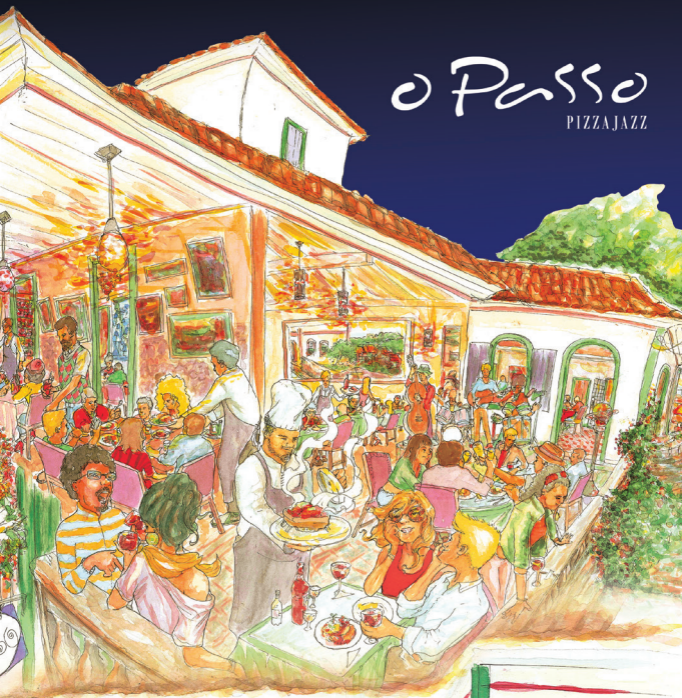


# o Passo

PIZZAJAZZ



# Menu

## ENTRIES

---

### **COUVERT O PASSO** 39

*Selection of artisanal spreads (gorgonzola, black olives, capers, and eggplant and tomato preserve), served with house focaccia and crispy pizza crust*

### **PASTÉIS DE ANGU - 8 unidades** 45

*Pastries made from watermill-ground cornmeal, stuffed with meat, served with a fresh, slightly spicy tomato sauce*

### **ARANCINI JUAZEIRO** 46

*Risotto balls with shredded sun-dried beef, stuffed with **Viçosa Minas cheese**, served with pomodoro sauce and a cloud of Parmesan cheese*

### **FRITAS DO PASSO** 47

*French fries, crispy bacon slices, garlic and Grana cheese*

### **CARPACCIO CLÁSSICO** 48

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

### **GRATIN DE BACALHAU** 49

*Cod au gratin, served with black olive tapenade and crispy farofa with lemon zest. Served with homemade rosemary focaccia*



## ENTRIES

---

- TOSTATA CAPRESE** 50  
*Toasted rosemary focaccia with burrata cream and cherry tomatoes roasted in basil olive oil*
- EXIBIDAS - 8 peaces (4 of each)** 52  
*Filo pastry baskets filled with Brie cheese and jaboticaba jam*  
*Filo pastry baskets filled with gorgonzola and truffled **Santa Barbara honey***  
*Finished with Gran Formaggio in the oven*
- CRUDO DE SALMÃO AO TERIYAKE** 54  
*Salmon tartare with teriyaki and old-fashioned mustard, finished with citrus sour cream and teriyaki sauce, served on crispy handmade pasta*
- BRIE FOLHADO** 55  
*Baked Brie cheese wrapped in filo pastry, finished with truffled **Santa Bárbara honey** and crushed hazelnuts*
- ISCAS DE FILÉ AO QUEIJO AZUL E MEL** 59  
*illet steaks in blue gorgonzola cheese sauce, with a touch of **Santa Barbara honey** and pecan nuts, served with homemade bread*
- BURRATA MEDITERRÂNEA** 82  
*Creamy burrata served on a bed of confit olives, slow-roasted tomatoes with rosemary, hints of brown sugar, and pistachio crumble. Served with a basket of house-baked breads*



## ENTRIES FROM OUR PIZZERIA

---

- CORNICCIONI BIANCO** 32  
*Baked pizza dough, fresh rosemary, fleur de sel and extra virgin olive oil*
- CORNICCIONI PELATI** 39  
*Baked pizza dough, pomodori pelati sauce, roasted garlic, extra virgin olive oil, Grana cheese and basil*
- CORNICCIONI VERDI** 45  
*Baked pizza dough, pesto alla genovese sauce, and premium burrata cheese*

## SALADS

---

- INSALATA ECCELLENTE** 39  
*Green leaves mix, grape tomatoes, palm heart, Gorgonzola cheese, chestnuts mix and mango and l'Ancienne sauce, served with crispy pizza crust*
- INSALATA DO CHEF** 42  
*Mix of green leaves, confit cherry tomatoes, Parma ham, sliced zucchini, chimichurri croutons, and honey mustard dressing*

## PASTA - RISOTTOS - MEATS

---

-  **RISOTTO DE CEBOLA CARAMELIZADA** 68  
*Caramelized onion risotto with arugula and almonds*
-  **GNOCCHI DAL COMUNE** 69  
*Baroque gnocchi with fresh tomato sauce, served on a bed of **Viçosa Minas cheese** fondue and topped with walnut panglitata*
-  **RAVIÓLI SORRENTINO** 69  
*Handmade ravioli stuffed with mascarpone and premium Parmesan cheese, served with creamy Italian tomato passata*
- PICADINHO DO PASSO** 71  
*Fillet steak with paprika sauce, served with creamy coconut rice, chestnut farofa and baroa chips*
-  **RISOTTO DE MIX DE FUNGHIS** 71  
*Truffle risotto with shimeji, shiitake, and button mushrooms, topped with onion crisps*
- RISOTTO MIX COM ISCAS FILÉ** 72  
*Funghi secchi risotto with filet mignon in roti sauce*
- RIGATONI À CAÇADORA** 78  
*Rigatoni grano duro with smoked meat blend ragu and burrata topped with a blowtorch*
- LASANHA DE COSTELA** 79  
*Slow-roasted beef rib lasagna with goat cheese sauce*



## PASTA - RISOTTOS - MEATS

---

**RISOTTO DE FIGO E GORGONZOLA** 79

*Risotto with caramelized Turkish figs and blue gorgonzola cheese, topped with filet tagliatas and crunchy hazelnuts*

**COSTELA ALLA CHEF GABRIEL** 87

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

**TORNEDOR SÃO JOSÉ** 89

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

**MEDALHAS AL PISTACCHIO** 90

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

**FILEÉ SALVATORE** 92

*Fillet medallions stuffed with Parma ham and Grana-style cheese, served with gnocchi sautéed in sage butter and a mushroom sauce*

**SALMÃO JANELA DO ROSÁRIO** 82

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



## **PASTA - RISOTTOS - MEATS**

---

### **RISOTTO BIANCO**

94

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

### **CHORIZO PARRILLERO**

96

*Sliced chorizo steak with barbecue sauce, served with handmade pappardelle in a Brie and walnut fondue*

### **GAMBERI E RISOTTO DE MOQUECA**

98

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

### **BACALHAU DA VILA**

149

*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*

## PIZZAS (With natural fermentation dough)

---

	Grande	Gigante
<b>MARGHERITA</b> <i>Artisan tomato sauce, special mozzarella, Italian tomatoes, parmesan, and fresh basil leaves</i>	82	99
<b>ALICHE</b> <i>Artisan tomato sauce, special mozzarella, sweet grape tomatoes and anchovies</i>	82	99
<b>CALABRESA</b> <i>Artisan tomato sauce, special mozzarella, calabresa, black olives and onions</i>	82	99
<b>FRANGO COM CATUPIRY</b> <i>Artisan tomato sauce, special mozzarella, shredded chicken and catupiry cheese</i>	82	99
<b>QUATRO FORMAGGIO</b> <i>Artisan tomato sauce, special mozzarella, gorgonzola, parmesan and catupiry cheese</i>	86	104
<b>MARGHERITA ESPECIAL</b> <i>Artisan tomato sauce, special mozzarella, sweet grape tomatoes, azapa olive pesto and fresh basil</i>	86	104

## PIZZAS (With natural fermentation dough)

---

	Grande	Gigante
<b>PEPPERONI</b> <i>Artisan tomato sauce, special mozzarella, peperoni salami</i>	86	104
<b>PORTUGUESA</b> <i>Artisan tomato sauce, special mozzarella, ham, eggs, black olives and onions</i>	86	104
<b>À MODA</b> <i>Artisan tomato sauce, special mozzarella, ham, calabresa, salami, black olives, onions and bell peppers</i>	86	104
<b>CALABRESA E GORGONZOLA</b> <i>Artisan tomato sauce, special mozzarella, slices of artisan calabresa, gorgonzola paste with fine herbs, and onions sautéed in shoyo. Gratinated with parmesan</i>	87	106
<b>MEL TRUFADO</b> <i>Artisan tomato sauce, special mozzarella, gorgonzolla, parmesan, catupiry, truffled <i>Santa Bárbara</i> honey and black sesame seeds</i>	87	105
<b>TREMBÃO</b> <i>Artisan tomato sauce, special mozzarella, hearts of palm, tomatoes baked in a wood-fired oven, cured <i>Viçosa Minas</i> cheese and fresh basil</i>	87	105

## PIZZAS (With natural fermentation dough)

---

	Grande	Gigante
<b>POSITANA</b> <i>Artisan tomato sauce, special mozzarella, boursin type goat cheese, slices of artisan calabresa and fresh basil</i>	87	105
<b>CAÇADORA</b> <i>Handmade tomato sauce, special mozzarella, lightly spiced sausage, caramelized onions, burrata cream and black cabbage crisp</i>	87	105
<b>COMBINAÇÃO</b> <i>Homemade tomato sauce, special mozzarella, leeks, parmesan, Minas cheese, homemade bacon jam, finished with basil</i>	87	105
<b>JUAZEIRO</b> <i>Artisanal tomato sauce, special mozzarella cheese, shredded sun-dried meat pulled in bottle butter, catupiry cheese and green onion</i>	89	108
<b>CAPRICCIOSA</b> <i>Artisanal tomato sauce, special mozzarella, a mix of sautéed mushrooms, onions caramelized in red wine, cheese cream with a hint of lemon, and almond crumble</i>	102	123

## PIZZAS

---

	Grande	Gigante
<b>DIVINA PIZZA</b> <i>Risotto with caramelized Turkish figs and blue gorgonzola cheese, topped with filet tagliatas and crunchy hazelnuts</i>	102	123
<b>MARINATA</b> <i>Artisanal tomato sauce, confit cherry tomatoes, and caramelized olive tapenade. Topped with burrata cream, lemon zest, and basil</i>	102	123
<b>VENEZIA</b> <i>Artisan tomato sauce, special mozzarella, Parma ham, tomato confit, burrata cream and fresh basil leaves</i>	102	123
<b>BRIE E PARMA</b> <i>Homemade tomato sauce, special mozzarella, Brie cheese, jaboticaba jam and Parma ham</i>	104	125

## DESSERTS

---

### **GELATO DO PASSO**

25

*Served with walnut praline and almond tuile*

*Flavors: Chocolate with almonds / Dulce de leche*

### **SÃO BARTOLOMEU**

30

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

### **CHEESECAKE COM DOCE DE LEITE**

32

*Canastra cheese cheesecake with **Viçosa Dulce de leche***

### **PETIT GATEAU**

32

*Petit gateau of chocolate, nuts and cream ice cream*

### **PETIT LIMÃO SICILIANO**

33

*Petit gateau of Sicilian lemon and Brazil nut ice cream*

### **TIRAMISÙ**

34

*Classic Italian mascarpone and espresso based tart*

### **PROFITEROLES**

35

*Profiteroles filled with hazelnut cream, accompanied by red fruit sorbet and pecan praline*

### **FONDANT BUTTERSCOTCH**

36

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

# Beverages

## COFFEE

---

**ESPRESSO COFFEE FAZENDA REAL** 8

**HONEY BREAD** 10

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

## MISCELLANEOUS

---

**MINERAL WATER / SOFT DRINK** 6

**SOFT DRINK** 8

**PEPSI BLACK** 8

**TONIC / CITRUS** 8

## ITALIAN SODA AND JUICES

---

**ITALIAN SODA** 15

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

*Flavours: tangerine, ginger, cranberry, green apple*

**JUICES** 15

*Orange*

*Lemon*

**FULL-FAT GRAPE JUICE** 15

*In a glass*



## **MOCKTAILS** (Non-alcoholic drinks)

---

**NO ALCOHOL GINGER** 29

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

**LEI SECA** 29

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

**COSMOPOLITAM** 29

*Cranberry Monin, orange juice, lemon juice, sparkling water, and ice*



# SPRITZ

---

A light and bubbly drink made with sparkling wine, sparkling water, and a dash of bitters or liqueur. It's an Italian classic to start the evening off right

**FRUIT SPRITZ** 34

*Brutal spritz fruit, lemon juice, and strawberries*

**HUGO SPRITZ** 35

*Sparkling wine, St. Germain, sparkling water, lemon, and mint*

**CAMPARI SPRITZ** 36

*Campari, sparkling wine, orange juice, sparkling water, and orange slices*

**APEROL SPRITZ** 38

*Aperol, sparkling wine, sparkling water and orange slices*

**GIN SPRITZ** 38

*Gin, blueberry jam, lemon juice, sparkling water, and basil*

**LIMONCELLO SPRITZ** 39

*Limoncello, sparkling wine, lemon juice, and sparkling water*

**WHISKY SPRITZ** 39

*Bourbon whiskey, sparkling wine, honey syrup, and sparkling water*



## COCKTAILS

---

- NEGRONI** 36  
*Gin, Campari bitters and vermouth rosso*
- MOSCOU MULE** 36  
*Vodka, ginger ale, ginger monin, lemon juice and ginger foam*
- PINK GIN & TÔNICA** 36  
*Gin, tonic water, strawberry slices and a touch of red fruit monin*
- TINTO DE VERANO** 36  
*Red wine, lemon soda and lemon juice and lemon slices*
- MANJERICÃO** 36  
*Gin, mandarin monin, lemon juice, sparkling water and basil sprig*
- ALECRIM** 38  
*Gin, strawberry puree, passion fruit monin, lemon juice, soda water and rosemary sprig*
- OUOPRETANAGIN** 39  
*Gin, passion fruit, elderflower monin, lemon juice and ginger foam*



## SHOTS

---

<b>CACHAÇA</b>	12
<i>Vale Verde / Salinas / Tiara Premium</i>	
<b>CACHAÇA</b>	14
<i>Canarina</i>	
<b>WEISS VODKA OUROPRETANA</b>	15
<b>RUM BACARDI OURO</b>	15
<b>CAMPARI BITTER</b>	20
<b>VODKA ABSOLUT</b>	25
<b>GIN</b>	25
<b>TEQUILA</b>	28

## DRINKS

---

<i>Lemon / Strawberry / Passionfruit</i>	
<b>CAIPIRINHA   CAIPIVODKA</b>	28
<b>CAIPI ABSOLUT</b>	35



## ON TAP BEERS

---

- CHOPP OUROPRETANA PILSEN** 16  
*Chopp light, pilsen type, low fermentation*
- CHOPP OUROPRETANA PALE ALE** 17  
*Chopp of amber color and noble hops, full-bodied taste and armargor. Easy to drink.*
- CHOPP OUROPRETANA IPA MARACUJÁ** 19  
*Chopp IPA with added fresh passion fruit pulp, with citrusy, sweet flavors and aromas and a slight acidity*

## LONG NECK BOTTLED BEERS

---

- ALCOHOL-FREE BEER** 17
- STELLA ARTOIS** 17
- STELLA ARTOIS PURE GOLD** 17
- CORONA ZERO** 17
- MICHELOB ULTRA (LOW CALORIES)** 17



## **WISKIES**

---

<b>JOHNNIE WALKER RED LABEL</b>	20
<b>JACK DANIEL'S</b>	25
<b>CHIVAS REAGAL 12</b>	25
<b>WHISKY OUROPRETANA SINGLE MALT</b>	29
<b>SINGLENTON SINGLE MALT 12</b>	30

## **LIQUEURS**

---

<b>LICOR DE JABUTICABA</b>	16
<b>FRANGÉLICO</b>	28
<b>AMARULA</b>	28
<b>COINTREAU</b>	28
<b>LICOUR 43</b>	32

## **PORT WINE**

---

<b>VINHO PORTO TAWNY</b>	22
<b>POÇAS TAWNY - 10 ANOS</b>	39

# Wines

## WHITE WINES

---

- ALBERT BICHOT CHABLIS DOMAINE LONG - 462**  
**DEPAQUIT - FRANCE**  
*Chardonnay*
- WILHELM BRUNDLMAYER - AUSTRIA 365**  
*Gruner Veltliner 100%*
- COELHOIROS BRANCO - PORTUGAL 323**  
*Arinto - Antão Vaz*
- CASA DA PASSARELLA A DESCOBERTA 226**  
**BRANCO - PORTUGAL**  
*Malvasia Fina - Verdelho - Encruzado*
- CASSANDRE - FRANCE 226**  
*Vermentino*
- TENUTA MALUCELLI D.O.C. - ITALY 196**  
*Ribolla Gialla*
- MAGNÓLIA ABRUZZO PECORINO D.O.C. 195**  
**- ITALY**  
*Pecorino*
- MARIA MARIA - BRAZIL 195**  
*Sauvignon Blanc*  
*\* Minas Gerais*
- VERAMONTE GRAN RESERVA ORGÂNICO 179**  
**- CHILE**  
*Sauvignon Blanc*



## WHITE WINES

---

<b>ALAMOS - ARGENTINA</b> <i>Chardonnay</i>	178
<b>MIOLO SINGLE VINEYARD - BRAZIL</b> <i>Riesling</i>	169
<b>ANAIA BLANCO DE AGRELLO - ARGENTINA</b> <i>65% Sauvignon Blanc - 35% Viognier - 165,00</i>	165
<b>FEUDO DEI VENTI - ITALY</b> <i>Pinot Grigio</i>	139
<b>POGGIO ORO TOSCANA BIANCO I.G.T. - ITALY</b> <i>40% Vermentino - 40% Chardonnay - 20% Sauvignon Blanc</i>	133
<b>QUINTA DO BALÃO LOUREIRO BRANCO - PORTUGAL</b> <i>Loureiro</i>	127
<b>QUEREU - CHILE</b> <i>Sauvignon Blanc</i>	119
<b>QUEREU 375ml - CHILE</b> <i>Sauvignon Blanc</i>	69
<b>WINES IN 187 ml GLASSES</b> <i>Always a careful choice - ask the waiters</i>	35



## ROSÉ WINES

---

<b>SUSANA BALBO SIGNATURE ROSÉ - ARGENTINA</b> <i>Malbec - Pinot Noir</i>	277
<b>VERAMONTE ORGÂNICO GRAN RESERVA ROSÉ - CHILE</b> <i>Pinot Noir</i>	179
<b>CRIOS ROSÉ - ARGENTINA</b> <i>Malbec</i>	155
<b>CERESSOU ROSÉ - FRANCE</b> <i>Cinsault - Grenache Noir - Syrah</i>	134
<b>VILLA ROSA COLHEITA - PORTUGAL</b> <i>Baga</i>	129
<b>FALÉRNIA ROSÉ - CHILE</b> <i>85% Viognier - 15% Syrah</i>	127
<b>RAR AVVENTO ROSÉ - BRAZIL</b> <i>Pinot Noir</i>	117



## **CHAMPAGNES AND SPARKLING**

---

<b>MOËT CHANDON - FRANCE</b>	<b>704</b>
<b>MIOLO CUVÉE BRUT ROSÉ 1,5 LITROS - BRAZIL</b>	<b>255</b>
<b>MILLESIME BRUT - BRAZIL</b>	<b>225</b>
<b>CHANDON BRUT 750ml - BRAZIL</b>	<b>175</b>
<b>MIOLO CUVÉE BRUT - BRAZIL</b>	<b>159</b>
<b>QUEREU BRUT CUVÉE RESERVE - CHILE</b>	<b>139</b>
<b>ALUD - SPAIN</b>	<b>92</b>
<b>CHANDON BABY BRUT - BRAZIL</b>	<b>69</b>

## RED WINES

---

**SPECIMEN 3 RIBERA DEL DUEROI - SPAIN** 1.357

*Cabernet Sauvignon - Tempranillo*

*\* three vintages (2017 - 2018 - 2019) in a single wine*

**RIZIERI BAROLO SILIO RISERVA D.O.C.G.** 1.312  
**2018 - ITALY**

*Nebbiolo*

**QUANTA TERRA INTEIRO TINTO 2014 -** 976  
**PORTUGAL**

*Touriga Nacional - Touriga Franca*

**IZADI EL REGALO 2021 VIÑEDO** 743  
**SINGULAR RIOJA - SPAIN**

*Tempranillo*

**AMARONE DELLA VALPOLICELLA D.O.C.G.** 682  
**2020 - CORTE MAJOLI - ITALY**

*Corvina - Rondinella*

**ALBERT BICHOT BEAUNE - FRANCE** 617

*Pinot Noir*

**PROCURA VINHAS VELHAS 2019 SUSANA** 588  
**ESTEBAN - PORTUGAL**

*50% Alicante bouschet - 50% various grape varieties from old vines in Portalegre*

**TAPADA DO CHAVES RESERVA 2017 -** 495  
**PORTUGAL**

*Aragonês - Trincadeira - Alicante Bouschet*

**SUSANA BALBO SIGNATURE BRIOSO** 457  
**SINGLE VINEYARD AGRELO - ARGENTINA**

*52% Cabernet Sauvignon - 23% Malbec -  
19% Cabernet Franc - 6% Petit Verdot*

## RED WINES

---

<b>DOMAINE FLO BUSCH HEREUX QUI COMME - FRANCE</b> <i>Carignan</i>	439
<b>BARALE FRATELLI - ITALY</b> <i>Barbera d'Alba</i>	389
<b>PÓ DE POEIRA TINTO - PORTUGAL</b> <i>Touriga Franca - Touriga Nacional - Sousão - Field blend of old vines</i>	381
<b>AMANCAYA BODEGAS CARO - ARGENTINA</b> <i>Malbec - Cabernet Sauvignon</i>	335
<b>PÓ DE POEIRA TINTO - PORTUGAL</b> <i>Touriga Franca - Touriga Nacional - Sousão - Field blend of old vines</i>	381
<b>AMANCAYA BODEGAS CARO - ARGENTINA</b> <i>Malbec - Cabernet Sauvignon</i>	335
<b>GRAN RESERVA MARIA MARIA 2022 - BRAZIL</b> <i>Syrah</i> <i>* Minas Gerais</i>	324
<b>AMARIANO - ARGENTINA</b> <i>Malbec</i>	317
<b>AMARIANO - ARGENTINA</b> <i>Syrah</i>	317
<b>SALENTEIN NUMINA - ARGENTINA</b> <i>Cabernet Franc</i> <i>* Vale do Uco</i>	299

## RED WINES

---

<b>UGOLINI MORA VALPOLICELLA CLASSICO</b>	284
- ITALY	
<i>Rondinella - Molinara - Corvinone - Corvina</i>	
<b>ERA DOS VENTOS 2018 - BRAZIL</b>	282
<i>Teroldego</i>	
<b>PAOLOLEO PASSO DEL CARDINALE D.O.P.</b>	282
- ITALY	
<i>Primitivo di Manduria</i>	
<b>GREY SINGLE BLOCK - CHILE</b>	269
<i>Cabernet Sauvignon</i>	
<b>HÉDONÉ LIMITED EDICCIÓN - ARGENTINA</b>	259
<i>Syrah</i>	
<b>MÉNAGE A TROIS BOURBON BARREL -</b>	257
<b>USA</b>	
<i>Cabernet Sauvignon</i>	
<b>SEBRUMO - BRAZIL</b>	249
<i>Cabernet Sauvignon</i>	
<b>FALERNIA GRAN RESERVA AARON SINGLE</b>	232
<b>VINEYARD D. O VALLE DE ELQUI 2019</b>	
- CHILE	
<i>Pinot Noir</i>	
<b>LE PARIA - FRANCE</b>	221
<i>Grenache</i>	
<b>STELLENBOSCH GRAND VIN - SOUTH</b>	211
<b>AFRICA</b>	
<i>Shiraz</i>	

## RED WINES

---

<b>MARIA MARIA 2024 - BRAZIL</b> <i>Syrah</i>	207
<b>HEDONE BLEND - ARGENTINA</b> <i>Malbec - Syrah - Merlot - Cabernet Sauvignon</i>	206
<b>TERRE NATUZZI CHIANTI RISERVA D.O.C.G. 2017 - ITALY</b> <i>Sangiovese</i>	198
<b>MAGNOLIA SANGIOVESE TERRE DI CHIETI I.G.P. - ITALY</b> <i>Sangiovese</i> <i>* Abruzzo</i>	196
<b>ADRIAN SERRANO RIOJA CRIANZA - SPAIN</b> <i>Tempranillo</i>	195
<b>PASSIO APASSIMENTO - ITALY</b> <i>Nero d'Avola</i>	185
<b>TABALI PEDREGOSO GRAN RESERVA - CHILE</b> <i>Carménère</i>	185
<b>CHATEAU HAUT BRANDA BOUDEAUX - FRANCE</b> <i>Merlot</i>	184
<b>DON PAULINO RIOJA CRIANZA - SPAIN</b> <i>Tempranillo</i>	184
<b>BURDIZZO APPASSIMENTO - ITALY</b> <i>Primitivo</i>	179
<b>CUVVÉ GIUSEPPE - BRAZIL</b> <i>Cabernet Sauvignon - Merlot</i>	179



## RED WINES

---

- TAPIZ CLASSIC - ARGENTINA** 179  
*Pinot Noir*
- HERDADE DE SÃO MIGUEL COLHEITA SELECIONADA - PORTUGAL** 169  
*Alicante Bouschet - Touriga Nacional - Syrah - Cabernet Sauvignon*
- MIOLO SINGLE VINEYARD SYRAH - BRAZIL** 169  
*Syrah*  
*\* Vale do São Francisco*
- MIOLO SINGLE VINEYARD 2021 - BRAZIL** 169  
*Touriga Nacional*  
*\* Campanha Gaúcha*
- AZUL DE VENTOZELO - PORTUGAL** 159  
*Touriga Nacional - Touriga Franca - Tinta Roriz*
- TERRA DE XISTO RESERVA - PORTUGAL** 159  
*Touriga Nacional - Touriga Franca - Castelão - Trincadeira*
- HUMBERTO CANALE DENÁRIO RESERVA - ARGENTINA** 157  
*Pinot Noir*
- E A TINTO - PORTUGAL** 149  
*Alicante Bouschet - Aragonês - Trincadeira - Syrah*
- PATA NEGRA TORO ROBLE - SPAIN** 148  
*Tempranillo*



## RED WINES

---

<b>VINA ALJIBES - SPAIN</b> <i>Tempranillo</i>	148
<b>HÉDONÉ CONCRETO - ARGENTINA</b> <i>Cabernet Sauvignon</i>	145
<b>LABARO CHIANTI D.O.C.G. - ITALY</b> <i>80% Sangiovese - 10% Canaiolo - 10% Colorino</i>	145
<b>POUCA ROUPA - PORTUGAL</b> <i>Alicante Bouschet - Touriga Franca - Touriga Nacional</i>	142
<b>GRAND REGALIEN BOURDEAUX - FRANCE</b> <i>75% Merlot - 25% Cabernet Sauvignon</i>	139
<b>HÉDONÉ - ARGENTINA</b> <i>Malbec</i>	139
<b>COMINO DEI PRATI - ITALY</b> <i>Primitivo</i>	138
<b>GO UP CURICÓ - CHILE</b> <i>Carménère</i>	137
<b>LOIOS TINTO - PORTUGAL</b> <i>Aragonês - Trincadeira - Castelão</i>	136
<b>BURDIZZO - ITALY</b> <i>Primitivo di Puglia</i>	134
<b>MONTOITO CASA DE SABICOS - PORTUGAL</b> <i>Trincadeira - Aragonês - Alicante Bouschet</i>	134



## RED WINES

---

<b>QUINTA DE CABRIZ COLHEITA</b>	132
<b>SELECIONADA D.O.C. DÃO - PORTUGAL</b>	
<i>Touriga Nacional - Tinta Roriz - Afroucheiro</i>	
<b>ARESTI - CHILE</b>	129
<i>Pinot noir</i>	
<b>VILLA ROSA COLHEITA TINTO - PORTUGAL</b>	129
<i>Baga</i>	
<b>QUEREU - CHILE</b>	119
<i>Carménère</i>	
<b>QUEREU 375ml - CHILE</b>	69
<i>Cabernet Sauvignon</i>	
<b>WINES IN 187ml GLASSES</b>	35
<i>Always a careful choice - ask the waiters</i>	