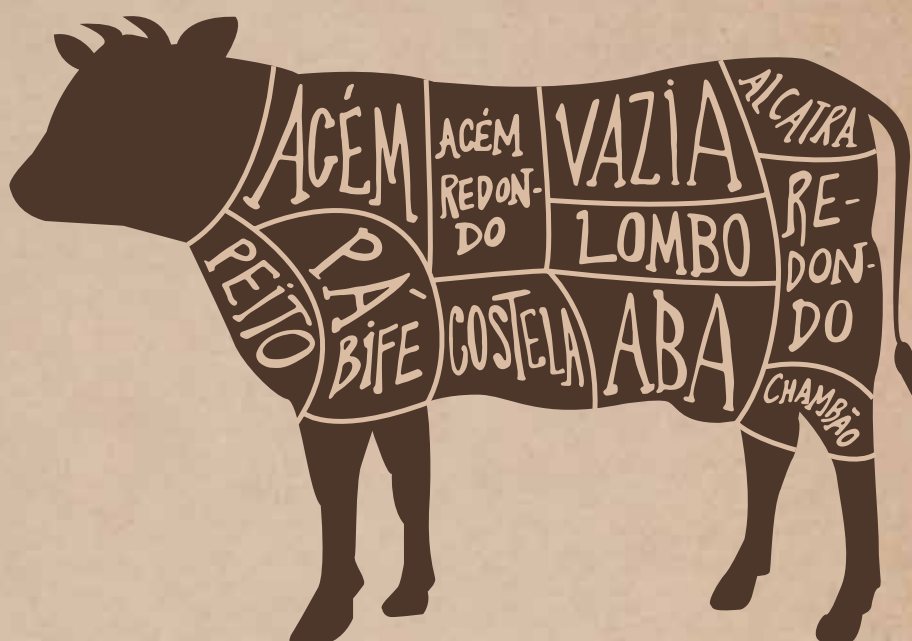




ATALHO



ENTRADAS

BOLO DO CACO COM MANTEIGA DE ALHO

3,50€

CROQUETES DE NOVILHO

2 croquetes de novilho com mostarda dijon.
5,00€

SALSICHA GRELHADA

Servida com pickles e mostarda dijon.
9,00€

QUEIJO PROVOLONE

Gratinado com orégãos e servido
com bolo do caco.
12,00€

PICA-PAU

Tiras de carne grelhadas e servidas
com bolo do caco, pickles e molhos.
11,00€ / **WAGYU** 18,00€

CARPACCIO WAGYU

Fatias finas de carne wagyu servidas com rúcula,
queijo parmesão, alcaparras, tostas de bolo do caco
e vinagrete balsâmico.
18,00€

 Vegetariano
Molho extra +0,50€

SALADAS

SALADA GREGA DE HALLOUMI

Tomate, pepino, azeitonas, cebola, mistura de
pimentos, croutons e queijo halloumi grelhado.
15,00€

SALADA DE SALMÃO

Salmão fumado, alface ibérica, tomate, cebola roxa,
alcaparras, rabanete e nozes servido
com vinagrete de lima e mel.
16,00€

SALADA DE CARPACCIO WAGYU

Fatias finas de carne wagyu, queijo parmesão,
tomate, alface, alcaparras e rúcula servido
com tostas de bolo do caco e vinagrete balsâmico.
19,00€

ACOMPANHAMENTOS

BATATAS FRITAS

Batatas wedge fritas.
3,50€

COLESLAW

Mistura de couve, cenoura e maçã com molho doce
à base de maionese.
3,50€

SALADA MISTA

Tomate, alface e cebola roxa com vinagrete balsâmico.
3,50€

ARROZ

Arroz branco com manteiga e alho.
3,50€

GRATIN DAUPHINOIS

Batatas gratinadas no forno com pimenta preta.
3,50€

AS NOSSAS CARNES



No pão
(bolo do caco)



No prato, aprox. 220g
(com 2 acomp.)



BIFE À CORTADOR

O bife do acém é cortado no seguimento do entrecôte e tem características similares, nomeadamente o elevado grau de marmoreado.



+100g

17,50€ 6,50€

MAMINHA BLACK ANGUS

A raça Black Angus destaca-se pela qualidade da sua carne, a maminha em especial com a sua ligeira infiltração de gordura é um corte carregado de sabor.



+100g

14,00€ 19,00€ 7,00€

FRALDINHA BLACK ANGUS

Este corte torna-se muito saboroso devido aos sucos que guardam após grelhado. Recomenda-se médio mal passado.



+100g

14,00€ 21,00€ 8,00€

PICANHA

Corte tradicional dos churrascos. Fatiada fina, a picanha distingue-se pela sua ligeira cobertura de gordura que lhe dá o seu sabor único.



+100g

14,00€ 21,00€ 8,00€

VAZIA MATURADA

O clássico dos bifes, com uma proporção perfeita de gordura conferindo um sabor delicioso após grelhado.



+100g

15,00€ 21,00€ 8,00€

LOMBO

O lombo é uma carne sem gordura, muito saborosa e sem dúvida a peça mais macia de todas.



+100g

15,00€ 24,00€ 9,00€

ENTRECÔTE MATURADO

O nosso preferido. Este corte distingue-se pela elevada infiltração de gordura que ao derreter deixa um sabor suculento.



+100g

15,00€ 24,00€ 9,00€

COSTELETAS DE BORREGO



Costeletas grelhadas com ervas de provença. Uma boa razão para sujar as mãos!



+100g

24,00€ 9,00€

SECRETOS DO LOMBO DE PORCO PRETO



Uma carne cheia de sabor, muito característica do porco preto por ser marmoreada. Deliciosa na grelha.



+100g

14,00€ 21,00€ 8,00€

COM OSSO



PERGUNTE-NOS PELOS CORTES DO DIA

Pratos servidos com 2 acompanhamentos à escolha

NY STEAK

Vazia com osso maturada.

62,00€/kg

CHULETÓN

Costeleta com osso maturada.

67,00€/kg

T-BONE

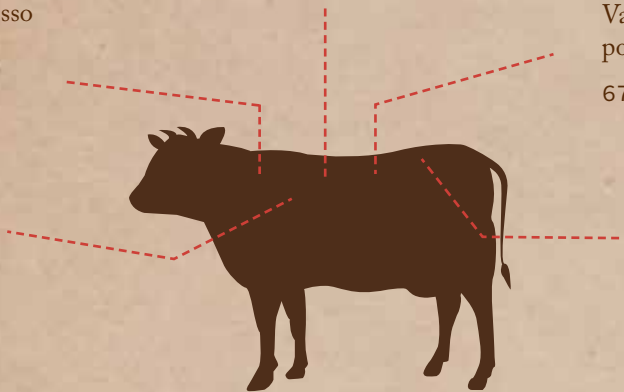
Vazia e lombo separados por um osso em forma de T.

67,00€/kg

TOMAHAWK

Costeleta conhecida também como o corte dos “Flintstones” pelo seu osso comprido.

72,00€/kg



PORTERHOUSE

Corte que inclui a vazia e o lombo separados por um osso em forma de T.

72,00€/kg

CARNE WAGYU



PERGUNTE-NOS PELOS CORTES DO DIA



No prato, aprox. 220g (com 2 acomp.)

ACÉM / CORTADOR OU ENTRANHA



+100g

32,00€ 13,00€

MAMINHA, PICANHA FRALDINHA, DENVER OU FLAT IRON



+100g

35,00€ 15,00€

ENTRECÔTE, VAZIA OU LOMBO



+100g

40,00€ 17,50€

HAMBÚRGUERES



Hambúrgueres com 150g de carne bovina picada diariamente na nossa cozinha

CLÁSSICO



Com pickles, alface, tomate, cebola, ketchup e maionese.

13,50€

CHEESE



Com queijo cheddar, cebola, pickles, ketchup e mostarda.

14,00€

GORGONZOLA



Com molho de queijo gorgonzola, alface e cebola caramelizada.

14,00€

BACON & CHEESE

Com fatia de bacon, cebola frita, queijo cheddar e pickles, ketchup e mostarda.

14,00€

DOUBLE CHEESE

Hambúguer duplo (200g) com queijo cheddar, cebola, pickles, ketchup e mostarda.

15,00€

VEGAN



Burger vegan em bolo do caco com pickles, alface, tomate, cebola, ketchup e mostarda.

14,00€



Temos opção vegetariana com burger feito 100% à base de plantas

Ingrediente ou molho extra + 0,50€

SOBREMESAS



BOLO DE CHOCOLATE

Bolo de chocolate caseiro sem glúten servido com gelado ou sorbet.

6,00€

BOLO DE ALFARROBA

Bolo de alfarroba caseiro servido com gelado ou sorbet.

6,00€

CHEESECAKE EXÓTICO

Bolo de queijo caseiro com base de bolacha acompanhado com coulis de ananás, manga e maracujá.

7,00€

TRILOGIA DE GELADO/SORBET

Pergunte-nos pelos sabores do dia.

6,00€

Bola de gelado/sorbet extra + 3,00€



MENUS PARA CRIANÇAS

Disponíveis para crianças com idade igual ou inferior a 12 anos

HAMBÚRGUER

No pão com cerca de 100g,
ketchup e 2 acompanhamentos.

11,00€

Ingrediente extra

+ 0,50€

1

LOMBO

Prato com 100g
em bifes ou pica-pau
com 2 acompanhamentos.

12,00€

2

CROQUETES

3 croquetes de novilho
com 2 acompanhamentos.

11,00€

3

ACOMPANHAMENTOS: batatas wedge, arroz, salada mista e bolo do caco.

 Opção vegetariana: hambúrguer feito 100% à base de plantas.

Os preços apresentados incluem o IVA à taxa legal em vigor.

Este estabelecimento dispõe de livro de reclamações.

Para mais informações sobre alergénios, consulte o nosso staff.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert,
pode ser cobrado se não for solicitado pelo cliente ou se por este for inutilizado.

ÁGUAS

Água 37,5cl 2,00€

Água 75cl 4,00€

Água Castello 2,20€

Água das Pedras 25cl 2,50€

Água das Pedras 75cl 4,50€

Água Tónica Fever-Tree:

Indian/Mediterranean/Elderflower 3,70€

CAFETARIA

Café 1,40€

Abatanado 1,50€

Café duplo 2,20€

Café com leite 2,75€

Cappuccino 3,75€

Mazagran 3,80€

Irish coffee 9,00€

Chás de saqueta 2,60€

Chás das nossas misturas 3,50€



REFRIGERANTES & SUMOS

Coca-Cola Original/Zero 33cl 3,00€

Sprite 33cl 3,00€

Fanta Laranja 33cl 3,00€

Ginger Ale Fever-Tree 3,70€

Ginger Beer Fever-Tree 3,70€

Limonada 2,70€

Chá frio 2,80€

Sumo de laranja natural 4,00€

Sumo natural do dia 4,50€

CERVEJAS

Super Bock:

Imperial 20cl 2,80€

Imperial Stout 20cl 2,80€

Tulipa 40cl 3,50€

Caneca 50cl 5,00€

Caneca Stout 50cl 5,00€

Somersby:

Caneca 50cl 5,50€

Super Bock sem álcool 33cl 3,00€

Corona 33cl 3,90€

Somersby 33cl 4,00€

Super Bock selecção 1927:

Bavaria Weiss 33cl 4,50€

Munich Dunkel 33cl 4,50€

COCKTAILS DA CASA



ZAGATO

Rum, Martini Rosso, ananás, maracujá, lima e groselha.

11,00€

GIULIETTA SPIDER

Gin, Monin maçã verde, clara de ovo, maçã verde e uva.

11,00€

ALFETTA

Vodka de baunilha, licor Passoã, espumante, maracujá, xarope de açúcar e limão.

12,00€

MONTREAL

Gin, Cointreau, clara de ovo, toranja, lima, limão e morango.

12,00€

COCKTAILS CLÁSSICOS



Caipirinha | Caipiroska 9,50€

Cachaça/vodka, açúcar e lima.

Cuba Libre 9,50€

Rum, lima e Coca-Cola.

Mojito 9,50€

Rum, lima, hortelã, açúcar,
Angostura e soda.

Aperol Spritz 9,50€

Aperol, prosecco, soda e laranja.

Daiquiri 9,50€

Rum, açúcar e lima.

Margarita 10,00€

Tequila, Cointreau, calda de açúcar
e limão.

Moscow Mule 10,00€

Vodka, lima e ginger beer.

Espresso Martini 10,00€

Vodka, Kahlúa e café.

Pimm's Cocktail 10,50€

Pimm's, Sprite, lima, limão, morango, laranja,
pepino e hortelã.

Dry Martini 11,50€

Gin e Martini Extra Dry.

Sours 11,00€

Peça a sua espirituosa favorita com
açúcar, clara de ovo e limão.

New Fashioned 11,00€

Rum, açúcar mascavado e angostura.

Piña Colada 11,50€

Rum, Malibu, ananás e leite de côco.

Negroni 12,50€

Campari, gin e vermute doce.

Long Island Iced Tea 12,50€

Rum, tequila, gin, vodka,
triple sec, limão e Coca-Cola.

Old Fashioned 12,50€

Bourbon, açúcar mascavado e angostura.

WHISKY

Scotch

Johnnie Walker Red Label 9,00€

The Glenrothes Select Reserve 14,70€

Irish

Jameson 9,00€

Bushmills 9,50€

American

Jack Daniel's 9,50€

GIN

Dry

Gordon's 9,50€

Citric

Bombay Sapphire 11,00€

Bulldog 12,00€

Gin Sul 12,00€

Citadelle 13,00€

Floral

Hendrick's 13,00€



Monkey 47 14,00€

Pergunte-nos pelas nossas sugestões de preparação

VODKA

Filandia 8,70€

Grey Goose 13,00€

RUM

Plantation 3 Stars 8,00€

Diplomático Reserva Especial 12,00€

AGUARDENTE

CRF 7,50€

TEQUILA

Jose Cuervo Branco 8,00€

Jose Cuervo Reposado 11,00€

BRANDY

Macieira 8,50€

LICORES

Nacionais

Ginja de Óbidos 5,50€

Moscatel de Setúbal 5,50€

Licor Beirão 6,00€

Amarguinha 6,00€

Internacionais

Baileys Irish Cream 8,50€

PORTO

Ferreira:

Branco seco 6,50€

Ruby 6,50€

Tawny 6,50€

LBV 8,50€

APERITIVOS

Martini:

Bianco 7,00€

Rosso 7,00€

Rubino 8,00€



Passoã



Cachaça

VINHOS



TINTOS

Alentejo

Trinca Bolotas	20€	
Fita Preta	27€	6,00€
Poliphonia Reserva	30€	
Palpite	35€	
Cartuxa	36€	
Maçanita Letra A	50€	

Dão

M.O.B.	25€	
Quinta dos Carvalhais Colheita	26€	6,00€
Vinha Paz Colheita	29€	

Douro

Papa Figos	21€	5,50€
Vinha Grande	28€	
Lacrau Reserva	30€	
Manoella	31€	
Passagem Reserva	32€	
Churchill's Estates	35€	
Monte Meão	60€	
Quinta da Leda	75€	
Secret Spot	80€	

Lisboa / Setúbal

Palha Canas, Lisboa	18€	4,80€
Quinta do Rol Pinot Noir, Lisboa	27€	
Quinta da Bacalhôa, Setúbal	32€	
Chocapalha Vinha Mãe, Lisboa	40€	

Françês

Château des Gravières, Bordeaux	28€	
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SANGRIAS

Tinta ou branca 1L	23€
Tinta ou branca 1,5L	29€
Espumante 1,5L	33€

VINHOS



BRANCOS

Alentejo

Poliphonia Reserva	30€	
Palpite	35€	
Cartuxa	36€	

Dão

Quinta dos Carvalhais Encruzado	40€	
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Douro

Planalto Reserva	18€	4,80€
Vinha Grande	28€	

Lisboa / Setúbal

Catarina, Setúbal	20€	5,00€
Quinta do Rol Pinot Grigio, Lisboa	23€	
Quinta do Rol Arinto, Lisboa	26€	
Quinta da Bacalhôa, Setúbal	34€	

Françês

Les Anges Chardonnay, Vale do Loire	25€	
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VERDES

Muralhas de Monção	20€	5,00€
Deu la Deu Alvarinho, Monção e Melgaço	24€	
Soalheiro Primeiras Vinhas, Melgaço	33€	

ROSÉ

Mateus Rosé	17€	
Falgaroso, Douro	20€	
Valle Pradinhos, Trás-os-Montes	22€	5,50€

ESPUMANTES E CHAMPAGNE

Charles Pelletier Grande Réserve - “Blanc de Blancs”, Borgonha	25€	7,00€
Laurent-Perrier Brut	65€	

Os preços apresentados incluem o IVA à taxa legal em vigor.



ATALHO



STARTERS

BOLO DO CACO BREAD WITH GARLIC BUTTER

3,50€

BEEF CROQUETTES

2 beef croquettes served with dijon mustard.

5,00€

GRILLED SAUSAGE

Served with pickles and dijon mustard.

9,00€

PROVOLONE CHEESE

Melted in the oven with oregano and served with bolo do caco bread.

12,00€

PICA-PAU

Strips of grilled meat served with bolo do caco bread, pickles and sauces.

11,00€ / **WAGYU** 18,00€

WAGYU BEEF CARPACCIO

Thin slices of Wagyu beef served with rocket leaves, parmesan cheese, capers, toasted bolo do caco bread and balsamic vinaigrette.

18,00€

 Vegetarian

Extra sauce + 0,50€

SALADS

GREEK SALAD WITH HALLOUMI

Grilled halloumi cheese, tomatoes, cucumbers, onions, olives, bell peppers and croutons.

15,00€

SALMON SALAD

Smoked salmon, Iberian salad, tomatoes, red onions, capers, radish and walnuts served with lime and honey vinaigrette.

16,00€

WAGYU BEEF CARPACCIO SALAD

Wagyu Beef carpaccio, parmesan cheese, lettuce, mixed greens and capers served with toasted bolo do caco bread and balsamic vinaigrette.

19,00€

SIDE DISHES

POTATO WEDGES

Crispy fried potato wedges.

3,50€

COLESLAW

Mix of cabbage, carrots and apples with a mayonnaise based sweet sauce.

3,50€

MIXED SALAD

Mixed greens, tomatoes and red onions served with balsamic vinaigrette.

3,50€

RICE

White rice with butter and garlic.

3,50€

GRATIN DAUPHINOIS

Creamy baked sliced potatoes with black pepper.

3,50€

MEAT



Bread
(as a sandwich)



Plate, approx. 220g
(w/ 2 side dishes)



CHUCK EYE ROLL STEAK

The Chuck Eye steak is cut along the Rib Eye and has similar characteristics, particularly the high level of marbling.



+100g

17,50€ 6,50€

BLACK ANGUS RUMP TAIL

Black Angus beef is known for its quality and tenderness. We chose the Rump Tail because it has a high level of marbling and is full of flavour.



+100g

14,00€ 19,00€ 7,00€

BLACK ANGUS BAVETTE D'ALOYAU

The Bavette seals in its juices after grilling, making it a very succulent piece of meat. We recommend ordering it medium rare.



+100g

14,00€ 21,00€ 8,00€

PICANHA

Also known as Rump Cap, the Picanha is the traditional cut for barbeques in Portugal and has a characteristic fat cover that gives it its delicious



+100g

14,00€ 21,00€ 8,00€

AGED STRIPLOIN

This is the classic steak. With an excellent level of marbling, it's perfect for grilling.



+100g

15,00€ 21,00€ 8,00€

FILLET

The fillet is without a doubt the most tender of all the beef cuts, as it has no fat content, is easy to eat and is full of flavour.



+100g

15,00€ 24,00€ 9,00€

AGED RIB EYE

The Rib Eye is our favourite cut, it simply has it all: a great level of marbling, tenderness and juiciness that will please all meat lovers.



+100g

15,00€ 24,00€ 9,00€

LAMB CHOPS

Grilled lamb chops with herbes de provence. A good reason to get your hands dirty!



+100g

24,00€ 9,00€

IBERIAN BLACK PORK FILLET



The black pork is known for its quality meat and high level of marbling. Served in grilled strips with a caramelized crust.



+100g

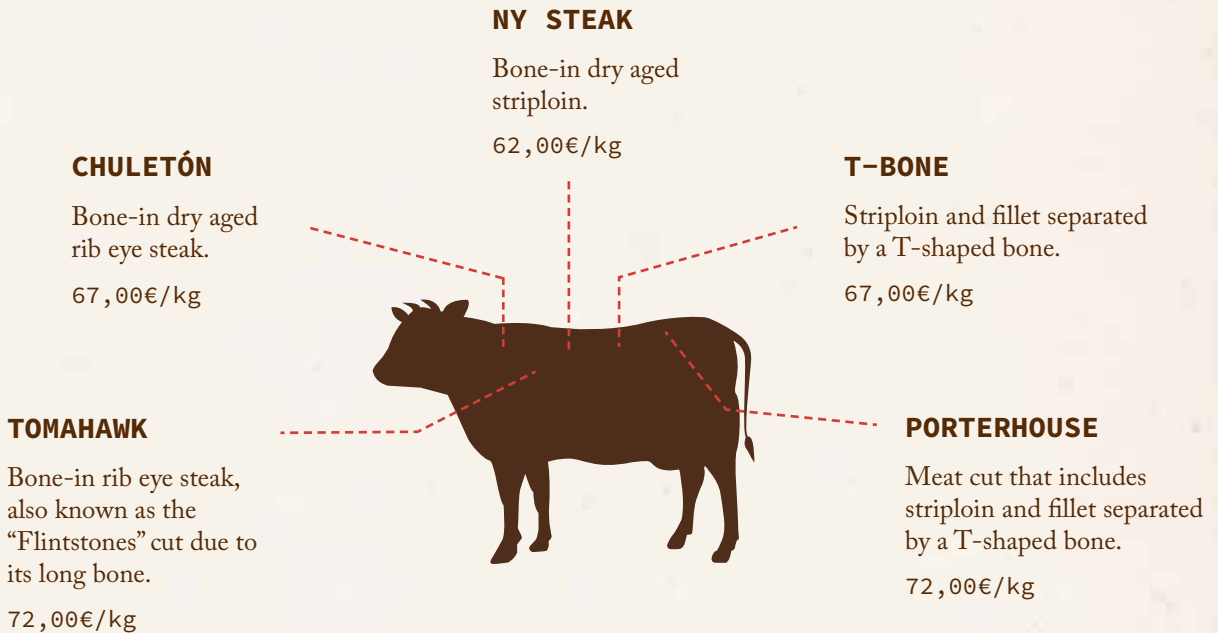
14,00€ 21,00€ 8,00€

BONE-IN



ASK US ABOUT OUR DAILY BEEF CUTS

Served with your choice of 2 side dishes



WAGYU BEEF



ASK US ABOUT OUR DAILY BEEF CUTS

 Plate, approx. 220g (w/ 2 side dishes)

THIN SKIRT OR CHUCK

 +100g
32,00€ 13,00€

RUMP TAIL, PICANHA BAVETTE, DENVER OR FLAT IRON

 +100g
35,00€ 15,00€

RIB EYE, FILLET OR STRIPLOIN

 +100g
40,00€ 17,50€

BURGERS



Burgers with 150g of beef minced daily in our kitchen

CLASSIC



With pickles, lettuce, tomatoes, onions, ketchup and mayonnaise.

13,50€

CHEESE



With cheddar cheese, onions, pickles, ketchup and mustard.

14,00€

GORGONZOLA



With gorgonzola cheese, lettuce and caramelized onions.

14,00€

BACON & CHEESE

With bacon, fried onions, cheddar cheese, pickles, ketchup and mustard.

14,00€

DOUBLE CHEESE

Double cheeseburger (200g) with cheddar cheese, onions, pickles, ketchup and mustard.

15,00€

VEGAN



Vegan burger in bolo do caco bread with pickles, lettuce, tomatoes, onions, ketchup and mustard.

14,00€



Vegetarian option available with burger 100% plant-based

Extra ingredient or sauce + 0,50€

DESSERTS



CHOCOLATE CAKE

Homemade gluten-free chocolate cake served with ice cream or sorbet.

6,00€

CAROB CAKE

Homemade carob cake served with ice cream or sorbet.

6,00€

EXOTIC CHEESECAKE

Homemade cheese cake with cookie base served with pineapple, mango and passion fruit coulis.

7,00€

ICE CREAM/SORBET TRIO

Ask us about our daily sorbet flavours.

6,00€

Extra ice cream/sorbet + 3,00€



KIDS MENUS

Available for kids aged 12 and under

BURGER

100g of beef patty
in a bun, with ketchup
served with 2 side dishes.

11,00€

Extra ingredient

+ 0,50€

1

FILLET

Plate with 100g
of steaks or pica-pau (strips)
served with 2 side dishes.

12,00€

2

CROQUETTES

3 beef croquettes
served with 2 side dishes.

11,00€

3

SIDE DISHES: potato wedges, rice, mix salad and bolo do caco bread.



Vegetarian option: burger 100% plant-based.

Prices include VAT at the current legal rate.

Complaints book available upon request.

For more information on food allergens, please ask our staff.

No dish, food product or beverage, including couvert, may be charged if not ordered by the client.

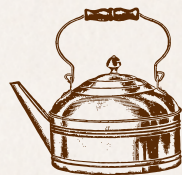
WATER

Water 37,5cl 2,00€
Water 75cl 4,00€
Água Castello 2,20€
Água das Pedras 25cl 2,50€
Água das Pedras 75cl 4,50€

Fever-Tree Tonic Water:
Indian/Mediterranean/Elderflower 3,70€

HOT DRINKS

Espresso 1,40€
American coffee 1,50€
Double espresso 2,20€
Coffee with milk 2,75€
Cappuccino 3,75€
Mazagran 3,80€
Irish coffee 9,00€
Tea 2,60€
Our tea 3,50€



SOFT DRINKS & JUICES

Coca-Cola Original/Zero 33cl 3,00€
Sprite 33cl 3,00€
Fanta Orange 33cl 3,00€
Ginger Ale Fever-Tree 3,70€
Ginger Beer Fever-Tree 3,70€
Lemonade 2,70€
Iced tea 2,80€
Natural orange juice 3,50€
Natural daily juice 4,00€



BEER

Super Bock:
Imperial 20cl 2,80€
Imperial Stout 20cl 2,80€
Tulip 40cl 3,50€
Pint 50cl 5,00€
Stout Pint 50cl 5,00€

Somersby:
Pint 50cl 5,50€

Super Bock without alcohol 33cl 3,00€
Corona 33cl 3,90€
Somersby 33cl 4,00€

Super Bock 1927 selection:
Bavaria Weiss 33cl 4,50€
Munich Dunkel 33cl 4,50€



Bottle

HOUSE COCKTAILS



ZAGATO

Rum, Martini Rosso, pineapple, passion fruit, gooseberry and lime.
11,00€

GIULIETTA SPIDER

Gin, Granny Smith apple monin, egg white, apple and grapes.
11,00€

ALFETTA

Vanilla vodka, Passoa liquor, sparkling wine, passion fruit, sugar syrup and lemon.
12,00€

MONTREAL

Gin, cointreau, egg white, grapefruit, lime, lemon and strawberry.
12,00€

CLASSIC COCKTAILS



Caipirinha | Caipiroska 9,50€
Cachaça/vodka, sugar and lime.

Cuba Libre 9,50€
Rum, lime and Coca-Cola.

Mojito 9,50€
Rum, lime, mint, sugar, Angostura and soda.

Aperol Spritz 9,50€
Aperol, prosecco, soda and orange.

Daiquiri 9,50€
Rum, sugar and lime.

Margarita 10,00€
Tequila, Cointreau, sugar and lemon.

Moscow Mule 10,00€
Vodka, lime and ginger beer.

Espresso Martini 10,00€
Vodka, Kahlúa and coffee.

Cocktail with fruit + 0,50€

Pimm's Cocktail 10,50€
Pimm's, Sprite, lime, lemon, strawberry, orange, cucumber and mint.

Dry Martini 11,50€
Gin and Martini Extra Dry.

Sours 11,00€
Ask for your favorite spirit with sugar, white egg and lemon.

New Fashioned 11,00€
Rum, brown sugar and Angostura.

Piña Colada 11,50€
Rum, Malibu, pineapple and coconut milk.

Negroni 12,50€
Campari, gin and sweet vermouth.

Long Island Iced Tea 12,50€
Rum, tequila, gin, vodka, triple sec, limon and Coca-Cola.

Old Fashioned 12,50€
Bourbon, brown sugar and angostura.

WHISKY

Scotch

Johnnie Walker Red Label 9,00€
The Glenrothes Select Reserve 14,70€

Irish

Jameson 9,00€
Bushmills 9,50€

American

Jack Daniel's 9,50€

GIN

Dry

Gordon's 9,50€

Citric

Bombay Sapphire 11,00€
Bulldog 12,00€
Gin Sul 12,00€
Citadelle 13,00€

Floral

Hendrick's 13,00€



Monkey 47 14,00€

Pergunte-nos pelas nossas sugestões de preparação

VODKA

Filandia 8,70€
Grey Goose 13,00€

RUM

Plantation 3 Stars 8,00€
Diplomático Special Reserve 12,00€

AGUARDENTE

CRF 7,50€

TEQUILA

Jose Cuervo Branco 8,00€
Jose Cuervo Reposado 11,00€

BRANDY

Macieira 8,50€

LIQUOR

National

Ginja de Óbidos 5,50€
Moscatel de Setúbal 5,50€
Licor Beirão 6,00€
Amarguinha 6,00€

International

Baileys Irish Cream 8,50€

PORTO

Ferreira:

Dry white 6,50€
Ruby 6,50€
Tawny 6,50€
LBV 8,50€

APERITIFS

Martini:

Bianco 7,00€
Rosso 7,00€
Rubino 8,00€



WINES



RED

Alentejo

Trinca Bolotas	20€	
Fita Preta	27€	6,00€
Poliphonia Reserva	30€	
Palpite	35€	
Cartuxa	36€	
Maçanita, Letra A	50€	

Dão

M.O.B.	25€	
Quinta dos Carvalhais Colheita	26€	6,00€
Vinha Paz Colheita	29€	

Douro

Papa Figos	21€	5,50€
Vinha Grande	28€	
Lacrau	30€	
Manoella	31€	
Passagem Reserva	32€	
Churchill's Estates	35€	
Monte Meão	60€	
Quinta da Leda	75€	
Secret Spot	80€	

Lisboa / Setúbal

Palha Canas, Lisboa	18€	4,60€
Quinta do Rol, Pinot Noir	27€	
Quinta da Bacalhôa, Setúbal	32€	
Chocapalha Vinha Mãe, Lisboa	43€	

French

Château des Gravières, Bordeaux	28€
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SANGRIAS

Red or white 1L	23€
Red or white 1,5L	29€
Sparkling wine 1,5L	33€

WINES



WHITE

Alentejo

Poliphonia Reserva	30€	
Palpite	35€	
Cartuxa	36€	

Dão

Quinta dos Carvalhais Encruzado	40€	
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Douro

Planalto Reserva	18€	4,80€
Vinha Grande	28€	

Lisboa / Setúbal

Catarina, Setúbal	20€	5,00€
Quinta do Rol Pinot Noir, Lisboa	23€	
Quinta do Rol Arinto, Lisboa	26€	
Quinta da Bacalhôa, Setúbal	34€	

Françês

Les Anges Chardonnay, Loire Valley	25€	
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GREEN

Muralhas de Monção	20€	4,50€
Deu la Deu Alvarinho, Monção e Melgaço	24€	
Soalheiro Primeiras Vinhas, Melgaço	33€	

ROSÉ

Mateus Rosé	17€	
Falgaroso	20€	
Valle Pradinhos, Trás-os-Montes	22€	5,50€

SPARKLING WINE AND CHAMPAGNE

Charles Pelletier Grande Réserve - "Blanc de Blancs", Borgonha	25€	7,00€
Laurent-Perrier Brut	65€	

Prices include VAT at the current legal rate.