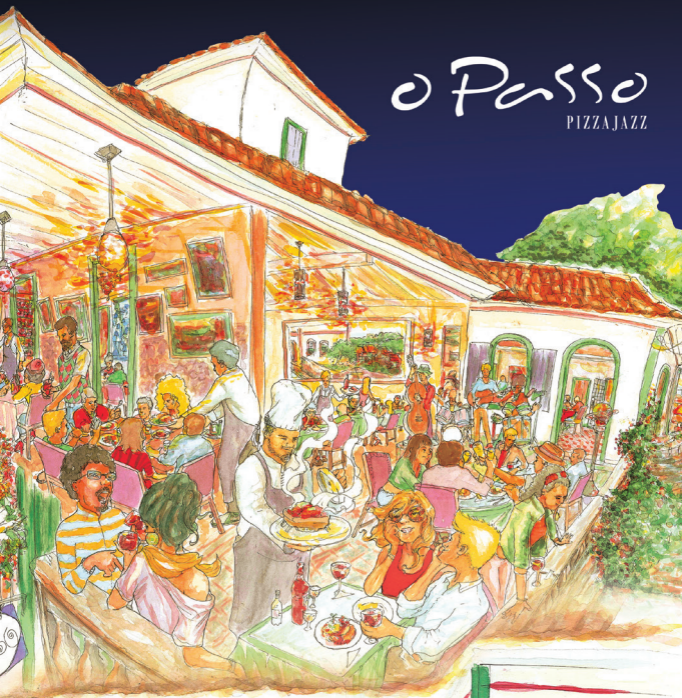


o Passo

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 CARMELIZADA** 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 baroa 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
MARGHERITA <i>Artisan tomato sauce, special mozzarella, Italian tomatoes, parmesan, and fresh basil leaves</i>	82	99
ALICHE <i>Artisan tomato sauce, special mozzarella, sweet grape tomatoes and anchovies</i>	82	99
CALABRESA <i>Artisan tomato sauce, special mozzarella, calabresa, black olives and onions</i>	82	99
FRANGO COM CATUPIRY <i>Artisan tomato sauce, special mozzarella, shredded chicken and catupiry cheese</i>	82	99
QUATRO FORMAGGIO <i>Artisan tomato sauce, special mozzarella, gorgonzola, parmesan and catupiry cheese</i>	86	104
MARGHERITA ESPECIAL <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
PEPPERONI <i>Artisan tomato sauce, special mozzarella, peperoni salami</i>	86	104
PORTUGUESA <i>Artisan tomato sauce, special mozzarella, ham, eggs, black olives and onions</i>	86	104
À MODA <i>Artisan tomato sauce, special mozzarella, ham, calabresa, salami, black olives, onions and bell peppers</i>	86	104
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>	87	106
MEL TRUFADO <i>Artisan tomato sauce, special mozzarella, gorgonzolla, parmesan, catupiry, truffled <i>Santa Bárbara</i> honey and black sesame seeds</i>	87	105
TREMBÃO <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
POSITANA <i>Artisan tomato sauce, special mozzarella, boursin type goat cheese, slices of artisan calabresa and fresh basil</i>	87	105
CAÇADORA <i>Handmade tomato sauce, special mozzarella, lightly spiced sausage, caramelized onions, burrata cream and black cabbage crisp</i>	87	105
COMBINAÇÃO <i>Homemade tomato sauce, special mozzarella, leeks, parmesan, Minas cheese, homemade bacon jam, finished with basil</i>	87	105
JUAZEIRO <i>Artisanal tomato sauce, special mozzarella cheese, shredded sun-dried meat pulled in bottle butter, catupiry cheese and green onion</i>	89	108
CAPRICCIOSA <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
DIVINA PIZZA <i>Risotto with caramelized Turkish figs and blue gorgonzola cheese, topped with filet tagliatas and crunchy hazelnuts</i>	102	123
MARINATA <i>Artisanal tomato sauce, confit cherry tomatoes, and caramelized olive tapenade. Topped with burrata cream, lemon zest, and basil</i>	102	123
VENEZIA <i>Artisan tomato sauce, special mozzarella, Parma ham, tomato confit, burrata cream and fresh basil leaves</i>	102	123
BRIE E PARMA <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
- OUROPRETANAGIN** 39
Gin, passion fruit, elderflower monin, lemon juice and ginger foam



SHOTS

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

DRINKS

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

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

LIQUEURS

LICOR DE JABUTICABA	16
FRANGÉLICO	28
AMARULA	28
COINTREAU	28
LICOUR 43	32

PORT WINE

VINHO PORTO TAWNY	22
POÇAS TAWNY - 10 ANOS	39

Wines

WHITE WINES

ALBERT BICHOT CHABLIS DOMAINE LONG - 462

DEPAQUIT - FRANCE

Chardonnay

WILHELM BRUNDLMAYER - AUSTRIA 365

Gruner Veltliner 100%

COELHO BRANCO - PORTUGAL 323

Arinto - Antão Vaz

CASA DA PASSARELLA A DESCOBERTA 226

BRANCO - PORTUGAL

Malvasia Fina - Verdelho - Encruzado

CASSANDRE - FRANCE 226

Vermentino

ALMA GERAIS PRIMUS - BRAZIL 198

Sauvignon Blanc

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*

CUVÉE GIUSEPPE - BRAZIL 189

Semillon



WHITE WINES

VERAMONTE GRAN RESERVA ORGÂNICO - CHILE <i>Sauvignon Blanc</i>	179
ALAMOS - ARGENTINA <i>Chardonnay</i>	178
MIOLO SINGLE VINEYARD - BRAZIL <i>Riesling</i>	169
ANAIA BLANCO DE AGRELLO - ARGENTINA <i>65% Sauvignon Blanc - 35% Viognier - 165,00</i>	165
FEUDO DEI VENTI - ITALY <i>Pinot Grigio</i>	139
POGGIO ORO TOSCANA BIANCO I.G.T. - ITALY <i>40% Vermentino - 40% Chardonnay - 20% Sauvignon Blanc</i>	133
QUINTA DO BALÃO LOUREIRO BRANCO - PORTUGAL <i>Loureiro</i>	127
QUEREU - CHILE <i>Sauvignon Blanc</i>	119
QUEREU 375ml - CHILE <i>Sauvignon Blanc</i>	69
WINES IN 187 ml GLASSES <i>Always a careful choice - ask the waiters</i>	35



ROSÉ WINES

SUSANA BALBO SIGNATURE ROSÉ - ARGENTINA <i>Malbec - Pinot Noir</i>	277
TOPÁZIO IMPERIAL ROSÉ - BRAZIL <i>Syrah</i> <i>* Ouro Preto</i>	214
VERAMONTE ORGÂNICO GRAN RESERVA ROSÉ - CHILE <i>Pinot Noir</i>	179
ALMA GERAIS AURA ROSÉ - BRAZIL <i>Syrah</i>	159
CRIOS ROSÉ - ARGENTINA <i>Malbec</i>	155
CERESSOU ROSÉ - FRANCE <i>Cinsault - Grenache Noir - Syrah</i>	134
VILLA ROSA COLHEITA - PORTUGAL <i>Baga</i>	129
FALÉRNIA ROSÉ - CHILE <i>85% Viognier - 15% Syrah</i>	127
RAR AVVENTO ROSÉ - BRAZIL <i>Pinot Noir</i>	117



CHAMPAGNES AND SPARKLING

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

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

DOMAINE FLO BUSCH HEREUX QUI COMME - FRANCE <i>Carignan</i>	439
BARALE FRATELLI - ITALY <i>Barbera d'Alba</i>	389
PÓ DE POEIRA TINTO - PORTUGAL <i>Touriga Franca - Touriga Nacional - Sousão - Field blend of old vines</i>	381
LOTE 43 - SAFRA 2022 - BRAZIL <i>Cabernet - Merlot</i>	335
AMANCAYA BODEGAS CARO - ARGENTINA <i>Malbec - Cabernet Sauvignon</i>	335
GRAN RESERVA MARIA MARIA 2022 - BRAZIL <i>Syrah</i> <i>* Minas Gerais</i>	324
AMARIANO - ARGENTINA <i>Malbec</i>	317
AMARIANO - ARGENTINA <i>Syrah</i>	317
GEMAS DE OURO PRETO 2025 - BRASIL <i>Syrah</i> <i>* Ouro Preto</i>	309
ALMA GERAIS GRAN RESERVA SYRAH - BRAZIL <i>Syrah aged 12 months in French oak barrels - Syrah aged 12 months in American oak barrels - Syrah not aged in oak barrels</i>	299

RED WINES

SALENTEIN NUMINA - ARGENTINA	299
<i>Cabernet Franc</i>	
<i>* Vale do Uco</i>	
MERLOT TERROIR MIOLO 2022 - BRAZIL	295
<i>Merlot</i>	
UGOLINI MORA VALPOLICELLA CLASSICO	284
- ITALY	
<i>Rondinella - Molinara - Corvinone - Corvina</i>	
ERA DOS VENTOS 2018 - BRAZIL	282
<i>Teroldego</i>	
PAOLOLEO PASSO DEL CARDINALE D.O.P.	282
- ITALY	
<i>Primitivo di Manduria</i>	
MONTES ALPHA - CHILE	275
<i>Cabernet Sauvignon</i>	
GREY SINGLE BLOCK - CHILE	269
<i>Cabernet Sauvignon</i>	
HÉDONÉ LIMITED EDICCIÓN - ARGENTINA	259
<i>Syrah</i>	
MÉNAGE A TRÓIS BOURBON BARREL -	257
USA	
<i>Cabernet Sauvignon</i>	
SEBRUMO - BRAZIL	249
<i>Cabernet Sauvignon</i>	
FALERNIA GRAN RESERVA AARON SINGLE	232
VINEYARD D. O VALLE DE ELQUI 2019	
- CHILE	
<i>Pinot Noir</i>	

RED WINES

LE PARIA - FRANCE <i>Grenache</i>	221
STELLENBOSCH GRAND VIN - SOUTH AFRICA <i>Shiraz</i>	211
MARIA MARIA 2024 - BRAZIL <i>Syrah</i>	207
HEDONE BLEND - ARGENTINA <i>Malbec - Syrah - Merlot - Cabernet Sauvignon</i>	206
TERRE NATUZZI CHIANTI RISERVA D.O.C.G. 2017 - ITALY <i>Sangiovese</i>	198
MAGNOLIA SANGIOVESE TERRE DI CHIETI I.G.P. - ITALY <i>Sangiovese</i> <i>* Abruzzo</i>	196
ADRIAN SERRANO RIOJA CRIANZA - SPAIN <i>Tempranillo</i>	195
ALMA GERAIS DUO BLEND - BRAZIL <i>82% Syrah - 8% Viognier - 10% Sauvignon Blanc</i>	189
PASSIO APASSIMENTO - ITALY <i>Nero d'Avola</i>	185
TABALI PEDREGOSO GRAN RESERVA - CHILE <i>Carménère</i>	185

RED WINES

CHATEAU HAUT BRANDA BOUDEAUX - FRANCE <i>Merlot</i>	184
DON PAULINO RIOJA CRIANZA - SPAIN <i>Tempranillo</i>	184
BURDIZZO APPASSIMENTO - ITALY <i>Primitivo</i>	179
CUVVÉ GIUSEPPE - BRAZIL <i>Cabernet Sauvignon - Merlot</i>	179
TAPIZ CLASSIC - ARGENTINA <i>Pinot Noir</i>	179
HERDADE DE SÃO MIGUEL COLHEITA SELECIONADA - PORTUGAL <i>Alicante Bouschet - Touriga Nacional - Syrah - Cabernet Sauvignon</i>	169
MIOLO SINGLE VINEYARD SYRAH - BRAZIL <i>Syrah</i> <i>* Vale do São Francisco</i>	169
MIOLO SINGLE VINEYARD 2021 - BRAZIL <i>Touriga Nacional</i> <i>* Campanha Gaúcha</i>	169
AZUL DE VENTOZELO - PORTUGAL <i>Touriga Nacional - Touriga Franca - Tinta Roriz</i>	159
TERRA DE XISTO RESERVA - PORTUGAL <i>Touriga Nacional - Touriga Franca - Castelão - Trincadeira</i>	159

RED WINES

- HUMBERTO CANALE DENÁRIO RESERVA** 157
- ARGENTINA
Pinot Noir
- LES TOURELLES BORDEAUX - FRANCE** 157
*43% Merlot - 43% Cabernet Sauvignon -
14% Cabernet Franc*
- CASA DE SABICOS - PORTUGAL** 149
*Trincadeira - Aragonéz - Alicante Bouschet -
Syrah*
- E A TINTO - PORTUGAL** 149
*Alicante Bouschet - Aragonês - Trincadeira -
Syrah*
- PATA NEGRA TORO ROBLE - SPAIN** 148
Tempranillo
- VINA ALJIBES - SPAIN** 148
Tempranillo
- HÉDONÉ CONCRETO - ARGENTINA** 145
Cabernet Sauvignon
- LABARO CHIANTI D.O.C.G. - ITALY** 145
*80% Sangiovese - 10% Canaiolo -
10% Colorino*
- TONS DE DUORUM - PORTUGAL** 145
*50% Touriga Franca - 30% Touriga Nacional -
20% Tinta Roriz*
- POUCA ROUPA - PORTUGAL** 142
*Alicante Bouschet - Touriga Franca -
Touriga Nacional*

RED WINES

GRAND REGALIEN BOURDEAUX - FRANCE	142
<i>75% Merlot - 25% Cabernet Sauvignon</i>	
HÉDONÉ - ARGENTINA	139
<i>Malbec</i>	
COMINO DEI PRATI - ITALY	138
<i>Primitivo</i>	
BURDIZZO - ITALY	137
<i>Primitivo di Puglia</i>	
GO UP CURICÓ - CHILE	137
<i>Carménère</i>	
LOIOS TINTO - PORTUGAL	136
<i>Aragonês - Trincadeira - Castelão</i>	
QUINTA DE CABRIZ COLHEITA	135
SELECIONADA D.O.C. DÃO - PORTUGAL	
<i>Touriga Nacional - Tinta Roriz - Afroucheiro</i>	
QUINTA DO ENCONTRO - PORTUGAL	135
<i>Baga - Merlot</i>	
MONTOITO CASA DE SABICOS - PORTUGAL	134
<i>Trincadeira - Aragonês - Alicante Bouschet</i>	
QUEREU 375ml - CHILE	69
<i>Cabernet Sauvignon</i>	
WINES IN 187ml GLASSES	35
<i>Always a careful choice - ask the waiters</i>	