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

light lunch

cupita alentejana (70g) *alentejo cupita* (70g) 17

seleção de queijos com tostas de sementes (v) 16
selection of cheeses with seeded crackers

frango do campo assado com salada de curgete e piri piri 15
slow roasted farm raised chicken with courgette and piri piri

tártaro de vaca maturada e tostas 14
aged beef tartare and toast

hambúrguer de vaca e porco preto, brioche de azeite, queijo maturado e cebola caramelizada 17
aged beef and *alentejo* pork hamburguer, olive oil brioche, aged cheese and melted onions

sandes de rojão com pão doce e terrincho 13
braised pork and *terrincho* cheese sweet bun sandwich

reuben de cogumelos assados, couve roxa estufada e maionese de mostarda (v) 13
roasted mushroom reuben, braised cabbage and mustard mayo

tosta prensada de queijo e alho francês com condimento de mostarda e pickles (v) 13
grilled cheese and leek toastie with mustard and pickles

salada verde (v) 8
green salad

corações de alface com molho *caesar* e queijo curado (v) 9
romaine heart caesar with aged cheese

serradura com gelado de leite reduzido 6
serradura and reduced milk ice cream

os nossos gelados 4
our ice creams

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

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

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 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

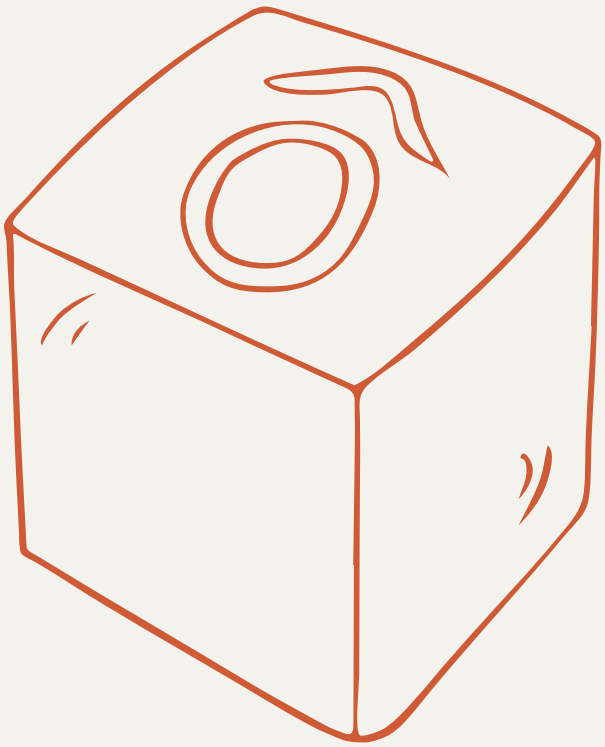
serradura com gelado de leite reduzido *serradura* and reduced milk ice cream	6
os nossos gelados our ice creams	4

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

call u rose 12% ABV — 16
gin raw cherry blossom / roses / tawny port / cocoa

eden's sip 12% ABV — 13
vodka trigo limpio / green apple / cucumber / co^2

relish 9% ABV — 13
tequila / tomato / passionfruit / szechuan buttons

fraise 12% ABV — 13
vodka trigo limpio / strawberry / macadamia / verjus

seasoning 9% ABV — 13
mezcal koch / pear / cardamom / tonka bean

oasis 13% ABV — 13
mezcal koch / macela / calendula / banana / yoghurt / coconut

clichèd 12% ABV — 13
gin citadelle / cod / coriander / amaranth / apple granny smith / espelette pepper

smoked cane 28% ABV — 13
capucana / pancetta / cocoa / orange

bartender's choice — 14

banana breeze 0% ABV — 10
banana / aloé vera / agave / co^2

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

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

classic cocktails

dry martini 28% ABV — 12
all twists

paper plane 17% ABV — 12
bourbon / amaro / campari / lemon

naked and famous 18% ABV — 12
mezcal koch / aperol / yellow chartreuse / lime

espresso martini 20% ABV — 12
vodka trigo limpio / tia maria / coffee

manhattan 30% ABV — 12
bourbon / mancino rosso / angostura

white lotus 17% ABV — 12
plantation pineapple / coconut / sparkling wine

gin fizz 13% ABV — 12
gin citadelle / sugar / lemon / soda

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

last word 24% ABV — 12
gin citadelle / charteuse v. / maraschino / lime

daiquiri 20% ABV — 12
planteray 3 stars / lime

clover club 15% ABV — 12
gin citadelle / raspberry / lemon / egg white

pisco sour 16% ABV — 12
pisco / lime / angostura

sazerac 37% ABV — 12
cognac or rye / absinthe / sugar / bitters

tommy's margarita 20% ABV — 12
tequilla curado / agave / lime

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 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 rabigato, douro			10	38
vinha pan 2021 baga, bairrada			12	48

branco *white*

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

rosé *rosé*

	cp	gls	gr	btl
cinética 2024 touriga francesa, douro		9		35
bal da madre 2024 touriga nacional, beira interior		9		36

tinto *red*

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

vinho do porto *port wine*

	cp	gls	gr	btl
adriano white reserve port nv douro blend, douro		9		43
noval 10 year old tawny port 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