

ROBERTINE

Tapas & Wine bar

**Portuguese food & drinks with
a Nordic twist!**



MENU & DRINK MAP

Restaurant

Robertine



Tapas & Wine Bar

ALL ABOUT HYGGE!

Preços com IVA incluído à taxa legal em vigor, Existência de Livro de Reclamações, Nenhum prato, produto alimentar ou bebida, incluindo couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado

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*Bem Vindo a Bordo no RoberTine,
Welcome on board!*

About RoberTine

*On July 2015, we, Robert (Dutch) & Tine (Danish) started
RoberTine Tapas & Wine Bar. A place outside the busy
streets of Lisbon to **Create Hygge!***

*Hygge is a Danish word that best can be described as cozy in
Dutch as 'gezellig en knus', but it's more than that.*

*It's a way of life that Danish are accustomed to. May 2016
RoberTine officially opened their doors.*

*@ RoberTine you can relax enjoy and forget about the time. A
place that takes you back to the 15th century when the Portuguese ruled the
seas. Come inside and discover our **Explorers Boat**, very suitable for
groups, our **Captains Jazz Bar**, and our **Outside Deck**.*

*RoberTine is a place about **Sharing Food** and enjoying the **Ambiance***

*The food we put on the table is **Portuguese Tapas** and **Full
Meals with a Nordic Twist**, served tapas style.*

*The Wines and Port Wines we serve are all from Portugal.
Also, our liquors are Portuguese. From Gin to Ginjinha.*

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STARTERS

TRADITIONAL PORTUGUESE TAPAS

★ Small Tapas Plate: €8,50

A traditional Portuguese bite with 2 types of Chouriços (Sliced Sausages), 1 Portuguese Cheese, Olives and Bread)

Tapas Plate: €12,50

An extended starter with Paiola (Traditional Sausage), Presunto (Dry cured Ham Slices), 2 types of Chouriço (Sausages), 1 Cheese, Olives and Bread

Cheese Plate: €10,00

Traditional Cheese plate with 3 different kinds of Portuguese Sliced Cheeses. with bread and olives

Queijo Curado: (meia Dose €6,00, um Dose €10,00) Cow cheese flavoured with garlic and oregano served warm and melted combined with bread

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MAIN DISH

Served tapas style, sharing possible, Beef and Bitoque can be served sliced.

Bitoque com Ovo (Portuguese steak from the Cow): €10,00

Traditional dish with Cow steak in a sauce from the Steak. Served with an Egg on top with grilled Chouriço pieces and Fried Potato Slices on the side.

Alheira de Robertine: €11,00

Special Portuguese Sausage made from chicken and pork

We use the inside of the Alheira sausage, combined with small pieces of different Chouriços. Grilled and served on a Crispy bread. Topped off with two eggs & a slice of tomato. The several tasty Chouriços and the traditional Alheira creates a combination of many flavours to enjoy.

Pasteis de Bacalhau: €12,50

6 Grilled Codfish cakes with a delicious olive oil taste. Served with Pimento Padrão (green pepper) and a canned sardine in the middle. A delicious tasty bite and a good alternative for the meat dishes.

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MAIN DISH

Served tapas style, sharing possible, Beef and Bitoque can be served sliced.

Beef (Filet Mignon): €21,50

Our top Beef (filet mignon) combined with Fried Potato slices and a tomato salad. Served with a sauce from the Beef.

Signature dish: Francesinha de Robertine: (meia Dose €15,00, um Dose €18,50, de Luxe €28,50)

An explosion of flavors in one dish. A well known dish from the North of Portugal served in a Spicy sauce made from Tomato sauce, Beer, Whiskey and Ruby Port wine and Many more ingredients. Inside the sauce you find Alcatra Beef or Beef de Lombo (Filet Mignon) as base followed by Paiola, grilled Sausages, Melted cheese on Crispy bread. Topped off with one or two Eggs, Served with Sliced Fried Potatoes.

The Alcatra Beef is €15,00 for a meio dose or €18,50 to share. (um dose). De Luxe is (um dose) to share for 2 persons and contains our top beef, Filet Mignon.

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DESSERT & EXTRA'S

Robertine Ice Cream: €4,50

A fruity dessert made from red fruits in cream, combined with macrons. On top vanilla ice with a topping of pear on port wine. A dessert with many different flavours to enjoy after your meal. Combines well with a port wine.

Extra's:

Bread, Olives or Specialities: €1,00

Pimentos Padrão (Green Peppers), Tomato salad or

Codfish cakes with Special Sauce: €3,50

Queijo 1 type with Olives & Bread: €4,50

Grilled Alheira (Special Portuguese sausage): €7,50

The inside of the Alheira sausage, combined with small pieces of different Chouriços, Bread & a slice of tomato. A tasty bite of Portugal

Choriço Grelhado com pão: €8,50

A mix of different Grilled Sausages with bread.

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WINES FROM PORTUGAL:

€3,50: Wine from House (White/Red)

€4,00: Wine of the day

€14,00: Vinho Verde (Bottle)

Lisbon:

€15,00: Oculto White

€15,00: Chaminé (Red)

€15,00: Abeladiço (Rosé)

€15,00: Abaladiço (Red/White)

€20,00: Abaladiço Reserva (Red/ White)

Douro/:

€15,00: Piano (White)

€22,00: Crasto (Red)

€30,00: Crasto Superior (Red)

Dão:

€14,00: Serrado (Rosé)

€30,00: Quinta de Lemos Dona Luise (Red)

Alentejo

€15,00: Monte Fuscas (Red)

€15,00: Casa Brancas (White)

€20,00: Chardonney (White)

€22,00: Reynolds (Red/White)

€22,00: Reynolds (Red/White)

€22,00: Folha do Meio (Red)

€30,00: FADO Reserve (Red/White)

€30,00: HFP Reserve (Red)

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SPECIAL WINE AND PORT WINE OPTIONS:

Tasting tour around Portuguese liquors : €6,50 p.p.

A short introduction of Three kinds of Portuguese liquors. Served as Shots. Taste the Abafado or Muscatel, Amarginha & Ginjinha. Liquors from three different regions of Portugal.

Introduction in Portwines : 7,50 p.p.

Taste the White, Ruby & Tawny served in shot sized glasses.

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OTHER DRINKS:

Aguas - water

★ €1,25 : 0,50 cl.

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€1,50 : Tonic Water

Sodas

€1,50: Ice tea

€2,00 : Cola

€2,00 : Sprite

Café

€0,80: Espresso

€1,50 : Coffee with milk

€1,20: Abatanado

€1,00 : Chás - tea

€3,50 : Sailers Coffee (Includes Rum)

Cervejas - beer

€2,00 : Imperial 0,25 cl. €2,00: Sagres 33 cl. (zero/normal)

€2,50 : Imperial 030 cl. €2,50: Sagres Preta

€3,50 : Imperial 0,50 cl. €6,50: 1 ltr. (Pirate beer)

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OTHER DRINKS:

Licor etc.

€3,00: Amarginha

€1,50: Ginja

€2,50: Moscatel

€3,00: Liqueur Beirão

Porto - portwine

€4,00: Portonic

€4,00: Dry Portwine

€5,00 : Port Rosé, White, Tawny & Ruby Reserva

€6,50 : Porto 10 years Tawny

Madeira wine

€6,50 : Andresen White 10 years

€4,00 : H&H special dry €8,00 : Andresen Colheita

Gin

€6,50: Bombay

€7,00 : Beekeeper

€8,50 Real Gin (Portuguese Gin from Setúbal)

€9,00 : Martin Miller & Anker (Blue Curaçao) 1L: €12,00

€9,00: Hendricks

Cocktails

€7,50

Caipirinha/Mojito

Sangria Tinta/Branco

Whiskey

€5,00 : Red Label €5,00 : Bushmills €5,00 : Jameson

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GROUP OFFERS

Portwine with pairing food. €35 p.p.

Rosé, White 10 years old port, Late Bottle Vintage, Ruby and Colheita from 2000 (Tawny port) paired with different tapas (2 codfishcakes, 1 type of Chouriço & Cheese with Olives & Bread, Alheira with grilled Chouriço & Dessert)

Full meal served tapas style. €25 p.p./ €32.50 p.p.

Have a full meal and then choose the wines next to it. On this way you can decide yourself which wines you would like to taste. The food is a selection of our Portuguese Tapas, Main Dish & specialities from our Menu. (Second option is with our Beef de Lombo and dessert)

Sailers or Captains Dinner: €40 p.p. / €62.50 p.p.

Introduction in 4 different Portuguese wines and different kind of Portuguese Tapas, Main Dish & specialities from our Menu (Second option is with our Beef de Lombo, dessert our 4 top wines & 2 top port wines).

Group offers are for minimum 6 persons and maximum 20. More options are possible. Contact us for more info on our website

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Thank you for visiting Robertine!

We hope you enjoyed our place and experienced hygge!



We appreciate your feedback directly or afterwards.

If you want to do it afterwards we have several options.

TripAdvisor, Google, The Fork, Yelp & Facebook.

For more information visit www.robertinelisbon.com or ask for our business card.

Many thanks!

Robert & Tine