

THAMEL

Menu Asiático
ASIAN MENU

Menu Americano
AMERICAN MENU

Menu Vegan
VEGAN MENU

Menu de Bebidas
DRINK MENU

Menu Asiático

ASIAN MENU

Entradas

STARTERS

Momo	5.00 €
<i>Bolinhos de carne no vapor típicos do Nepal Steamed nepalese style dumplings</i>	
Momo Vegetarianos	5.00 €
<i>Bolinhos de vegetais no vapor típicos do Nepal Vegetarian Momo</i>	
Pakoda de couve-flor	5.00 €
<i>Cauliflower Pakoda</i>	
Chamuças vegetarianas com chutney de manga	6.00 €
<i>Vegetarian Samosas with mango chutney</i>	
Vieiras grelhadas com malagueta e sementes de sésamo	9.00 €
<i>Grilled Scalops with chilli and sesame seeds</i>	

Saladas e Sopas Grandes

SALADS AND BIG SOUPS

Salada de Marisco com manga, maçã e malagueta	14.00 €
<i>Mixed shellfish Salad with fresh green mangoes, apples and chillies</i>	
Salada Thai crocante com vieiras	14.50 €
<i>Crunchy Thai salad with scalops</i>	
Thukpa	11.50 €
<i>Sopa tradicional do Tibete de noodles com galinha ou vegetariana Tibetan noodles soup with chicken or vegetarian</i>	
Momo Thukpa	12.50 €
<i>Thukpa com Momo de carne ou vegetarianos Thukpa with meat or vegetarian Momo</i>	
Tom Yum Kung	14.50 €
<i>Sopa picante tailandesa de camarão com noodles de arroz Thai Spicy schrimp soup with rice noodles</i>	

Menu Asiático

ASIAN MENU

Pratos

MAINS

Pad Thai	Frango / Chicken	13.00 €
Noodles de arroz salteados com vegetais e ovo com Frango ou Tofu ou Camarão	Tofu / Tofu	14.00 €
<i>Stir-fried rice noodles with vegetables and egg with Chicken or Tofu or Schrimp</i>	Camarão / Schrimp	15.50 €

Chow Mein	Frango / Chicken	13.00 €
Noodles chineses salteados com Frango ou Carne de vaca ou Tofu ou Camarão	Carne / Beef	14.00 €
<i>Stir-fried chinese noodles with Chicken or Beef or Tofu or Schrimp</i>	Tofu / Tofu	14.00 €
	Camarão / Schrimp	15.50 €

Arroz frito	Frango / Chicken	12.00 €
Com Frango ou Tofu ou Camarão	Tofu / Tofu	13.50 €
<i>Fried Rice with Chicken or Tofu or Schrimp</i>	Camarão / Schrimp	14.50 €

Momo de 3 maneiras no vapor, frito e em caldo		14.00 €
<i>Momo 3 ways steamed, fried and in broth</i>		

Thamel Thali Vegetariano		18.00 €
Prato nepalês que inclui caril de tofu, vegetais, chutney, daal e arroz basmati		
<i>Nepalese style meal made up with tofu curry, vegetables, chutney, daal and basmati rice</i>		

Thamel Thali		18.00 €
Prato nepalês que inclui dois tipos de caril (frango e borrego), vegetais, chutney e arroz basmati		
<i>Nepalese style meal made up with two types of curry (chicken and lamb), vegetables, chutney and basmati rice</i>		

Choila de galinha		13.50 €
Galinha marinada com malaguetas (um acompanhamento à escolha)		
<i>Chicken Choila - marinated spiced chicken (a side dish at your choice)</i>		

Thamel caril de Frango		14.00 €
com um acompanhamento à escolha		
<i>Thamel's Chicken Curry with a side dish at your choice</i>		

Thamel caril de Borrego		16.00 €
com um acompanhamento à escolha		
<i>Thamel's Lamb Curry with a side dish at your choice</i>		

Menu Asiático

ASIAN MENU

Pratos

MAINS

Perninhas de frango crocantes

14.00 €

Perninhas de frango crocantes em cama de chutney indiano picante com arroz basmati

Crispy chicken drumsticks on a bed of spicy indian chutney with basmati rice

Pad Kra Pao

15.50 €

Wok de frango com manjerição tailandês e malagueta acompanhado de arroz e ovo frito

Stir fried chicken with Thai basil, garlic and birds eye chili served with rice and fried egg

Caril cremoso

17.00 €

Caril cremoso de ananás e camarão com leite de côco servido com arroz basmati

Creamy pineapple shrimp curry with coconut milk served with basmati rice

Thamel caril de vegetais

13.00 €

Thamel caril de vegetais

Thamel veggie curry

Menu Asiático

ASIAN MENU

Acompanhamentos

SIDE DISHES

Arroz basmati

Basmati rice

2.00 €

Arroz frito

Fried rice

2.50 €

Vegetais com especiarias asiáticas

Vegetables with asian spices

3.00 €

Sobremesas

DESSERTS

Gulab Jamon servido com gelado de baunilha

Gulab Jamon served with vanilla ice-cream

6.00 €

Mousse de Chocolate com côco

Chocolate mousse with coconut

6.00 €

Kheer

Arroz doce típico do Nepal
Nepalese kheer rice pudding

4.50 €

Menu Americano

AMERICAN MENU

Entradas

STARTERS

Nachos 12.00 €

Servidos com queijo, salsa mexicana, pico de galo, guacamole e sour cream adicione tiras de peito de Frango ou Carne de vaca *Served with cheese, mexican salsa, pico de galo, guacamole and sour cream add Chicken or Beef*

Frango / Chicken +4.00 €

Carne / Beef +5.00 €

Hot Wings 7.00 €

Asas de Frango picantes

Tiras de Frango panadas com molho barbecue 7.00 €

Chicken tenders with barbecue sauce

Crepes primavera vegetarianos com molho ranch 7.00 €

Vegetarian Springrolls with ranch sauce

Quesadillas de frango 9.50 €

Quesadillas de frango, tomate, cheddar derretido e especiarias mexicanas *Quesadillas filled with chicken, tomato, melted cheddar and mexican spices*

Saladas e Massas

SALADS AND PASTAS

Salada Caesar 9.00 €

Adicione frango grelhado ou frango panado ou salmão *Caesar Salad - add grilled chicken or salmon or chicken tender*

Frango / Chicken +4.00 €

Frango Grelhado / / Grilled chicken +4.00 €

Frango panado / / Chicken tender +4.00 €

Salmão / Salmon +6.00 €

Salada de Rúcula e Húmus 13.50 €

Rúcula, húmus, laranja, frutos secos, queijo feta, arandos e vinagre balsâmico *Rocket and Humus Salad - rocket, humus, orange, nuts, feta cheese cranberries and balsamic vinegar*

Massa penne all'Arrabbiata com compota de bacon 12.00 €

Penne all'Arrabbiata with bacon jam

Menu Americano

AMERICAN MENU

Pratos

MAINS

Sticky Pork Ribs **14.00 €**

Entrecosto de porco com molho barbecue

Thamel's Tex Mex Vegetariana / Vegetarian **14.00 €**

Enchilada vegetariana ou de frango Frango / Chicken **14.00 €**

ou carne de vaca servida com Nachos, Carne / Beef **16.00 €**

guacamole e salsa mexicana

Vegetarian, Chicken or Beef Enchilada served with Nachos, guacamole and mexican salsa

Salmão grelhado **15.00 €**

Grilled Salmon

Bife do Lombo **18.00 €**

Tenderloin steak

Thamel's Dancing Pork 1 pax **17.00 €**

Combo de entrecosto de porco, 2 pax **32.00 €**

carne de porco desfiada, asas de frango picantes,

tiras de frango panadas, batatas wedge, aros de cebola fritos e coleslaw

A combo of Sticky pork ribs, pulled pork, hot wings,

chicken tenders, potato wedges, onion rings and coleslaw

Menu Americano

AMERICAN MENU

Burgers & Sandniches

(Um acompanhamento à escolha/one side dish included)

Mexican Burger 13.00 €

Hambúrguer de Carne de vaca, guacamole, queijo, salsa mexicana, alface e jalapeños

Beef patty, guacamole, cheese, mexican salsa, lettuce, jalapeños

Bacon Burger 11.00 €

Frango panado, bacon, queijo, alface, tomate, compota de bacon

Chicken tender, bacon, cheese, lettuce, tomato and bacon jam

Hawaian Burger 11.00 €

Hambúrguer de carne de vaca, ananás, queijo, bacon, tomate, alface e maionese

Beef patty, pineapple, cheese, bacon, tomato, lettuce and mayo

Thamel's Burger 11.00 €

Hambúrguer de carne de vaca, húmus, rúcula, molho de alho, tomate e molho sweet chili

Beef patty, humus, rocket, garlic sauce, tomato and sweet chili sauce

Kids Burger 8.00 €

Hambúrguer de carne de vaca e queijo

Beef patty and cheese

Vegan Burger 12.00 €

Hambúrguer de vegetais e grão de bico, alface, tomate, humus e molho sweet chili

Veggies and chickpea patty, lettuce, tomato, humus, sweet chili sauce

Club Sandwich 10.00 €

Frango grelhado, bacon, queijo, tomate, alface e maionese

Grilled chicken, bacon, cheese, tomato, lettuce and mayo

Pulled Pork Sandwich 10.00 €

Sandes de porco desfiado com coleslaw

Pulled pork sandwich with coleslaw

Menu Americano

AMERICAN MENU

Acompanhamentos

SIDE DISHES

Batata frita 3.50 €

French fries

Salada mista 3.50 €

Mixed salad

Batata wedge 3.50 €

Potato wedges

Aros de Cebola fritos 3.50 €

Onion rings

Sobremesas

DESSERTS

Cheesecake com calda de frutos vermelhos 6.00 €

Cheesecake with red fruit sauce

Brownie com gelado de baunilha e calda de chcoloate 6.00 €

Brownie with vanilla ice cream and chocolate sauce

Kheer 4.50 €

Arroz doce típico do Nepal

Nepalese kheer rice pudding

Menu de comidas *Vegan*

VEGAN FOOD MENU

Entradas

STARTERS

Momo Vegetariano

5.00 €

Bolinhos de vegetais no vapor típicos do Nepal

Vegetarian momo - steamed nepalese style dumplings with veggies

Pakoda de couve-flor

5.00 €

Cauliflower Pakoda

Chamuças vegetarianas com chutney de manga

6.00 €

Vegetarian Samosas with mango chutney

Nachos

10.00 €

Servidos com molho mexicano, pico de galo e guacamole

Served with mexican sauce, pico de galo and guacamole

Saladas e Sopas Grandes

SALADS & BIG SOUPS

Salada Thai crocante

9.00 €

Crunchy Thai salad

Salada de Rúcula e Húmus

13.50 €

Rúcula, húmus, laranja, frutos secos, arandos e vinagre balsâmico

Rocket and Humus Salad - rocket, humus, orange, nuts, cranberries and balsamic vinegar

Thukpa

11.50 €

Sopa tradicional do Tibete com noodles de arroz

Tibetean rice noodles soup

Momo Thukpa

12.50 €

Thukpa com momo vegetarianos

Thukpa with vegetarian momo

Menu de comidas *Vegan*

VEGAN FOOD MENU

Pratos

MAINS

Pad Thai

12.00 €

Noodles de arroz salteados com vegetais
Stir-fried rice noodles with vegetables

Pad Thai com tofu

14.00 €

Noodles de arroz salteados com vegetais e tofu
Stir-fried rice noodles with vegetables and tofu

Arroz frito com tofu

13.50 €

Fried Rice with Tofu

Momo de 3 maneiras no vapor, frito e em caldo

14.00 €

Momo 3 ways steamed, fried and in broth

Thamel Thali Vegan

18.00 €

Prato nepalês que inclui caril de tofu, vegetais, chutney,
daal e arroz basmati
*Nepalese style meal made up with tofu curry, vegetables, chutney,
daal and basmati rice*

Vegan Burger

12.00 €

Hamburguer de vegetais e grão de bico, alface, tomate,
humus e molho sweet chili
Veggies and chickpea patty, lettuce, tomato, humus, sweet chili sauce

Menu de comidas *Vegan*

VEGAN FOOD MENU

Acompanhamentos

SIDE DISHES

Arroz basmati	2.00 €
<i>Basmati rice</i>	
Arroz frito	2.50 €
<i>Fried rice</i>	
Vegetais com especiarias asiáticas	3.00 €
<i>Vegetables with asian spices</i>	
Batata frita	3.50 €
<i>French fries</i>	
Salada mista	3.50 €
<i>Mixed salad</i>	
Batata wedge	3.50 €
<i>Potato wedges</i>	

Sobremesas

DESSERTS

Mousse vegan de chocolate com côco	6.00 €
<i>Vegan chocolate mousse with coconut</i>	

Menu de Bebidas Vegan

VEGAN DRINK MENU

Cocktails Vegan

VEGAN COCKTAILS

Karma

10.00 €

Gin Bulldog, maracujá, cítrico e soda
Bulldog Gin, passion fruit, citrus and soda

Día de Los Muertos

7.00 €

Tequila Sierra, côco, manga e cítrico
Sierra Tequila, coconut, mango and citrus

Rachel Khukuri

10.00 €

Rum El Dorado 8, Falernum, pepino e cítrico
El Dorado 8 Rum, Falernum, cucumber and citrus

Thamel with an Attitude

10.00 €

Gin Roku, yuzu, manga, flor de sabogueiro, cítrico, timur e soda
Roku Gin, yuzu, mango, elder flower, citrus, timur and soda

Drunken Yak

9.00 €

Vodka Absolut, ananás, baunilha, cítrico, gengibre, hortelã e espinafre
Absolut Vodka, pineapple, vanilla, citrus, ginger, mint and spinach

Monkey Temple

8.00 €

Rum Matuzalem 7, cenoura, cítrico e ginger beer
Matuzalem 7, carrot, citrus and ginger beer

I'm Pink

10.00 €

Vodka Absolut, vermute infusionado com chá branco, chá de frutos vermelhos, aromatizado com casca de pepino
Absolut Vodka, white tea infused vermouth, red fruits tea, flavored with cucumber peel

Mocktails Vegan

VEGAN MOCKTAILS

Meero Maya

6.00 €

Banana, leite de amêndoa, frutos secos e canela
Banana, almond milk, nuts and cinnamon

Memphis Vibe

6.00 €

Morango, kiwi e manjeriçao
Strawberry kiwi and basil

Menu de Bebidas

DRINK MENU

Cocktails

COCKTAILS

Karma 10.00 €

Gin Bulldog, maracujá, cítrico e soda
Bulldog Gin, passion fruit, citrus and soda

Día de Los Muertos 7.00 €

Tequila Sierra, côco, manga e cítrico
Sierra Tequila, coconut, mango and citrus

Dancing Monk 8.00 €

Vodka Skyy, lichia, arandos e cítrico
Skyy Vodka, lychie, cranberry and citrus

Rachel Khukuri 10.00 €

Rum El Dorado 8, Falernum, pepino e cítrico
El Dorado 8 Rum, Falernum, cucumber and citrus

Thamel with an Attitude 10.00 €

Gin Roku, yuzu, manga, flor de sabogueiro, cítrico, timur e soda
Roku Gin, yuzu, mango, elder flower, citrus, timur and soda

Himalyan Tiger 10.00 €

Whisky Nikka Days, ananás, manjeriçao e cítrico
Nikka Days Whisky, pineapple, basil and citrus

Drunken Yak 9.00 €

Vodka Absolut, ananás, baunilha, cítrico, gengibre, hortelã e espinafre
Absolut Vodka, pineapple, vanilla, citrus, ginger, mint and spinach

Wild Monsoon 10.00 €

Pisco 1615, morango, gengibre e cítrico
Pisco 1615, strawberry, ginger and citrus

First Kiss 7.00 €

Gin Larios Rosé, chá de frutos vermelhos, arandos, pepino e cítrico
Larios Rose Gin, red fruit tea, cranberry, cucumber and citrus

Monkey Temple 8.00 €

Rum Matuzalem 7, cenoura, cítrico e ginger beer
Matuzalem 7, carrot, citrus and ginger beer

I'm Pink 10.00 €

Vodka Absolut, vermute infusionado com chá branco, chá de frutos vermelhos, aromatizado com casca de pepino
Absolut Vodka, white tea infused vermouth, red fruits tea, flavored with cucumber peel

Mountain Butter Old Fashioned 8.00 €

Aguardente reserva CRF, espumante, manteiga
Crf old Brandy Reserve, sparkling Wine, brown butter

Menu de Bebidas

DRINK MENU

Vinho Tinto

RED WINE

Douro

Burmester	12.00 €
Tons Duorum	12.00 €
Curva	12.00 €
Vallado	17.00 €
D. Matilde	17.00 €
Papa Figos	17.00 €

Alentejo

Vinha do Monte	12.00 €
Trinca Bolotas	17.00 €
Cartuxa	25.00 €

Dão

Quinta dos Carvalhais	16.00 €
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Mocktails

ALCOHOL FREE

Meero Maya	6.00 €
Banana, leite de amêndoa, frutos secos e canela <i>Banana, almond milk, nuts and cinnamon</i>	
8848 m	6.00 €
logurte natural, fruta e especiarias <i>Plain yogurt, fruit and spices</i>	
Memphis Vibe	6.00 €
Morango, kiwi e manjeriçao <i>Strawberry, kiwi and basil</i>	

Menu de Bebidas

DRINK MENU

Vinho Branco

WHITE WINE

Douro

Burmester	12.00 €
Tons Duorum	12.00 €
Curva	12.00 €
Vallado	17.00 €
D. Matilde	17.00 €

Alentejo

Vinha do Monte	12.00 €
Trinca Bolotas	17.00 €

Dão

Quinta dos Carvalhais	16.00 €
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Verde

JPR Loureiro	12.00 €
Azevedo Alvarinho	15.00 €

Vinho Rose

ROSE WINE

Pouca Roupa	14.00 €
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Menu de Bebidas

DRINK MENU

Copo de Vinho

GLASS OF WINE

Burmester Tinto / Branco

3.50 €

Burmester Red / White

Tavedo Tinto / Branco

2.50 €

Tavedo Red / White

Espumante / Champagne

SPARKLING WINE / CHAMPAGNE

Montanha Bruto

13.00 €

Champagne MUMM

70.00 €

Menu de Bebidas

DRINK MENU

Vinho do Porto

PORT WINE

Burmester Tawny	4.00 €
Burmester 10 anos	7.00 €
Burmester White Sweet	4.00 €
Burmester Dry White	5.00 €

Espirituosas

SPIRITS

Vodka

Absolut	6.50 €
Skyy	8.00 €

Whisky

Bushmills	6.50 €
Jameson	6.50 €
Ballantines	6.50 €
Jim Beam	7.50 €
Jack Daniels	9.00 €
Maker's Mark	9.00 €
Nikka Days	10.00
Nikka from the Barrel	15.00

Gin

Larios 12	6.50 €
Larios Rosé	7.00 €
Bulldog	8.00 €
Hendricks	10.00
Nordes	10.00
Roku Gin	11.00
Beefeater 24	11.00
Le Tribute	12.00

Menu de Bebidas

DRINK MENU

Espirituosas

SPIRITS

Rum

Havana 3	6.50 €
Matuzalem 7	8.00 €
El Dorado 8	9.00 €
Diplomático	13.00

Vermuth

Cinzano Bianco	3.50 €
Cinzano Rosso	3.50 €

Licores / Liqueur

Jagermeister	3.00 €
Baileys	3.50 €
Beirão	3.50 €
Amêndoa Amarga	3.50 €
Disarono	5.00 €
Grand Marnier	8.00 €

Aperitivo / Aperitive

Aperol Spritz	5.00 €
Campari	5.00 €

Menu de Bebidas

DRINK MENU

Cervejas

BEER

Super Bock 20 cl / Stout 20 cl	1.50 €
Super Bock 40 cl / Stout 40 cl	3.00 €
Super Bock 50 cl / Stout 50 cl	4.00 €
1927 IPA	3.50 €
1927 Jr Lager	3.50 €
1927 Munch	3.50 €
1927 Weiss	3.50 €
Sommersby 20 cl	2.50 €
Sommersby 40 cl	4.00 €

Bebidas

OTHER DRINKS

Refrigerantes / Sumos	2.50 €
<i>Soft Drinks / Juices</i>	
Água 37,5 cl	2.50 €
<i>Water 37,5 cl</i>	
Água 75 cl	3.50 €
<i>Water 75 cl</i>	
Chá frio	3.00 €
<i>Ice Tea</i>	
Sumos naturais	3.00 €
<i>Natural juice</i>	

Menu de Bebidas

DRINK MENU

Bebidas Quentes

HOT DRINKS

Chá Massala <i>Massala Tea</i>	2.50 €
Chá dos Himalaias com leite <i>Himalayan Tea with milk</i>	2.50 €
Chá Verde <i>Green Tea</i>	2.50 €
Chá de Darjeeling (Chá Preto) <i>Darjeeling Tea</i>	2.50 €
Café expresso <i>Espresso</i>	1.50 €
Café descafeinado <i>Decaf Coffee</i>	1.50 €

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