



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 bitterOS INTOCÁVEIS

146TEAM COCKTAILS

MARTINI STYLES

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

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

Vodka Ciroc + 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

KĀNE 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*

MIMOSA 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 farinha 🍳🥓 _____ 7€
Scrambled eggs with farinha
(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 🥚 OVO 🌰 FRUTOS SECOS SHELLFISH EGG 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	2-FRUTAS FRUITS	3-HERBAIS HERB
Água Water	Morango Strawberry	Hortelã Mint
Tónica Tonic	Coco Coconut	Alecrim Rosemary
Espumante Sparkling	Mirtilo Blueberry	Manjeriço 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