No flôr, acreditamos que a hotelaria começa pela curiosidade. Inspirados pelos ritmos do Porto e pela cadência das estações, os nossos menus foram pensados para acompanhar quem nos visita ao longo de todo o dia. Das manhãs de café de especialidade e pastelaria artesanal, aos snacks e petiscos descontraídos da hora do almoço e final de tarde, até às noites em que o nosso programa de cocktails ganha verdadeiramente vida. Cada uma destas expressões traduz o nosso compromisso com o saber-fazer, os ingredientes locais e uma narrativa onde criamos momentos singulares que convidam a ficar.

At flôr, we believe hospitality begins with curiosity. Inspired by the rhythms of Porto and the changing seasons, our menus are designed to accompany guests throughout the day. From the specialty coffee and handmade pastries in our Mornings, through to the fun snacking nibbles and bites we propose around lunch and aperitivo time, to the evenings, when our progressive cocktail program really comes alive. Each of these expressions reflect our commitment to craftsmanship, local ingredients and a narrative in which we create singular moments worth lingering over.

Nuno Mendes

## especiais specials

*bowl* de panqueca holandesa com fruta fresca em calda dutch pancake bowl with chopped and preserved fruit (v) 13

iogurte, granola caseira e frutos silvestres yoghurt with homemade granola and berries (v) 7

ovos mexidos e lavagante sobre tosta de croissant prensado native lobster scrambled eggs over pressed croissant toast 16

ovos com tosta da casa eggs with house toast (v) 10

estrelados, escalfados ou mexidos fried, poached or scrambled

complementos add-ons 4

prato matinal morning spread 9

pão, manteiga e compota caseiros, queijo nacional e *rillette* de porco homemade bread, butter and jam, pork rillette and local cheese

## pastelaria pastries

croissant do porto porto style croissant (v) 3

o nosso croissant our very buttery croissant (v) 2,5

compota ou manteiga jam or butter 1,5

croissant do viajante the viajante croissant 9

presunto e azeite da quinta da mourisca *presunto* and olive oil from *quinta da mourisca*

croissant misto à moda do porto ham and cheese porto style croissant 8

bolo caseiro s/ glúten homemade gluten free cake (v) 4

## cafetaria coffee

cimbalino espresso 1,5 | 2,5

simples e duplo single and double

cappuccino 4

meia de leite flat white 4,5

café americano americano 3,5

café filtrado filtered coffee 3,5

café cold brew cold brew coffee 3,5

affogato 6

café gelado iced coffee 3,5

café gelado com leite iced coffee with milk 4,5

chás e infusões teas and herbal infusions 5

mocktail de café blooming coffee mocktail 6,5

cold brew / flor de laranjeira / avelã cold brew / orange blossom / hazelnut

sumo de fruta 300 ml fruit juice 300 ml 4

sumo natural de laranja 300 ml fresh orange juice 300 ml 6

mimosa abv: 8% 8

espumante / laranja sparkling wine / orange

bellini abv: 8% 8

espumante / pêssego sparkling wine / peach

água 375 ml water 375 ml 3,5

água com gás 500 ml sparkling water 500 ml 4

please note that our menu is subject to change based on the freshest and highest-quality ingredients available from our suppliers

# light lunch

| | | |
|---|---|---|
| cupita alentejana (70g) *alentejo cupita* (70g) | | 17 |
| seleção de queijos com tostas de sementes selection of cheeses with seeded crackers | (v) | 16 |
| frango do campo assado com salada de curgete e piri piri slow roasted farm raised chicken with courgette and piri piri | | 15 |
| tártaro de vaca maturada com caldo verde e chouriço aged beef tartare with cured pork, kale and potato *caldo verde* | | 19 |
| hambúrguer de vaca e porco preto, brioche de azeite, queijo maturado e cebola caramelizada aged beef and *alentejo* pork hamburguer, olive oil brioche, aged cheese and melted onions | | 17 |
| reuben de cogumelos assados, couve roxa estufada e maionese de mostarda roasted mushroom reuben, braised cabbage and mustard mayo | (v) | 13 |
| tosta prensada de queijo e alho francês com condimento de mostarda e pickles grilled cheese and leek toastie with mustard and pickles | (v) | 13 |

| | | |
|---|---|---|
| salada verde green salad | (v) | 8 |
| corações de alface com molho *caesar* e queijo curado romaine heart caesar with aged cheese | (v) | 9 |
| serradura com gelado de leite reduzido *serradura* and reduced milk ice cream | | 6 |
| os nossos gelados our ice creams | | 4 |

please note that our menu is subject to change based on the freshest and highest-quality ingredients available from our suppliers

# snacks

| | | |
|---|---|---|
| amêndoas fumadas smoked almonds | (v) | 4 |
| batatas pala-pala *pala-pala* crisps | (v) | 3 |
| azeitonas gordal marinadas e picantes marinated and spicy *gordal* olives | (v) | 6 |
| cupita alentejana (70g) *alentejo cupita* (70g) | | 17 |
| queijo do dia cheese of the day<br>a nossa escolha baseada na sazonalidade our choice based on seasonality | (v) | 11 |
| tosta de escalivada com beringela e pimentos assados escalivada on toast with aubergine and roasted peppers | (v) | 7 |
| tosta de cebola caramelizada e queijo fundido caramelised onion and melted cheese on toast | (v) | 7 |
| tosta de anchovas da cantabria com maionese de batata assada cantabrian anchovies on toast with mayonnaise and chopped roasted potato | | 11 |
| tártaro de vaca maturada e tostas aged beef tartare and toast | | 14 |
| sandes de rojão com pão doce e terrincho braised pork and *terrincho* cheese sweet bun sandwich | | 13 |

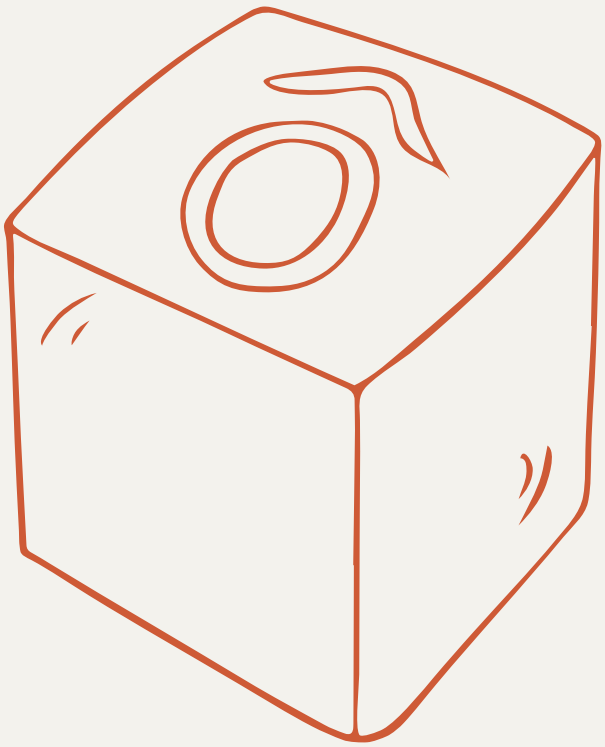
| | |
|---|---|
| serradura com gelado de leite reduzido<br>*serradura* and reduced milk ice cream | 6 |
| os nossos gelados our ice creams | 4 |

please note that our menu is subject to change based on the freshest and highest-quality ingredients available from our suppliers

Os nossos cocktails têm raízes na sazonalidade, na sustentabilidade e na criatividade. Através de técnicas de mixologia contemporânea, procuramos elevar ingredientes simples ao fazer o aproveitamento integral do produto, criando bebidas conscientes que honram cada ingrediente. Concebidos como cocktails gastronómicos, nascem em harmonia com a filosofia do nosso projeto irmão, o Cozinha das Flores.

Our cocktails are rooted in seasonality, sustainability, and creativity. Using modern mixology techniques, we elevate simple ingredients while embracing whole-product utilisation, creating thoughtful drinks that honour every ingredient. Designed as gastronomic cocktails, they are created in harmony with the philosophy of our sister project, Cozinha das Flores.

João Félix



## signature cocktails

**relish** 16% ABV — 13
tequila / tomato / passionfruit / szechuan buttons

**eden's sip** 13% ABV — 13
vodka trigo limpio / green apple / cucumber / $co^2$

**blossom** 16% ABV — 13
gin mg / mancino sakura / lavender / $co^2$

**seasoning** 12% ABV — 13
mezcal / pear / cardamom / tonka bean

**oasis** 13% ABV — 13
mezcal / marcela / calendula / banana / yoghurt

**clichèd** 16% ABV — 13
gin mg / cod / coriander / amaranth / apple granny smith / espelette pepper

**sakura** 12% ABV — 13
gin raw cherry blossom / rhubarb / yogurt / *lapsang* / versjus / vanilla

**encarna** 12% ABV — 13
gin raw / pomegranate / olive / dill

**smoked cane** 23% ABV — 13
capucana / pancetta / cocoa / orange

**banana breeze** 0% ABV — 10
banana / aloé vera / aguave / $co^2$

**green house** 0% ABV — 11
cucumber / rhubarb / peony / $co^2$

**ash** 0% ABV — 9
hazelnut / hibiscus / ash leaf / meadowsweet

**bartender's choice** — 14

## classic cocktails

**dry martini** 28% ABV — 12
all twists

**paper plane** 17% ABV — 11
bourbon / amaro / campari / lemon

**white negroni** 22% ABV — 11
gin citadelle / suze / lillet blanc

**espresso martini** 20% ABV — 11
vodka trigo limpio / tia maria / coffee

**gin fizz** 13% ABV — 11
gin citadelle / sugar / lemon / soda

**macunaíma** 18% ABV — 12
magnífica cristal / fernet branca / lime / sugar

**last word** 24% ABV — 11
gin citadelle / charteuse v. / maraschino / lime

**hemingway daiquiri** 20% ABV — 12
planteray 3 stars / maraschino / grapefruit / lime

**white lotus** 17% ABV — 11
plantation pineapple / coconut / sparkling wine

**clover club** 15% ABV — 11
gin citadelle / raspberry / limon / egg white

**pisco sour** 11% ABV — 12
pisco / lime / angostura

**lone ranger** 14% ABV — 12
tequila / rose sparkling wine / lemon

**sazerac** 28% ABV — 12
cognac or rye / absinthe / sugar / bitters

**old fashioned** 37% ABV — 12
bourbon / sugar / bitters

**other classics** — 12

please note that our menu is subject to change based on the freshest and highest-quality ingredients available from our suppliers

# drinks

## *amaro & aperitif*

| | |
|---|---|
| suze | 10 |
| campari | 10 |
| lillet blanc | 10 |

## *vodka*

| | |
|---|---|
| belvedere pure | 14 |
| belvedere smogory forest | 17 |
| tito's | 13 |

## *gin*

| | |
|---|---|
| roku gin | 12 |
| citadelle old tom | 13 |
| monkey 47 | 15 |

## *mezcal*

| | |
|---|---|
| tequila curado blanco | 13 |
| tequila curado cupreata | 23 |
| mezcal koch tobasiche | 21 |

## *aguardente* *wine spirit*

| | |
|---|---|
| quinta do rol vsop | 15 |
| quinta do rol xo | 41 |
| palácio da brejoeira aguardente velha | 30 |
| quinta das bágeiras velhíssima | 160 |
| são domingos essência | 122 |

## *cognac & brandy*

| | |
|---|---|
| cognac 10 génêrations | 15 |
| brandy ysabel regina | 13 |
| cognac pierre ferrand legendaire | 196 |

## *whisky*

| | |
|---|---|
| aberfeldy | 15 |
| kyro rye | 17 |
| ardbeg 10y | 20 |
| talisker 10y | 15 |
| johnny walker blue label | 48 |

## *rum* *rhum*

| | |
|---|---|
| santa teresa 1796 | 13 |
| barbados xo | 17 |
| zacapa xo | 39 |

## *cerveja* *beer*

| | |
|---|---|
| super bock pressão draft beer<br>250 ml / 500 ml | 3 I 5 |
| heineken 0.0% 250 ml | 4 |

## *sem álcool* *soft drinks*

| | |
|---|---|
| coca cola 200 ml | 4 |
| água tónica 200 ml tonic water 200 ml | 4 |
| ginger beer 200 ml | 6 |
| ginger ale 200 ml | 6 |

please note that our menu is subject to change based on the freshest and highest-quality ingredients available from our suppliers

# vinho wine

## *espumante* *sparkling*

| | cp | gls | gr | btl |
|---|---|---|---|---|
| chipmunk pet nat 2021<br>rabigato, douro | | 10 | | 38 |
| vinha pan 2021<br>baga, bairrada | | 12 | | 48 |

## *branco* *white*

| | cp | gls | gr | btl |
|---|---|---|---|---|
| almanua terroir marítimo 2025<br>alvarinho I arinto I maria gomes, vinhos verdes | | 10 | | 42 |
| pretexto 2023<br>encruzado I bical, dão | | 9 | | 38 |
| bergamota 2024<br>rabigato, douro | | 12 | | 50 |

## *rosé* *rosé*

| | cp | gls | gr | btl |
|---|---|---|---|---|
| cinética 2024<br>touriga francesa, douro | | 9 | | 35 |
| bal da madre 2024<br>touriga nacional, beira interior | | 9 | | 36 |

## *tinto* *red*

| | cp | gls | gr | btl |
|---|---|---|---|---|
| gadarum 2025<br>bastardinho, bairrada | | 12 | | 49 |
| álvaro de castro 2023<br>touriga nacional I jaen I alfrocheiro, dão | | 9 | | 37 |
| vales do marão 2022<br>douro blend, douro | | 10 | | 41 |

## vinho do porto *port wine*

| | cp | gls | gr | btl |
|---|---|---|---|---|
| adriano white reserve port nv<br>douro blend, douro | | 9 | | 43 |
| noval 10 year old tawny port<br>douro blend, douro | | 11 | | 67 |

please note that our menu is subject to change based on the freshest and highest-quality ingredients available from our suppliers