



The Secret Garden

Welcome to Secret Garden

Imagine a place where every detail is crafted to offer an unforgettable sensory experience.


As you approach the door of Secret Garden, an irresistible aroma of smoke fills the air, stimulating your senses and whetting your appetite. The subtle and enveloping scent of barbecue promises a meal that is both a celebration and an indulgence.

Inside, vibrant live music creates a captivating atmosphere, enhanced by the sounds of shakers and bartenders preparing innovative cocktails with unique flavors.

Our menu features premium cuts of meats and the renowned Cape Verde lobster, all prepared with a barbecue flair and paired with high-quality local wines. Each dish is a burst of flavor, enjoyed in a lively environment filled with laughter and conversation.

And as the night draws to a close, we invite you to relax and savor a final special moment. Shisha, with its touch of sophistication and relaxation, provides the perfect opportunity to extend the experience and conversation, offering a perfect ending to an unforgettable evening.

At Secret Garden, every visit is a celebration of life, inviting you to savor each moment with intensity and pleasure.



----- **STARTERS** -----

Charcoal-Crusted Zucchini Carpaccio

Thinly sliced zucchini, grilled over charcoal to add a subtle smoky flavor, providing a light and aromatic start.

•**Niçoise Salad with Lightly Charred Vegetables**

A traditional Niçoise salad featuring vegetables that are lightly charred to enhance their natural flavors with a hint of smokiness.

•**Mixed Vegetable Salad with Charcoal-Infused Olive Oil**

A fresh mix of vegetables dressed with olive oil infused with charcoal, imparting a unique smoky touch.

----- **MAIN COURSES** -----

•**Charcoal-Grilled Chicken with Curry Aroma**

Juicy chicken grilled over charcoal, infused with a delicate curry aroma, offering a harmonious blend of exotic and smoky flavors.

•**Smoked Pepper Steak**

Premium cuts of steak, grilled and smoked with a selection of peppers, delivering a robust and spicy taste.

•**Charcoal-Grilled Fish with Herb Perfumes**

Fresh fish grilled over charcoal and seasoned with a blend of fresh herbs, enhancing its smoky and herbal notes.

•**Braised Pork Chops with Mustard Reduction**

Tender pork chops braised slowly, accompanied by a rich mustard reduction that complements the smoky flavors with a tangy touch.

•**T-bone 500 grs, with Baked Potatos and Veggies – 60,00 EUR. – 2 People**

A 500 grs T-bone steak, perfectly grilled, accompanied by baked potatoes and a selection of fresh veggies.

Lobster with “Patatas Arrugadas” and Salad – 50,00 EUR.

Juicy T-bone steak grilled to perfection, served with “Patatas Arrugadas” and salad.

----- **DESSERTS** -----

•**Grilled Fruits with Passion Fruit Essence**


Selected fruits grilled to intensify their natural flavors, served with a refreshing passion fruit essence.

•**Coconut Cake**

A moist and flavorful coconut cake, offering a sweet and tropical delight.

•**Carrot Cake**

Classic carrot cake with a soft texture and a hint of spices, providing a comforting and flavorful treat.





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----- COCKTAILS -----

•Garden Cocktail

A vibrant and tropical blend of pineapple juice, orange juice, coconut liqueur, and vodka, enhanced with Blue Curacao. Garnished with cotton candy, cherries, and an orange peel, this cocktail captures the enchanting essence of the Secret Garden.

•Enchanted Blossom

A refreshing blend of tequila and peach liqueur, shaken with ice and topped with a frothy egg white. This cocktail combines smooth flavors with a touch of elegance, evoking charm and allure.

•Secret Margarita

A classic margarita with a twist, blending tequila, fresh lime juice, and a touch of honey syrup for a balanced sweetness. Shaken with ice and layered with red wine, offering a refreshing and visually stunning drink.

•Aquário

A stunning blend of egg white, blue curaçao, lemon juice, and gin, shaken to create a frothy texture. Chilled with ice and finished with a caramelized touch using a torch. Garnished with a ribbon of passion fruit peel, this cocktail reflects the translucent waters of Ilha do Sal.

•Bahamas

A vibrant tropical blend of orange juice, pineapple juice, and grenadine, paired with dark rum and coconut liqueur. This cocktail brings the essence of a tropical paradise to your glass, garnished with pineapple and orange ribbons for an extra touch of paradise.

•Aperol Ginger

A refreshing fusion of ginger honey, fresh lemon juice, Aperol, and vodka. This cocktail offers a zesty and aromatic experience, topped with a light ginger foam and a touch of orange for a sophisticated finish.

•ZERO Secrets


Experience a tropical delight with ZERO Secrets. This non-alcoholic cocktail blends pineapple juice, creamy coconut, and a touch of grenadine, creating a refreshing taste of paradise. Perfect for those seeking a vibrant, alcohol-free escape

----- OTHER OPTIONS -----

Berry Gin - Gin infused with a vibrant blend of berries, offering a fruity and slightly sweet flavor.

Green Apple Ginger Gin - Gin with a refreshing hint of green apple and a touch of ginger, creating a perfect balance between sweetness and spice.

Lemon Gin - Gin with a citrusy infusion of lemon, providing a zesty and invigorating note that complements the gin's complexity.





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----- WINES -----

WHITE

- Chã – Vinho do Fogo, Moscatel Branco, Cape Verde 23,00€
- Lunardi Pinot Grigio, Pinot Gris, Cantine Riondo, Italy 21,00€
- Finca la Estacada, Chardonnay, Sauvignon Blanc, Cuenca, Spain 27,00€
- Analivia verdejo viura Rueda região da Espanha 24,00 €
- Versátil Touriga, Aragonés, Trincadeira, Alentejo, Portugal 22,00€

RED

- Laman, Tempranillo, Valdepeñas, Spain 27,00€
- Versátil, Touriga, Aragonés, Trincadeira, Alentejo, Portugal 22,00€
- Finca La Estacada Tempranillo Espanha 27,00€
- J.P Azeitão Portugal 22,00€

ROSE

- Fogo, Maria Chaves, São Vicente, Cabo Verde – Claret – 23,00€
 - Contenda Félix Solis, Grenache, Castilla, Spain 18,00€
 - Versatil, Touriga, Aragonés Alentejo, Portugal 18,00€
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