only carefully selected fresh ingredients for love in every sip.

### Vibey Smoothies

<b>Sunset</b>	7
Red Berries, Vanilla Milk, Greek Yogurt, Goji Berries	
<b>Baloo</b>	7
Almond Milk, Banana, Chia Seeds, Peanut Butter	
<b>Tropicando</b>	7
Mango, Banana, Coconut Milk	
<b>Nina Cinnamon</b>	7
Apricot, Orange, Vanilla Milk, Cinnamon	

### Cosmic Mocktails

<b>Vibrant Spritz</b> 	8
Martini Vibrante, Orange Juice, Sparkling Water	
<b>Luaka'ti</b> 	8
Martini Floreale, Pineapple, Lemon	
<b>Botânico</b>	8
Martini Floreale, Martini Vibrante, Litchi, Basil, Black Pepper, Citric Foam	
<b>Apple Ever After</b>	8
Green Apple, Litchi, Ceders, Basil Foam	
<b>Love Affair</b>	9
Rosemary, Blueberry, Grapefruit, Basil and Orange Foam, Black Pepper	
<b>Subtilité Verte</b> 	7
Basil, Sedlip Garden, Lemon, Maple Syrup	
<b>Purple Blossom</b> 	9
Matcha, Oat Milk, Cinnamon Infusion, Coconut	
<b>La Vie en Rouge</b>	8
Martini Floreale, Orange and Cinnamon Infusion, Mint, Basil and Orange Foam	

### Water & Sodas

<b>Irmão Water</b>	2
Filtered Water (Still or Sparkling)	
<b>Castello Water</b>	2.5
<b>Coca-Cola, Coca-Cola Zero, Sprite</b>	3
<b>Fever Tree</b> (Tonic, Ginger Beer, Grapefruit)	4
<b>Kombucha</b> (Cucumber and Coriander, Rose, Yerba Mate and Caffeine, Curcuma and Ginger)	5
<b>Red Bull</b>	5
<b>Yuzu Soda</b>	4
<b>Mate</b>	5

### Wine 0% Alcohol

<b>Alt. Sparkling Rosé 0,75L</b>	20
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### Fresh Juices

<b>Homemade Iced Tea</b>	4
Red Fruits Infusion With Cinnamon, Lemon and Orange	
<b>Homemade Lemonade</b> (Lemon Water)	3
<b>Orange Juice / Juice of the Day</b>	5
<b>Irm'ACE</b>	7
Orange, Carrot, Lemon, Ginger	
<b>Drink Your Greens</b>	7
Basil, Cucumber, Lemon, Ginger, Apple	
<b>Detoxifier</b>	7
Beetroot, Carrot, Ginger, Apple, Lemon, Orange	

### Coffees & Teas

<b>Expresso / Americano</b> 	1.5
Black Coffee	
<b>Iced Coffee</b> 	2.5
Coffee Shaked With Ice	
<b>Cappuccino</b>	4
Coffee, Milk, Foam Milk	
<b>Classic Mocaccino</b>	6
Dark Chocolate, Coffee, Milk, Cream	
<b>White Mocaccino</b>	6
White Chocolate, Coffee, Cream, Milk	
<b>Vanilla Mocaccino</b>	6
Vanilla, White Chocolate, Cream, Milk, Coffee	
<b>Salted Caramel Mocaccino</b>	7
Salted Caramel, Coffee, Cream, Milk	
<b>Golden Latte</b> 	5
Curcuma, Black Pepper, Vanilla Milk, Cinnamon	
<b>Matcha Latte</b> 	5
Matcha, Vanilla Milk, Honey	
<b>Latte / Iced Latte</b>	4
Milk and Coffee, Shaked if You Want!	
<b>Tea</b> 	3
Matcha Lemon / Chai Curcuma / Ginger & Orange Ginger & Lemon / Reb Berries / Black / Green / Mint & Lime / Rooibos / Black Chai / Green Chai / White Tea	
<b>Hot Chocolate</b>	6
Dark Chocolate, Milk, Whipped Cream	
<b>Irmão Coffee</b> 	8
Espresso, Rum, Coconut Sirop, Orange Peel	
<b>Add Vegetable Milk +1</b>	
<b>Add Agave +1.50</b>	



# BEERS, COCKTAILS & PITCHERS

## Signature Cocktails

Our team crafted unique and original cocktail recipes using high-quality spirits, fresh fruits and daily homemade squeezed juices

<b>Eclipse</b>	14
Gin The Botanist, Martini Fiero, Martini Floreale, Passion Fruit, Cardamom, Lemon, Egg White	
<b>Corsica</b> 	14
Gin Mare, Martini Vibrante, Passion Fruit, Sparkling Water	
<b>Green Flamingo</b> 	14
Kiwi, Chartreuse, Elyx Vodka	
<b>Christmas Tree</b> 	14
Absolut Elyx Pomegranade, Bulleit Bourbon, Lavender Syrup, Smoked Rosemary, Black Pepper, Indian Fig	
<b>Mar Mar</b> 	14
Ruibarb, Licor Beirão, Lavender Syrup, Cardamom, Absolut Elyx	
<b>1001 Nuits</b> 	13
Fernet, Pisco, Lichy, Grapefruit Tonic, Orange Flower	
<b>Winter Hug</b> 	13
Hot Water, Butter, Spicy Honey, Canerock Rum, Nutmeg, Cinnamon	
<b>Valentina</b>	14
Menthe Pastille, White and Dark Chocolate, Jameson, 43 Liqueur	
<b>The Colour Green</b>	14
The Botanist Gin, Matcha, Lemon Infusion, Cucumber, Orange Bitters, Basil Foam	
<b>Wavey Daze</b>	10
Martini Rubino, Martini Floreale, Mezcal Sete Misterios, Mango, Ginger Foam	
<b>Irmão Grog</b> 	14
Rum, Lemon Zest, Agave, Ginger, Hot Water	
<b>C'est la Vie</b>	14
Rum Plantation Pineapple, Pineapple, Lemon, Egg White	
<b>Ubuntu Blast</b>	14
Gin Le Tribute, Licor Beirão, Pineapple, Citronella, Coriander, Egg White	
<b>Passion Thai</b>	14
Rum Plantation Isle of Fiji, Liqueur 43, Passion Fruit, Basil, Tabasco, Orange Bitters, Egg White	
<b>Lolita</b>	14
Tequila Olmeca Silver, Mezcal, Espelette Pepper, Elderflower, Mango, Egg White	
<b>Je t'Aime</b>	14
Vodka Elyx Citron, Violet Liqueur, Red Berries, Hibiscus Syrup, Lemon, Egg White	
<b>Ginny</b>	14
Gin Mare, Triple Sec, Basil, Black Pepper, Lemon, Egg White	

## Beers & Ciders

25cl | 50cl

<b>Heineken</b>	3   6
<b>IPA</b>	4   8
<b>Heineken 0%</b> (25cl)	3
<b>Corona</b> (33cl)	5
<b>Bandida do Pomar Cider</b>	4   8

## Pitchers

1L | 3L

<b>Sangria</b> 	22   45
White Wine or Red Wine	
<b>Sparkling Sangria</b> 	27   50
<b>Classic Cocktail Pitcher</b>	95
<b>Mules Pitcher</b> 	120
<b>Mezcal Mule Pitcher</b> 	140
<b>Margarita Pitcher</b> 	120
<b>Mezcal Margarita Pitcher</b> 	140

## Classic Cocktails

<b>Cuba Libre</b> 	12
<b>Gin Tonic</b> 	12
<b>Caipirinha</b> 	12
<b>Mojito</b> 	12
<b>Margarita</b> 	12
<b>Daíquiri</b> 	12
<b>Aperol Spritz / Campari Spritz</b> 	12
<b>Porto Tonic</b> 	12
<b>Bloody Mary</b> 	12
<b>Mule Journey</b> 	13
Jamaican / London / Mexican / Irish / Moscow	
<b>Long Island</b> 	12
<b>Negroni</b> 	13
<b>Old Fashioned</b> 	13
<b>Skinny Beach</b> 	12
<b>Espresso Martini</b> 	13
<b>Sour Journey</b>	12
Pisco / Vodka / Gin / Rum / Tequila / Whisky	
<b>Mixer Extra</b> +1,50	

**Add your favourite flavour +1.50**  
Strawberry, Passion Fruit, ...

**Drinks with Mezcal +2**

**Add Agave +1.50**



## WINE

### ROSÉS

Glass | Bottle | Magnum

**Quinta Da Boa Esperança, 2022**  
Portugal, Lisboa

6 | 28

**Château Roubine, Premium, Cru Classé, 2022**  
France, Côtes de Provence

39 | 82

**Château Roubine, Inspire, Cru Classé, 2022**  
France, Côtes de Provence

75 | 160

### WHITE

**Quinta de Saes, Tobias, 2022**  
Portugal, Dão

6 | 29

**Soalheiro Nature, Alvarinho, 2022**  
Portugal, Vinho Verde

34

**Uivo Curtido, 2022**  
Portugal, Douro

34

**Golpe, Reserva, 2020**  
Portugal, Douro

36

**Ciclo, 2022**  
Portugal, Alentejo

36

### RED

**Quinta da Boa Esperança, 2019**  
Portugal, Lisboa

6 | 27

**Rosa d'Argilla, Clarete, 2022**  
Portugal, Alentejo

35

**Conceito, Bastardo, 2021**  
Portugal, Dão

66

**Niepoort, Nat'cool Drink Me, 2021**  
Portugal, Bairrada

44 (1L)

**Casal Santa Maria, Pinot Noir, 2021**  
Portugal, Lisboa

68

### SPARKLING

**Filipa Pato, 3B Blancs de Blancs**  
Portugal, Bairrada

8 | 38

**Pet Nat, Rosa Duck**  
Portugal, Bairrada

32

**Conceito, Brut Nature**  
Portugal, Douro

65

**Champagne Perrier-Jouet, Grand Brut**  
France, Champagne

180

**Champagne Vranken - Demoiselle**  
France, Champagne

360



# SPIRITS

## Rum

Shots | 5cl | Bottle

Gouverneur	12   16   220
Plantation Fiji	9   13   170
Plantation Original Dark	7   9   110
Plantation Pineapple	7   9   110
Plantation XO	12   16   220
Zacapa	12   16   220

## Gin

Beefeater	5   7   90
Gin Belle Rive	12   16   220
Gin Mare	7   10   130
Hendrick's	7   10   130
Le Tribute	7   10   130
Monkey 47	12   16   220
The Botanist	9   13   170

## Whisky

Bulleit Bourbon	7   9   110
Dewars Scotch	5   7   90
Jack Daniels	7   9   110
Jameson Black Barrel	9   13   170
Monkey Shoulder	7   10   130
W. Jameson	5   7   90

## Cachaça

Capucana	7   10   130
Janeiro	5   7   90

## Vodka

Shots | 5cl | Bottle

Absolut	5   7   90
Absolut Elyx	9   13   170
Belvedere	12   16   160
Grey Goose	14   18   180

## Tequila & Mezcal

Celosa Rosé	1   420
Don Julio Reposado	9   13   170
Mezcal Mahani	9   13   170
Mezcal Siete Misterios	7   10   130
Olmecca Altos Reposado	7   10   130
Olmecca Silver	5   7   90
Patrón Reposado	12   16   220
Patrón Silver	9   13   170

## Aperitives & Digestives

Amarguinha	5   7   90
Baileys	5   7   90
Campari / Aperol	5   7   90
Green Chartreuse	7   10   130
Jägermeister	5   7   110
Licor Beirão	5   7   90
Martell	7   10   130
Martini Fiero	5   7   90
Porto Tawny	5   7   90
Ricard	5   7   90
Vermouth	5   7   90

## Extra Mixer

Coca-Cola, Sprite, Lemonade, Coca-Cola Zero	3
Ginger Beer, Tonic, Yuzu Soda, Grapefruit Tonic	4
RedBull, Mate	5

DON'T WORRY BE HAPPY!



