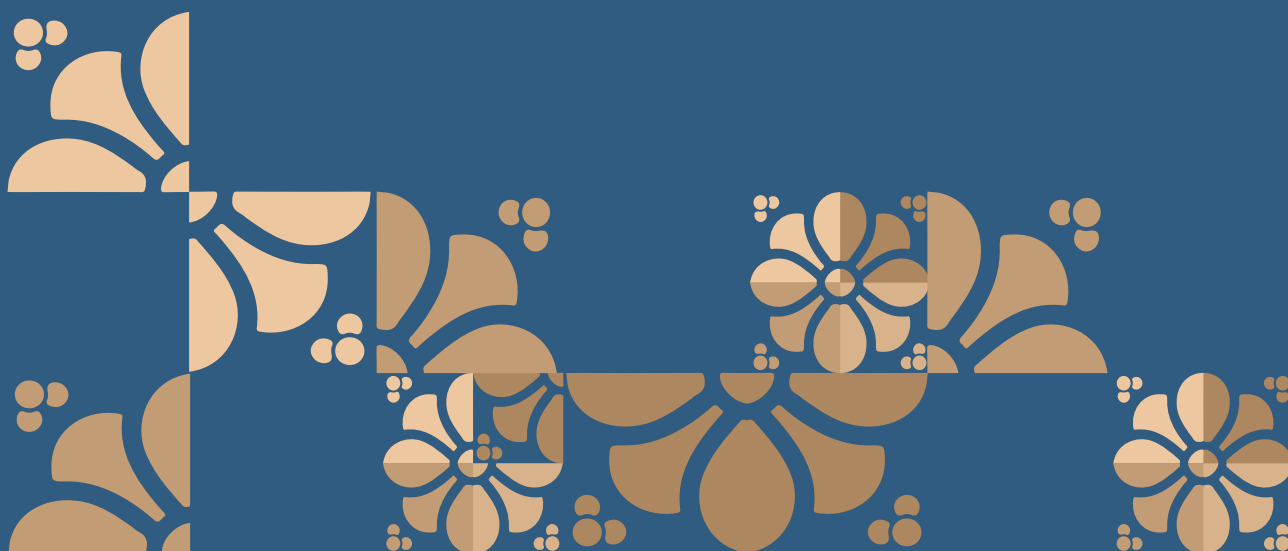


SUGESTÃO DO DIA





2ª FEIRA MONDAY

BACALHAU À BRÁS •♦• 18€
COM SALADA MISTA
TRADITIONAL BRÁS STYLE CODFISH MIXED WITH
STRAW FRIES AND EGGS TOPPED, WITH MIXED SALAD

BOCHECHAS DE PORCO ESTUFADAS
COM ESMAGADA DE BATATA •♦• 18€
COM LEGUMES SALTEADOS
PORK CHEEKS BAKED IN THE OVEN,
WITH CRUSHED POTATO AND SAUTÉED VEGETABLES

3ª FEIRA TUESDAY

PASTÉIS DE BACALHAU
COM ARROZ DE FEIJÃO •♦• 17€
COM SALADA MISTA
COD FISH PATTIES, RICE WITH BEANS AND MIXED SALAD

COSTELA DE NOVILHO
ASSADA NO FORNO •♦• 18€
COM BATATA FRITA, ARROZ E COUVE SALTEADA
OVEN ROASTED BEEF RIB WITH FRENCH FRIES,
RICE AND SAUTÉED CABBAGE

4ª FEIRA WEDNESDAY

FILETES DE PESCADA
COM ARROZ DE BERBIGÃO •♦• 18€
COM SALADA MISTA
HAKE FILLETS WITH COCKLE RICE AND MIXED SALAD

ESPETADA MISTA •♦• 18€
(LOMBINHO DE PORCO, LULAS E CAMARÃO)
COM BATATA FRITA
GRILLED PORK, SQUID AND SHRIMPS ON THE STICK
WITH FRIED POTATOES

5ª FEIRA THURSDAY

MASSINHA DE CAÇÃO,
CAMARÃO E AMÊJJOA •♦• 18€
PASTA WITH DOGFISH, SHRIMPS AND CLAMS

LAGARTINHOS DE PORCO
GRELHADOS EM PICA-PAU •♦• 18€
COM BATATA FRITA
GRILLED PORK IN BARBECUE, PICKLES,
OLIVES WITH FRENCH FRIES

6ª FEIRA FRIDAY

ARROZ DE POLVO E CAMARÃO •♦• 19€
OCTOPUS AND SHRIMP WITH RICE

VITELA DA LEZÍRIA ASSADA •♦• 18€
NO FORNO COM ARROZ, BATATA FRITA
E LEGUMES PROVENÇAL
ROAST VEAL IN THE OVEN, WITH PROVENÇAL
VEGETABLES, RICE AND FRIES

SÁBADO SATURDAY

ROLINHOS DE LINGUADO NO FORNO •♦• 18€
COM GRELOS E CAMARÃO, PURÉ DE BATATA, SALADA MISTA
OVEN FILLETS OF SOLE WITH SHRIMP AND GREENS,
MASHED POTATOES AND MIXED SALAD

ARROZ DE PATO •♦• 18€
COM SALADA MISTA
SHREDDED DUCK WITH RICE ROASTED
IN THE OVEN AND MIXED SALAD

DOMINGO SUNDAY

FEIJOADA DE CHOCO COM CAMARÃO •♦• 18€
COM ARROZ BRANCO
CUTTLEFISH AND BEANS STEW WITH PRAWNS

FRANGO DE CARIL •♦• 17€
COM ARROZ E BATATA FRITA
CHICKEN CURRY, RICE AND CHIPS

INDICAÇÃO DE ALERGÉNIOS

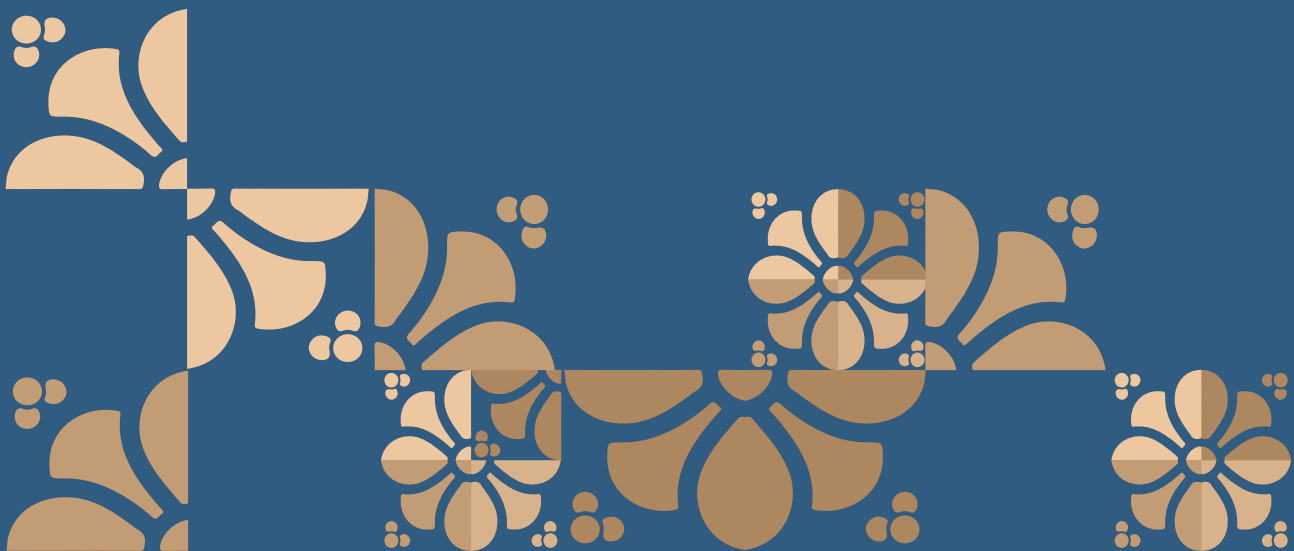
-  CEREAIS QUE CONTÊM GLÚTEN (TRIGO, CENTEIO, CEVADA, AVEIA, ESPELTA, KAMUT OU OUTRAS ESTIRPES HIBRIDIZADAS) E PRODUTOS À BASE DESTES CEREAIS;
-  CRUSTÁCEOS E PRODUTOS À BASE DE CRUSTÁCEOS;
-  OVOS E PRODUTOS À BASE DE OVOS;
-  AMENDOINS E PRODUTOS À BASE DE AMENDOINS;
-  PEIXES E PRODUTOS À BASE DE PEIXE;
-  SOJA E PRODUTOS À BASE DE SOJA;
-  LEITE E PRODUTOS À BASE DE LEITE (INCLUINDO LACTOSE);
-  FRUTOS DE CASCA RIJA, NOMEADAMENTE, AMÊNDOAS, AVELÃS, NOZES, CASTANHAS DE CAJU, PISTÁCIOS, ENTRE OUTROS;
-  AIPO E PRODUTOS À BASE DE AIPO;
-  MOSTARDA E PRODUTOS À BASE DE MOSTARDA;
-  SEMENTES DE SÉSAMO E PRODUTOS À BASE DE SEMENTES DE SÉSAMO;
-  DIÓXIDO DE ENXOFRE E SULFITOS EM CONCENTRAÇÕES SUPERIORES A 10MG/KG OU 10ML/L;
-  TREMOÇO OU PRODUTOS À BASE DE TREMOÇO;
-  MOLUSCOS E PRODUTOS À BASE DE MOLUSCOS.

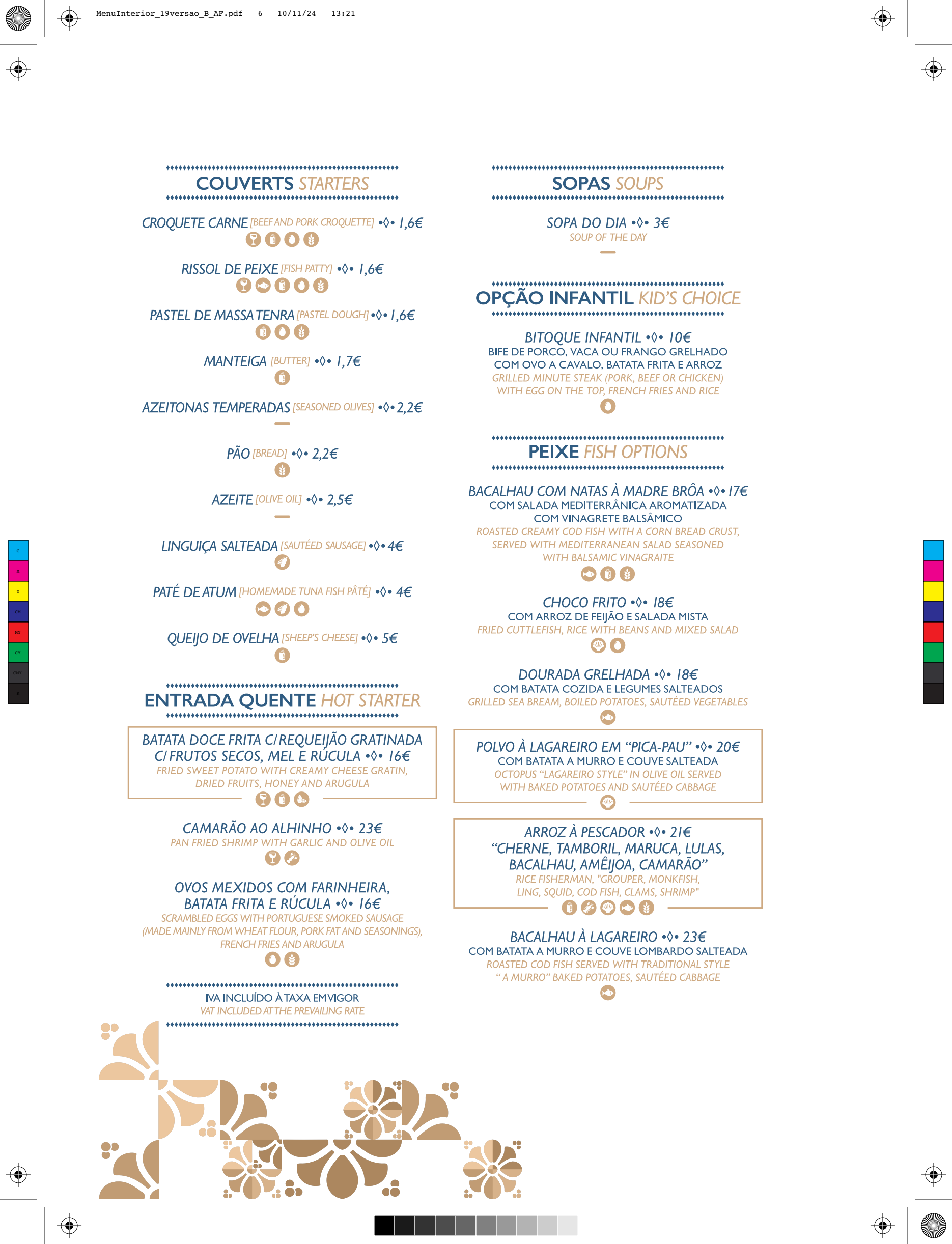
ALLERGEN INDICATION

-  CEREALS CONTAINING GLUTEN (WHEAT, RYE, BARLEY, OATS, SPELLED, KAMUT OR OTHER HYBRIDIZED STRAINS) AND PRODUCTS BASED ON THESE CEREALS;
-  CRUSTACEANS AND CRUSTACEAN-BASED PRODUCTS;
-  EGGS AND EGG-BASED PRODUCTS;
-  PEANUTS AND PEANUT-BASED PRODUCTS;
-  FISH AND FISH PRODUCTS;
-  SOY AND SOY-BASED PRODUCTS;
-  MILK AND MILK-BASED PRODUCTS (INCLUDING LACTOSE);
-  NUT FRUITS, NAMELY ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PISTACHIOS, AMONG OTHERS;
-  CELERY AND CELERY-BASED PRODUCTS;
-  MUSTARD AND MUSTARD-BASED PRODUCTS;
-  SESAME SEEDS AND SESAME SEED PRODUCTS;
-  SULFUR DIOXIDE AND SULFITES IN CONCENTRATIONS GREATER THAN 10MG/KG OR 10ML/L;
-  LUPINE OR LUPINE-BASED PRODUCTS;
-  MOLLUSCS AND MOLLUSC-BASED PRODUCTS.



O NOSSO MENU





COUVERTS *STARTERS*

CROQUETE CARNE *[BEEF AND PORK CROQUETTE]* •♦• 1,6€



RISSOL DE PEIXE *[FISH PATTY]* •♦• 1,6€



PASTEL DE MASSA TENRA *[PASTEL DOUGH]* •♦• 1,6€



MANTEIGA *[BUTTER]* •♦• 1,7€



AZEITONAS TEMPERADAS *[SEASONED OLIVES]* •♦• 2,2€

PÃO *[BREAD]* •♦• 2,2€



AZEITE *[OLIVE OIL]* •♦• 2,5€

LINGUIÇA SALTEADA *[SAUTÉED SAUSAGE]* •♦• 4€



PATÉ DE ATUM *[HOMEMADE TUNA FISH PÂTÉ]* •♦• 4€



QUEIJO DE OVELHA *[SHEEP'S CHEESE]* •♦• 5€



ENTRADA QUENTE *HOT STARTER*

BATATA DOCE FRITA C/REQUEIJÃO GRATINADA
C/FRUTOS SECOS, MEL E RÚCULA •♦• 16€
*FRIED SWEET POTATO WITH CREAMY CHEESE GRATIN,
DRIED FRUITS, HONEY AND ARUGULA*



CAMARÃO AO ALHINHO •♦• 23€
PAN FRIED SHRIMP WITH GARLIC AND OLIVE OIL



OVOS MEXIDOS COM FARINHEIRA,
BATATA FRITA E RÚCULA •♦• 16€
*SCRAMBLED EGGS WITH PORTUGUESE SMOKED SAUSAGE
(MADE MAINLY FROM WHEAT FLOUR, PORK FAT AND SEASONINGS),
FRENCH FRIES AND ARUGULA*



IVA INCLUÍDO À TAXA EMVIGOR
VAT INCLUDED AT THE PREVAILING RATE

SOPAS *SOUPS*

SOPA DO DIA •♦• 3€
SOUP OF THE DAY

OPÇÃO INFANTIL *KID'S CHOICE*

BITOQUE INFANTIL •♦• 10€
BIFE DE PORCO, VACA OU FRANGO GRELHADO
COM OVO A CAVALO, BATATA FRITA E ARROZ
*GRILLED MINUTE STEAK (PORK, BEEF OR CHICKEN)
WITH EGG ON THE TOP, FRENCH FRIES AND RICE*



PEIXE *FISH OPTIONS*

BACALHAU COM NATAS À MADRE BRÔA •♦• 17€
COM SALADA MEDITERRÂNICA AROMATIZADA
COM VINAGRETE BALSÂMICO
*ROASTED CREAMY COD FISH WITH A CORN BREAD CRUST,
SERVED WITH MEDITERRANEAN SALAD SEASONED
WITH BALSAMIC VINAGRAITE*



CHOCO FRITO •♦• 18€
COM ARROZ DE FEIJÃO E SALADA MISTA
FRIED CUTTLEFISH, RICE WITH BEANS AND MIXED SALAD



DOURADA GRELHADA •♦• 18€
COM BATATA COZIDA E LEGUMES SALTEADOS
GRILLED SEA BREAM, BOILED POTATOES, SAUTÉED VEGETABLES



POLVO À LAGAREIRO EM “PICA-PAU” •♦• 20€
COM BATATA A MURRO E COUVE SALTEADA
*OCTOPUS “LAGAREIRO STYLE” IN OLIVE OIL SERVED
WITH BAKED POTATOES AND SAUTÉED CABBAGE*

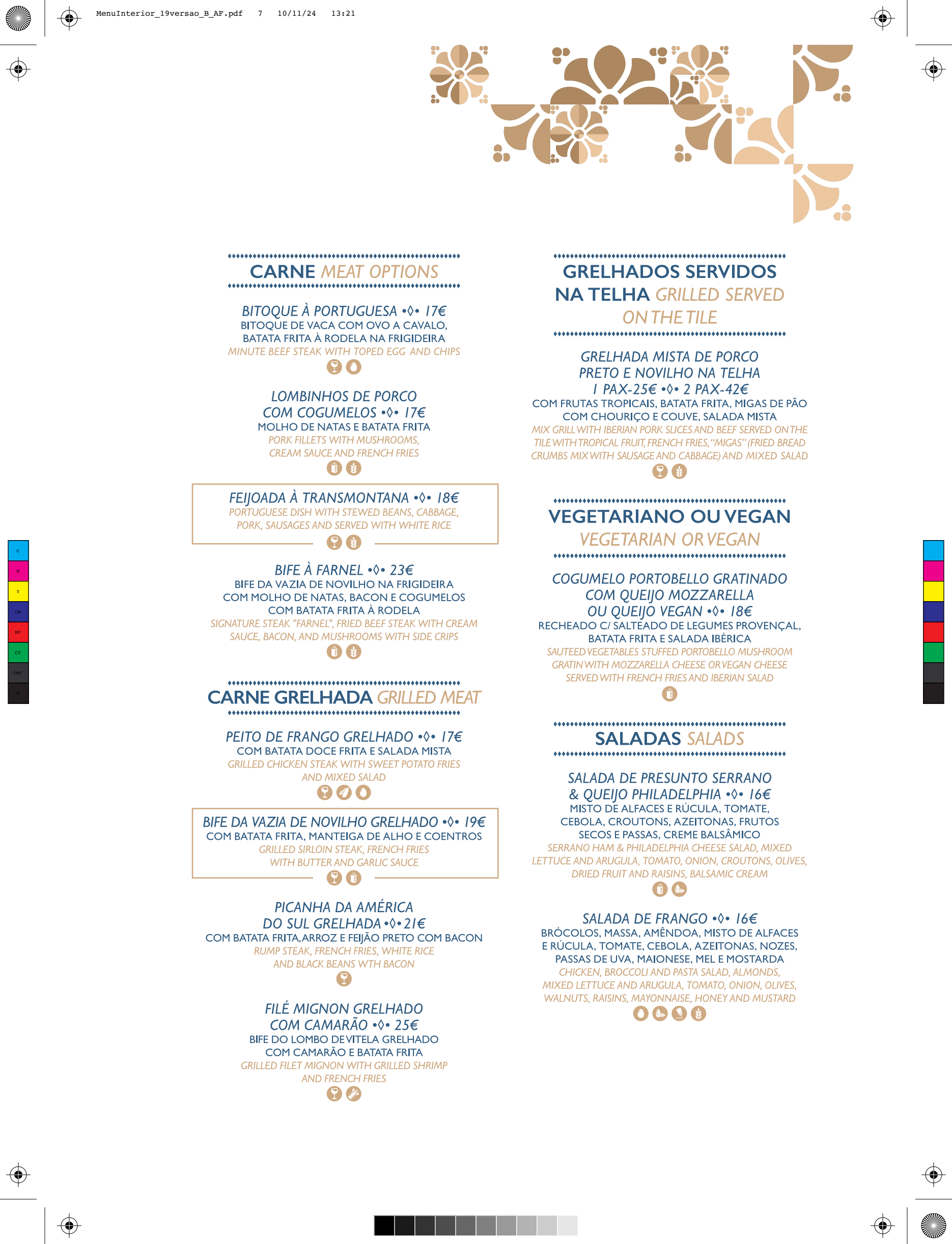


ARROZ À PESCADOR •♦• 21€
“CHERNE, TAMBORIL, MARUCA, LULAS,
BACALHAU, AMÊIJOA, CAMARÃO”
*RICE FISHERMAN, “GROUPER, MONKFISH,
LING, SQUID, COD FISH, CLAMS, SHRIMP”*



BACALHAU À LAGAREIRO •♦• 23€
COM BATATA A MURRO E COUVE LOMBARDO SALTEADA
*ROASTED COD FISH SERVED WITH TRADITIONAL STYLE
“A MURRO” BAKED POTATOES, SAUTÉED CABBAGE*





CARNE *MEAT* OPTIONS

BITOQUE À PORTUGUESA •♦• 17€
BITOQUE DE VACA COM OVO A CAVALO,
BATATA FRITA À RODELA NA FRIGIDEIRA
MINUTE BEEF STEAK WITH TOPED EGG AND CHIPS



**LOMBINHOS DE PORCO
COM COGUMELOS •♦• 17€**
MOLHO DE NATAS E BATATA FRITA
*PORK FILLETS WITH MUSHROOMS,
CREAM SAUCE AND FRENCH FRIES*



FEIJOADA À TRANSMONTANA •♦• 18€
*PORTUGUESE DISH WITH STEWED BEANS, CABBAGE,
PORK, SAUSAGES AND SERVED WITH WHITE RICE*



BIFE À FARNEL •♦• 23€
BIFE DA VAZIA DE NOVILHO NA FRIGIDEIRA
COM MOLHO DE NATAS, BACON E COGUMELOS
COM BATATA FRITA À RODELA
*SIGNATURE STEAK "FARNEL", FRIED BEEF STEAK WITH CREAM
SAUCE, BACON, AND MUSHROOMS WITH SIDE CRIPS*



CARNE GRELHADA *GRILLED MEAT*

PEITO DE FRANGO GRELHADO •♦• 17€
COM BATATA DOCE FRITA E SALADA MISTA
*GRILLED CHICKEN STEAK WITH SWEET POTATO FRIES
AND MIXED SALAD*



BIFE DA VAZIA DE NOVILHO GRELHADO •♦• 19€
COM BATATA FRITA, MANTEIGA DE ALHO E COENTROS
*GRILLED SIRLOIN STEAK, FRENCH FRIES
WITH BUTTER AND GARLIC SAUCE*



**PICANHA DA AMÉRICA
DO SUL GRELHADA •♦• 21€**
COM BATATA FRITA, ARROZ E FEIJÃO PRETO COM BACON
*RUMP STEAK, FRENCH FRIES, WHITE RICE
AND BLACK BEANS WITH BACON*



**FILÉ MIGNON GRELHADO
COM CAMARÃO •♦• 25€**
BIFE DO LOMBO DE VITELA GRELHADO
COM CAMARÃO E BATATA FRITA
*GRILLED FILET MIGNON WITH GRILLED SHRIMP
AND FRENCH FRIES*



GRELHADOS SERVIDOS NA TELHA *GRILLED SERVED ON THE TILE*

**GRELHADA MISTA DE PORCO
PRETO E NOVILHO NA TELHA
1 PAX-25€ •♦• 2 PAX-42€**
COM FRUTAS TROPICAIS, BATATA FRITA, MIGAS DE PÃO
COM CHOURIÇO E COUVE, SALADA MISTA
*MIX GRILL WITH IBERIAN PORK SLICES AND BEEF SERVED ON THE
TILE WITH TROPICAL FRUIT, FRENCH FRIES, "MIGAS" (FRIED BREAD
CRUMBS MIX WITH SAUSAGE AND CABBAGE) AND MIXED SALAD*



VEGETARIANO OU VEGAN *VEGETARIAN OR VEGAN*

**COGUMELO PORTOBELLO GRATINADO
COM QUEIJO MOZZARELLA
OU QUEIJO VEGAN •♦• 18€**
RECHEADO C/ SALTEADO DE LEGUMES PROVENÇAL,
BATATA FRITA E SALADA IBÉRICA
*SAUTEED VEGETABLES STUFFED PORTOBELLO MUSHROOM
GRATIN WITH MOZZARELLA CHEESE OR VEGAN CHEESE
SERVED WITH FRENCH FRIES AND IBERIAN SALAD*



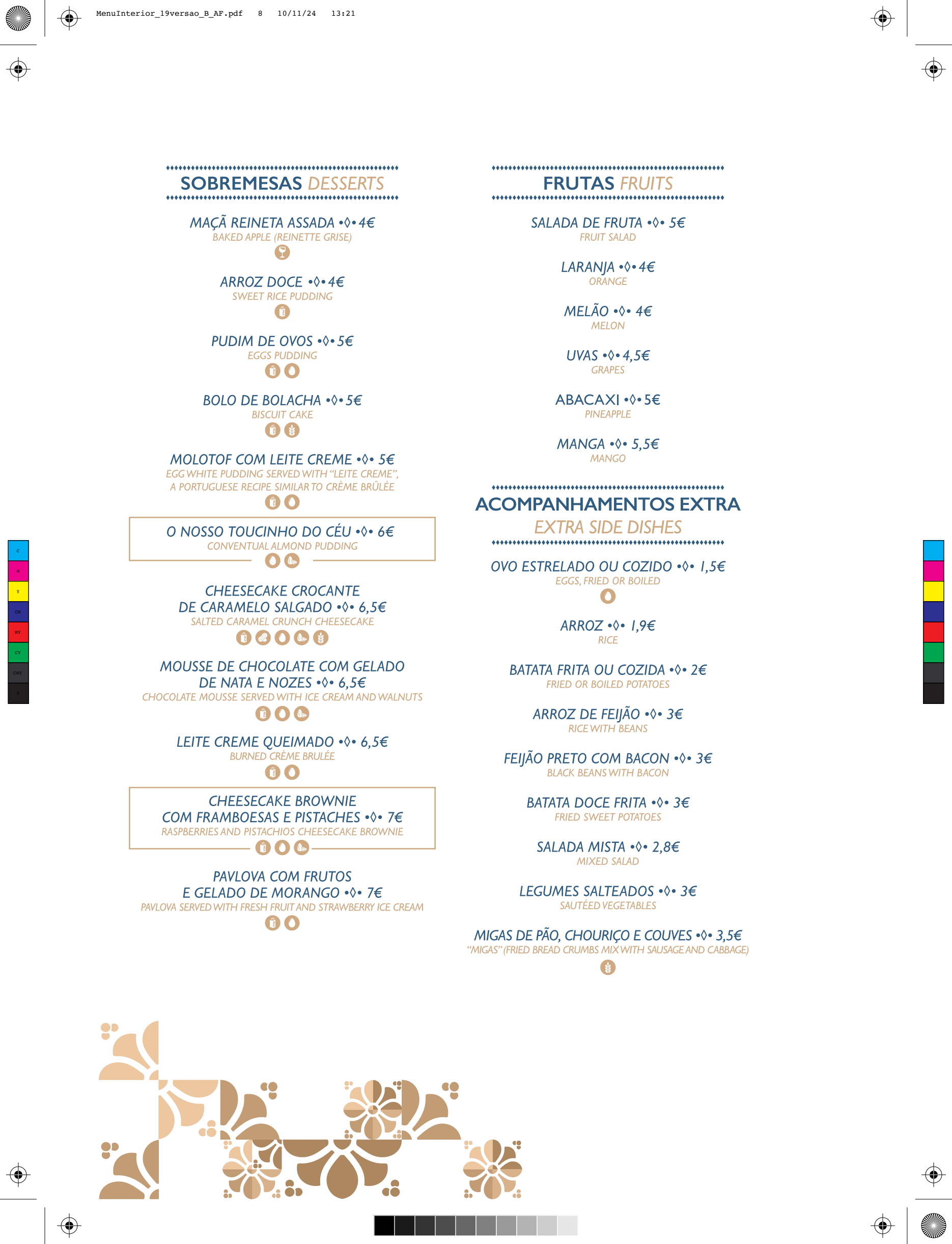
SALADAS *SALADS*

**SALADA DE PRESUNTO SERRANO
& QUEIJO PHILADELPHIA •♦• 16€**
MISTO DE ALFACES E RÚCULA, TOMATE,
CEBOLA, CROUTONS, AZEITONAS, FRUTOS
SECOS E PASSAS, CREME BALSÂMICO
*SERRANO HAM & PHILADELPHIA CHEESE SALAD, MIXED
LETTUCE AND ARUGULA, TOMATO, ONION, CROUTONS, OLIVES,
DRIED FRUIT AND RAISINS, BALSAMIC CREAM*



SALADA DE FRANGO •♦• 16€
BRÓCOLOS, MASSA, AMÊNDOA, MISTO DE ALFACES
E RÚCULA, TOMATE, CEBOLA, AZEITONAS, NOZES,
PASSAS DE UVA, MAIONESE, MEL E MOSTARDA
*CHICKEN, BROCCOLI AND PASTA SALAD, ALMONDS,
MIXED LETTUCE AND ARUGULA, TOMATO, ONION, OLIVES,
WALNUTS, RAISINS, MAYONNAISE, HONEY AND MUSTARD*





SOBREMESAS *DESSERTS*

MAÇÃ REINETA ASSADA •♦• 4€
BAKED APPLE (REINETTE GRISE)



ARROZ DOCE •♦• 4€
SWEET RICE PUDDING



PUDIM DE OVOS •♦• 5€
EGGS PUDDING



BOLO DE BOLACHA •♦• 5€
BISCUIT CAKE



MOLOTOF COM LEITE CREME •♦• 5€
*EGG WHITE PUDDING SERVED WITH "LEITE CREME",
A PORTUGUESE RECIPE SIMILAR TO CRÈME BRÛLÉE*



O NOSSO TOUCINHO DO CÉU •♦• 6€
CONVENTUAL ALMOND PUDDING



CHEESECAKE CROCANTE
DE CARAMELO SALGADO •♦• 6,5€
SALTED CARAMEL CRUNCH CHEESECAKE



MOUSSE DE CHOCOLATE COM GELADO
DE NATA E NOZES •♦• 6,5€
CHOCOLATE MOUSSE SERVED WITH ICE CREAM AND WALNUTS



LEITE CREME QUEIMADO •♦• 6,5€
BURNED CRÈME BRÛLÉE



CHEESECAKE BROWNIE
COM FRAMBOESAS E PISTACHES •♦• 7€
RASPBERRIES AND PISTACHIOS CHEESECAKE BROWNIE



PAVLOVA COM FRUTOS
E GELADO DE MORANGO •♦• 7€
PAVLOVA SERVED WITH FRESH FRUIT AND STRAWBERRY ICE CREAM



FRUTAS *FRUITS*

SALADA DE FRUTA •♦• 5€
FRUIT SALAD

LARANJA •♦• 4€
ORANGE

MELÃO •♦• 4€
MELON

UVAS •♦• 4,5€
GRAPES

ABACAXI •♦• 5€
PINEAPPLE

MANGA •♦• 5,5€
MANGO

ACOMPANHAMENTOS EXTRA *EXTRA SIDE DISHES*

OVO ESTRELADO OU COZIDO •♦• 1,5€
EGGS, FRIED OR BOILED



ARROZ •♦• 1,9€
RICE

BATATA FRITA OU COZIDA •♦• 2€
FRIED OR BOILED POTATOES

ARROZ DE FEIJÃO •♦• 3€
RICE WITH BEANS

FEIJÃO PRETO COM BACON •♦• 3€
BLACK BEANS WITH BACON

BATATA DOCE FRITA •♦• 3€
FRIED SWEET POTATOES

SALADA MISTA •♦• 2,8€
MIXED SALAD

LEGUMES SALTEADOS •♦• 3€
SAUTÉED VEGETABLES

MIGAS DE PÃO, CHOURIÇO E COUVES •♦• 3,5€
"MIGAS" (FRIED BREAD CRUMBS MIX WITH SAUSAGE AND CABBAGE)





BEBIDAS *SOFT DRINKS*

ÁGUA 0,5L •♦• 2€
MINERAL WATER 0,5L

ÁGUA 1L •♦• 3,8€
MINERAL WATER 1L

ÁGUA COM GÁS 0,25L •♦• 1,9€
SPARKLING WATER 0,25L

ÁGUA COM GÁS 1L •♦• 4,5€
SPARKLING WATER 1L

NÉCTAR •♦• 2,5€
FRUIT JUICE

REFRIGERANTE •♦• 2,7€
SODA

SUMO DE LARANJA NATURAL •♦• 3,5€
FRESH ORANGE JUICE

LIMONADA TRADICIONAL •♦• 3,5€
TRADITIONAL HOME MADE LEMONADE

LIMONADA COM MORANGO
E HORTELÃ •♦• 3,5€
FRESH LEMONADE WITH STRAWBERRY AND MINT

SANGRIA A COPO (TINTO/BRANCO) •♦• 6€
RED OR WHITE GLASS OF SANGRIA

SANGRIA DE FRUTOS
VERMELHOS **A COPO** •♦• 7€
GLASS OF SPARKLING WINE SANGRIA AND RED FRUITS

SANGRIA 0,5L (TINTO/BRANCO) •♦• 8€
RED OR WHITE SANGRIA 0,5L

SANGRIA 2L (TINTO/BRANCO) •♦• 22€
RED OR WHITE SANGRIA 2L

SANGRIA DE FRUTOS VERMELHOS 1L •♦• 19€
SPARKLING WINE SANGRIA AND RED FRUITS 1L

VINHO BRANCO DE PRESSÃO 0,75L •♦• 14€
HOUSE DRAFWINE

CAFÉ •♦• 1,3€
COFFEE

CERVEJAS *BEERS*

IMPERIAL 0,33L •♦• 2,4€
DRAF BEER 0.33L

CANECA IMPERIAL •♦• 3,8€
DRAF BEER 0,5L

SAGRES 0,33L •♦• 2,7€
CERVEJA PILSNER LEVEMENTE ENCORPADA,
COM PALATO LIMPO E SECO E CARÁCTER
LIGEIRAMENTE AMARGO. COMPLEMENTADO
COM SUBTIS NOTAS AROMÁTICAS
*A THIN-BODIED PILSNER WITH A CLEAN AND DRY
MOUTHFEEL AND A SLIGHTLY BITTER FLAVOUR,
ACCOMPANIED BY SUBTLE AROMATIC NOTES*

SAGRES PRETA 0,33L •♦• 2,7€
CERVEJA PRETA, DE SABOR INTENSO. COM ESPUMA
DENSE COR DE AREIA E INCONFUNDÍVEIS NOTAS
DE MALTE TORRADO QUE LEMBRAM CAFÉ,
CHOCOLATE PRETO E PÃO TORRADO.
*DARK BEER WITH AN INTENSE FLAVOUR, CROWNED BY A THICK
SANDY-COLOURED HEAD AND UNIQUE NOTES OF ROASTED
MALT THAT TASTE LIKE COFFEE, DARK CHOCOLATE AND TOAST.*

HEINEKEN •♦• 2,9€
CERVEJA PREMIUM EQUILIBRADA E ENCORPADA.
FABRICADA APENAS COM CEVADA PURA, MALTE,
LÚPULO, ÁGUA E LEVEDURA HEINEKEN®
*PERFECTLY BALANCED AND FULL BODIED PREMIUM LAGER.
BREWED WITH ONLY PURE MALTED BARLEY, HOPS, WATER
AND UNIQUE HEINEKEN® A-YEAST*

SOMERSBY 0,33L •♦• 3,6€
CIDRA DE MAÇÃ, DE SABOR ÚNICO E EQUILIBRADO.
BEBIDA DE NOTAS FRUTADAS E MUITO REFRESCANTE
*EASY DRINKING APPLE CIDER WITH A UNIQUE BALANCED
TASTE. PLEASANT SPARKLING SWEETNESS WITH A FRUITY
AND SOUR BALANCE FOR A VERY REFRESHING DRINK.*

BOHEMIA ORIGINAL 0,33L •♦• 2,9€
CERVEJA RUIVA DO TIPO MARZEN, DE FERMENTAÇÃO
SUAVE QUE LHE DÁ MAIS CORPO E A TORNA MENOS
AMARGA. IDEAL PARA PRATOS DE CARNE VERMELHA
*ROUGH BEER (MARZEN TYPE) SOFT BREWING THAT GIVES MORE
BODY AND BECOMES LESS BURNING, IDEAL FOR RED MEAT DISHES*

BOHEMIA BOCK 0,33L •♦• 2,9€
CERVEJA DE FERMENTAÇÃO LONGA QUE LHE CONFERE
O SEU CORPO DENSO E TEOR ALCOÓLICO. PERFEITA
PARA ACOMPANHAR ASSADOS E ESTUFADOS
*LONG FERMENTATION BEER THAT CONFERS A DENSE BODY
AND ALCOHOLIC CONTENT. PERFECT TO ACCOMPANY
ROASTING AND STUFFING DISHES*



COCKTAILS E GINS
COCKTAYLS AND GINS

GIN BULLDOG LONDON
DRY "PREMIUM" • 9€
40.0% VOL

GIN OPIHR • 9€
42.5% VOL

GIN G'VINE FLORAISON • 10€
45.0% VOL

CUBA LIBRE • 8,5€
RUM DIPLOMÁTICO & COCA-COLA
CUBA LIBRE (DIPLOMATIC RUM AND COCA-COLA)

MOJITO • 7,5€
MOJITO

CAIPIRINHA • 7,5€
CAIPIRINHA

MORANGOSKA • 7,5€
STRAWBERRY AND VODKA COCKTAIL

DIGESTIVOS
DRINKS MENU

AGUARDENTE • 5€
PORTUGUESE BRANDY

AGUARDENTE RESERVA • 9€
PREMIUM GRAPPA

BRANDY'S • 5€
BRANDY

MARTINI • 4,5€
MARTINI

VINHO DO PORTO • 5€
PORT WINE

MOSCATEL • 5€
PORTUGUESE MUSCAT

LICOR BEIRÃO • 5,7€
PORTUGUESE LIQUEUR

LICOR DE WHISKY • 6,5€
WHISKY LIQUEUR

WHISKY NOVO • 7€
WHISKY

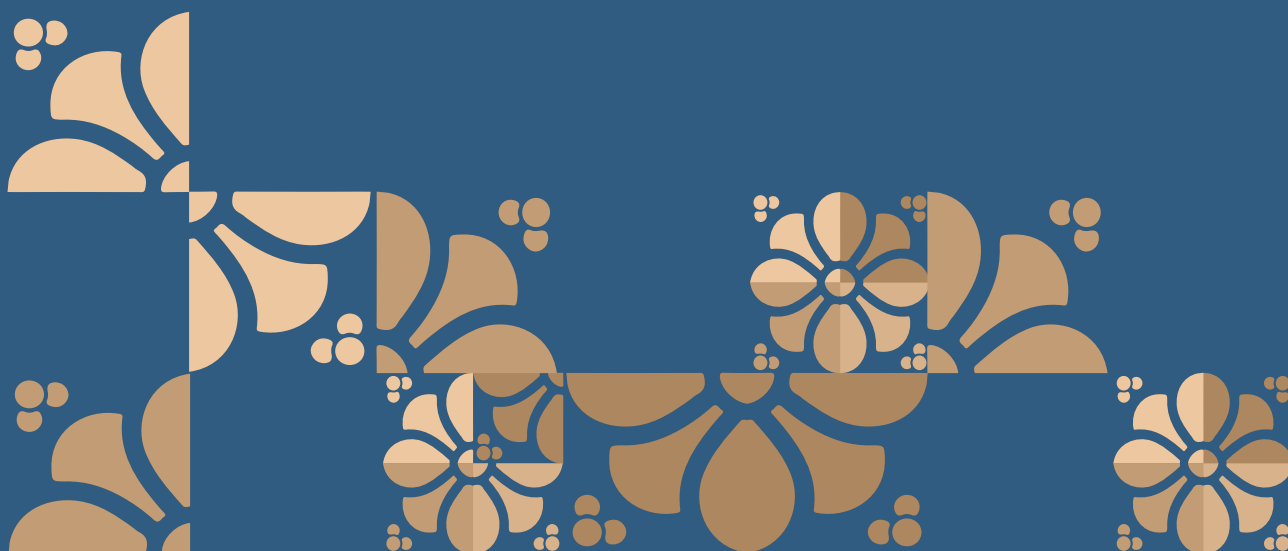
WHISKY VELHO • 8,5€
WHISKEY

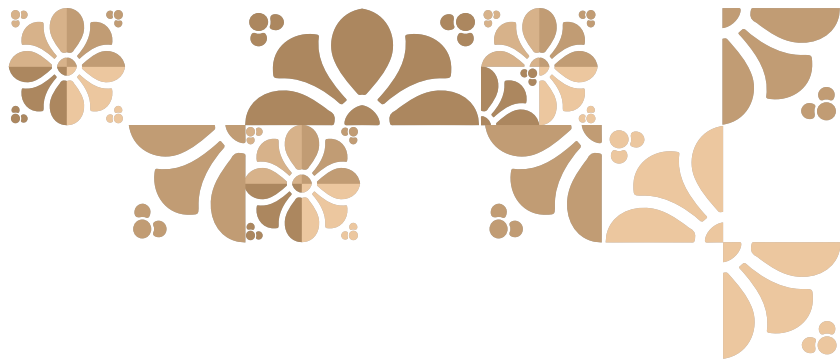
COGNAC • 10,5€
COGNAC





CARTA DE VINHOS





VINHOS BRANCOS WHITE WINES

VINHO BRANCO
DE PRESSÃO 0,75L • 14€
HOUSE DRAFWINE

JC VARGAS [ALENTEJO] 0,75L • 16€

JOÃO PIRES [SETÚBAL] 0,75L • 16€

BSE [SETÚBAL] 0,75L • 16€

PLANALTO [DOURO] 0,75L • 18€

PAPA FIGOS [DOURO] 0,75L • 18€

SÁTIRO CLANDESTINO [ALENTEJO] 0,75L • 19€

HERDADE DO PESO
TRINCA BOLOTAS [ALENTEJO] 0,75L • 19€

FLOR DO CÔA RESERVA [DOURO] 0,75L • 20€

DOURO



CARM RABIGATO [DOURO] 0,75L • 21€
CASTAS: RABIGATO || ENOLOGIA: RUI ROBOREDO MADEIRA
EXPERIMENTE COM... PEIXE, MARISCOS, CARNES BRANCAS
E VEGETAIS. SERVIR ENTRE 8 E 12°C.

MONTE DA PECEGUINA [ALENTEJO] 0,75L • 24€

ESPORÃO RESERVA [ALENTEJO] 0,75L • 32€

VINHOS ESPUMANTES SPARKLING WINES

RAPOSEIRA MEIO SECO • 27€

VINHO A COPO GLASS OF WINE

COPO DE VINHO JC VARGAS
[TINTO OU BRANCO] 0,2L • 4,8€
GLASS OF WINE "JC VARGAS" [RED OR WHITE]

COPO DE VINHO SÁTIRO CLANDESTINO
[TINTO OU BRANCO] 0,2L • 6,5€
GLASS OF WINE "SÁTIRO CLANDESTINO"
[RED OR WHITE]

COPO DE VINHO ESPORÃO RESERVA
[TINTO OU BRANCO] 0,2L • 7,5€
GLASS OF WINE "ESPORÃO RESERVA" [RED OR WHITE]

VINHOS ROSÉ ROSE WINES

MATEUS ROSÉ 0,75L • 18€

SOSSEGO ROSÉ 0,75L • 18€

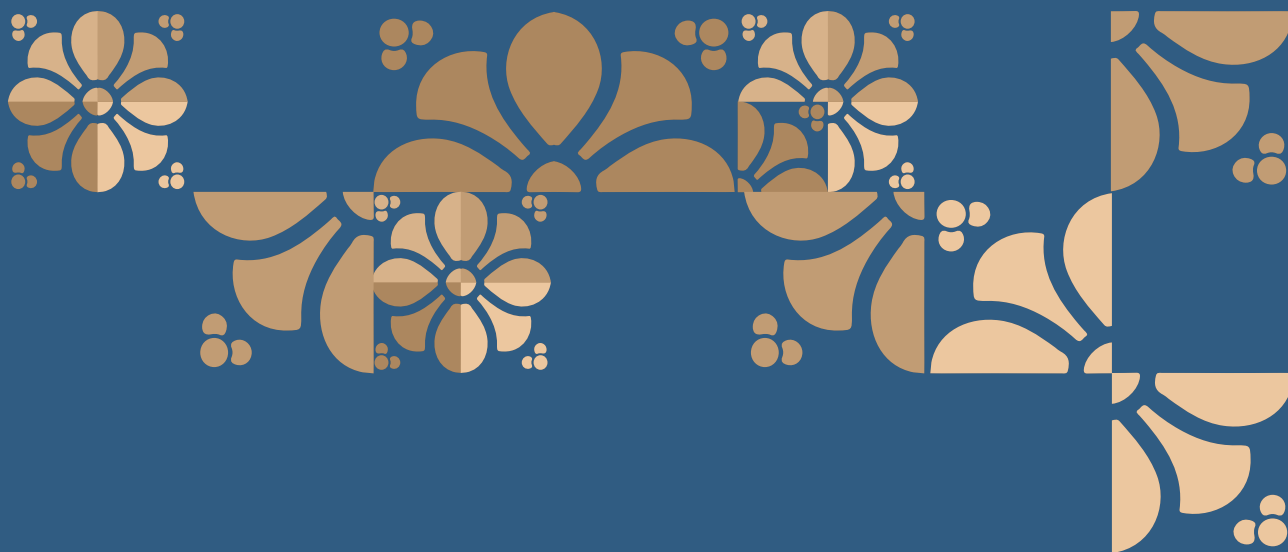
VINHOS VERDES "VERDE" WINES

MURALHAS 0,75L • 18€

CAMALEÃO (ALVARINHO) 0,75L • 18€
CASTAS: 100% ALVARINHO
ENOLOGIA: JOÃO CABRAL ALMEIDA
EXPERIMENTE COM... PEIXES COM BAIXO TEOR
DE GORDURA, MARISCOS OU BACALHAU.



REGIÃO
VINHO VERDE



VOLTE SEMPRE!

NOV2024A