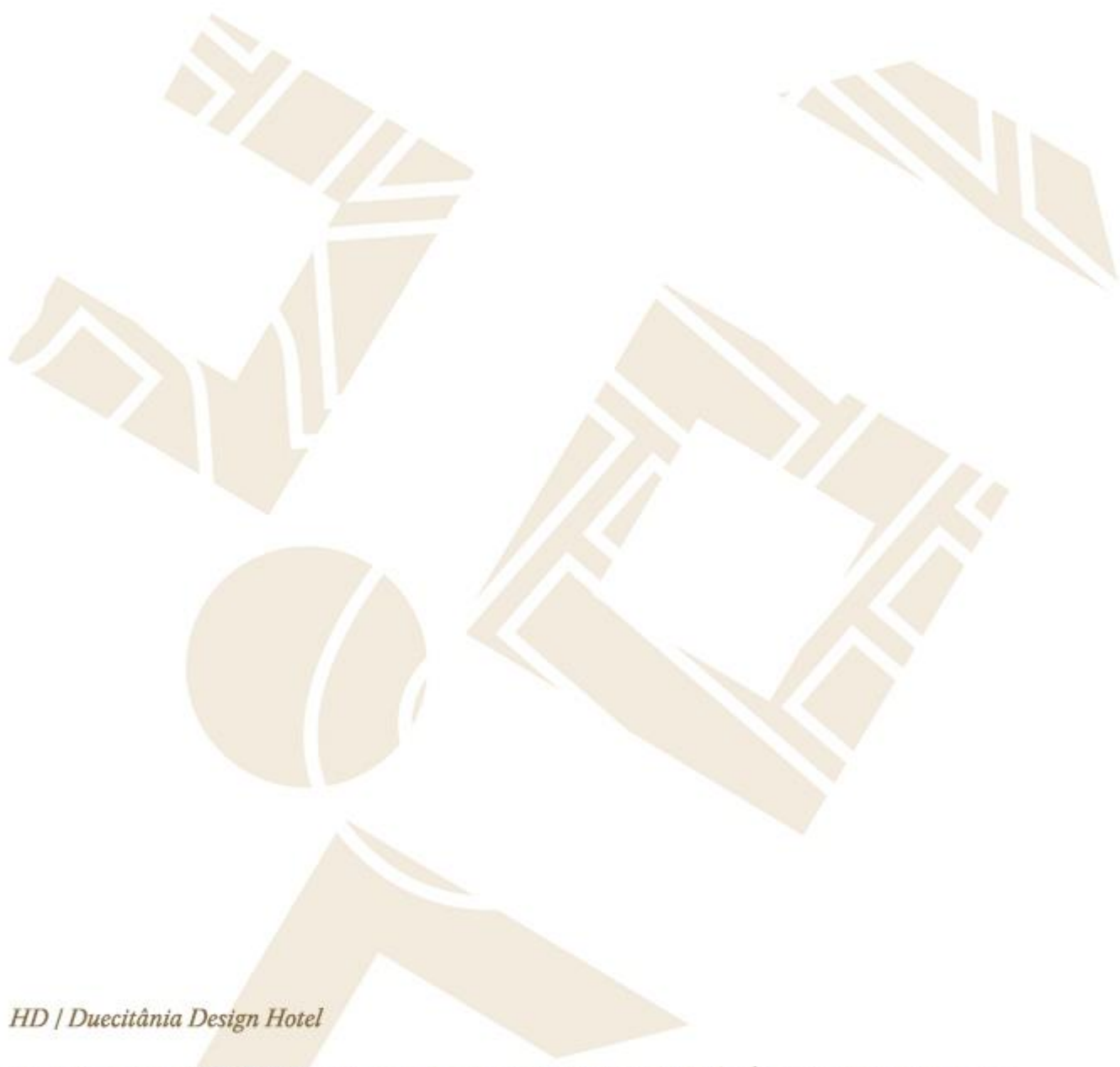




# GVSTATIO

R E S T A U R A N T E

E D E N D U M E S T U T V I V A S



*HD / Duécitânia Design Hotel*

*With the motto Veni, Vidi, Vivi (Come, See and Live) HD / DUECITÂNIA DESIGN HOTEL is a thematic hotel, with a reinvention of Ancient Rome at its essence.*

*A concept that strives on the fusion of the Roman cultural spirit, with a contemporary design, adapted and focused to offer the highest quality experience to guests - a unique and unforgettable experience.*

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## ROMAN MENU

### COUVERT

BREAD, OLIVES TAPENADE AND VIRGIN OLIVE OIL

### STARTER

CURD CHEESE WITH HONEY, NUTS, AND FIG JAM

### FISH

LUCRINO SEA BREAM

SEA BREAM FILET IN A BED OF VEETABLES AND SALTED POTATOES, DRIZZLED WITH GREEN SAUCE TURN THIS PLATE INTO A FLAVOURFUL EXPERIENCE THAT YOU WILL WANT TO REPEAT.

### MEAT

PORK TENDERLOIN WITH SAUTÉED CHESTNUTS AND HONEY

THE ROMANS DID NOT KNOW POTATOES, SO THIS DISH FOLLOWS THEIR CULINARY TRADITIONS. IT IS ACCOMPANIED BY VEGETABLES, CHESTNUTS AND HONEY, WITH THE LATTER BEING AN UBIQUITOUS CONDIMENT IN ROMAN TIMES.

### DESSERT

ROMAN PUDDING

*PVP:* 33,00€

DRINKS NOT INCLUDED

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SYMBOLY FOR GLUTEN-FREE DISHES



## *Food Allergy Notice*

*Please be advised that our dishes may contain one or more of the following ingredients listed below. If you have any doubts or questions, please ask your waiter or any staff member for more information.*

### *Breakfast Cereals containing Gluten*

*Wheat*

*Shellfish*

*Eggs*

*Fish*

*Peanuts*

*Soybean*

*Milk*

*Tree Nuts*

*Celery*

*Mustard*

*Sesame Seeds*

*Sulphur Dioxide and Sulphites*

*Lupine*

*Molluscs*

### **HALF BOARD AND FULL BOARD REGIMES:**

INCLUDES: SOUP OR STARTERS, MAIN DISH AND DESSERT, FROM THE SIGNALIZED DISHES

CHILDREN: SOUP, CHILDRENS'S MENU AND DESSERT

IN CASE YOU CHOOSE A DISH THAT IS NOT INCLUDED IN YOUR REGIME, YOU WILL BE CHARGED THE DIFFERENCE FROM THE MOST EXPENSIVE DISH IN THE SAME CATEGORY

**ALL PRICES PRESENTED IN THIS MENU INCLUDE  
THE CURRENT VAT**

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## COUVERT

*RABAÇAL* CHEESE, OLIVES TAPENADE, MUSHROOM PASTE, VIRGIN OLIVE OIL, COMPOUND BUTTER AND SELECTION OF BREAD

5,00€

## SOUPS

- ✦ VEGETABLE CREAM SOUP WITH TOASTED ALMONDS  3,00€
- ✦ CHESTNUT CREAM SOUP WITH A TOUCH OF CREAM  4,00€

## STARTERS

- ✦ "ALHEIRA" PEARLS AND *RABAÇAL* CHEESE WITH RED ONION JAM 4,50€
- ✦ CURD CHEESE WITH HONEY, NUTS, AND FIG JAM 4,00€
- SCRAMBLED EGGS WITH TRADITIONAL PORTUGUESE SAUSAGE 5,00€
- TRADITIONAL CHEESE AND SAUSAGES BOARD 11,00€
- SHRIMP FLAMBÉ WITH GARLIC 19,00€

✦ - OPTION INCLUDED IN HALF-BOARD



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## SALADS

MIXED SALAD 

3,50€

### SMOKED SALMON SALAD

SMOKED SALMON, HONEY, LETTUCE SELECTION, CHERRY TOMATOES, CROUTONS, BALSAMIC VINEGAR, AND FLEUR DE SEL.

9,50€

 **DUECITÂNIA CAPRESE SALAD** 

"RABAÇAL" FRESH CHEESE, TOMATO, LETTUCE SELECTION, RED ONION, NUTS, BALSAMIC VINEGAR, AND FLEUR DE SEL.

7,00€

 **VEGETARIAN SALAD**

LETTUCE SELECTION, CHERRY TOMATOES, CUCUMBER, RED ONION, DRIED FIG, CROUTONS, NUTS, AND BALSAMIC VINAIGRETTE

7,00€

 **CAESAR SALAD**

ICEBERG LETTUCE, CHERRY TOMATOES, CAESAR SAUCE, CROUTONS AND CHIPPED PARMESAN

9,00€

### SHRIMP CAESAR SALAD

ICEBERG LETTUCE, CHERRY TOMATOES, CAESAR SAUCE, PEELED SHRIMP, CROUTONS, AND CHIPPED PARMESAN

14,00€

### CHICKEN CAESAR SALAD

ICEBERG LETTUCE, CHERRY TOMATOES, CAESAR SAUCE, CHICKEN BREAST, CROUTONS, AND CHIPPED PARMESAN

10,50€

 - OPTION INCLUDED IN HALF-BOARD

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## FISH

- ✦ **LUCRINO SEA BREAM**  *14,50€*

THIS SEA BREAM FILLET ON A BED OF VEGETABLES AND SALTED POTATOES DRIZZLED WITH GREEN SAUCE WILL BECOME A FLAVOURFUL EXPERIENCE THAT YOU WILL WANT TO REPEAT.
  
- ✦ **SALMON TRANCHE**  *15,50€*

THE GRILLED SALMON SEASONED WITH LEMON THYME, BROUGHT TOGETHER WITH THE SOFTNESS OF ITS SIDE DISHES, MAKE THIS DISH A HEALTHY AND SURPRISING COMBINATION OF FLAVOURS.
  
- LAGAREIRO – STYLE OCTOPUS** *16,50€*

BE SURE TO TRY THIS FAMOUS OCTOPUS RECIPE WITH SALTY ROASTED POTATOES AND MIGAS SERRANAS, WELL SPRINKLED WITH OLIVE OIL MADE FROM OUR OWN OLIVES.
  
- CODFISH WITH BROA CRUST (PORTUGUESE CORN BREAD)** *17,50€*

THE TRADITIONAL CODFISH COMBINED WITH CORN *BROA* AND ONION CONFIT, ACCOMPANIED BY ROASTED POTATOES AND TURNIP GREENS, SHALL BRING A UNIQUE EXPERIENCE TO YOUR PALATE.

✦ - OPTION INCLUDED IN HALF-BOARD



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## MEAT

- ✦ **CHICKEN CONFIT WITH NUTS AND DRIED FRUITS** 14,00€

A MIXTURE OF FLAVOURS DRIZZLED WITH DEMI-GLACE SAUCE, NUTS AND DRIED FRUITS, COMBINED WITH A MIXED SALAD AND HOMEMADE OREGANO-FLAVOURED FRIED POTATOES.
  
- ✦ **PORK TENDERLOIN WITH SAUTÉED CHESTNUTS AND HONEY** 15,00€

THE ROMANS DID NOT KNOW POTATOES, SO THIS DISH FOLLOWS THEIR CULINARY TRADITIONS. IT IS ACCOMPANIED BY VEGETABLES, CHESTNUTS AND HONEY, WITH THE LATTER BEING AN UBIQUITOUS CONDIMENT IN ROMAN TIMES.
  
- ✦ **CHANFANA - TYPICAL PORTUGUESE DISH**  16,00€

A TYPICAL REGIONAL DISH, CHANFANA IS COMPOSED OF GOAT MEAT THAT IS SLOW-COOKED IN A WOOD OVEN. IT IS ACCOMPANIED BY BOILED POTATOES AND SAUTÉED GREENS, WHICH WILL ALLOW YOU TO TASTE ONE OF THE 7 WONDERS OF PORTUGUESE GASTRONOMY.
  
- GRILLED BEEF STEAK** 18,00€

THE BEEF STEAK ON THE TOP OF ROASTED VEGETABLES FOLLOWED BY POTATOES AU GRATIN PROMISE YOU A UNIQUE EXPERIENCE.
  
- RABAÇAL SIRLOIN**  23,00€

BEEF TENDERLOIN WITH "RABAÇAL" CHEESE SAUCE, GARNISHED WITH DRIED FRUITS RICE, FOLLOWED BY A TOMATO AND CUCUMBER SALAD FLAVOURED WITH OREGANO AND FLEUR DE SEL.

✦ - OPTION INCLUDED IN HALF-BOARD

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## PASTA AND RISOTTOS

- ✦ **LINGUINI WITH ROASTED VEGETABLES**  
LINGUINI WITH ROASTED VEGETABLES AND CHERRY TOMATOES, SAUTÉED WITH TOMATO SAUCE AND FINISHED WITH PARMESAN SLICES. *12,00€*
- ✦ **MUSHROOM RISOTTO**   
MUSHROOM RISOTTO WITH PARMESAN AND TRUFFLE FLAVOUR *13,00€*
- ✦ **SHRIMP RISOTTO**  
SHRIMP RISOTTO WITH PARMESAN AND SHELLFISH BALSAM *16,50€*

## PIZZAS

- ✦ **MARGHERITA PIZZA**  
TOMATO SAUCE, MOZZARELLA CHEESE AND CHERRY TOMATOES *11,50€*
- ✦ **AL FUNGHI PIZZA**  
TOMATO SAUCE, MOZZARELLA CHEESE, HAM AND MUSHROOMS *12,50€*
- ✦ **RABAÇAL PIZZA**  
TOMATO SAUCE, MOZZARELLA CHEESE, RABAÇAL CHEESE, BLACK OLIVES, CHERRY TOMATOES AND RED ONIONS *13,50€*

✦ - OPTION INCLUDED IN HALF-BOARD



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## VEGAN

- **QUINOA SALAD**   
QUINOA ON A BED OF MIXED LETTUCE, GARNISHED WITH NUTS, DRIED FRUITS AND ORANGE SLICES *10,00€*
- **VEGETABLE WRAP**  
WRAP GARNISHED WITH ROASTED VEGETABLES IN A PORT REDUCTION *12,00€*

## FOR THE LITTLE ONES

- **FISH STICKS WITH RICE AND SALAD** *7,00€*
- **SPAGHETTI BOLOGNESE** *9,00€*
- **CHICKEN BREAST WITH FRENCH FRIES AND SALAD**  *8,50€*

 - OPTION INCLUDED IN HALF-BOARD

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## DESSERTS

✦ PINEAPPLE PIE DRIZZLED WITH JAM	4,00€
✦ TRADITIONAL BAKED APPLE ✦	4,00€
✦ ROMAN PUDDING ✦	4,00€
✦ BAKED CHEESECAKE WITH STRAWBERRY JAM	4,50€
✦ ALMOND PIE	4,50€
✦ FRUIT VARIATION ✦	4,50€
CHOCOLATE <i>PETIT GÂTEAU</i> AND TANGERINE ICE CREAM	5,50€
CREAM CHEESE FILO CAKE WITH HONEY, WALNUTS AND PUMPKIN JAM	7,50€
CHEF'S TRILOGY (ROMAN PUDDING, CHEESECAKE AND PINEAPPLE PIE)	11,00€

WE RECOMMEND ACCOMPANYING YOUR DESSERT WITH:

PORT WINE RUBY 5cl	4,50€
SETÚBAL MOSCATEL 5cl (QUINTA DA BACALHOA)	4,50€
MADEIRA WINE (MEIO DOCE) 6cl	4,50€

✦ - OPTION INCLUDED IN HALF-BOARD



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# GVSTATIO

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WINE LIST

AND

BEVERAGES

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# WINE LIST

## WINE BY THE GLASS (15CL)

### FLAVOURED WINE

(LIGHTLY FLAVOURED WINE WITH HERBS FROM DUEÇA)

5,00 €

WHITE WINE LAPA DOS REIS (REGIONAL) OR VILA REAL (DOURO)

4,00 €

RED WINE LAPA DOS REIS (REGIONAL) OR VILA REAL (DOURO)

4,00 €

SPARKLING WINE LAPA DOS REIS BRUT (REGIONAL)

4,00 €

## HOUSE WINES

### WHITE

#### VILA REAL (DOURO)

MINERAL CHARACTER, MEDIUM BODY, FRUITY, FRESH AND CRUNCHY  
VIOSINHO, MALVASIA FINA, FERNÃO PIRES

12,00€

#### LAPA DOS REIS (REGIONAL)

GOLDEN SHADES, BALANCED AND SOFT TANNINS  
ARINTO, FERNÃO PIRES

13,50€

#### ENCOSTA DA CRIVEIRA (REGIONAL)

LIGHT AND BEAUTIFUL COLOR, FRESH AND AROMATIC  
ARINTO, FERNÃO PIRES

18,00€

### RED

#### VILA REAL (DOURO)

FRUITY, YOUNG AND BALANCED  
TINTA BARROCA, TINTA RORIZ, TOURIGA FRANCA, TOURIGA NACIONAL

12,00 €

#### LAPA DOS REIS (REGIONAL)

FRUITY, AND HIGH ACIDITY  
TOURIGA NACIONAL, TINTA RORIZ

12,00 €

#### LAPA DOS REIS RESERVA (REGIONAL)

FULL-BODIED, EXPRESSIVE, WILD BERRIES AND SOFT TANNINS  
TOURIGA NACIONAL, BASTARDO

16,00 €

#### ENCOSTA DA CRIVEIRA (REGIONAL)

VIOLET SHADES, AROMATIC, DELICATE AND THIN  
BAGA, ALFROCHEIRO, TOURIGA NACIONAL

22,00 €



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## GREEN WINE REGION

### WHITE

#### MUROS ANTIGOS ESCOLHA

FRUITY, FLORAL AND LOW ACIDITY  
ALVARINHO, LOUREIRO, AVESSO

15,00 €

#### MUROS ANTIGOS ALVARINHO

INTENSE AROMA, TROPICAL FRUITS AND PERSISTENT  
ALVARINHO

24,00 €

### ROSÉ

#### BARRETE

SALMON COLOUR, FRESH WITH STRAWBERRY AND RASPBERRY NOTES  
PADEIRO DE BASTO

15,00 €

## TRÁS-OS-MONTES

### WHITE

#### CASAL FARIA

FRESH, CITRIC WITH FLORAL AROMAS, BEAUTIFULLY BALANCED AND GOOD ACIDITY  
VIOSINHO, CÓDEGA-DE-LARINHO

14,00 €

### RED

#### CASAL FARIA

FRESH AND WELL-BALANCED WITH SPICES AND COCOA NOTES, LONG AND PERSISTENT  
AFTERTASTE  
TINTA AMARELA, TINTA RORIZ E TOURIGA NACIONAL

14,00 €

#### CASAL FARIA RESERVA

RUBY COLOUR WITH FRUITY AROMA AND VANILLA NUANCES, GOOD ACIDITY, FULL-  
BODIED AND FINE FINISH  
TINTA AMARELA, BASTARDO E TINTA FRANCA

22,00 €

### ROSÉ

#### QUINTA DE ARCOSSÓ

SALMON COLOUR WITH PRIMARY AROMAS OF RED FRUIT. IN THE MOUTH IT SHOWS  
VOLUME, ACIDITY AND FRUIT FLAVORS, SUCH AS STRAWBERRY AND APRICOT  
BASTARDO

19,00 €

# WINE LIST

## DOURO

### WHITE

- PREGUIÇA**  
FRUITY AROMA, ESPECIALY TROPICAL FRUITS SUCH AS PASSION FRUIT. FULL-BODIED,  
SOFT AND SMOOTH  
MALVASIA FINA *19,00 €*
- HASSO**  
CITRUS IN COLOUR, EXUBERANT ON THE NOSE WITH INTENSE FRUITY AND FLORAL  
NOTES. FRESH, MINERAL AND LONG ON THE PALATE  
RABIGATO, VIOSINHO, CÓDEGA DE LARINHO, DONZELINHO *20,00 €*
- TERRAS DO GRIFO**  
CITRIC COLOUR, TROPICAL NOTES, WHITE AND CITRIC FLOWERS, FRESH AND ALIVE  
VIOSINHO, GOUVEIO REAL, RABIGATO, MALVASIA FINA *22,00 €*

### RED

- 100 HECTARES**  
WILD BERRIES AND CHERRIES, FRUITY  
TOURIGA NACIONAL, TINTA RORIZ, TOURIGA FRANCA *15,00 €*
- TEORIA RESERVA**  
VIOLET COLOR, MARKED BY AROMAS OF BLACK FRUITS, SPICES AND VANILLA. IT HAS A  
STRUCTURE OF FIRM AND ELEGANT TANNINS  
TOURIGA NACIONAL, TOURIGA FRANCA, TINTA RORIZ *16,00 €*
- BAFARELA RESERVA**  
INTENSE COLOR, FLORAL NOTES, WITH PERSISTENT AND LONG ENDING  
TOURIGA NACIONAL, TOURIGA FRANCA, TINTA AMARELA *19,00 €*
- HASSO**  
GARRET COLOUR. PRONOUNCED AROMA OF RIPE BLACK FRUITS AND WILD BERRIES. FULL  
BODIED, FIRM BUT SOFT TANNINS, LONG AND VERY PERSISTENT FINISH  
TOURIGA NACIONAL, TINTA RORIZ, TOURIGA FRANCA *20,00 €*
- TERRAS DO GRIFO**  
RUBY, WILD BERRIES AROMA, WOOD, ROUND AND SOFT  
TOURIGA NACIONAL, TOURIGA FRANCA, TINTO CÃO, SOUSÃO *22,00 €*
- PREGUIÇA RESERVA**  
INTENSE RUBY COLOR, COMPLEX AROMA WITH NOTES OF RED FRUIT, FLORAL, BALSAMIC  
AND VANILLA. ON THE PALATE IT IS FULL-BODIED, TANNIC AND WITH A LONG FINISH  
TOURIGA FRANCA, TOURIGA NACIONAL, TINTA RORIZ *23,00 €*

### ROSÉ

- CONDE DE MONSUL**  
DRY PINK IN COLOR, WITH A YOUNG, CITRUSY AND AROMATIC AROMA. FRESH, SMOOTH  
AND ELEGANT  
TOURIGA NACIONAL, TOURIGA FRANCA *14,00 €*
- TERRAS DO GRIFO**  
PALE PINK COLOUR, IT HAS FRESH AROMAS WITH HINTS OF STRAWBERRY AND RASPBERRY.  
ELEGANT, WITH GOOD ACIDITY AND A LONG, PERSISTENT FINISH.  
TOURIGA NACIONAL, TOURIGA FRANCA *22,00 €*





## DÃO

### WHITE

#### RIBEIRO SANTO

FLORAL AROMAS, TROPICAL AND LIGHT VANILLA, BUTTERED ON THE PALATE  
ENCRUZADO, MAVALSIA FINA

14,00 €

#### OPTA

DELICATE AROMA OF WHITE FRUITS (APPLE AND PEAR), FRESH, FULL-BODIED, STRONG  
MINERAL PALATE WITH EXCEPTIONAL VOLUME IN THE MOUTH. CREAMY AND ELEGANT  
AFTERTASTE  
ENCRUZADO

20,00 €

#### PEDRO E INÊS

SEDUCTIVE, WHITE PULP FRUITS AND WHITE FLOWERS AROMA  
ENCRUZADO, MAVALSIA FINA

45,00 €

#### QUINTA DA ALAMEDA RESERVA

FRESH FRUIT, WHITE FLOWERS WITH GOOD AFTERTASTE, INVIGORATING AND APPETIZING  
ENCRUZADO

45,00 €

### RED

#### RIBEIRO SANTO

VIOLET COLOUR WITH RED BERRIES AND CHERRY NOTES, VELVETY  
TOURIGA NACIONAL, TINTA RORIZ E ALFROCHEIRO

14,00 €

#### OPTA

PURPLE COLOUR, EXPRESSIVE AROMA OF VIOLETS, CURRANT AND CASSIS. FULL-BODIED,  
SOFT TANNINS WITH FLORAL AND BLACK FRUITS FLAVOUR. COMPLEX, RICH AND LINGERING  
FINISH  
TOURIGA NACIONAL

20,00 €

#### RIBEIRO SANTO RESERVA

INTENSE RUBY, BLACK FRUIT, CARDAMOM AND PINK PEPPER  
TOURIGA NACIONAL, TINTA RORIZ E ALFROCHEIRO

22,00 €

#### PEDRO E INÊS

SEDUCTIVE, COCOA NOTES, PINK PEPPER AND CLOVES  
TOURIGA NACIONAL E ALFROCHEIRO

45,00 €

#### RIBEIRO SANTO GRANDE ESCOLHA

CHARMING COLOUR, ELEGANTE AROMA AND EXUBERANT TASTE  
TOURIGA NACIONAL, ALFROCHEIRO, TINTA RORIZ E TINTO CÃO

50,00 €

#### RIBEIRO SANTO VINHA DA NEVE

NOBLE BLACK FRUIT AROMA, TEXTURED IN THE MOUTH, WITH EXCELENT TANNINS AND  
GOOD ACIDITY  
TOURIGA NACIONAL, ALFROCHEIRO E TINTO CÃO

70,00 €

# WINE LIST

## BEIRA ATLÂNTICA

### WHITE

#### SÃO DOMINGOS

CITRIC AND FLORAL, FRESH  
BICAL, MARIA GOMES

13,00 €

#### QUINTA DAS BÁGEIRAS

TRADITIONAL, CITRIC AROMAS WITH EVOLUTION TO HONEY  
MARIA GOMES, BICAL

18,00 €

#### PAI ABEL

BERGAMOT NOTES AND DRY FLOWERS, SPICES, MINERALS, CONFECTIONERY  
MARIA GOMES, BICAL

45,00 €

### RED

#### QUINTA DAS BÁGEIRAS

WILD BERRIES, SPICES, BALANCED TANNINS  
BAGA, TOURIGA NACIONAL

18,00 €

#### ATAÍDE SEMEDO RESERVA

FULL-BODIED AND COMPLEX, RIPE FRUIT  
BAGA, TOURIGA NACIONAL

21,00 €

#### CASA DO CANTO RESERVA

CLEAN LOOKING WINE, ELEGANT AND COMPLEX AROMA. FRUITY TASTE, EXCELENTE  
VOLUME OF WINE IN THE MOUTH WITH DISTINCT PERSISTENCE.  
BAGA, TOURIGA NACIONAL E MERLOT

22,00 €

#### QUINTA DAS BÁGEIRAS RESERVA

EXPRESSIVE, RED BERRIES, SPICES, DRY HERBS  
BAGA, TOURIGA NACIONAL

25,00 €

#### AVÔ FAUSTO

TRADITIONAL, ELEGANT AND FRESH, RED BERRIES  
BAGA, TOURIGA NACIONAL

45,00 €



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# LISBOA, PENÍNSULA DE SETÚBAL AND VALE DO TEJO

## WHITE

### PROVA RÉGIA

CRYSTALLINE, CITRIC AND FLORAL, FRESH AND INTENSE  
ARINTO

16,00 €

### VIDIGAL

CITRUS COLOR. AROMA OF WHITE FLESHED FRUITS, CITRUS FRUITS. THE PALATE IS FRESH  
WITH WELL-INTEGRATED ACIDITY, MINERALITY AND A LONG FINISH  
CHARDONNAY, ARINTO

21,00 €

### NINFA MARIA GOMES

FLORAL, MINERAL, FRUITY AND VOLUMINOUS  
MARIA GOMES

24,00 €

### PLÁTANOS

VIBRANT COLOUR, CITRIC AROMA WITH SOME WOOD AND LONG-LASTING TASTE  
VIOSINHO

25,00 €

## RED

### PERIQUITA

RED FRUIT, JAM SENSATION AND SOFT WOOD  
CASTELÃO, TRINCADEIRA

15,00 €

### NINFA ESCOLHA

RED BERRIES, PEPPER, FRESH AND TEXTURED  
TOURIGA NACIONAL, ALFROCHEIRO, ARAGONEZ

30,00 €

## ALENTEJO

## WHITE

### ANAS

FRESH, INTENSE AND ELEGANTE  
ANTÃO VÃZ, VERDELHO, ARINTO

14,00 €

### .COM

YELLOW LEMON COLOUR, MORE FRUITY THAN FLORAL, ENTHUSIASTIC IN AROMA  
EXPRESSION, BRIGHT AND FRESH, VERY GOOD AFTERTASTE  
ANTÃO VÃZ, VERDELHO E VIOGNIER

15,00 €

### JOSÉ PITEIRA

CITRUS COLOUR, YOUNG AND FRUITY AROMA WITH HINTS OF LIME AND GREEN APPLE. IN  
THE MOUTH IT IS A SOFT WINE WITH BALANCED FRESHNESS AND A LONG FINISH  
DIAGALVES, ARINTO, ROUPEIRO

15,00 €

## RED

### ANAS

INTENSE, FRUITY, VIBRANT, THIS WINE REFLECTS THE UNIQUE TERROIR OF ORIGIN  
ALICANTE BOUSCHET, SYRAH, ARAGONÉZ

14,00 €

### JOSÉ PITEIRA

CONCENTRATED VIOLET-RUBI COLOUR, INTENSE NOSE, AROMAS OF BLACK FRUITS, BALSAMIC  
AND SOME TABACCO. FULL-BODIED, WITH ROUND TANNINS AND GOOD PERSISTENCE  
ALFROCHEIRO, ALICANTE BOUSCHET, ARAGONEZ, MORETO, TRINCADEIRA

15,00 €

### ARUNDEL PETIT

INTENSE RUBY COLOUR, RED AND BLACK FRUIT WITH ELEGANT AROMA, LONG-LASTING  
TEMPERANILHO, SYRAH, TRINCADEIRA, ALICANTE BOUSCHET

30,00 €

### HERDADE DO SOBROSO RESERVA

DEEP GARNET COLOUR, COMPLEX AROMA WITH NOTES OF RIPE RED FRUIT, JAM AND  
CHOCOLATE, LONG AND INTENSE FINISH  
ARAGONEZ, TRINCADEIRA, ALICANTE BOUSCHET, ALFROCHEIRO

35,00 €



# WINE LIST

## SPARKLING WINE

### LAPA DOS REIS (REGIONAL) BRUT

DRY FRUITS, SOFT TANNINS, FRESH AND DRY  
ARINTO E BAGA

13,00 €

### LAPA DOS REIS RESERVA ROSÉ (REGIONAL) BRUT

TROPICAL FRUITS, WILD BERRIES, SOFT TANNINS  
PINOT NOIR

16,00 €

### SÃO DOMINGOS MEIO SECO

FLORAL AND SOFT TASTE  
BICAL, MARIA GOMES, MALVASIA FINA, GOUVEIO REAL

14,00 €

### PEDRA LASCADA EXTRA BRUTO

DIAMOND PINK COLOUR, FRESH AND VIBRANT AROMA CHARACTERISED BY FRUIT NOTES.  
IN THE MOUTH IT STANDS OUT FOR ITS INTENSE FOAM, FINE BUBBLES AND PERSISTENCE.  
BAGA

18,00 €

### QUINTA DAS BÁGEIRAS BRUT

FRESH FRUIT WITH LEMONADE NOTES, NATURAL  
MARIA GOMES, BICAL, BAGA

19,00 €

## CHAMPAGNE

### MOËT & CHANDON

BRIGHT FRUITY, SEDUCTIVE TASTE AND ELEGANT MATURITY  
PINOT NOIR, PINOT MEUNIER E CHARDONNAY

70,00 €

## SPECIALTY DUECITÂNIA

MEAD (DIGESTIVE – 5CL)

5,00 €



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## WATERS AND JUICES

MINERAL WATER 0,5 L	2,00 €
MINERAL WATER 1 L	2,50 €
SPARKLING WATER 25 CL	1,50 €
SPARKLING WATER 0,75 L	2,50 €

## FRIZE

CURRANT	2,00 €
LEMON	2,00 €

## NORDIC

GINGER ALE	2,00 €
TONIC	2,00 €

NATURAL JUICE (ORANGE, PINEAPPLE OR RED BERRIES)	4,00 €
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## COMPAL NÉCTAR

PEACH	2,00 €
MANGO	2,00 €
RED BERRIES	2,00 €

## FANTA

ORANGE	2,00 €
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## ICE TEA NESTEA

LEMON	2,00 €
PEACH	2,00 €
MANGO-PINEAPPLE	2,00 €

COCA COLA	2,00 €
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COCA COLA ZERO	2,00 €
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SPRITE	2,00 €
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## SANGRIA

WHITE 1,5 L

12,50 €

RED 1,5 L

12,50 €

ROYAL 1,5 L

18,00 €

## BEER AND CIDERS

*SAGRES, SAGRES BOHEMIA* 33 CL

2,50 €

*SUPER BOCK, SUPER BOCK STOUT* 33 CL

2,50 €

*SUPER BOCK* NON-ALCOHOL 33CL

2,50 €

*BANDIDA DO POMAR* - APPLE 33 CL

2,50 €

*BANDIDA DO POMAR* - RED BERRIES 33 CL

2,50 €

*SUPER BOCK* DRAUGHT BEER 25 CL

2,00 €

*SUPER BOCK* DRAUGHT BEER 50 CL

4,00 €

CRAFT BEER - *5 CHAGAS* - AMERICAN IPA 33CL

5,00 €

CRAFT BEER - *5 CHAGAS* - IMPERIAL BLACK 33CL

5,00 €

## COFFEE

ESPRESSO COFFEE, DECAFFEINATED, *CARIOCA*

1,50 €

LATTE

2,50 €

## TEAS AND INFUSIONS

BLACK TEA, GREEN TEA, EARL GREY

1,50 €

CHAMOMILE, LEMON BALM, LINDEN, MINT, RED BERRIES

1,50 €

*"CHÁ DE PÉGASUS"*

3,00 €

(HOMEGROWN HERBS INFUSION)