

POT & PAN

HARDCORE

HOME COOKING

4400-245 PORTO

WINE &
DRINKS

WINES

Despite its size, Portugal has an incredible diversity of vineyards. It is one of the countries with the largest number of indigenous grape varieties in the world (around 300). This means we have a very versatile production for even the most demanding connoisseurs.

In order to illustrate this list in a more straightforward manner, we decided to do it by different areas, as if we were to take them as the terroirs that subdivide the country - Atlantic, Valleys and South.

ATLANTIC: Minho and Vinho Verde, Beira Atlântico and Bairrada, Lisbon

VALLEYS: Douro and Trás-os-Montes, Dão and Beira Interior, Távora-Varosa

SOUTH: Tejo, Alentejo

WHITE

FROM THE ATLANTIC

Muros Antigos Alvarinho, Vinhos Verdes	€8/€29
Azevedo Loureiro Alvarinho, Vinhos Verdes	€6/€21
Covela Avesso Bio, Vinhos Verdes	€28
Milagres by Quinta da Pedra, Vinhos Verdes	€50
Consorte Garrafeira, Vinhos Verdes	€73
Landcraft Loureiro, Vinhos Verdes	€33
Soalheiro Sauvignon Blanc & Alvarinho, Vinhos Verdes	€36
Filipa Pato Nossa Calcário, Bairrada	€58
Morgado de Sta Catherina, Lisboa	€43

FROM THE VALLEYS

Águia Moura, Douro	€6/€19
Crasto Superior Branco, Douro	€11/€42
Lacrau Sauvignon Blanc, Douro	€25
Guru, Douro	€75
Poças Branco da Ribeira, Douro	€100
Vallado Reserva, Douro	€54
Redoma, Douro	€42
Carvalhais Branco Especial, Dão	€108
Carvalhais Colheita, Dão	€8/€32
Druida Encruzado Reserva, Dão	€54
M.O.B. Lote 3, Dão	€33
Indiegente, Beira Interior	€34
Quinta do Cidrô Chardonnay, Douro	€45

FROM THE SOUTH

Monte da Raposinha Reserva, Alentejo	€40
Cartuxa, Alentejo	€39

RED

FROM THE ATLANTIC

Poeirinho, Bairrada	€68
---------------------	-----

FROM THE VALLEYS

Dandy, Douro	€24
Rebello, Douro	€7/€23
Meio Queijo, Douro	€22
Indiegente, Beira Interior	€34
Águia Moura, Douro	€19
Callabriga, Douro	€47
Inóspito Touriga Nacional, Douro	€55
Pintas Character, Douro	€61
Vallado Superior, Douro	€11/€37
Post Scriptum, Douro	€45
Quinta da Lêda, Douro	€95
Murças Reserva, Douro	€59
Quinta do Crasto Reserva V.V., Douro	€75
Quinta do Crasto, Douro	€9/€32
Cidrô Pinot Noir, Douro	€53
M.O.B. Lote 3, Dão	€9/€33
O Enólogo Vinhas Velhas, Dão	€45
Chryseia, Douro	€140
Contraste Bio, Douro	€31
Roquette e Cazes, Douro	€53
Quinta do Ataíde Vinha do Arco Bio, Douro	€51
Vallado Reserva Field Blend, Douro	€68

FROM THE SOUTH

Quinta da Atela Reserva, Tejo	€26
Esporão Private Selection, Alentejo	€130
Guadalupe, Alentejo	€7/€28
Julian Reynolds Grande Reserva, Alentejo	€67

ROSÉ

Lacrau Rosé, Douro	€7/€24
Soalheiro, Vinhos Verdes	€33
Titan, Douro	€9/€34
Herdade dos Oliveiras, Alentejo	€45

SPARKLING

La Volée, Bairrada	€45
Murganheira Vintage, Távora-Varosa	€71
Quinta da Romeira, Lisboa	€8/€31
Soalheiro Nature Pur Terroir, Vinhos Verdes	€52

PORT

Taylor's Chip Dry	€7/€31
Niepoort LBV 2019	€9/€37
Ferreira Tawny	€7/€27
Ferreira Ruby	€7/€27
Taylor's 10 Anos	€10/€50
Churchill's Dry White	€10/€51
Fonseca 20 anos	€16/€78
Sandeman 30 anos	€28/€150
Taylor's 40 anos	€38/€290
Fonseca Guimaraens Vintage 2001	€18/€112

CHAMPAGNE

Billecart Salmon Brut Reserve	€106
Paul Roger Brut Reserve	€113
Billecart Salmon Brut Rosé	€142
Bollinger R. D. 2007	€426

INTERNATIONAL WHITE

Pouilly Fumé (Domaine Bonnard) - France	€44
Gewürtztraminer (Léon Beyer) - France	€74
Chablis (Garnier 1er Cru Fourchaume) - France	€77
Riesling (Fritz Haag Juffer Trocken GG) - Germany	€58

INTERNATIONAL RED

Rioja (Aalto Reserva) - Spain	€65
Barolo (Pio Cesare) - Italy	€146
Grafe Shiraz (Delaire) - South Africa	€145
Rubicon (Meerlust) - South Africa	€90
Cabernet Sauvignon (Meerlust) - South Africa	€75

Châteaux Montrose (Saint Estèphe) - France	€230
Châteaux Lynch-Moussas - France	€135

COCKTAILS **€11**

Negroni: Gin, Vermouth, Campari
Dry Martini: Gin, Vermouth
Espresso Martini: Vodka, Coffee Liqueur, Espresso
Daiquiri: Rum, lime, sugar
Margarita: Tequila, lime, Cointreau
Old Fashioned: Bourbon, sugar, bitters
Manhattan: Bourbon, Vermouth, bitters
Sours: Whiskey/Pisco/Rum/Amaretto, lemon, sugar, aquafaba
Mojito: Rum, lime, mint, sugar
Paloma: Tequila, grapefruit, soda
Tonic Port: White Port, tonic water, bitters
Aperol Spirtz: Aperol, sparkling wine, soda

GIN & TONIC

With Fever Tree tonic of your choice:
Indian, Mediterranean or Elderflower

Martin Millers	€15
Bombay Sapphire	€13
Tanqueray	€12
Roku Gin	€14
Monkey 47	€18
Gin Mare	€15
Citadelle	€13

WHISKY

Johnnie Walker Red Label	€9
Johnnie Walker Black Label	€11
Chivas Regal 12	€12
Glenfiddich 15	€17
Jameson	€9
Nikka	€18
Jack Daniel's	€9
Woodford Reserve	€14

RUM

Plantation 3*	€9
Diplomatico Reserva Exclusiva	€13
Canerock Spiced	€12

TEQUILLA & MEZCAL

Olmecca Plata	€11
Olmecca Resposado	€12

BRANDY

Mavém	€16
CRF	€9

COGNAC

Remy Martin VSOP	€14
Courvoisier VS	€11

VODKA

Absolut	€8
Tito's	€10

VERMOUTH

Martini Rosso	€6
Martini Bianco	€6

LIQUEUR

Licor Beirão	€7
Ginja de Óbidos	€7
Campari	€7
Baileys	€7
Cointreau	€8

BEER

Draught Beer 250ml	€3.5
Draught beer 500ml	€6
Super Bock 330ml	€4
Super Bock Stout	€4
Burguesa Barleywine Beer	€7
Burguesa IPA Beer	€7
Super Bock Non-alcoholic	€4

NON-ALCOHOLIC

Filtered water 700ml	€2.5
Water Vitalis 375ml	€2.5
Water Vitalis 750ml	€4
Pedras 250ml	€3
Pedras 700ml	€5
Pedras Limão	€3.5
Coca-Cola	€3.5
Sprite	€3.5
Natural orange juice	€5
Juice of the day	€5

CAFETERIA

Espresso	€2.5
Cappuccino	€3.5
Latte	€3.5
Tea	€4
Homemade iced tea	€4
Irish / Jamaican Coffee	€11

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter. **VAT included.**

