

THE ATTIC BAR

MATRIARCA

A HOME FOR WINE LOVERS



WELCOME TO THE ATTIC BAR

At The Attic Bar every cocktail begins with a story, and every story begins with Port wine.

This menu is inspired by the life and rituals of Beatriz, our family's matriarch. Each drink evokes a moment from her world; from quiet afternoons in the garden to lively evenings by the fire.

Dear Customer, in our kitchen we use fresh produce, of controlled origin and handled with the utmost care and hygiene. If you have any food allergies or intolerances, please inform our team so that we can suggest and adapt the menu to any needs.



SYMINGTON
Family Estates



SIGNATURE COLLECTION

Original cocktails inspired by the vibrant life of Beatriz, our family's original matriarch, the Signature Collection captures the essence of her daily life – her travels and her rituals.



I. THE GARDEN RETREAT

"Beatriz loved her five o'clock tea, and always with a touch of lemon verbena."

LÚCIA

*Bright and fruity.
A garden in bloom.*

Graham's Blend Nº12 Ruby Port, Citadelle Gin, Blueberries, Basil, Lemon Thyme, Black Pepper

12 €

FIGUEIRA

*Smooth and radiant
with a touch of the tropics.*

Graham's Extra Dry White Port, Vodka Trigo Limpio, Apricot, Fig Leaf, Tonka Bean, Coconut, CO2

12 € / 8 € (non-alcoholic version)



II. UNDER THE OAK TREE

"Beatriz welcomed guests with generosity
and grace, combining Douro wines
with English charm."

VELUDO

Smooth and spiced with lingering depth.

Cockburn's Tawny Eyes Port, Rum Santísima
Trinidad 15, Earl Grey, Pomegranate,
Hazelnut, Spices

12 €

ÂMBAR

*Deep and intense,
a fireside in autumn*

Cockburn's 10 Year Old Tawny Port,
Brandy St-Rémy, Fino Sherry, Dates, Figs

12 €



III. REBELS OF THE CELLAR

"Beatriz's eccentricity was her signature;
a luminous spark that could turn something
ordinary into utter delight."

CHAMA

*Umami and lively
with an abundance of character.*

Cockburn's White Heights Port, Perro San Juan
Negro, Roasted Bell Peppers, Balsamic Vinegar

12 €

VERNA

Fresh, saline and smooth.

Graham's Blend nº5, Diplomático Reserva
Exclusiva, Timur Berry, Soy, Avocado

12 €





RECRAFTED COLLECTION

Iconic cocktails reinterpreted with Port wine as their foundation. Familiar in spirit yet strikingly new, these drinks balance tradition with innovation.



IV. SPRINGTIME IN PORTUGAL

"Beatriz had a particular fondness for twilight during the spring. Both an end and a beginning with an exciting sense of possibility."

FLORAL

Inspired by PORT & TONIC

*Delicate and exuberant.
The first days of spring.*

Graham's Blend N°5 White Port, Eucalyptus,
Hibiscus, Lemongrass, Galanga, Honey,
Fever-Tree Tonic

12 € / 8 € (non-alcoholic version)

POMELO

Inspired by PALOMA

Fresh and uplifting; a revelation.

Cockburn's White Heights Port, Cazcabel Blanco
Tequila, Fernet Branca Menta, Ginger, Lemon, Mint,
Grapefruit Fever-Tree Tonic

12 €



V. AMONG THE CITRUS GROVES

"Beatriz loved the winter and would set aside fruit peel for the fire. The lasting scent of long lunches spent in the day's fading amber light."

ZEST

Inspired by CORPSE REVIVER N°2

Sharp and zesty. A burst of morning light.

Graham's Blend N°5 White Port, Citadelle Gin, Yuzu
Dry Curaçao, Bergamot Leaf, Cordial Citrino

12 €

AMBRÓSIA

Inspired by MAI TAI

*Gluttonous and vivacious
with remarkable depth.*

Cockburn's Tawny Eyes Port, Planteray 3 Stars
White Rum, Planteray Original Dark Rum,
Disaronno, Citrus, Cocoa, Dark Chocolate

12 € / 8 € (non-alcoholic version)



VI. THE PERFUMERY

"Ever elegant, Beatriz conducted each evening with great finesse. Splendid nights to live long in the memory."

ROSA

Inspired by NEGRONI

*Vivid and fragrant;
a truly enchanting drop.*

Cockburn's Ruby Soho Port,
MG Paradiso Gin, Campari, Luxardo
Maraschino Liqueur, Szechuan, Roses

12 €

ALMA

Inspired by MANHATTAN

Oaky, complex, and utterly captivating.

Graham's 20 Year Old Tawny Port,
Woodford Bourbon, Cocoa, Pau D'Arco,
Borghetti, Palo Santo, Walnut

12 €





OTHER DRINKS



WINE

Bom Malandro White · 6 € / 22 €

Quinta da Fonte Souto White · 9 € / 34 €

Florão Red · 6 € / 22 €

Pombal do Vesúvio · 9 € / 28 €

Cockburn's 10 Year Old · 6 €

Otima 20 Year Old · 9 €

Dow's LBV 2020 · 6 €

GIN & TONIC

Served with Fever Tree Indian,
Mediterranean or Light

MG Paradiso · 12 €

Botanist · 13 €

Le Tribute · 13 €

Martin Millers · 13 €

Nordés · 12 €

Citadelle · 11 €



WHISKY & WHISKEY

Woodford Reserve · 11 €

Bulleit Rye · 12 €

Bushmills Black Bush · 10 €

Nikka Taketsuru · 18 €

Toki · 11 €

Dalmore Port Wood Reserve · 23 €

Dewar's 12 · 10 €

Laphroaig · 15 €

Macallan 12 · 25 €

Talisker · 16 €

TEQUILA & MEZCAL

Perro San Juan Negro · 11 €

Siete Misterios Espadin · 20 €

Cazcabel Blanco · 12 €

Corralejo Blanco · 11 €

Don Julio 70 · 16 €

Patron Reposado · 16 €

VODKA

Trigo Limpio · 9 €

Belvedere · 17 €

Grey Goose · 12 €

RUM

Leblon · 10 €

Magnifica · 8 €

Santissima 15 · 13 €

Diplomatico Ambassador · 40 €

El Dorado 12 · 13 €

Kraken · 10 €

Diplomatico Reserva Exclusiva · 11 €

Planteray 3 Stars · 9 €

Planteray Dark · 9 €



PISCO

1615 · 9 €

Barsol · 9 €

LIQUORS

Café Borghetti · 8 €

Cointreau · 10 €

Green Chartreuse · 15 €

Vila Massa Limoncello · 8 €

Yellow Chartreuse · 15 €

Disaronno · 7 €

Disaronno Velvet · 7 €

AMAROS, VERMUTES & BITTERS

Branca Menta · 8 €

Cynar · 7 €

Fernet Branca · 8 €

Lucano · 7 €

Martini Bitter · 7 €

Martini Ambratto · 7 €

Martino Rubino · 7 €

Mancino Secco · 7 €

BEER & CIDER

MUSA Blondie · 5 €

MUSA Born in the IPA · 5 €

Peste e Sidra · 5 €

SOFT DRINKS

Fever Tree Ginger Beer · 3,5 €

Fever Tree Indian · 3,5 €

Fever Tree Pink Grapefruit · 3,5 €

Fever Tree Soda Water · 3,5 €

Coca cola · 3 €

Water · 2 €

Coffee · 2 €



