

KAILUA

WWW.KAILUA.PT
@KAILUA.FONTEDATELHA



ALOHA!

Welcome to the Kailua Universe. We want to tell you a little bit of our story. It's a tale of dreams, passions and magic. A strong desire to create something magical that makes people happy, like this little paradise by the sea.

Kailua was born in March 2013, and so far it has been an incredible journey, with so many stories, smiles, tears and hugs. These footprints can't be erased by the tide! This is the strength of our essence.

Our motto is to welcome those who come here so that they can escape the routine and noise of everyday life, for us to be their safe harbour where everyone can create happy memories with those they love, and never forget to celebrate life. Feet on the sand and the smell of the sea make all the difference, and the Kailua family guarantees the best experience!

Yes, we are a family that unites in challenges and achievements. We are ruled by values that are the pillars of our essence, and that's why we want to share our passion with you.

From the music, the atmosphere, the people, the details and the care taken at our beach, everything comes together to create an unique experience that soothes the soul. The food and drinks are our delicious creations that complete your experience in this place we are so fortunate to call home.

Make yourself at home, relax and... Feel the magic!

KAILUA



People with food intolerances and allergies: before placing your order, please let us know if you would like clarification about our ingredients. Please note that we cannot guarantee that these products will not be contaminated in our kitchen.

For your own safety, please let us know what your food intolerance is.

No dish, food product or drink, including the couvert, can be charged for, if it is not requested or used.

We know that you always expect the best from us and we do our best to meet your expectations. However, worldwide logistical problems have led to several products being out of stock. We will always strive to give you as much notice as possible.

VAT included at the legal rate in force.

SERVICE CHARGE (SUGGESTED) OF 5% ADDED TO THE INVOICE.

For our Kailuan customers, who are happy with the service we provide, the Kailua Family suggests (and is grateful for) an optional service charge of 5% of the bill, as a way of recognising all the care we put into welcoming you, which will be shared equally by the whole team.



A TOAST TO START

MOCKTAILS

ALCOHOL-FREE

OLA OLA ●

The flavour is a surprise, trust us, it's amazing! **8**

MANGA MULE ●

Mango, cucumber and ginger. **7**

TROPICAL ● SDS

Jaboticaba puree, blueberries, pineapple infused with lemon and cinnamon, basil. **9**

GINGER SHOT ● 3

COCKTAILS

WITH ALCOHOL

OLA OLA ●

The flavour is a surprise, trust us, it's amazing! **12**

KAILUA ● SPC

Patrón Repousado tequila shot infused with chilli, Beirão liqueur, mango ice cream, passion fruit pulp, finished with half a natural passion fruit. **14**

MAUI WATERMELON ● SDS

Cocktail available from May to September

Grey Goose vodka, lychee, watermelon, lime, ginger, garnished with a slice of watermelon and mint. **16**

LYCHEE SOUR ● NTS

Whitley Neill gin, lychee, pineapple, cashew pulp, Fee Foam with lychee, mint and cashew garnish. **14**

RASPBERRY FROZEN MARGARITA AND PASSION FRUIT ● SDS

Cocktail available from May to September

José Cuervo tequila, lemon juice, Yuz puree, raspberries, passion fruit served with pink pepper and spices. **14**

MARGARITA ● SDS

José Cuervo tequila, Cointreau and lemon. **11**

MAITAI PASSION FRUIT ● SDS

Flor de Caña rum, Kraken rum, lime juice, passion fruit pulp finished with half a natural passion fruit and a shot of Kraken rum. **16**

OREO ● DR

Eristoff vodka, Baileys, Oreo biscuit and vanilla ice cream. **11**

PINÁ COLADA ● NTS

Rum Dead's Man's Fingers Coconut, coconut milk and pineapple. **14**

BLUE KAI ● NTS

Blue coracao, Rum Dead's Man's Fingers Coconut, Rum Kraken, coconut milk, Orgeat Monin. **13**

POPCORN OLD FASHION ●

Jack Daniel's, popcorn syrup, Fee Brothers chocolate and popcorn topping. **12**

TIRAMISÚ ●

Cocktail available from October to February

Rum Dead Man's Fingers Coffee, tiramisu syrup, cream and Fee Foam. **11**

SALTED AMARETTO ●

Cocktail available from October to April

Rum Dead Man's Fingers Coffee, Adriatic Roasted Almonds, vegetable cream with salted caramel flavour. **12**

APEROL SPRITZ ●

Aperol, sparkling grey wine and sparkling water.

Glass **12** Jug **2L 36**



TIRAMISSÚ / POPCORN OLD FASHION / BLUE KAI / SALTED AMARETTO / PASSION FRUIT MOJITO







EAT WELL TO LIVE BETTER

TO GET STARTED

CAPONATA ● G

Preserve with olive oil, garlic and herbs, sautéed aubergine, red onion, olives, sun dried tomatoes and capers, served with pizza bread made with olive oil, garlic and oregano. **12**

SWEET POTATO CHIPS ● EG

This is a cold dish.

Served with tartar sauce*. **7**

*Replaced by garlic mayonnaise if there is a product shortage.

TO SHARE

SALMON CEVICHE FS, NTS, PNT, SS, SDS, SY

This is a cold dish.

Salmon cubes marinated in Kailuana fashion, with red onion, radish, mango, lime, masago wasabi, wakame seaweed, peanuts and sesame seeds, finished with spicy mango foam and chilli filaments. **16**

GARLIC MUSHROOM TRILOGY ● G, MST

Paris, Pleurotus and Portobello mushrooms sautéed in olive oil and garlic, served with toasted bread. **13**

HAWAIIAN SHRIMP CRT, G, SDS, MST

Garlic shrimp with cherry tomatoes, basil, thyme and rosemary served with toasted bread. **28**

CARPACCIO COD FS, SY, G, SDS

This is a cold dish.

Rolled cod, herb purée, roasted peppers, arugula and olives seasoned with green vinaigrette and dehydrated onion served with toasted bread. **20**

ARANCINIS G, SY, SPC, FS, MST, EG, DR

2 fried risotto balls stuffed with mushrooms, tuna or fresh salmon, mozzarella, herbs and fresh chilli served with mustard and honey sauce and wakame seaweed. **6**

SASHIMI FS, SPC, SS, SY

Fresh tuna (3 pieces), fresh salmon (3 pieces), on hearty cabbage julienne, with crispy salmon skin served with sunomono cucumber salad, masago wasabi, teriyaki sauce and sesame seeds. **18**

TUNA PICA-PAU IN PORTUGUESE FASHION

SDS, FS, G

Fried tuna steaks with Portuguese-style sauce, served with toasted bread. **16**



TUNA PICA-PAU IN PORTUGUESE FASHION



CARPACCIO COD



RISOTTO BIANCO WITH BRAISED SALMON

GARDEN PLATES

Build your favourite meal with our garden plates.

Choose your base dish:

PŪNĀWAI ● SDS

This is a cold dish.

Beetroot puree, lentils, roasted peppers, edamame, sunomono cucumber, arugula and fried corn. **13**

KAUWELA ● SDS, SS

This is a cold dish.

Cauliflower puree, roasted green beans, roasted cauliflower, roasted pumpkin, broccoli couscous and toasted pumpkin seeds. **13**

KAŪ ● SDS, DR, NTS

This is a cold dish.

Green herb puree, broccoli, roasted purple sweet potato, cherry tomatoes, dipped Pleurotus mushrooms, pecans, Parmesan cheese shavings and buckwheat. **13**

NICOLA'UALA ● SY, G

Tzatziki sauce, roasted nicola potatoes, roasted Portobello mushrooms with chimichurri sauce. **13**

RISOTTO BIANCO ● DR, SDS, G

Arborio rice with vegetable consommé, grana padano cheese and lime zest, served with dipped Pleurotus mushrooms. **14**

RISOTTO POMODORO ● DR, SDS, G

Arborio rice with tomato consommé, grana padano cheese and dehydrated onion. **14**

RISOTTO KUKAELIO ● DR, SDS, G

Arborio rice in mushroom consommé with trilogy of fresh mushrooms, grana padano cheese and dehydrated onion. **14**

Add your favourite protein (optional):





KAUWELA WITH KAILUA SHRIMP



WITH CUTLERY

KAILUA COD FS, G, NTS, SDS, EG, SS

Fried Icelandic cod loin with migas (spinach, beans, rustic potatoes, cassava flour), roasted tomatoes, taggiasche olives, dehydrated onion, sesame seeds and pumpkin seeds, served with mayonnaise with pesto sauce. **24**

CANELLONIS ● EG, DR, G, SY

Fresh pasta stuffed with ricotta, spinach, Portobello mushrooms, truffle and herbs, au gratin with truffle béchamel sauce and tomato sauce with soya protein. **17**

WITH CHOPSTICKS

THAI RICE ● NTS, SS, PNT, SY, EG, G

Vegan option: no egg

Thai rice sautéed and flavoured with spices, with carrots, cabbage, savoy cabbage, rustic potatoes, fried egg, wakame seaweed, peanuts, soya sprouts, lime and sesame seeds. **14**

ASIAN PASTA ● NTS, SS, PNT, G

Sautéed rice noodles with savoy cabbage, red cabbage, cabbage, red onion, carrots, peanuts, lime and dehydrated onion. **15**

POKE FS, SS, PNT, SDS, SY, G

This is a cold dish.

Thai rice base, fresh salmon or tuna, cherry tomatoes, radish, cucumber, mango, peanuts, lime and sesame seeds. **17**

BOWLS

SALEMONA FS, SPC, EG, G, SDS

This is a cold dish.

Smoked salmon, quinoa, Iberian lettuce, baby spinach, cherry tomatoes, capers, radish, edamame, red onion petals, seasonal fruit, boiled egg, lime mayonnaise, wasabi and sesame seeds. **18**

MAHINA ● DR, SS, G, SDS

This is a cold dish.

Burratina cheese, green herb puree, rama tomatoes and roasted Portobello mushrooms, taggiasche olives, courgette noodles, baby spinach and cucumber with basil, lemon and garlic vinaigrette, sesame seeds and toasted pumpkin seeds. **19**

FROM THE OVEN

PIZZA HULA ● G, DR

Tomato sauce, basil leaves, mozzarella cheese, burratina cheese, olive oil and oregano. **16**

PIZZA SALEMONA G, DR, FS

Mozzarella cheese, smoked salmon, red onion, arugula, taggiasche olives, cream cheese, olive oil and oregano. **19**

RUSTIC PIZZA ● G, DR

Mozzarella cheese, goat cheese, gorgonzola cheese, taleggio cheese, purple sweet potato, arugula, oregano and olive oil. **17**

PIZZA CALZONE MEA KANU ● G, SY, DR

Vegan option: Vegan mozzarella cheese

Tomato sauce, mozzarella cheese, chicken-flavoured vegetable protein, peppers, red onion, pineapple, olive oil and oregano. **18**

PIZZA KUKAELIO ● G, DR, NTS

Mozzarella cheese, taleggio cheese, mushroom trilogy, fresh baby spinach, pistachio, raspberries, olive oil and oregano. **18**

PIZZA KALA KALA ● G, DR, SY, NTS, SS

Pesto sauce, mozzarella cheese, vegan salami, arugula, burratina cheese, taggiasche olives, pumpkin seeds and oregano. **17**

ADD EXTRA INGREDIENTS TO YOUR FAVOURITE PIZZA

We don't change the ingredients in our pizzas, but you can add any extras you like. Mahalo!

PROTEINS: Smoked salmon **5** | Chicken-flavoured vegetable protein **3** | Vegan salami **3**

CHEESES: Burratina **4** | Goat **3** | Taleggio **3** | Gorgonzola **3** | Mozzarella **2** | Vegan Mozzarella **2** | Cream **2**

VEGETABLES: Red Onion **2** | Mushroom Trilogy **2** | Arugula **2** | Baby Spinach **2** | Grilled Peppers **2** | Purple Sweet Potato **2** | Basil **2**

FRUITS: Raspberries **2** | Pineapple **2** | Taggiasche Olive **2** | Pistachio **2**



PIZZA CALZONE MEA KANU





Snacks

TO SNACK ON

NACHOS ● G, DR, SPC, SY

This is a cold dish.

With chopped tomato, jalapeño and fresh chilli, red onion, peppers, guacamole, cheddar cheese, soya protein and herbs, with barbecue sauce. **14**

SPINACH CROQUETTES ● NTS, G, SDS

4 pieces, served with guacamole. **6**

BY HAND

TUNA CACO FS, MST, G

Braised fresh tuna fillet, sliced smith apple, baby spinach, mustard and honey sauce, fried onion, served in a bolo do caco, with crunchy fried potatoes with oregano. **18**

QUESADILLA ● G, SPC, SY

Stuffed with chopped peppers, mushroom trilogy, red onion, corn, soya protein and vegan mozzarella cheese, served with guacamole and tzatziki yoghurt sauce. **17**

TOASTS ON RUSTIC BREAD

TUNA TOAST FS, G, EG, DR

Tuna, taggiasche olives, vine tomatoes, red onion, oregano, garlic mayonnaise, butter with crunchy fried potatoes with oregano. **13**

RUSTIC TOAST ● G, EG, DR

Goat cheese, arugula, mayonnaise with pesto sauce, honey, butter, served with crunchy fried potatoes with oregano. **13**

KA MOA TOAST ● G, EG, DR

Chicken-flavoured soya protein, Flemish cheese, garlic mayonnaise, butter, served with crunchy fried potatoes with oregano. **15**

KAILUA TOAST ● G, DR

Banana, Flemish cheese, cinnamon and honey, served with crunchy fried potatoes with oregano. **11**

EXTRA INGREDIENTS

PROTEINS: Fresh tuna 100gr **5** | Tuna fillet 100gr **4** | Fresh salmon 100gr **5** | Smoked salmon 100gr **5** | Boiled egg 1 pc **2** | Fried egg 1 pc **2**

CHEESES: Goat cheese 100gr **4** | Burratina 100gr **4**

FRUIT: Mango 100gr **3** | Pineapple 100gr **3** | Blueberries 50gr **2** | Raspberries 50gr **2** | Cherry tomatoes 50gr **2** | Taggiasche olives 50gr **2**

SAUCES: Tartar | Garlic mayonnaise | Lime mayonnaise | Balsamic cream | Tzatziki sauce | Herb mayonnaise | Vegan mayonnaise | Vegan garlic mayonnaise | Pesto mayonnaise | Barbecue | Guacamole | Cheddar cheese | Honey **2** | Mustard and honey **2** | Teriyaki sauce **2**

For the Mini Super Heroes

KEIKI BURGUER ● SS, SY, G

Crispy vegan burger on green Hulk bread, served with crunchy potatoes with oregano. **12**

LINGUINI MOANA ● G, SY

Bolognese Pasta with soya protein. **11**

PIZZA MARGHERITA ● G, DR

*Vegan option: Vegan mozzarella cheese

Tomato sauce, mozzarella cheese, olive oil and oregano. **11**

*You can add your favourite protein

- chicken-flavoured soya protein **+3**

- vegan salami **+3**

Side dishes

Soup of the Day **4**

White Rice **4**

Crunchy Potatoes **4**

Garden Salad

Mixed lettuce, cherry tomatoes and red onion **4**

Sautéed Green Beans with Cherry **3**



With a spoon

SWEETS

PINEAPPLE CARPACCIO ● SDS, DR

Pineapple marinated in mint, cinnamon and ginger syrup, served with lime ice cream, finished with citrus caramel, puff rice and lime zest. **6**

TIRAMISSÚ ● DR

Savoardi biscuits soaked in coffee and liqueur, alternated with mascarpone cream and dusted with cocoa powder, served with a biscuit cone and salted caramel. **6**

LIME PIE ● SDS, DR

Lime cream with an oreo biscuit crumble base, finished with toasted peanuts and salted caramel. **SLICE 7 WHOLE 50**

CALZONE KOKOLEKA ● DR, NTS, G

Nutella Calzone Pizza with vanilla ice cream, salted caramel and dried fruit nougat. **10**

ICE CREAM CUP DR

Strawberry | Mango | Vanilla
1 BALL 2,5 2 BALLS 4,5 3 BALLS 6,5

FRUIT BOWLS

AÇAÍ ● NTS

Açaí, dried fruit homemade granola with seasonal fruit. **11**

SPIRULINA MUG ● NTS, SS

Chia pudding with spirulina, açaí, homemade red fruit jam, homemade granola and seasonal fruit. **12**

BOWL HANA ●

Fruit mix of the day. **7**

CHIA PUDDING ● SS

Chia seeds wrapped in vanilla vegetable cream, served with coconut jam and fresh fruit. **8**

ADD EXTRAS TO YOUR FRUIT BOWLS

Açaí ball **3,5**

Yoghurt **2,5**

Homemade granola with dried fruit **2**

Coconut jam **2**

Red Fruit Jam **2**

Goji berries **1,5**

Passion fruit **2**

Condensed milk **2**

Paçoca **2,5**

Oreo biscuit **2,5**

Honey **2**

Chocolate **2,5**



AÇAÍ BOWL





TO REFRESH AND ENERGIZE THE SOUL

JUICES

NATURAL FRUIT MIX

Served in a 0.5 litre Kailuana bottle (which you can take home)

STAY SAFE DETOX

Beetroot, apple, spinach, carrot, orange and ginger. **8**
Benefits: Strengthens the immune system

MAHALO

Mango, passion fruit and ginger. **8**
Benefits: Combats inflammation

HERE COMES THE SUN

Passion fruit, mango, carrot and orange juice. **8**
Benefits: Great for the skin, is relaxing and a tanning booster

SUMMER

MAY – SEPTEMBER: Strawberry, watermelon and passion fruit.
OCTOBER – APRIL: Raspberries, pitaya, açai and passion fruit. **8**
Benefits: Antioxidant and hydrating bomb

FEEL THE MAGIC ^{NTS}

Vegetable based milk, banana, peanut butter and cinnamon. **8**
Benefits: Good for the heart and soul

ORANGE **8**

Benefits: Vitaminize life

KAILUA COLD TEA ^{SDS}

Mate Leão tea, rosemary, lemon zest, orange zest, pineapple peel, strawberry, raspberry and cinnamon stick. **5**
Benefits: Refresh, refresh, refresh

LEMONADES ^{SDS}

Served in a 0.5 litre Kailuana bottle (which you can take home)

LEMON LIME

Lime and lemon juice, mint and ginger. **7**

RED FRUITS

Lime and lemon juice, red fruits, mint and ginger. **8**

PASSION FRUIT

Lime and lemon juice, passion fruit pulp, mint and ginger. **8**

SMOOTHIES

ICE CREAM

With milk, banana, homemade granola and topping
Vegan option: Vegetable based milk

AÇAÍ / MANGO **10**

VANILLA / STRAWBERRY ^{DR} **8**

CARAMEL ICE COFFEE ^{DR}

Vanilla ice cream, coffee, salted caramel and chocolate topping. **9**

HOT DRINKS

Vegan option: Vegetable based milk

HOT LATTE ^{DR}

Carupano rum, milk, **NESPRESSO** coffee, salted caramel syrup, popcorn and whipped cream. **8**

MON CHERRIE ^{DR}

Flor de Caña rum, hot chocolate, cherry puree and whipped cream. **8**

IRISH COFFEE ^{DR}

NESPRESSO coffee, Jameson whisky, sugar and cream. **8**

HOT CHOCOLATE ^{DR} **5**

HOT CHOCOLATE WITH CREAM ^{DR} **6**

KAILUA TEA

Mint, cinnamon, lemon and ginger. **3**

CAPPUCCINO ^{DR} **3**

NESPRESSO COFFEE & CREAM ^{DR} **3**

SANGRIA

Sangrias

KAILUA SANGRIA

Sparkling wine, mango pulp, passion fruit, strawberries, lime and basil.

1L 21 2L 32

MOLOKAI SANGRIA

White wine, pineapple, raspberries and mint.

1L 21 2L 32

WATER

FILTERED WATER 1L

With sustainability in mind, you can order a refill! Mahalo! 3

FILTERED SPARKLING WATER 1L

With sustainability in mind, you can order a refill! Mahalo! 3

WATER TO TAKE AWAY 0,5L

In a plastic bottle. 2

CASTELO WATER 0,25L 2,5

SAN PELLEGRINO WATER 0,75L 6

PREMIUM TONIC WATER 5

SOFT DRINKS

COCA-COLA / COCA-COLA ZERO 3

GINGER BEER 5

CAFETERIA NESPRESSO

Vegan option: Vegetable based milk

COFFEE / DECAFFEINATED / ABATANADO / GAROTO / CARIOCA COFFEE 2

DOUBLE COFFEE 4

GALÃO / MEIA DE LEITE 3

MAZAGRAN NESPRESSO coffee, mint, lemon, cinnamon and ice. 3

CHOCOLATE MILK 3

Beers

SUPER BOCK

DRAUGHT / PANACHÉ / TANGO

Glass 0,35CL 3 Mug 0,50CL 5

MARTINI WITH BEER

Glass 0,35CL 3,5 Mug 0,50CL 6

SUPER BOCK

Bottle 4

SUPER BOCK 0%

Bottle 4,5

SUPER BOCK STOUT

Bottle 4,5

OTHER BEERS

SOMMERSBY

Glass 0,30CL 4 Mug 0,50CL 6

SOMMERSBY APPLE / RED FRUIT

Bottle 4,5

GUINNESS

Bottle 7

HAWAIIAN BEER

Bottle 7 Bucket (5 Bottles) 30

CORONA

Bottle 5 Bucket (5 Bottles) 22

Wines sds

WHITE

KAILUA

Aromatic and Light

Cartaxo, Quinta da Lapa

Glass **6** Bottle **22**

OXALÁ GRANÍTICO ALVARINHO, ARINTO, VIOGNIER

Dry and Intense

Alentejo

Glass **7** Bottle **26**

QUINTA DA ALORNA ARINTO E CHARDONNAY

Citric and Smooth

Tejo e Lisboa

Glass **8** Bottle **27**

QUINTA DA LAPA SAUVIGNON BLANC

Sweet and Fruity

Cartaxo

Glass **6** Bottle **22**

QUINTA DA PINHEIRA CHARDONNAY

Aromatic and Fresh

Alentejo

Bottle **32**

BEYRA RESERVA QUARTZ FONTE DA CAL, SIRIA

Smooth and Fresh

Douro

Bottle **30**

MONTE DA PECEGUINA ANTÃO VAZ, ARINTO,

ROUPEIRO, VERDELHO

Balanced and Intense

Alentejo

Bottle **35**

REDS

KAILUA

Aromatic and Light

Cartaxo, Quinta da Lapa

Glass **6** Bottle **22**

QUINTA DE ALORNA TOURIGA, CABERNET SAUVIGNON

Floral and Intense

Tejo

Glass **7** Bottle **25**

QUINTA DA LAPA SO2 - SEM SULFITOS

TOURIGA NACIONAL, CASTELÃO, TRINCADEIRA

Dry and Intense

Cartaxo

Bottle **28**

BEYRA RESERVA JAEN, TINTA RORIZ, TOURIGA NACIONAL

Intense

Douro

Bottle **30**

MONTE DA PECEGUINA ARAGONEZ, ALICANTE

BOUSCHET, TOURIGA, SYRAH, CABERNET SAUVIGNON

Smooth

Alentejo

Bottle **35**

VERDES

CONDE VILLAR ALVARINHO

Dry, not very intense

Sobrado Valongo

Glass **9** Bottle **30**

SOALHEIRO ALVARINHO

Dry and light

Melgaço

Bottle **35**

ROSÉ

KAILUA

Aromatic and Light

Cartaxo, Quinta da Lapa

Glass **6** Bottle **22**

PIGOUDET PRÉMIERE GRENACHE, CINSAULT,

CABERNET-SAUUVIGNON, UGNI BLANC

Dry and Light

Provence, França

Glass **7** Bottle **25**

JOAQUIM COSTAS VARGAS ARAGONÉS, SHYRAH,

ALFROCHEIRO

Dry and Intense

Península de Setúbal

Bottle **27**

QUINTA DOS CASTELARES VINHO BIOLÓGICO,

PINOT NOIR

Medium Dry and Light

Douro

Bottle **29**

SPARKLING WINES AND CHAMPAGNES

MARTINI BRUT **22**

MOET & CHANDON **95**

VIÚVA LE COCQ RESERVA BRUT NATURE **85**

CAIPI

CAIPIRINHA SDS

Lime and Cachaça.

Glass **8** Jug 2L **30**

CAIPIROSKA SDS

Lime and Eristoff Vodka.

Glass **8** Jug 2L **30**

CAIPI PRAIA SDS

Lime, lychee and passion fruit with Cachaça or Eristoff Vodka.

Glass **9** Jug 2L **35**

CAIPI BLACK SDS

Lime and Black Vodka.

Glass **8** Jug 2L **30**

CAIPIRÃO SDS

Lime and Beirão Liqueur.

Glass **8** Jug 2L **30**

MORANGOSKA SDS

Lime, strawberries and Vodka.

Glass **8** Jug 2L **30**

MARACANÃ SDS

Rum, Cachaça or Vodka with strawberries, lychees and passion fruit pulp finished with half a natural passion fruit with a shot of rum and mint.

Glass **9** Jug 2L **35**

MOJITO

Lime, mint, Flor de Caña rum and sparkling water.

Glass **9** Jug 2L **35**

PASSION FRUIT MOJITO

Lime, passion fruit, mint, Flor de Caña rum and sparkling water.

Glass **10** Jug 2L **40**

GIN

HENDRIKS

Cucumber and Premium tonic water.

Glass **16** Bottle **160**

WHITLEY NEILL

Ginger, strawberry and Premium tonic water.

Glass **14** Bottle **140**

VITOR HORTA

Choose 2 ingredients: Lime, lemon, orange, juniper, cinnamon.

Served with Premium tonic water. **14**

BOMBAY SAPPHIRE PREMIER CRU

Lime, lemon and Premium tonic water.

Glass **14** Bottle **140**



Spirited

WHISKYS

Shot 3cl | Dose 5cl | Bottle

DEWAR'S 15 YEARS OLD BLEND 10 | 14 | 180

JAMESON 4 | 6 | 75

JACK DANIELS 5 | 7 | 85

FAMOUS GROUSE 3 | 5 | 50

CARDHU 12 ANOS 7 | 11 | 135

JIM BEAM 4 | 6 | 75

NIKKA FROM THE BARREL 11 | 16 | 195

WILLIAM LAWSON'S FINEST BLENDED 4 | 6 | 75

LIQUEURS

Shot 3cl | Dose 7cl | Bottle

MARTINI ROSSO E BIANCO 3 | 5 | 50

MARTINI RISERVA BITTER 4 | 6 | 75

PINAQ ROSE 8 | 12 | 150

BAILEYS 3 | 5 | 50

LICOR BEIRÃO 3 | 5 | 50

MUSCAT 3 | 5 | 50

TAYLOR'S WHITE PORT WINE 3 | 5 | 50

TAYLOR'S TAWNY RED PORT WINE 3 | 5 | 50

GINJINHA 3 | 5 | 50

SPIRITS

Shot 3cl | Dose 5cl | Bottle

OLD BRANDY CR&F 3 | 5 | 50

MACIEIRA 3 | 5 | 50

CACHAÇA 3 | 5 | 50

TEQUILA

Shot 3cl | Dose 5cl | Bottle

PATRON (REPOUSADO) 11 | 16 | 195

PATRON SILVER 10 | 14 | 180

DON JULIO 9 | 14 | 165

JOSÉ CUERVO 4 | 6 | 75

VODKA

Shot 3cl | Dose 5cl | Bottle

GREY GOOSE ORIGINAL 9 | 14 | 165

3 KILOS 9 | 14 | 165

ERISTOFF 3 | 5 | 50

ERISTOFF BLACK 3 | 5 | 50

JJ WHITLEY VANILLA 5 | 7 | 85

CIROC 6 | 9 | 120

BELVEDERE 8 | 12 | 150

ABSOLUT ELYX 9 | 14 | 165

RUM

Shot 3cl | Dose 5cl | Bottle

FLOR DE CAÑA 3 | 5 | 50

FLOR DE CAÑA 12 YEARS 7 | 11 | 135

BACARDI CUATRO 5 | 7 | 85

BACARDI CARTA BLANCA 5 | 7 | 85

SANTA TERESA 1796 10 | 14 | 180

CARUPANO 6 YEARS 6 | 9 | 120

PLANTATION 3 STARS 5 | 7 | 85

PLANTATION BARBADOS 8 | 12 | 150

DEAD MAN'S FINGERS COFFEE / COCONUT AND COFFEE 5 | 7 | 85

KRAKEN 6 | 9 | 120

CHOOSE WHAT EXTRA YOUR WANT FOR YOUR DRINK

Coca Cola 3 | Premium Tonic 3 | Ginger Beer 5

● Vegetarian | ● Vegan | ● Gluten-free | G Gluten | CRT Crustaceans | FS Fish | SS Seeds | MOL Molluscs | SY Soya | NTS Nuts | MST Mustard | DR Dairy | EG Eggs | SPC Spicy | PNT Peanuts | SDS Sulphur Dioxide and Sulphites



KAILUA'S UNIVERSE

GET TO KNOW MORE ABOUT
OUR KAILUA UNIVERSE





KAILUA'S MANIFESTO

01

▶ WE LOOK AFTER EACH OTHER

At our beach restaurant, the well-being of our team is the health of the company. That's why we focus on fostering a leadership mentality in everyone, regardless of their role, to motivate and inspire others. We create opportunities and promote skills and talent. We know that Kailua's success is built on the success of the team and that's why we invest in training, which is fundamental to create an environment that fosters personal growth in each individual and in the company.

02

▶ OUR CUSTOMER'S HAPPINESS IS ABOVE ALL ELSE

Our customers are the reason for our existence and continuity. They are our top priority, and there is no such thing as "no". We strive to make everything possible and your experience memorable. More than just a restaurant, at Kailua we focus on creating environments where the customer feels a unique and magical experience.

03

▶ WE COMMUNICATE POSITIVELY AND PROACTIVELY

Always communicating positively and proactively is one of our premises and conditions. We all learn from each other and respect is shown and earned at every moment of our life in the company. We believe that positivity makes us grow personally and professionally, and that it fuels proactivity so that together we can go further.



04

▶ WE RULE BY ETHICS

We know that the company's success depends on the customer's trust. We abide by fairness, gratitude and honesty in all business dealings and relationships.

05

▶ WE BELIEVE IN A SYSTEM OF RULES, STANDARDS AND PROCEDURES

We seek solutions through the rules, norms and procedures of the Kailua Universe. We understand that consistency of service depends on a commitment to follow the rules and that this is the only way we can communicate with everyone - employees, suppliers, customers - in accordance and "in the same language", in order to achieve the same goal: Your Happiness.

06

▶ WE RESPECT THE ENVIRONMENT

We respect the environment and the beach, which is where our company lives. We know how sensitive the environment is, which is why, in addition to recycling oils, paper, glass and other products, we are committed to reducing plastic and taking care of the dunes by preserving them, improving access and promoting beach clean-ups in actions with our customers.

07

▶ WE FOCUS ON IMPROVING, ALWAYS!

We use quality control models to plan changes and improvements in our organisation. We focus on continuous evolution, meeting the ever-changing needs of our customers and employees through innovative and creative actions.

TAKE KAILUA WITH YOU

Our collection continues to grow!
It is with love that we present to you the new Kailua pieces.
You can find our collection at the restaurant or at www.kailua.pt



WAIHO'OLU WOMEN'S T-SHIRT 19.5



INOA HAT 15
LAAU PAMA T-SHIRT 19.5



HALE PILLOW COVERS 24.5



KAILUA

• STORE •



SCAN THE QR CODE
AND DISCOVER OUR
ENTIRE COLLECTION



MĀLIE DRESS 43.5
AHIAHI DRESS 43.5



KAILUA

WWW.KAILUA.PT
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