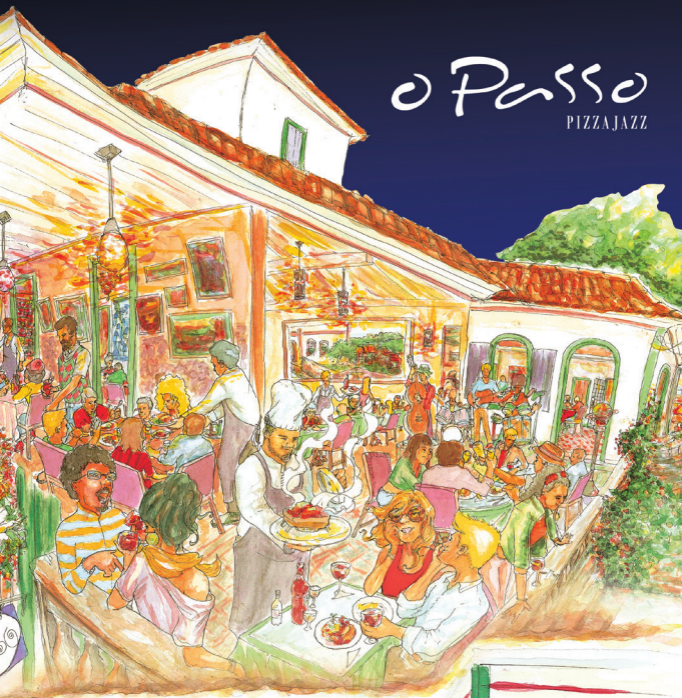


o Passo

PIZZAJAZZ



Menu

ENTRIES

COUVERT O PASSO 32

Selections of artisan pastas, eggplant caponata and roasted tomatoes, accompanied by house focaccia and a crunchy pizza crust

CORNICIONI BIANCO 26

Baked pizza dough, fresh rosemary, fleur de sel and extra virgin olive oil

CORNICIONI PELATI 31

Baked pizza dough, pomodori pelati sauce, roasted garlic, extra virgin olive oil, Grana cheese and basil

CORNICIONI VERDI 39

Baked pizza dough, pomodori pelati sauce, roasted garlic, extra virgin olive oil, Grana cheese and basil

BRUSCHETA DI POMODORI - 4 items 42

Toasted artisan bread, garlic scented, sweet grape tomatoes au gratin with Grana cheese

BRUSCHETA DE PORÓ COM PARMA - 4 items 49

*Toasted artisan Italian bread, Brie cheese, leeks, parma ham and *Santa Barbara honey**

PASTÉIS DE ANGU - 10 units 39

Water-mill cornmeal dough, stuffed with meat, accompanied by lightly spiced tomato chutney

Menu

ENTRIES

FRITAS DO PASSO 42

French fries, crispy bacon slices, garlic and Grana cheese

EXIBIDAS - 8 units (4 of each) 42

Filo dough baskets stuffed with pumpkin cream and topped with dried beef

Filo dough baskets stuffed with corn cream, topped with Minas cheese and bacon farofa

HARUMAKI DE COSTELA 42

Filo pastry rolls stuffed with 24-hour roast prime rib, served with goat's cheese fonduta

CARPACCIO CLÁSSICO 44

Filet mignon carpaccio with caper sauce, Grana cheese, wild arugula and warm homemade bread

PUNHETA DE BACALHAU 45

Slices of Porto cod confit, with peppers, black olives, red onion and herbs; served with garlic butter toast

CROQUETE CAÇADOR 45

Hunter sausage croquette finished with biquinho pepper emulsion

Menu

ENTRIES

BURRATA À MILANESA

75

Burrata empanada na farinha panko, servida em cama de molho pomodori fresco, tomatinhos sweet grape e manjeriço; acompanhada de pão artesanal da casa

ISCAS DE FILÉ À L'ANCIENNE

79

*Iscas de filé ao molho de mostarda L'ancienne, com um toque de **Mel Santa Bárbara**, servida com pão artesanal da casa*

SALADS (Accompanied by crispy shell)

INSALATA ECCELLENTE

39

Green leaves mix, grape tomatoes, palm heart, Gorgonzola cheese, chestnuts mix and mango and l'Ancienne sauce

INSALATA DE CARPACCIO CAPRESE

42

Carpaccio salad, with arugula, buffalo mozzarella, roasted tomatoes and pesto sauce

Menu

PASTA - RISOTTOS - MEATS

GNOCCHI DE MANDIOQUINHA 57

Cassava gnocchi with fresh tomato sauce, fresh basil leaves and Grana cheese slices

RAVIÓLI DE FIGO E GORGONZOLA 69

Pasta stuffed with blue cheese and Turkish figs, served on goat's cheese fonduta and topped with crispy onion crisps

RISOTTO MIX COM ISCAS FILÉ 69

Funghi secchi risotto with filet mignon in roti sauce

RISOTTO DE PERA COM GORGONZOLA 72

Caramelized pear and gorgonzola risotto, served with filet tagliata

GNOCCHI JUAZEIRO 72

Cassava gnocchi with pumpkin cream, served with jerked beef in bottle butter, topped with curd cheese and spring onions

SALTIMBOCA DE MAIALI 75

Pork fillet escalopes with sage and parma ham, in a rapadura sauce; served with butter-roasted gnocchi and premium parmesan fonduta

Menu

PASTA - RISOTTOS - MEATS

COSTELA ALLA CHEF GABRIEL 78

Beef ribs roasted at a low temperature, shredded and pressed, served with beef jus and accompanied by creamy strawberry purée, chestnut farofa in bottle butter and crunchy cabbage slaw.

MEDALHAS AL PISTACCHIO 79

Grilled steak medallions, served with fettuccine with shitake sauce and fonduta of Parmesan cheese and green pepper, finished with pistachio flour

TORNEDOR SÃO JOSÉ 79

Grilled filet with paprika sauce and mushroom topping, served with homemade papardelle in sage butter

RISOTTO BIANCO 82

Risotto parmeggiano with filet tournedor in a Grana cheese crust with jabuticaba sauce

LINGUINI AL MARE 84

Linguini nero de sepia in pomodori sauce, served with squid, prawns, white fish and grilled salmon, finished with leek crisp

Menu

PASTA - RISOTTOS - MEATS

PEIXE AL TAMARINDO 85

Grilled white fish fillet in tamarind sauce, served with plantain risotto and Brazil nuts

SALMÃO JANELA DO ROSÁRIO 85

Sesame-crusted salmon fillet in teriyake sauce with saffron rice, almonds and mini caramelized onions

BIFE DE CHORIZO ALLA CREMA 89

Grilled chorizo steak served with fettuccine on premium parmesan fonduta and finished with fresh herb oil

GAMBERI E RISOTTO DE MOQUECA 89

Prawns breaded in panko flour, served with moqueca risotto and finished with biquinho pepper vinaigrette

BACALHAU DA VILA 98

Loin of Port cod confit in extra virgin olive oil, roasted potatoes, sliced garlic, red onion, slightly spicy homemade sausage, raisins, azapa olives and white rice



Menu

VEGETARIAN DISHES

RISOTTO DE MIX DE FUNGHIS 58

Shimeji, shitake and champgnon de Paris risotto

RISOTTO DE CEBOLA CARMELIZADA 59

Caramelized onion risotto with arugula and almonds

RAVIÓLI DE FIGO E GORGONZOLA 69

Pasta stuffed with blue cheese and Turkish figs, served on goat's cheese fonduta and topped with crispy onion crisps

Menu

PIZZAS (With natural fermentation dough)

	Grande	Gigante
MARGHERITA <i>Artisan tomato sauce, special mozzarella, Italian tomatoes, parmesan, and fresh basil leaves</i>	71	86
ALICHE <i>Artisan tomato sauce, special mozzarella, sweet grape tomatoes and anchovies</i>	71	86
CALABRESA <i>Artisan tomato sauce, special mozzarella, calabresa, black olives and onions</i>	71	86
FRANGO COM CATUPIRY <i>Artisan tomato sauce, special mozzarella, shredded chicken and catupiry cheese</i>	71	86
QUATRO FORMAGGIO <i>Artisan tomato sauce, special mozzarella, gorgonzola, parmesan and catupiry cheese</i>	75	89
SHIMEJI E MASCARPONE <i>Artisan tomato sauce, special mozzarella, leek, shimeji sautéed in olive oil with herbs of Provence and Mascarpone cheese</i>	75	89

Menu

PIZZAS (With natural fermentation dough)

	Grande	Gigante
MARGHERITA ESPECIAL <i>Artisan tomato sauce, special mozzarella, sweet grape tomatoes, azapa olive pesto and fresh basil</i>	75	89
PEPPERONI <i>Artisan tomato sauce, special mozzarella, peperoni salami</i>	75	89
PORTUGUESA <i>Artisan tomato sauce, special mozzarella, ham, eggs, black olives and onions</i>	75	89
À MODA <i>Artisan tomato sauce, special mozzarella, ham, calabresa, salami, black olives, onions and bell peppers</i>	75	89
CALABRESA E GORGONZOLA <i>Artisan tomato sauce, special mozzarella, slices of artisan calabresa, gorgonzola paste with fine herbs, and onions sautéed in shoyo. Gratinated with parmesan</i>	76	92

Menu

PIZZAS (With natural fermentation dough)

	Grande	Gigante
MEL TRUFADO	76	92
<i>Artisan tomato sauce, special mozzarella, gorgonzolla, parmesan, catupiry, truffled honey Santa Bárbara and black sesame seeds</i>		
TREMBÃO	76	92
<i>Artisan tomato sauce, special mozzarella, hearts of palm, tomatoes baked in a wood-fired oven, cured Minas cheese and fresh basil</i>		
POSITANA	76	92
<i>Artisan tomato sauce, special mozzarella, boursin type goat cheese, slices of artisan calabresa and fresh basil</i>		
BRIE E DAMASCO	76	92
<i>Artisan tomato sauce, special mozzarella, brie cheese, apricot, basil and almond slices</i>		
CAÇADORA	76	92
<i>Molho artesanal de tomate, mozzarella especial, linguiça levemente picante, cebola caramelizada, creme de burrata e crisp de couve negra</i>		

Menu

PIZZAS (With natural fermentation dough)

	Grande	Gigante
COMBINAÇÃO	76	92
<i>Homemade tomato sauce, special mozzarella, leeks, parmesan, Minas cheese, homemade bacon jam, finished with basil</i>		
QUATRO TOMATES	76	92
<i>Special mozzarella, pelati tomatoes, Italian tomatoes, sundried tomatoes and sweet grape tomatoes, finished with basil and fried garlic slices</i>		
JUAZEIRO	77	93
<i>Artisanal tomato sauce, special mozzarella cheese, shredded sundried meat pulled in bottle butter, catupiry cheese and green onion</i>		
ITÁLIA	77	93
<i>Homemade tomato sauce, special mozzarella, pancetta, ricotta cream and herbs, finished with pistachio and basil flour</i>		
VENEZIA	86	104
<i>Artisan tomato sauce, special mozzarella, Parma ham, tomato confit, burrata cream and fresh basil leaves</i>		

Menu

PIZZAS (With natural fermentation dough)

	Grande	Gigante
BRIE E PARMA	86	104
<i>Artisan tomato sauce, burrata, fresh mushrooms, finished with Parma crisps and basil</i>		
BURRATA E FUNGHI	86	104
<i>Artisan tomato sauce, burrata, fresh mushrooms, finished with Parma crisps and basil</i>		

Menu

PIZZAS (SWEETS)

	2 fatias	4 fatias
PIZZA DE CHOCOLATE COM MORANGOS	42	62
<i>Fresh cream, cocoa liquor, milk chocolate, fresh strawberries and vanilla ice cream</i>		
DELIZIA ROSSA	42	62
<i>White chocolate, Brie slices, red fruit coulis, finished with caramelized cashew nuts</i>		

Menu

SOBREMESAS

SÃO BARTOLOMEU 27

Fried guava cascão with cashew nut crust and artisan cheese ice cream

PETTIT GATEAU 28

Petit gateau of chocolate, nuts and cream ice cream

PETTIT LIMÃO SICILIANO 29

Petit gateau of Sicilian lemon and Brazil nut ice cream

CHEESECAKE DE MINAS 29

Canastra cheese cheesecake with Viçosa milk jam

CANOLI DE MINAS 29

Cannolis filled with dulce de leche and homemade banana jam, served with Brazil nut ice cream

TIRAMISÙ 31

Classic Italian mascarpone and espresso based tart

FONDANT BUTTERSCOTCH 32

Incredible chocolate pie, accompanied by red fruits ice cream, caramel syrup finished with fleur de sel

Beverages

COCKTAILS

NO ALCOHOL GINGER - Alcohol-free 25

Strawberry, passion fruit, lime juice, Triple Sec, ginger foam

LEI SECA - Alcohol-free 25

Red fruit, cranberry monin, cranberry juice, lemon drops and sparkling water

MOJITO 26

White rum, lemon juice, mint, club soda

GINGER TÔNICA 27

Gin, tonic water, ginger monin, lemon slices and ginger blades

NEGRONI 28

Gin, Campari bitters and vermouth rosso

BELINI 28

Brut sparkling wine, peach liqueur and cranberry juice

MARGARITA 28

Tequila, Triple Sec, lemon juice

COSMOPOLITAN 29

Vodka, cointreau, cranberry juice, lemon juice and grenadine

GASPERE 29

Gin, Campari, lemon, raspberry monin drops, berry tea infusion and tonic

Beverages

COCKTAILS

MOSCOU MULE 30

Vodka, ginger ale, ginger monin, lemon juice and ginger foam

RAMAZZOTI CLÁSSICO 30

Gin, ramazzoti, lemon tea with ginger, lemon juice drops, hibiscus flower, tonic water and ginger blades

MANJERICÃO 31

Gin, tangerine monin, lemon juice, sparkling water and basil

APEROL SPRITZ 32

Aperol, sparkling wine, sparkling water and orange slices

ALECRIM 32

Gin, strawberry puree, passion fruit monin, lemon juice, soda water and rosemary sprig

EUROPA 32

Gin, Ramazzoti, grapefruit monin, lemon soda, lemon and port wine

OUOPRETANAGIN 33

Gin, passion fruit, elderflower monin, lemon juice and ginger foam

Beverages

SHOTS

CACHAÇA 10

Milagre de Minas / Vale Verde / Salinas / Tiara

CACHAÇA 23

Canarinha

WEISS VODKA OUROPRETANA 10

RUM BACARDI OURO 10

CAMPARI BITTER 10

VODKA ABSOLUT 18

GIN 19

TEQUILA 23

DRINKS

Lemon / Strawberry / Passionfruit

CAIPIRINHA / CAIPIVODKA 20

CAIPISAKÊ 23

CAIPI ABSOLUT 28

Beverages

CHOPPS AND BEERS

CHOPP OUROPRETANA PILSEN 12

Respecting the German Purity Law, it is homemade, light and natural Chopp light, pilsen type, low fermentation

CHOPP OUROPRETANA PALE ALE 14

Respecting the German purity law, it is handmade, light and natural Chopp of amber color and noble hops, full-bodied taste and armargor. Easy to drink.

LONG NECKS BOTTLE

BUDWEISER ALCOHOL-FREE 13

BECKS 14

STELLA ARTOIS 14

HOEGAARDEN 330ml 17

LEFFE BLOND 330ml 20

Beverages

DIVERSOS

MINERAL WATER / SOFT DRINK 6

SOFT DRINK 7

TONIC / CITRUS 7

JUICES 12

Orange

Lemon

JUICES 13

Orange and strawberry

Orange and acerola

Strawberry, orange and acerola

ORGANIC GRAPE JUICE 18

Casa de Madeira - 250ml

COFFEE

TEA (CONSULT OPTIONS) 6

ESPRESSO COFFEE 6

CAPPUCCINO 7

HONEY BREAD 10

Traditional family recipe: milk, flour, chocolate, cinnamon, cloves, eggs, and a delicious dark chocolate coating. No preservatives

Beverages

SODA ITALIANA

Sparkling water, squeezed lemon, ice, orange slice and monin

FLAVOURS	12
<i>Tangerine, ginger, cranberry, green apple</i>	

WISKIES

JOHNNIE WALKER RED LABEL	18
JACK DANIEL'S	24
JOHNNIE WALKER BLACK LABEL	24
CHIVAS REAGAL 12	24
WHISKY OUROPRETANA SINGLE MALT	25
SINGLENTON SINGLE MALT 12	29

LIQUEURS

LICOR DE JABUTICABA	7
FRANGÉLICO	10
AMARULA	10
COINTREAU	12



Beverages

PORT WINE

POÇAS TAWNY	19
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INFANTADO PORTO TAWNY	25
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POÇAS TAWNY - 10 ANOS	33
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Beverages

SPECIAL BEER LIST

WÄLS 42 375ml - BRAZIL 33

Saison style beer, Belgian recipe. Golden amber color. Fruity and citrus aromatic notes. Slight acidity on the palate, high carbonation. Produced with almonds, lemon, pineapple and coffee. Produced in partnership with the Latin American Googlers. Double dry hopping of Saaz. 6,5%

OUROPRETANA IPA MARACUJÁ 500ml - BRAZIL 32

India Pale Ale with passion fruit. Strong presence of citrus and fruity notes, in addition to passion fruit. Pale yellow color, with good white foam formation. Presents turbidity, because it does not go through the filtering process. Fruity and citrus notes and strong bitterness. The passion fruit is very present. Creamy, with good carbonation and refreshing. The bitterness allied to the higher alcohol content of this recipe, brings power to the beer. Medium bodied. 7,2%

WÄLS DUBBEL 375ml - BRAZIL 28

Dark brown in appearance, dense and long-lasting foam. Aroma of dried fruit, with hints of spice and special malts. 7,5%

Beverages

SPECIAL BEER LIST

OUROPRETANA GINGER IPA 500ml - BRAZIL 27

India Pale Ale with ginger. Light amber in color, it is creamy and has citrus and fruity aromas, derived from the dry-hopping technique. It has a light spiciness and freshness from the addition of ginger. Slightly cloudy, because it does not go through the filtering process. 6,2%

WÄLS SESSION CITRA 600ml - BRAZIL 25

This beer has massive amounts of American Citra hops and a nice malt base. Moderate bitterness, and explosive aroma, extremely refreshing recipe. 3,9%

LEFFE BLOND 330ml - BELGIUM 20

With a golden color and mild flavor, this dry Belgian Blond Ale has selected malts that provide a full-bodied and cloudy beer. The flavor is slightly sweet and refreshing, with a strong presence of hops. Created in 1240 by clerics from Leffe Abbey, production of the brand was interrupted after the French Revolution until, in the 1950s, Abbot Nys and Albert Lootvoet revived the tradition. 6,6%



Beverages

SPECIAL BEER LIST

HOEGAARDEN 330ml - BELGIUM

17

A wheat-based beer with special ingredients like coriander seeds and orange zest, which gives it high refreshness and ease of drinking. It has a specific hexagonal glass specially developed to enhance its tasting, which maximizes both the aroma and the flavor experience. 4,9%.

Wines

WHITE

ALBERT BICHOT BOURGOGNE BIEILLES 389

VIGNES - FRANCE

Chardonnay

SECASTILHA GARNACHA BLANCA - SPAIN 255

Garnacha

CASSANDRE - FRANCE 226

Vermentino

MARIA MARIA 2022 - BRAZIL 189

Sauvignon Blanc

**Helena - Sul de Minas*

OH 01 RIESLING RESERVE - GERMANY 188

Riesling

CUVÉE GIUSEPPE - BRAZIL 175

Chardonnay

VIÑA ESMERALDA - SPAIN 149

Moscatel - Gewustraminer

LUIZ PORTO RESERVA - BRAZIL 149

Chardonnay

** Minas Gerais*

OH SISTERS BLANCO - SPAIN 143

Verdejo

ARINTO PANCAS - PORTUGAL 139

Arinto

Wines

WHITE

TERRAS DA NÓBREGA VERDE BRANCO - 139
PORTUGAL

Loureiro - Arinto - Trajadura

KALFU MOLU - CHILE 129

Sauvignon Blanc

VENTISQUERO RESERVA - CHILE 125

Chardonnay

POGGIO ORO TOSCANA BIANCO I.G.T. - 125
ITALY

*40% Vermentino - 40% Chardonnay -
20% Sauvignon Blanc*

DERIVA ORGANIC - ARGENTINA 115

Pinot Griggio

ALKEN - CHILE 109

Sauvignon Blanc

QUEREU - CHILE 105

Sauvignon Blanc

QUEREU 375ml - CHILE 65

Sauvignon Blanc

WINES IN 187 ml GLASSES 35

Always a careful choice - ask the waiters

Wines

ROSÉ

VENTISQUERO RESERVA ROSÉ - SPAIN 139
Syrah

FALÉRNIA ROSÉ - CHILE 127
85% Viognier - 15% Syrah

CRIOS ROSÉ - ARGENTINA 119
Malbec

CALA REY FINCA FELLA - SPAIN 115
Tempranillo

VILLA ROSA COLHEITA - PORTUGAL 115
Baga

RAR AVVENTO ROSÉ - BRAZIL 99
Pinot Noir

Wines

CHAMPAGNES AND SPARKLING

MOËT CHANDON - FRANCE 704

MIOLO BRUT ROSÉ 1,5 L - BRAZIL 179

CABRIZ BRUTO BRANCO 2017 - PORTUGAL 179

** top 100 best sparkling wines Wine Spectator*

QUEREU BRUT CUVÉE RESERVE - CHILE 139

LUIZ PORTO BRUT - BRAZIL (*MINAS GERAIS) 139

MIOLO BRUT 750 ml - BRAZIL 117

100 + BRUT ROSE - BRAZIL 109

*FLORES DA CUNHA

NOBRE BRUT - BRAZIL 97

ALUD - SPAIN 92

ESPUMANTE ZERO ÁLCOOL MONTE PASCHOAL - BRAZIL 89

Wines

RED

MONTRESOR AMARONE DELLA 722

VALPOLICELLA D.O.C.G. 2017 - ITALY

*60% Corvina - 30% Rondinella -
10% Molinara*

OLBLIQUA APALTA VINEYARD 2018 - 695

CHILE

Camérnère

CASA DA PASSARELLA O ENÓLOGO VINHAS 538

VELHAS 2014 - PORTUGAL

*Baga - Touriga Nacional - Alvarelhão -
Tinta Pinheira - Jaen - Alfrocheiro -
Tnta Carvalho*

HERDADE DAS SERVAS 2016 - PORTUGAL 525

Alfrocheiro

** production only in large harvests*

CONDADO DE HAZA 2019 RIBERA DEL 457

DUERO CRIANZA - SPAIN

Tempranillo

DOMAINE FLO BUSCH HEREUX QUI 439

COMME - FRANCE

Carignan

PEDRO ZANELLA CASTAS NEGRAS - 385

BRAZIL

*Cabernet Sauvignon - Merlot - Tannat -
Alicante Bouschet*

Wines

RED

JOEL GOTT - EUA 335
Cabernet Sauvignon

PÓ DE POEIRA - PORTUGAL 334
Sousão - Touriga Franca - Touriga Nacional
* *vinhas velhas*

GRAN RESERVA MARIA MARIA 2021 - 324
BRASIL
Syrah
* *Minas Gerais*

QUINTA DO VENTOZELO DOURO - 319
PORTUGAL
Souzão

AMARIANO - ARGENTINA 317
Malbec

AMARIANO - ARGENTINA 317
Syrah

HUNTERS STONEBURN PINOT NOIR 2020 305
- NEW ZEALAND
Pinot Noir

AMANCAYA - ARGENTINA 298
Malbec - Cabernet

UGOLINI MORA VALPOLICELLA CLASSICO 284
- ITALY
Rondinella - Molinara - Corvinone - Corvina

Wines

RED

PAOLOLEO PASSO DEL CARDINALE D.O.P. 282

- ITALY

Primitivo di Manduria

MONTES ALPHA - CHILE 275

Cabernet Sauvignon

SEBRUMO - BRAZIL 249

Cabernet Sauvignon

FALERNIA GRAN RESERVA AARON SINGLE 232

VINEYARD D. O VALLE DE ELQUI 2019

- CHILE

Pinot Noir

FOLHA DO MEIO - PORTUGAL 222

Trincadeira - Alicante Bouschet - Aragonês

I PIAGGIONI ROSSO TOSCANO - ITALY 219

Sangiovese

MEMORO PICCINI - ITALY 214

40% Primitivo Passificada -

30% Montepulciano d'Abruzzo -

20% Nero d'Ávola da Sicília -

10% Merlot do Veneto

PACHECA DOURO D.O.C. SUPERIOR 2020 211

- PORTUGAL

Touriga Nacional - Touriga Franca -

Tinto Roriz

ROSSOVERO PRIMITIVO SALENTO I.G.T. 206

- ITALY

Primitivo

Wines

RED

SERICAIA TINTO - PORTUGAL 206

Aragonês - Alicante Bouschet - Trincadeira

TORRE ORIA GRAN RESERVA - SPAI 204

Cabernet Sauvignon - Tempranillo

VALE DE BARQUEIROS - PORTUGAL 204

*Syrah - Aragonês - Trincadeira -
Cabernet Sauvignon*

**LA VIEILLE FERME VIN DE FRANCE -
FRANCE** 197

Carignan - Cinsault - Grenache - Syrah

LE PETIT MAYNNE BORGONHA - FRANCE 194

Pinot Noir

**FABRE MONTMAYOU RESERVA -
ARGENTINA** 189

Malbec

MARIA MARIA 2021 - BRAZIL 189

Syrah

**Glória - Sul de Minas*

**PASSIO NERO D'AVOLA APASSIMENTO
SICILIA DOC - ITALY** 185

Nero D'Avola

OPTA - PORTUGAL 179

Touriga Nacional

Wines

RED

ADRIAN SERRANO RIOJA CRIANZA 2018 177

- SPAIN

Tempranillo

CUVÉE GIUSEPPE - BRAZIL 175

Cabernet - Merlot

DE LUCA TANNAT RESERVA - URUGUAY 172

Tannat

BOBAL ICON - SPAIN 169

Bobal

FERRATON COTES DU RHONE - FRANCE 169

Grenache - Syrah - Cinsault

LE PETIT MAYNNE BOUDEAUX - FRANCE 166

Cabernet Sauvignon - Merlot - Cabernet Franc

ANCLA RESERVA - CHILE 159

Cabernet Sauvignon

HERDADE DE SÃO MIGUEL COLHEITA 159

SELECCIONADA - PORTUGAL

Alicante Bouschet - Touriga Nacional - Syrah - Cabernet Sauvignon

TRUMPETER RUTINI WINES - ARGENTINA 158

Cabernet Franc

QUINTA DA SETENCOSTAS ALENQUER 149

D.O.C. - PORTUGAL

Castelão - Camarate - Tinta Miúda - Preto Martinho

Wines

RED

PATA NEGRA TORO ROBLE - SPAIN 148

Tempranillo

LUNA FINCA LA ANITA AGRELLO - 148

ARGENTINA

Syrah

MIOLO SINGLE VINEYARD 2021 - BRAZIL 147

Touriga Nacional

** Campanha Gaúcha*

LABARO CHIANTI D.O.C.G. - ITALY 145

80% Sangiovese - 10% Canaiolo -

10% Colorino

SINGLE VINEYARD MIOLO - BRAZIL 143

Syrah

** terroir do vale do São Francisco*

OH SISTERS SUPERIORE - SPAIN 143

Rioja - Garnacha - Tempranillo

SINGLE VINEYARD - BRAZIL 143

Cabemet Franc

CAPELA REAL DÃO - PORTUGAL 139

Touriga Nacional - Tinta Roriz - Alfrocheiro

RAR COLLEZIONE - BRAZIL 139

Merlot

** Campos de Cima da Serra - RS*

Wines

RED

AZUL VENTOZELO TINTO DOURO - 139

PORTUGAL

*Tinta Roriz - Touriga Nacional -
Touriga Franca*

LOIOS TINTO - PORTUGAL 136

Aragonês - Trincadeira - Castelão

KALFU MOLU - CHILE 129

Pinot Noir

CICONIA - PORTUGAL 125

Aragonês - Syrah- Touriga Nacional

TAPIZ CLASSIC - ARGENTINA 125

Pinot Noir

BURDIZZO - ITALY 125

Primitivo di Puglia

GO UP CURICÓ - CHILE 125

Carménère

HUMBERTO CANALLE DENARIO - 123

ARGENTINA

Malbec

VILLA ROSA COLHEITA TINTO - PORTUGAL 122

Baga

VULCANICCI - ITALY 121

Montepulciano di Abruzzo

QUINTA DE CABRIZ COLHEITA 119

SELECIONADA D.O.C. DÃO - PORTUGAL

Touriga Nacional - Tinta Roriz - Afroucheiro



Wines

RED

QUEREU - CHILE	105
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Carménère

QUEREU 375 ML - CHILE	65
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Cabernet Sauvignon

WINES IN 187ml GLASSES	35
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Always a careful choice - ask the waiters