

culto
P A N O R Â M I C O

MENU



V8.2

Av. dos Cavaleiros de Santiago e Espada, 4
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For starters...

Bread	1.50€	Chili cheese bites	6.90€
Balsamic olive oil and fleur de sel	2.00€	Sardine bruschetta with roasted red peppers	8.90€
Olives marinated in olive oil and garlic	2.50€	Salmon bruschetta <i>(Smoked salmon, lime, chives, and pepper)</i>	8.90€
Butter trio <i>(Olive and pesto; garlic; sun-dried tomato and basil)</i>	3.00€	Azeitão cheese bruschetta <i>(melted Azeitão cheese, honey, and rocket)</i>	8.90€
Roasted linguíça sausage with basket of bread	5.50€	Pesto, mushroom, and parmesan bruschetta	7.90€
Azeitão cheese and mini toast	8.40€	Sun-dried tomato and basil bruschetta	7.90€
Alheira (poultry sausage) and farinheira (wheat flour sausage) croquette with Dijon mustard and honey sauce	7.40€	Cheese board <i>(Dry cured sheep cheese, dry sheep and goat cheese, mini toast)</i>	11.00€
Mushrooms stuffed with curd cheese, sun-dried tomato, and basil	7.40€	Portuguese regional sausage platter <i>(Mix of morcela, red chouriço and Seia chouriço sausages, basket of bread)</i>	13.00€
Mushrooms au gratin with bacon and goat cheese	7.40€	Mixed platter <i>(Dry cured cheese, olives, mix of regional sausages, basket of bread)</i>	16.00€
Crispy chicken wings	8.90€	Grilled chicken sandwich	5.10€
Jalapeños stuffed with cheese	7.90€	Grilled tuna sandwich	5.10€
Scrambled eggs with farinheira	6.60€	Grilled ham and cheese sandwich	4.20€
Fried alheira balls with garlic mayonnaise	5.50€		



Our salads

Leaf salad with basil top and vinaigrette	14.00€
Caesar salad	14.00€
Mackerel salad in olive oil with orange and Modena balsamic cream	12.90€
Eggplant stuffed with vegetables and goat cheese	13.00€
Salmon salad with honey vinaigrette and mixture of seeds	14.00€
Chèvre salad with walnuts and honey	13.00€
Tuna salad with feta cheese and olives	13.00€
Ham, feta and molasses salad	14.00€

Pleasures Of the Sea

Smoked salmon and green apple risotto	16.50€
Moscato flambé cod on a bed of pear with a cornbread crust	16.00€
Grilled salmon with orange and lime sauce, potatoes sautéed in honey and Dijon mustard	15.95€
Cod Brás style	14.00€
Shrimp risotto flavoured with lime	16.50€

The Charm of Meat

Grilled sirloin steak with chips and fresh sautéed spinach	16.90€
Rump steak (with cream sauce)	14.00€
Mushroom risotto with parmesan cheese and basil	16.00€

For the kids

Grilled chicken breast with rice and salad	10.00€
Hamburger patty (1 grilled beefburger, salad, and chips)	10.00€

Our burgers

Hamburger (Gouda cheese, tomato, rocket, caramelised onions, and bucket of chips)	11.00€
Double hamburger (Gouda cheese, tomato, rocket, caramelised onions, and bucket of chips)	14.00€
Hamburger with bacon (Cheddar cheese, bacon, gourmet salad, cocktail sauce, tomato, and a bucket of chips)	12.00€
Hamburger with goat cheese (Goat cheese, tomato, rocket, caramelised onion, and a bucket of chips)	12.00€
Alheira burger (Fresh spinach, tomato, fried egg, and a bucket of chips)	12.00€
Portobello burger (vegetarian) (Gouda cheese, tomato, rocket, caramelised onions, and a bucket of chips)	12.00€
Veggie burger (Cheddar cheese, tomato, lettuce, whisky sauce, and a bucket of chips)	11.00€
Crispy chicken burger (Cheddar cheese, tomato, iceberg lettuce, honey and mustard sauce and a bucket of chips)	12.00€

Extras

Rice	2.20€
Chips	3.00€
Plain Salad	3.00€
Fried egg	2.50€
Bacon / cheese	2.00€
Ketchup / Mayonnaise	1.00€

Please ask for more information if you want any extras

Red Wine



Camolas Selection Reserva	12.00€
Adega de Palmela Reserva	23.00€
Adega de Palmela Palma	3.00€ 9.50€
Vale dos Barris Castelão	3.00€ 9.50€
Vale dos Barris Syrah Premium	14.00€
Vale de Touros	19.00€
Villa Palma	12.50€
Dona Ermelinda	15.00€
Monte Velho (Alentejo)	14.50€
Adega de Borba (Alentejo)	14.50€
Duque de Viseu (Dão)	16.00€
Papa Figos (Douro)	24.00€

White Wine

Camolas Selection Reserva	12.00€
Adega de Palmela Palma	3.00€ 9.50€
Vale dos Barris Moscatel	3.00€ 9.50€
Planalto (Douro)	17.90€
Adega de Palmela Reserva Premium	19.50€
Moscatel Roxo	

Rosé Wine

Camolas Selection Reserva	12.00€
Vale dos Barris Pink	3.00€ 9.50€
Mateus	14.00€

Green Wine

Casal Garcia	13.00€
Quinta da Aveleda	14.50€
Muralhas	15.50€

Champagne/ Sparkling Wine

Moët & Chandon	75.00€
Espumante Casa Ermelinda	22.00€
Freitas Bruto	

Sangria



White	10.50€ 13.50€
Red	10.50€ 13.50€
Red berry	12.50€ 16.50€
Rosé	10.50€ 13.50€
Sparkling wine	16.00€
Blue Sangria	24.00€

Apéritifs



Martini Bianco or Rosso	4.50€
Moscatel Adega de Palmela	3.00€
Moscatel Venâncio da Costa Lima	3.50€
Moscatel Camolas	3.50€
Moscatel Roxo	5.50€
Port	4.00€

Water/soft drinks

Water 0,33L	1.20€
Water 0,5L	1.50€
Water 1L	2.20€
Sparkling water	1.80€
Flavoured sparkling water	2.20€
Tonic water	3.00€
Freshly squeeze orange juice	3.00€
Jug of lemonade	6.00€
Glass of lemonade	2.00€
Coca-Cola	2.40€
7 Up	2.40€
Iced Tea	2.40€
Ginger Ale	3.00€
Sumol	2.40€

Tea and Coffee

(Ask to see our Nespresso selection)

Coffee w/ whipped cream	3.50€
Irish Coffee	6.00€
Tea*	2.00€
Tea for two*	3.00€
*Infusions: green, linden, black tea, lemon balm, chamomile, fresh mint, red berry, apple cinnamon, lemon ginger	
Chocolate with wipped cream	3.00€
Chocolate	2.50€

Beer



Draught beer	2.00€
Sagres	2.20€
Alcohol-free Sagres	2.40€
Super Bock	2.20€
Corona	4.50€
Heineken	2.50€
Somersby (apple cider)	3.00€
Stout	2.40€

Cocktails



Caipirinha (classic flavours and variants)	7.50€
White Russian	8.00€
Long Island	8.00€
Cosmopolitan	8.00€
Margarita	8.00€
Daiquiri (different flavours)	7.50€
Mojito	7.50€
Pina colada	8.00€
San Francisco (no alcohol)	6.50€
Expresso Martini	8.00€
Sunset (no alcohol)	6.50€
Clover Club	8.00€
Basel Smash	8.00€
Whisky Sour	8.50€
Gin Sour	8.50€
Amareto Sour	8.50€
Vodka Sour	8.50€

Liqueurs



Amêndoa Amarga (Bittersweet almond liqueur)	4.00€
Baileys	5.00€
Brandymel (Portuguese honey liqueur)	4.00€
Drambuie	7.00€
Ginja (Portuguese sour cherry liqueur)	4.00€
Licor Beirão (Portuguese distilled seeds and herbs liqueur)	4.00€

Clear spirits



Smirnoff Vodka	5.00€
Eristoff black Vodka	5.00€
Absolut Vodka	6.50€
Tequila	5.00€
Bacardi	5.50€
Gordon's	7.50€
Beefeater	7.50€
Tanqueray	7.50€

Premium Gin



Beefeater 24	12.00€
<i>Dry gin, steeped for 24 hours. Juniper and exotic flavourings derived from Japanese sencha tea and elderberry liqueur</i>	
Bombay Sapphire	9.50€
<i>Smooth, fine, fresh and, above all, balanced. Slightly dry with an intense finish on the palate.</i>	
Bulldog	10.00€
<i>Botanicals like lotus flower, dragon eye, poppies, lychee, and Vietnamese cinnamon provide its special touch. Floral aromas make this gin memorable.</i>	
Gin Mare	11.50€
<i>A gin that reflects the aromas of the Mediterranean, with basil, thyme, rosemary and Arbequina olives.</i>	
G'Vine Floraison Gin	12.00€
<i>Delicacy provided by steeping with vine flower, cardamom, and lime zest.</i>	
Hendrick's	11.00€
<i>Unique and unusual. Combining an infusion of cucumber and rose petals.</i>	
Martin Miller's	10.50€
<i>Smooth and dry at the same time. A careful selection of juniper berries mixed with the fine waters of Iceland.</i>	
Monkey 47	16.00€
<i>A German gin, with the most botanicals in the world, all harvested by hand in the black forest. Complex, herbal flavoured.</i>	
Tanqueray Ten	10.50€
<i>A gin with one of the biggest citrus punches in the market, steeped with grapefruit, orange, and lemon. The floral touch comes from chamomile.</i>	
Black Pig	12.00€
<i>Alentejo Coast gin is a sensory experience that reflects the immense blue sea, goldensand, towering cliffs, and breathtaking views on a coastline filled with colour and aromas.</i>	
Sharish	11.50€
<i>A local recipe made from traditional Portuguese ingredients, such as juniper, and coriander seeds, including orange, lemon, and lemon verbena.</i>	
<i>(plus €2.50 for premium tonic water)</i>	

Whiskey/Scotch



Young			
Ballantine's	5.00€	J&B	5.00€
Bushmills	5.50€	Jack Daniel's	6.50€
Cutty Sark	5.00€	Jameson	5.00€
Famous Grouse	5.00€	Johnnie Walker	5.00€
Grant's	5.00€		
Old			
Cardhu	9.60€	Logan	7.00€
Johnnie Walker	9.00€	Bushmills	9.60€
Black Label		10 Year Old	

Brandies/Aguardentes



Brandy Croft (Portuguese spirit)	4.50€
Macieira (Portuguese spirit)	4.50€
CRF	6.00€
Aliança Velha	5.00€

After hours

Salmon bruschetta	8.90€	Jalapeños stuffed with cheese	7.90€
Azeitão cheese bruschetta	8.90€	Crispy chicken wings	8.90€
Pesto and mushroom bruschetta	7.90€	Cheese board <i>(Dry cured sheep cheese, dry sheep and goat cheese, mini toast)</i>	11.00€
Sun-dried tomato and parmesan bruschetta	7.90€	Portuguese regional sausage platter <i>(Mix of Morcela, red chouriço and Seia chouriço sausages bucket of bread)</i>	13.00€
Hamburger*	11.00€	Mixed platter <i>(Dry cured cheese, olives, mix of regional sausages, basket of bread)</i>	16.00€
Double hamburger*	14.00€	Roasted linguíça sausage with basket of bread	5.50€
Hamburger with bacon and cheddar cheese*	12.00€	Grilled chicken sandwich	5.10€
Hamburger with goat cheese*	12.00€	Grilled tuna sandwich	5.10€
Alheira burger*	12.00€	Grilled ham and cheese sandwich	4.20€
Portobello burger*	12.00€	Chili cheese bites	6.90€
Veggie burger*	11.00€	Fried alheira balls with garlic mayonnaise	5.50€
Crispy chicken burger*	12.00€	Roasted linguíça with a basket of bread	5.50€
Alheira <i>(poultry sausage)</i> and farinheira <i>(wheat flower sausage)</i> with Dijon mustard and honey sauce	7.40€	Azeitão cheese and mini toast	8.40€
Olives marinated in olive oil and garlic	2.50€	Bread	1.50€
Balsamic olive oil and fleur de sel	2.00€	Butter trio	3.00€

*served with a bucket of chips

Sweet moments

Ice cream cup <i>(choice of ice cream flavours in wafer cup)</i>		Chocolate mousse	4.50€
1 scoop	2.20€	Custard	4.50€
extra scoop	1.50€	Fogaça crumble <i>(with 1 scoop vanilla ice cream)</i>	5.50€
Azeitão Swiss roll	3.50€	Seasonal fruit	3.80€
Red berry cheesecake	4.50€		
Petit gateau <i>(with vanilla ice cream and raspberry and passion fruit coulis)</i>	5.50€		

Desserts and after hours