

SAY CHEESE !

Our cheeses are served with rye bread and traditional wheat bread toast, galician olives and tomato & sweet chili jam.

NATIONAL (100g portion)

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| Buttery cheese PDO – Sheep | 8 |
| Originating from the Serra da Estrela region. Intense, creamy texture and vibrant flavor with a persistent finish. | |
| Ilha S. Jorge PDO 3 Months Cured – Cow | 7€ |
| Originating from São Jorge Island, Azores. Slightly strong, clean, slightly spicy flavor and aroma. | |
| Nisa PDO – Sheep | 10€ |
| Originating from the Nisa region, Alentejo. Slightly acidic flavor and intense aroma. | |
| Beira Baixa Picante PDO – Sheep and Goat | 6€ |
| Originating from the Beira Baixa region. Intense and characteristic aroma with a distinctly spicy flavor. | |
| Marinhas Cured – Cow | 7€ |
| Originating from the Esposende region. Mild, slightly sweet and slightly salty. | |

INTERNATIONAL (100g portion)

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| Gorgonzola PDO – Cow | 8€ |
| Originating from the Lombardy region, Italy. Strong and spicy, varying from mild to very intense depending on maturation. Complex flavors with salty, nutty notes and a slight sweetness. | |
| Comté 12 Months Cured PDO – Cow | 12€ |
| Originating from the Massif du Jura region, France. Robust and fruity aroma, with notes of nuts, butter and a slight earthy touch. | |
| Manchego PDO – Sheep | 10€ |
| Originating from the La Mancha region, Spain. Distinctive flavor, slightly spicy and peppery, with nutty notes and a hint of dried fruit. | |
| Taleggio PDO – Cow | 9€ |
| Originating from the Lombardy region, Italy. Soft and creamy texture, strong aroma and fruity flavor. | |
| Morbier PDO – Cow | 11€ |
| Originating from the Massif du Jura region, France. Mild and slightly spicy, with nutty notes and a touch of fresh milk. | |
| Blue Stilton – Cow | 11€ |
| Originating from the Nottingham region, England. Almond, earthy, slightly sweet and a bit salty notes. | |
| Chèvre – Goat | 8€ |
| Originating from the Nottingham region, England. Intense, with notes of herbs, spices and a slight earthy touch. | |

CHARM . . . CUTERIE (100g portion)

Our charcuterie are served with rye bread and traditional wheat bread toast, galician olives and piquillo pepper chutney.

Iberian Ham – 15 Months Cured 16€
Complex and rich, with nutty notes, a slight sweetness and a salty. The fat is particularly smooth and flavorful, contributing to a deeper umami taste.

Black Pork Sausage PDO 15€
Robust and intense, with notes of cured meat, spices and a slight smoky touch. Complex, with nuances of garlic, pepper and spices.

Quiaios Sausage 12€
Originating from the Quiaios region, Portugal.
Traditionally made sausage, naturally smoked with holm oak wood. Characteristic aroma, flavored by smoke, with a traditional taste, denoting wine and garlic flavors.

Matured beef ham “Cecina” 17€
Could be ham, but it's not!
Beef matured for at least 12 months and smoked with oak, traditionally produced for over 2000 years. Cured and sophisticated with a unique and enveloping flavor.

CANNED DELIGHTS !

Our canned goods are served with rye bread and traditional wheat bread toast and galician olive.

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| Sardines in Smoked Olive Oil | 14€ |
| Sardine Fillets in Extra Virgin Olive Oil | 15€ |
| Sardines in Olive Oil with Truffle Essence | 14€ |
| Algarve-Style Roasted Tuna | 15€ |
| Tuna in Piri Piri | 13€ |
| Azores Tuna Fillets | 15€ |
| Codfish, Olive Oil, Chickpeas | 17€ |
| Codfish with Black-Eyed Peas | 17€ |
| Portuguese-Style Codfish with Olive Oil, Piri Piri, Garlic | 21€ |
| Mackerel fillet in olive oil with a smoky aroma | 23€ |
| Anchovy Fillets in Vegetable Oil | 13€ |
| Mussels Stew | 13€ |
| Mackerel Pâté | 15€ |
| Sardine Pâté | 15€ |

PERFECT COMBINATIONS...

Served with rye bread and traditional wheat bread toast, galician olives, tomato & sweet chili jam and piquillo pepper chutney.

CHEESE . . . COVERY

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|---|-----|
| Selection of 3 national cheeses | 23€ |
| Selection of 5 national & international cheeses | 31€ |

PERFECT MATCH

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| Charcuterie board, selection of 3 | 29€ |
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TINNI TREAKS

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| Selection of sardines – classic, smoked, truffled | 26€ |
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MORE EYES THAN BELLY...CHEESE & CO .

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|---|-----|
| Selection of 3 cheeses, 2 charcuteries, and 1 canned good | 35€ |
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12AM – 8PM

VAT included at the current legal tax. | Our bill includes a 10% suggested service charge. | If you have any food restrictions, please let us know. | No dish, food or drink can be charged if not requested by the customer.

**VINO
LOGY**
WINE BAR

CHAMPAGNE - SPARKLING WINES - WINES

| | Tasting 25ml | 1/2 Glass 125ml | Glass 175 ml | Bottle 75cl |
|--|-----------------|--------------------|-----------------|----------------|
| CHAMPAGNE | | | | |
| H. Blin Brut France | 6 | 18 | 22 | 85 |
| H. Blin Rose France | 6 | 18 | 22 | 85 |
| H. Blin Noir France | 7 | 19 | 23 | 115 |
| H. Blin Blanc de Blanc France | 8,5 | 24 | 30 | 120 |
| H. Blin Bio Esprit Natur Blanc des Blancs Chardonnay France | 10 | 25 | 35 | 145 |
| H. Blin Parcelaire Meunier Millesime 2015 France | 12 | 35 | 45 | 180 |
| H. Blin Millesime 2005 France | 20 | 56 | 70 | 280 |
| SPARKLING WINE | | | | |
| Quinta das Bageiras Baga Bruto Bairrada | 2,5 | 9 | 12 | 35 |
| Quinta do Rol Grande Reserve Chardonnay Lisboa | 3 | 15 | 19 | 60 |
| GREEN WINE | | | | |
| Azevedo Loureiro Alvarinho | 2 | 6 | 8 | 25 |
| Quinta da Calçada Exuberant Loureiro | 2,5 | 8 | 11 | 28 |
| Aveleda Solos de Granito Alvarinho | 3 | 10 | 13 | 36 |
| LIGHT & AROMATIC WHITE | | | | |
| Fiuza Chardonnay Dão | 2,5 | 7 | 9 | 22 |
| Vale d. Maria Superior Douro | 3 | 9 | 11 | 35 |
| Vinha de Reis Dão | 3 | 9 | 11 | 40 |
| Esporão Antão Vaz Vegan Organic Alentejo | 3,5 | 10 | 12 | 45 |
| INTENSE & COMPLEX WHITE | | | | |
| Fiuza Sauvignon Blanc Ribatejo | 2,5 | 7 | 9,5 | 30 |
| Quinta das Bageiras Bairrada | 3 | 8 | 11 | 34 |
| Duorum Douro | 3,5 | 10 | 13 | 44 |
| Verdelho Da Malhadinha Organic Alentejo | 4 | 12 | 17 | 55 |
| Cerca dos Frades Terrantez Azores | 5 | 28 | 34 | 145 |

WATERS
(75cl)

Still - VOA Alkaline Water, purified and mineralized 4€
Sparkling - San Pellegrino 8€

ROSE

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|-----------------------|-----|---|----|----|
| Sossego Alentejo | 3 | 7 | 10 | 30 |
| Palato do Côa Douro | 3,5 | 9 | 12 | 35 |

AROMATIC AND FRUITY RED

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|--|-----|----|----|-----|
| Aliança Reserve Bairrada | 2,5 | 7 | 10 | 25 |
| Assobio Douro | 3 | 8 | 11 | 30 |
| Fiuza Reserve Alicante Bouchet Ribatejo | 3 | 9 | 12 | 34 |
| LV - Lobo de Vasconcelos Alentejo | 3 | 10 | 13 | 40 |
| Esporão Touriga Nacional Vegan Organic Alentejo | 3,5 | 10 | 12 | 45 |
| Vinha Grande Douro | 4 | 12 | 15 | 60 |
| Quinta do Rol Reserve Pinot Noir Lisbon | 4,5 | 18 | 24 | 72 |
| Quinta Vale D. Maria Douro | 6 | 34 | 40 | 125 |

COMPLEX AND ROBUST RED

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|---|-----|----|----|----|
| Vinha do Monte Alentejo | 2,5 | 6 | 8 | 28 |
| Palato do Côa Douro | 3 | 9 | 11 | 32 |
| Vale D. Maria Superior Douro | 3,5 | 9 | 12 | 38 |
| Herdade dos Grous Alentejo | 3,5 | 13 | 17 | 45 |
| Bacalhôa Merlot Setúbal | 4 | 12 | 17 | 45 |
| Vinha de Reis Alfrocheiro Dão | 4 | 13 | 17 | 55 |
| Monte Xisto Órbita Douro | 5 | 20 | 26 | 64 |
| Touriga Franca Malhadinha Organic Alentejo | 5 | 22 | 30 | 90 |
| Herdade dos Grous 23 Barricas Alentejo | 5,5 | 23 | 30 | 90 |

PORT WINES

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|-------------------------------------|-----|----|----|-----|
| Messias Extra Dry | 2 | 4 | 7 | 28 |
| Messias 10 Years | 3 | 6 | 11 | 42 |
| Sandeman LBV | 4 | 8 | 15 | 55 |
| Messias 20 Years | 6,5 | 13 | 25 | 85 |
| Messias 40 Years | 15 | 28 | 56 | 225 |
| Vintage Sandeman Quinta do Xisto | 12 | 25 | 48 | 150 |

12PM - 8PM

VAT included at the current legal tax. | Our bill includes a 10% suggested service charge. | If you have any food restrictions, please let us know. | No dish, food or drink can be charged if not requested by the customer.

VINO
LOGY
WINE BAR