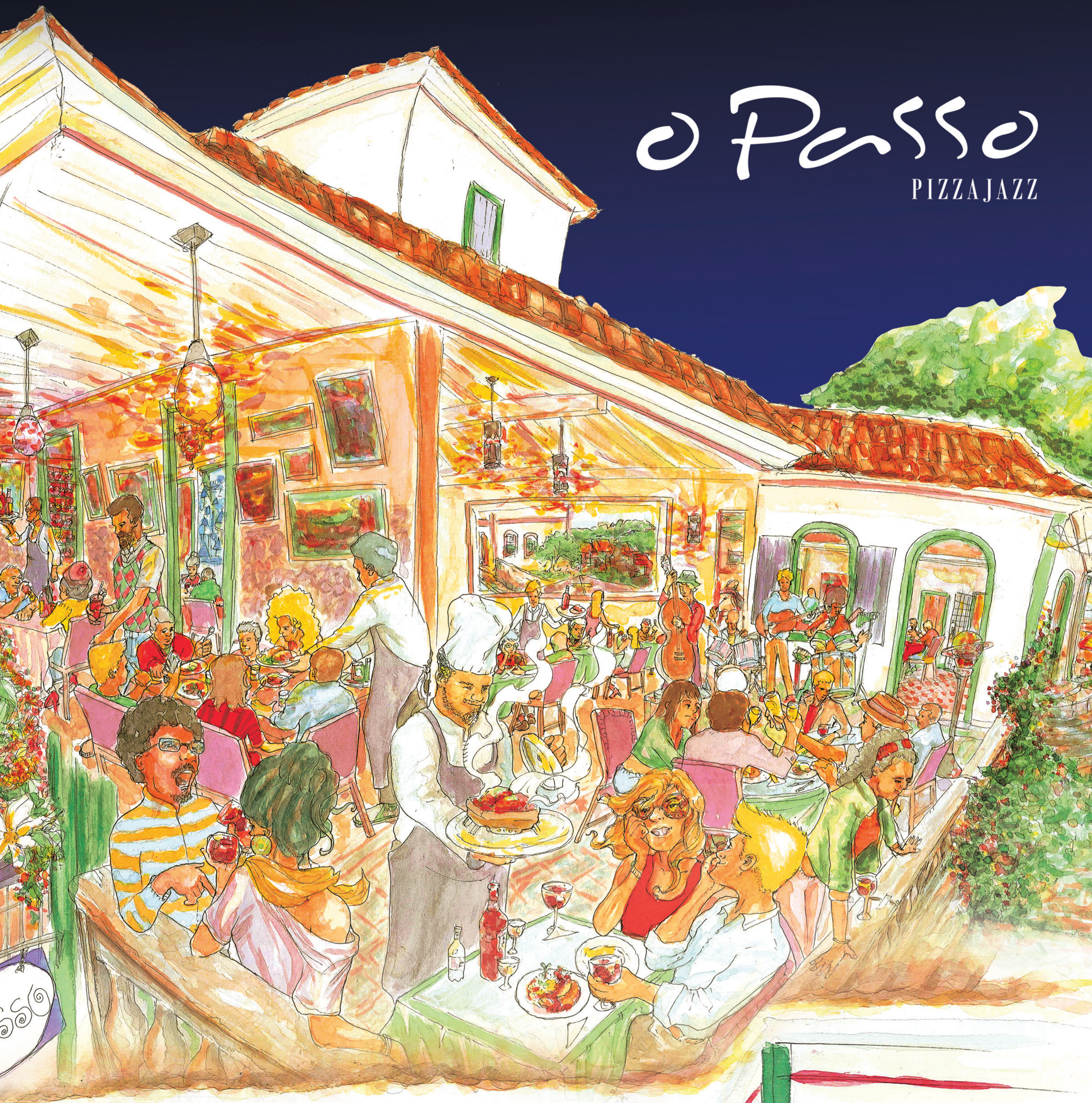


o Passo

PIZZAJAZZ



Tabuleta do Passo

Chef Gabriel Ribeiro

Artisanal toasted focaccia,
mascarpone cream with hints
of ginger, and cod confit.
Topped with Brazil nuts.

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 pomodori sauce and a cloud of Parmesan cheese*

FRITAS DO PASSO

49

French fries, crispy bacon slices, garlic and Grana cheese

CARPACCIO CLÁSSICO

52

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

45

Toasted rosemary focaccia with burrata cream and cherry tomatoes roasted in basil olive oil

EXIBIDAS - 8 peaces (4 of each)

58

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

65

*illet steaks in blue gorgonzola cheese sauce, with a touch of **Santa Barbara honey** and pecan nuts, served with homemade bread*

BURRATA MEDITERRÂNEA

85

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 72
Truffle risotto with shimeji, shiitake, and button mushrooms, topped with onion crisps
- RISOTTO MIX COM ISCAS FILÉ** 77
Funghi secchi risotto with filet mignon in roti sauce
- LASANHA DE COSTELA** 79
Slow-roasted beef rib lasagna with goat cheese sauce
- RIGATONI À CAÇADORA** 79
Rigatoni grano duro with smoked meat blend ragu and burrata topped with a blowtorch



PASTA - RISOTTOS - MEATS

RISOTTO DE FIGO E GORGONZOLA

82

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

93

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

MEDALHAS AL PISTACCHIO

95

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

SALMÃO JANELA DO ROSÁRIO

96

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

FILÉ SALVATORE

97

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



PASTA - RISOTTOS - MEATS

GAMBERI E RISOTTO DE MOQUECA	98
<i>Prawns breaded in panko flour, served with moqueca risotto and finished with biquinho pepper vinaigrette</i>	
RISOTTO BIANCO	98
<i>Risotto parmeggiano with filet tournedor in a Grana cheese crust with jabuticaba sauce</i>	
CHORIZO PARRILLERO	99
<i>Sliced chorizo steak with barbecue sauce, served with handmade pappardelle in a Brie and walnut fondue</i>	
BACALHAU DA VILA	156
<i>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</i>	



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 Santa Bárbara 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 Viçosa Minas 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

WILHELM BRUNDLMAYER - AUSTRIA	365
<i>Gruner Veltliner 100%</i>	
COELHO ROS BRANCO - PORTUGAL	323
<i>Arinto - Antão Vaz</i>	
CASA DA PASSARELLA A DESCOBERTA	226
BRANCO - PORTUGAL	
<i>Malvasia Fina - Verdelho - Encruzado</i>	
CASSANDRE - FRANCE	226
<i>Vermentino</i>	
ALMA GERAIS PRIMUS - BRAZIL	198
<i>Sauvignon Blanc</i>	
TENUTA MALUCELLI D.O.C. - ITALY	196
<i>Ribolla Gialla</i>	
MAGNÓLIA ABRUZZO PECORINO D.O.C. - ITALY	195
<i>Pecorino</i>	
ALTANO BRANCO DOURO - PORTUGAL	189
<i>Malvasia Fina - Viosinho - Rabigato - Moscatel Galego</i>	
CUVÉE GIUSEPPE - BRAZIL	189
<i>Semillon</i>	
VERAMONTE GRAN RESERVA ORGÂNICO - CHILE	185
<i>Sauvignon Blanc</i>	
ANAIA BLANCO DE AGRELLO - ARGENTINA	179
<i>65% Sauvignon Blanc - 35% Viognier - 165,00</i>	



WHITE WINES

ALAMOS - ARGENTINA 178
Chardonnay

MIOLO SINGLE VINEYARD - BRAZIL 169
Riesling

VENTISQUERO RESERVA - CHILE 145
Chardonnay

FEUDO DEI VENTI - ITALY 139
Pinot Grigio

POGGIO ORO TOSCANA BIANCO I.G.T. - ITALY 139
*40% Vermentino - 40% Chardonnay -
20% Sauvignon Blanc*

QUINTA DO BALÃO LOUREIRO BRANCO - PORTUGAL 127
Loureiro

QUEREU - CHILE 125
Sauvignon Blanc

QUEREU - CHILE 125
Chardonnay

QUEREU 375ml - CHILE 69
Sauvignon Blanc

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



ROSÉ WINES

SUSANA BALBO SIGNATURE ROSÉ - ARGENTINA <i>Malbec - Pinot Noir</i>	277
VERAMONTE ORGÂNICO GRAN RESERVA ROSÉ - CHILE <i>Pinot Noir</i>	179
ALMA GERAIS AURA ROSÉ - BRAZIL <i>Syrah</i>	169
VENTISQUERO RESERVA ROSÉ - CHILE <i>Syrah</i>	145
CERESSOU ROSÉ - FRANCE <i>Cinsault - Grenache Noir - Syrah</i>	139
FALÉRNIA ROSÉ - CHILE <i>85% Viognier - 15% Syrah</i>	135
VILLA ROSA COLHEITA - PORTUGAL <i>Baga</i>	129



CHAMPAGNES AND SPARKLING

MOËT CHANDON - FRANCE	704
MIOLO CUVÉE BRUT ROSÉ 1,5 LITROS - BRAZIL	255
MILLESIME BRUT - BRAZIL	225
CHANDON BRUT ROSÉ 750ml - BRAZIL	199
CAVE GEISSE AMADEU BRUT ROSÉ 750ml - BRAZIL	182
ALMA GERAIS PÉT - NAT ROSÉ (Syrah • unfiltered - BRAZIL	159
MIOLO CUVÉE BRUT - BRAZIL	159
QUEREU BRUT CUVÉE RESERVE - CHILE	145
ALUD - ESPANHA	92
GRAN LEGADO BRUT - BRAZIL	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



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

Cabernet Franc

** Vale do Uco*

MERLOT TERROIR MIOLO 2022 - BRAZIL 295

Merlot

UGOLINI MORA VALPOLICELLA CLASSICO - ITALY 284

Rondinella - Molinara - Corvinone - Corvina

PAOLOLEO PASSO DEL CARDINALE D.O.P. - ITALY 282

Primitivo di Manduria

MONTES ALPHA - CHILE 275

Cabernet Sauvignon

GREY SINGLE BLOCK - CHILE 269

Cabernet Sauvignon

HÉDONÉ LIMITED EDICCIÓN - ARGENTINA 259

Syrah

MÉNAGE A TRÓIS BOURBON BARREL - USA 257

Cabernet Sauvignon

SEBRUMO - BRAZIL 249

Cabernet Sauvignon

FALERNIA GRAN RESERVA AARON SINGLE VINEYARD D. O VALLE DE ELQUI 2019 - CHILE 232

Pinot Noir



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
ADRIAN SERRANO RIOJA CRIANZA - SPAIN <i>Tempranillo</i>	199
TERRE AVARE - ITALY <i>Primitivo di Manduria</i>	198
TERRE NATUZZI CHIANTI RISERVA D.O.C.G. 2017 - ITALY <i>Sangiovese</i>	198
ZORZAL GRAN TERROIR - ARG <i>Malbec</i>	198
MAGNOLIA SANGIOVESE TERRE DI CHIETI I.G.P. - ITALY <i>Sangiovese</i> <i>* Abruzzo</i>	196
TABALI PEDREGOSO GRAN RESERVA - CHILE <i>Carménère</i>	189



RED WINES

CHATEAU HAUT BRANDA BOUDEAUX - FRANCE <i>Merlot</i>	189
TAPIZ CLASSIC - ARGENTINA <i>Pinot Noir</i>	185
CUVVÉ GIUSEPPE - BRAZIL <i>Cabernet Sauvignon - Merlot</i>	179
HERDADE DE SÃO MIGUEL COLHEITA SELECIONADA - PORTUGAL <i>Alicante Bouschet - Touriga Nacional - Syrah - Cabernet Sauvignon</i>	179
MIOLO SINGLE VINEYARD SYRAH - BRAZIL <i>Syrah</i> <i>* Vale do São Francisco</i>	169
SALENTEIN RESERVA - ARGENTINA <i>Malbec</i>	174
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
LE PIANETTE TOSCANA I.G.T. - ITÁLIA <i>Sangiovese</i>	159



RED WINES

TERRA DE XISTO RESERVA - PORTUGAL <i>Touriga Nacional - Touriga Franca - Castelão - Trincadeira</i>	159
LES TOURELLES BORDEAUX - FRANCE <i>43% Merlot - 43% Cabernet Sauvignon - 14% Cabernet Franc</i>	157
E A TINTO - PORTUGAL <i>Alicante Bouschet - Aragonês - Trincadeira - Syrah</i>	149
GRAND REGALIEN BOURDEAUX - FRANCE <i>75% Merlot - 25% Cabernet Sauvignon</i>	149
HÉDONÉ CONCRETO - ARGENTINA <i>Cabernet Sauvignon</i>	145
VENTISQUERO RESERVA - CHILE <i>Cabernet Sauvignon</i>	145
VENTISQUERO RESERVA - CHILE <i>Pinot Noir</i>	145
TONS DE DUORUM - PORTUGAL <i>50% Touriga Franca - 30% Touriga Nacional - 20% Tinta Roriz</i>	145
POUCA ROUPA - PORTUGAL <i>Alicante Bouschet - Touriga Franca - Touriga Nacional</i>	142
HÉDONÉ - ARGENTINA <i>Malbec</i>	139
BURDIZZO - ITALY <i>Primitivo di Puglia</i>	138



RED WINES

GO UP CURICÓ - CHILE <i>Carménère</i>	137
MIOLO RESERVA - BRASIL <i>Cabernet Sauvignon</i>	137
LOIOS TINTO - PORTUGAL <i>Aragonês - Trincadeira - Castelão</i>	136
QUINTA DE CABRIZ COLHEITA SELECIONADA D.O.C. DÃO - PORTUGAL <i>Touriga Nacional - Tinta Roriz - Afroucheiro</i>	135
QUINTA DO ENCONTRO - PORTUGAL <i>Baga - Merlot</i>	135
MONTOITO CASA DE SABICOS - PORTUGAL <i>Trincadeira - Aragonês - Alicante Bouschet</i>	134
QUEREU 375ml - CHILE <i>Cabernet Sauvignon</i>	69
WINES IN 187ml GLASSES <i>Always a careful choice - ask the waiters</i>	35