




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 on week days until 12h30 and on weekends until 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 ✓ (V) (N) (G)

Served With Fresh Fruits and Agave Syrup

CAKES

Banana Bread 5 ✓

Chocolate Chip Cookie 1.5 ✓

Veggie ✓ Vegan (V) Spicy (S) Nuts (N) Gluten Free (G)

*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

Margherita 	14
DOP Mozzarella di Bufala from Italy dressed with Portuguese Extra Virgin Olive Oil with Fresh & Basil	
Queen Beach	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	
Irmão Zap' 	16
Mozzarella Fior de Latte and French Goat Cheese combination covered with Caramelised Onion, Roasted Peppers and a Homemade Pesto crafted with Fresh Basil	
Diablota 	18
Mozzarella Fior de Latte, Creamy Ricotta and Neapolitan Pepperoni, Red Onion and Homemade Spicy Honey	
Provoloca	16
Mozzarella and Fresh Prosciutto Parma from Italy with Provolone and Arugula drizzled with Portuguese Extra Virgin Olive Oil and sprinkled with Oregano	

WHITE BASE

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





Williwaw 	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	
Amour  	16
Mozzarella Fior de Latte, French Goat Cheese, Roasted Pine Nuts, Fresh Arugula, Honey and Oregano	
Pistachio 	18
Mozzarella Fior de Latte topped up with Fresh Pistachio Mortadella and Burrata from Italy covered by exquisite Homemade Pistachio Pesto and Roasted Pistachios	
Sauvage 	16
Mozzarella Fior de Latte, French Goat Cheese With Fresh And Organic Locally Sourced Oysters Mushrooms Coming From Lisbon, Fresh Spinach, Lemon Zest And a Few Drops of Aromatic Truffle Oil	
Gorgondita   	16
Mozzarella Fior de Latte, Gorgonzola, Pear, Fresh Spring Onion, Pomegranate, Walnuts, Homemade Spicy Honey	

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
- Bulhão Pato's Clams** **18**
Portuguese Clams Cooked In Garlic, Olive Oil, Coriander And a Hint Of Lemon Juice, Served With Warm, Crusty Bread
- Sea Bass Tartare**  **24**
Sea Bass Tartare, Granny Smith Apple, Tomato Water, Mezcal Based Marinade, Dry Chilli
- Courgette Salad**   **12**
Courgette Ribbons Seasoned With Lemon Vinaigrette And Garnished With Pine Nuts, Parmigiano Cheese, Coriander And Chives
- Cured Mackerel Crudo** **14**
Mackerel Cured In Rice Vinegar And Orange Zest With Leek Velouté, Sesame Seeds And Basil Oil
- 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
- « 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
- Grilled Sea Bass** **32**
Grilled Sea Bass Filet With Grilled Carrots And Ginger Purée. Served With Braised Fresh Vegetables

MINI IRMÃOS

We have special dishes for the little ones. Don't hesitate to ask us!



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

Croquete 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 [Ⓟ]

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

Cosmic Mocktails

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

Water & Sodas

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

Wine 0% Alcohol

Alt. Sparkling Rosé 0,75L	20
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Fresh Juices [Ⓟ]

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

Coffees & Teas

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

BEERS, COCKTAILS & PITCHERS

Signature Cocktails

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

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

Beers & Ciders

25cl | 50cl

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

Pitchers

1L | 3L

Sangria (V)	22 45
White Wine or Red Wine	
Sparkling Sangria (V)	27 50
Classic Cocktail Pitcher	95
Mules Pitcher (V)	120
Mezcal Mule Pitcher (V)	140
Margarita Pitcher (V)	120
Mezcal Margarita Pitcher (V)	140

Classic Cocktails

Cuba Libre (V)	12
Gin Tonic (V)	12
Caipirinha (V)	12
Mojito (V)	12
Margarita (V)	12
Daïquiri (V)	12
Aperol Spritz / Campari Spritz (V)	12
Porto Tonic (V)	12
Bloody Mary (V)	12
Mule Journey (V)	13
Jamaican / London / Mexican / Irish / Moscow	
Long Island (V)	12
Negroni (V)	13
Old Fashioned (V)	13
Skinny Beach (V)	12
Espresso Martini (V)	13
Sour Journey	12
Pisco / Vodka / Gin / Rum / Tequila / Whisky	

Mixer Extra +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!