



MENU

Summer | Verão 2020

A NOSSA EQUIPA | OUR TEAM

Luis Duarte

O entusiasta | *The enthusiast*

16 de julho de 1992, Santarém, Portugal

Signo | Zodiac sign: Caranguejo | Cancer

Destino de Sonho | Dream trip: México

Cocktail Preferido | Favorite Cocktail: Old Fashioned

Sobre | About: Queria ser chefe de cozinha ou cientista, hoje é chefe de bar e reinventa cocktails no 146 bar desde 2017.

Luis wanted to be a chef or a scientist, today he is head bartender and reinvents cocktails at 146 bar since 2017.

Ana Mestre

A curiosa | *The curious one*

10 de junho de 1997, Almada, Portugal

Signo | Zodiac sign: Gémeos | Gemini

Destino de Sonho | Dream trip: Austrália

Cocktail Preferido | Favorite Cocktail: 146Moscow Mule

Sobre | About: Quer viajar pelo mundo todo. Em 2017 começou no nosso restaurante, Porter Bistrô, como empregada de mesa e 6 meses depois passou para o bar onde dá cartas até hoje.

Ana wants to travel all over the world. In 2017 she started at our restaurant, Porter Bistro, as a waitress and 6 months later she moved to the bar, where shines until today.

Weslen Silva

O aventureiro | *The adventurous*

14 de julho de 1996, Pernambuco, Brasil

Signo | Zodiac sign: Caranguejo | Cancer

Destino de Sonho | Dream trip: Austrália

Cocktail Preferido | Favorite Cocktail: Pisco Sour

Sobre | About: É extrovertido, gosta de fazer toda a gente sorrir e sabe sempre dizer a coisa certa para fazer o seu dia melhor.

He is an outgoing guy; he likes to joy everyone, and he always have the right word to make your day better.

COCKTAILS

OS INTOCÁVEIS

146 MOSCOW MULE 25Cl 8%Abv _____ 12,5€

Picante, cítrico e fresco | *spicy, citric and fresh*

Vodka Ketel One + lima, xarope de açúcar, cerveja de gengibre e pepino
lime, sugar syrup, ginger beer and cucumber

NEGRONI SBAGLIATO 15Cl 14%Abv _____ 9€

Estilo suave de um negroni com amargura, mas com menos carácter e força que o original |
Light style negroni has the bitterness, but lacks the punch and character of the original

Martini Rubino Speciale, Campari + espumante | *sparkling wine*

ZACAPA FLAVORED FASHIONED 15Cl 19%Abv _____ 10€

Notas cítricas, achocolatadas e a fruta madura | *Citrus, chocolate and ripe fruit notes*

Zacapa 23 Solera Infussion, Angostura bitter, Xocolatl Mole bitter + xarope de açúcar |
sugar syrup

PASSION PISCO 20Cl 13%Abv _____ 11€

Doçura, acidez e a frescura do maracujá | *Sweetness, acidity and passion fruit freshness.*

Pisco Acholado + polpa de maracujá, sumo de lima, clara de ovo e água de flor de laranjeira
| *passion fruit pulp, lime juice, egg white and orange flower water bitter.*

SUMMER MARGARITA 35Cl 6%Abv _____ 12€

Mais fresca e fumada, mas com o carácter da Margarita clássica | *Fresher, smokey, but with
the character of the classic Margarita.*

Tequila D. Julio, mezcal San Cosme, Cointreau + toranja e agave | *grapefruit juice
and agave.*

!NEW YORK! 15Cl 22%Abv _____ 8€

Um Manhattan mais encorpado e aromático | *A full body and aromatic Manhattan*

Bulleit Bourbon, Cinzano Red, Jägermeister, Angostura bitter, Xocolatl Mole bitter

OS INTOCÁVEIS

146TEAM COCKTAILS

MARTINI STYLES

SHAMELESS MARTINI 20Cl 11%Abv _____ 11,5€

Adaptação do "Porn Star Martini" | *"Porn Star Martini" adaptation*

Vodka Cîroc + puré de ananás com especiarias e xarope de baunilha | *pineapple with
spices puree and vanilla syrup*

MICHELIN 15Cl 14%Abv _____ 20€

Adaptação do "Dry Martini" | *"Dry Martini" adaptation*

Vodka Grey Goose Alain Ducasse, Noilly Prat dry + xarope salgado de lima | *salted lime
cordial*

SMOKE SIGNALS 15Cl 25%Abv _____ 11€

Cocktail fumado com notas de mel e sal marinho | *Smoked cocktail with notes of honey and
sea salt*

Gin Star of Bombay, whisky Talisker 10Y + porto branco, mel, sal marinho | *white port,
honey, sea salt*

SOUR STYLES

IT'S SOUR MATE 16Cl 20%Abv _____ 9€

Um sour reinventado, com alguma amargura e toque picante. | *A reinvented sour, with some
bitterness and a little bit of spicy.*

Bulleit Rye, Cointreau, Angostura bitter, xarope de gengibre e clara de ovo
ginger syrup, and egg white

Prefere um clássico? Pergunte ao Bartender!

Do you want a classic?? Ask the bartender!

IT'S SOUR MATE 16Cl 20%Abv _____ 9€

Um sour reinventado, com alguma amargura e toque picante. | *A reinvented sour, with some bitterness and a little bit of spicy.*

Bulleit Rye, Cointreau, Angostura bitter, xarope de gengibre e clara de ovo
ginger syrup, and egg white

MIDSUMMER 16Cl 13%Abv _____ 11€

Notas florais e doces | *Flowers and sweetness flavor*

Gin Hendrick's Midsummer, St. Germain + lima e clara de ovo | *lime and egg white*

MONSTER KISS 20Cl 15%Abv _____ 10€

Um gin sour com a persistência de um bitter | *A gin sour with the persistence and punch of a bitter*

Oxley gin, Martini Bitter, Cointreau + lima e clara de ovo | *lime and egg white*

CRAZY 15Cl 10%Abv _____ 9€

Sabor amargo e notas de enxofre do whisky com a doçura e frescura de um aperitivo italiano *Bitter flavor and sulfur notes of the whiskey with the sweetness and freshness of an Italian aperitif*

Craigellachie 13Y, The Bitter Truth Orange Flower, Martini Fiero + toranja e clara de ovo | *grapefruit and egg white*

SPARKLING STYLE

BELSAZAR ROZÉ TONIC 20Cl 5%Abv _____ 8,5€

Leve e refrescante | *Light and refreshing*

Belsazar Rozé + toranja e água tônica | *grapefruit and tonic water*

APEROL SPRITZ 30Cl 7%Abv _____ 8,5€

Cítrico e refrescante | *Citric and refreshing*

Aperol + espumante, laranja e soda | *sparkling wine, orange and soda*

FIERRO SPRITZ 25Cl 13%Abv _____ 8,5€

Notas cítricas e a fruta tropical | *Citrus and tropical fruit notes*

Vodka Grey Goose, Martini Fiero + água de coco, puré de maracujá e espumante | *coconut water, passion fruit puree and sparkling wine*

TIKI STYLES

KÃNE 20Cl 10%Abv _____ 8€

Fresco e frutado | *Fresh and fruity*

Tequila Don Julio Blanco, xarope de abacate, tangerina, lima, maracujá e pêssego | *avocado, tangerine, lime, passionfruit and peach cordial*

CHES 25Cl 7%Abv _____ 11€

A irreverência de um rum venezuelano, com toques de vinho generoso | *The irreverence of Venezuelan rum, with touches of generous wine*

Rum Diplomático 12Y, St. Germain, Madeira BOAL + água tônica de hibiscos | *hibiscus tonic water*

SEM ÁLCOOL | NON-ALCOHOL

QUINCE JELLY FIZZ 20Cl 0%ABV _____ 7,5€

Notas de marmelo e laranja | *Quince and orange notes*

Seedlip grove 42 + laranja, marmelada e soda | *orange, quince jelly and soda*

CUCUMBER N' COLLINS 35Cl 0%Abv _____ 7€

Adaptação do "Tom Collins", mas sem álcool | *Like a "Tom Collins", but alcohol free*

Sprite, sour mix e pepino | *Sprite, sour mix and cucumber*

M!MOSA 20Cl 0%Abv _____ 7€

Adaptação da "Mimosa" | *Like a "Mimosa" alcohol free*

Seedlip grove 42 + tangerina e soda | *tangerine and soda*

NAPOLITAN 25Cl 0%Abv _____ 7,5€

Adaptação do "Cosmopolitan", mas sem álcool | *Like a "Cosmopolitan", but alcohol free*

Seedlip grove 42 + romã, lima | *pomegranate, lime*

PARA UM PETISCO | SNACK TIME:

Camarão ao alinho com lima e coentros 🍤 _____ 16€

Shrimp with garlic, lime, and coriander

Chouriço de porco preto assado 🌾🥛🥚🥜 _____ 6€

Roast black pork chorizo

Ovos mexidos com farinheira 🌾🥛🥚🥜 _____ 7€

Scrambled eggs with farinheira

(pork sausage made of flour and spices)

Ovos rotos com presunto 🌾🥛🥚🥜 _____ 12€

Broken fried egg with smoked ham

Prato de misto de enchidos nacionais 🌾🥛🥚🥜 _____ 9€

National smoked sausages platter

Prato de queijos com compota e tostas 🌾🥛🥚 _____ 10€

Cheese, homemade jam, and toast platter

Prato de queijos e enchidos 🌾🥛🥚🥜 _____ 9€

Cheese and smoked sausages platter

SANDES | SANDWICHES:

Desfeita de novilho estufada, com mostarda antiga e cornichon em picles 🌾 _____ 9€

Stewed beef, with old mustard and pickled cornichons

Prego do lombo em pão do caco 🌾🥛 _____ 11€

Sirloin steak on caco bread

Wrap de milho com frango, mangamole, lima e agrião _____ 9€

Corn wrap with chicken, mango guacamole, lime and watercress

Hambúrguer de novilho 146 🌾🥚 _____ 12€

146 Beef burger (beef, tomato, lettuce, mayonnaise, cheese, fried egg, bacon, crispy onion, and Portobello mushroom)

Hambúrguer de camarão aromatizado com gengibre, molho tártaro, alface e tomate 🍤 _____ 14€

Shrimp burger with ginger, tartar sauce, lettuce, and tomato

Sandes club 🌾🥛🥚🥜 _____ 11€

Club sandwich

Tosta mista 🌾🥛🥚🥜 _____ 6€

Grilled ham and cheese sandwich

Torrada saloia 🌾 _____ 4€

Rustic bread toast

🌾 GLUTEN

🥛 LACTOSE

🍤 MOLUSCOS E CRUSTÁCEOS
SHELLFISH

🥚 OVO
EGG

🥜 FRUTOS SECOS
NUTS

SOBREMESAS | DESSERTS:

Dome de Banana e Maracujá com crocante de chocolate 70%, redução de maracujá e sorvet de manga 🍷 _____ 6€

Banana and passion fruit, 70% chocolate dome, passion fruit syrup and mango sorbet

Seleção de frutas frescas _____ 7€

Selection of fresh fruit

Gelados e sorvetes (duas bolas) 🍷 _____ 3€

Ice cream and sorbet (two scoops)

CERVEJA | BEER:

PRESSÃO | DRAFT

Sagres

33 cl _____ 4€

66 cl _____ 6€

GARRAFA | BOTTLE

Super Bock Zero 33 cl (alcohol free) _____ 4€

1927 Munich Dunkel 33 cl _____ 4€

Super Bock Original 33 cl _____ 4€

Heineken 33 cl _____ 4€

Corona 33 cl _____ 4€

ÁGUA E REFRIGERANTES | WATER AND SOFT DRINKS:

Pedras | Sparkling water

75 cl _____ 2€

25 cl _____ 1,5€

Luso | Mineral water

25 cl _____ 1,5€

1 L _____ 3€

Coca-cola 20 cl _____ 4€

Coca-cola zero 20 cl _____ 4€

Sprite 20 cl _____ 4€

Nestea 30 cl _____ 4€

Ginger Ale 20 cl _____ 4€

Tonic (lemon | light | Pepper | hibiscos | matcha) 20 cl _____ 4€

CAFÉS E CHÁS | COFFEE AND TEA:

Portugueses Blend

1,2,3 _____ 4€

Relax _____ 4€

Calm _____ 4€

Wake Up _____ 4€

Café/Descafeinado

Coffee/Decaf _____ 2€

Cappucino _____ 4€

Latte Macchiato _____ 4€

Moka Caramelo _____ 4€

Meia de Leite

White coffee _____ 4€

SUMOS NATURAIS | FRESH JUICES:

Sumo de laranja natural | Fresh orange juice _____ 6€

Limonada | Lemonade _____ 5€

(Escolha um ingrediente da lista) | (Choose 1 ingredient from each list)

1-LIQUIDOS | LIQUID

Água | Water

Tónica | Tonic

Espumante | Sparkling

2-FRUTAS | FRUITS

Morango | Strawberry

Coco | Coconut

Mirtilo | Blueberry

3-HERBAIS | HERB

Hortelã | Mint

Alecrim | Rosemary

Manjeriçao | Basil

WHISKY 5CL

SCOTLAND

Single Malt

Highland

Aberfeldy 12 anos | years _____ 14€

Glenmorangie The original 10 anos | years _____ 13€

The Macallan 12 anos | years _____ 19€

Islay

Laphroaig 10 anos | years _____ 22€

Speyside

Craigellachie 13 anos | years _____ 16€

Glenfiddich 12 anos | years _____ 10€

Cardhu 12 anos | years _____ 12€

Island

Talisker 10 anos | years _____ 10€

Blender Malt

Johnnie Walker Red Label _____ 8€

Johnnie Walker Black Label _____ 9€

Johnnie Walker Gold Label _____ 15€

Johnnie Walker Blue Label _____ 40€

IRELAND

Jameson Caskmate _____ 11€

Roe and Coe _____ 9€

NORTH AMERICA

Jack Daniels _____ 9€

Bulleit Rye _____ 10€

Bulleit Bourbon _____ 10€

REST OF THE WORLD

India - Amrut Single Malt _____ 13€

Japanese - Nikka Kavalan

King Car Whisky _____ 15€

Taiwan - Kavalan King Car Whisky _____ 22€

Canadian - Canadian Club _____ 10€

GIN 5CL

PORTUGAL

Adamus _____ 15€

REINO UNIDO | UNITED KINGDOM

Tanqueray No 10 _____ 10€

Sipsmith _____ 12€

Oxley _____ 12€

Star Of Bombay _____ 12€

ALEMANHA | GERMAN

Monkey 47 _____ 16€

ESCÓCIA | SCOTLAND

Hendricks _____ 13€

Hendricks midsummer _____ 13€

ESPAÑA | SPAIN

Le tribute _____ 11€

ITÁLIA | ITALY

Villa Ascenti _____ 10€

VODKA 5CL

RÚSSIA | RUSSIA

Beluga _____ 12€

FRANÇA | FRANCE

Grey Goose _____ 12€

Grey Goose Alain Ducasse _____ 20€

Ciroc _____ 9€

HOLANDA | NETHERLANDS

Ketel One _____ 9€

RUM 5CL

BRANCO | WHITE

Brugal Especial Extra

Dry Blanco _____ 8€

ESPECIADO | SPICED

Capitan Morgan Gold Spiced Rum 8€

ESCURO | DARK

Bacardi 4 anos | years _____ 9€

Diplomático Reserva Exclusiva _____ 9€

El Dorado 8 anos | years _____ 9€

Gosling's Black Seal _____ 9€

Bacardi 8 anos | years _____ 11€

Zacapa Centenario 23 solera _____ 15€

TEQUILA E MESCAL 5CL

TEQUILA BLANCO

D. Julio _____ 10€

Patron silver _____ 12€

TEQUILA REPOSADO

Casamigos _____ 15€

MEZCAL

Mezcal San Cosme Oaxaca Mexico 12€

BRANDY 5CL

FROM CALVADOS

Calvados Pere Magloire VSOP _____ 10€

FROM COGNAC

Hennessy VS _____ 10€

Remy Martin VSOP Mature Cask _____ 13€

FROM PORTUGAL

Aguardente Mavem Vínica
Envelhecida _____ 12€

Aguardente CRF Reserva _____ 8€

Aguardente Velha 13 anos | years _____ 12€

LICOR | LIQUOR 5CL

DE WHISKY | WHISKY

Baileys _____ 6€

Jack Daniels Honey _____ 8€

FRUTA | FRUIT

Martini Fiero _____ 6€

Aperol _____ 6€

St. Germain _____ 8€

Cointreau _____ 8€

Grand Marnier _____ 8€

Limoncello _____ 6€

Ginjinha _____ 6€

FRUTOS SECOS | NUTS

Frangelico _____ 6€

Disaronno _____ 8€

Amarguinha _____ 6€

ERVAS E ESPECIARIAS

HERBS AND SPICES

Jägermeister _____ 6€

Bénédictine _____ 8€

Get 27 _____ 6€

CHOCOLATE E CAFÉ

CHOCOLATE AND COFFEE

Mozart _____ 8€

Kahlúa _____ 8€

ANIS | ANISE

Ricard _____ 6€

Beirão _____ 6€

AMARGO | BITTER

Campari _____ 6€

Martini Bitter _____ 6€

EAU DE VIE 5CL

ITÁLIA | ITALY

Grappa Alexander _____ 8€

PERU

1615 Pisco Acholado _____ 9€

PORTUGAL

Aguardente Medronho Castelo
de Silves _____ 8€

Quinta das Bageiras Aguardente
Bagaceira

BRASIL

Leblon _____ 8€

VINHOS | WINES 15CL



ESPUMANTES E CHAMPAGNES | SPARKLING WINES AND CHAMPAGNES

Rama e Selas Blanc de Noir 2017 _____ 6,5€

Bairrada | António Selas | Baga

Poço do Lobo Bruto Natural 2016 _____ 7€

Bairrada | Célia Alves | Arinto e Chardonnay

Pommery Brut N/V _____ 24€

Bairrada | Clément Pierlot
Chardonnay, Pinot Meunier e Pinot Noir

VINHOS BRANCOS | WHITE WINES

Monólogo 2018 _____ 6€

Verde | Fernando Moura | Chardonnay

Contraste 2018 _____ 5€

Douro | Rita Marques | Rabigato, Códega e Gouveio

Conde de Monsul 2018 _____ 4,5€

Douro | Rozès | Viosinho, Gouveio, Rabigato e Malvasia Fina

Flôr de Trois 2018 _____ 5€

Setúbal | João Afonso | Fernão Pires, Arinto e Moscatel Roxo

Aventura 2017 _____ 7€

Alentejo | Susana Esteban | Vinha Velha

VINHOS ROSÉS | ROSÉ WINES

Conde de Monsul Rosé 2018 _____ 4,5€

Douro | Rozès | Touriga Nacional e Touriga Franca

Barranco Longo Rosé 2018 _____ 5€

Algarve | Rui Virginia | Touriga Nacional

VINHOS TINTOS | RED WINES

Conde de Monsul 2018 _____ 4,5€

Douro | Rozès | Touriga Nacional e Touriga Franca e Tinta Roriz

Lacrau Reserva 2015 _____ 8€

Douro | Rui Cunha | Vinha Velha

Casa Cadaval Cabernet

Sauvignon 2016 _____ 8€

Tejo | David Ferreira | Cabernet Sauvignon

Cortes de Cima 2 Terroir 2016 _____ 6,5€

Alentejo | Hamilton Reis | Aragonês, Syrah e Pinot Noir

FORTIFICADOS | FORTIFIED 7CL

PORTO

Rozès Extra Dry White N/V _____ 6€

Porto | Luciano Madureira | Viosinho, Cerceal Rabigato, Malvasia Fina

Rozès CC White Reserve Port N/V _____ 9€

Porto | Luciano Madureira | old vine

Rozès Ruby 2016 _____ 6€

Porto | Luciano Madureira | old vines

Rozès Tawny 2016 _____ 6€

Porto | Luciano Madureira | old vines

São Pedro Águias 20Y N/V _____ 12€

Porto | Luciano Madureira | old vines

Quinta do Grifo Vintage 2016 _____ 9€

Porto | Luciano Madureira | Old vines

MOSCATEL

Quinta do Portal douro Valley N/V _____ 8€

Douro | Paulo Coutinho | Moscatel Galego

Moscatel Roxo Horácio Simões 2013 _____ 8€

Setúbal | Luís Simões | Moscatel Roxo

MADEIRA

H.M. Borges 5Y N/V _____ 10€

Madeira | Ivo Couto | Tinta Negra

Henriques & Henriques 10Ys 2013 _____ 10€

Madeira | Luís Pereira | Malvasia

VERMOUTH

Belsazar | Germany N/V _____ 10€

White | Dry White | Rosé | Red

Noilly Prat | France _____ 5€

Dry White

Martini | Italy N/V _____ 5€

Reserva Speciale Ambrato

Riserva Speciale Rubino

Preços com IVA incluído | VAT included

Livro de reclamações disponível | Complaint book available

Para além dos referidos, em caso de alguma dúvida em relação aos ingredientes potencialmente alergénios, por favor pergunte-nos.
In addition to those case of any allergies, please ask us how we can help