



If you have any food allergy or intolerance, please inform our staff.

Português

English

Français

Español

Deutsch

SANDWICHES

TRADITIONAL ROAST BEEF	4.90 €
Artisan roast beef prepared with traditional spices and thinly sliced.	
ROAST BEEF AND CHEESE	5.00 €
Succulent roast beef paired with a generous layer of melted cheese.	
ROAST BEEF, LETTUCE & TOMATO	4.90 €
Classic roast beef served with crisp lettuce and garden-fresh tomatoes.	
BREADED CHICKEN	4.90 €
Homemade breaded chicken fillet served with lettuce and tomato on fresh bread.	
AZORES (PREMIUM TUNA)	4.50 €
Superior quality tuna with fresh lettuce, tomato, and creamy mayonnaise.	
AROEIRA (SMOKED SALMON)	5.00 €
Premium smoked salmon with cream cheese, fresh lettuce, and tomato.	

ATLÂNTICA (SARDINE)	4.90 €
Selected canned sardines with lettuce, roasted peppers, and tomato.	
SALOIA (FRESH CHEESE)	3.50 €
Local fresh cheese with lettuce, tomato, balsamic vinegar, and oregano.	
BAIRRO ALTO (WARM)	4.90 €
Flamingo cheese, ham, and oregano accompanied by crispy golden chips.	
ALENTEJO STYLE (WARM)	4.90 €
Selected cheese, cured ham, tomato, and oregano with crispy chips.	
VILAR (WARM)	4.90 €
Flamingo cheese, traditional "paiola" sausage, tomato, and oregano with chips.	
TERREIRO (WARM)	4.90 €
Flamingo cheese, regional pork cracklings, lettuce, and tomato with chips.	
ALFACINHA (LISBON STYLE)	3.50 €
Ham and flamingo cheese with fresh lettuce and tomato.	
TRANSMONTANA (CURED HAM)	3.50 €
Freshly sliced cured ham with fresh lettuce and tomato.	
SERRANA (PORK CRACKLINGS)	3.50 €
Crispy regional pork cracklings served with lettuce and tomato.	
BEIRENSE (PAIOLA)	3.50 €
Traditional sliced "paiola" sausage with garden-fresh lettuce and tomato.	
BUTTERED RUSTIC TOAST	2.00 €
Thick-sliced rustic bread toasted to perfection with premium butter.	
BREAD AND BUTTER	1.75 €
Freshly baked daily bread served with superior quality butter.	

CHEESE SANDWICH 2.40 €

Simple sandwich with generous slices of selected cheese.

HAM AND CHEESE SANDWICH 2.50 €

The classic ham and cheese combo served on fresh daily bread.

HAM SANDWICH 2.50 €

Simple sandwich with selected slices of premium ham.

CURED HAM SANDWICH 2.50 €

Traditional sandwich with finely sliced premium cured ham.

CURED HAM & CHEESE SANDWICH 2.80 €

The perfect pairing of premium cured ham and selected cheese.

PAIO SAUSAGE SANDWICH 2.50 €

Traditional smoked "paio" sausage sandwich with a rustic aroma.

PAIO & CHEESE SANDWICH 2.80 €

Traditional "paio" sausage paired with selected flamingo cheese.

PAIOLA SAUSAGE SANDWICH 2.50 €

Artisan sliced "paiola" sausage sandwich.

PAIOLA & CHEESE SANDWICH 2.80 €

Artisan "paiola" sausage accompanied by selected flamingo cheese.

TOASTS

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CHEESE TOAST 4.50 €

Rustic toasted bread with a generous layer of melted cheese.

MIXED HAM & CHEESE TOAST 4.50 €

The ultimate classic: rustic bread with melted cheese and ham.

CURED HAM & CHEESE TOAST

4.50 €

Refined toast with premium cured ham and selected cheese.

PAIOLA & CHEESE TOAST

4.50 €

Artisan toast with traditional "paiola" sausage and melted cheese.

CHICKEN TOAST

4.90 €

Succulent chicken with house seasoning and melted cheese.

TUNA TOAST

4.80 €

Superior quality tuna toast with special house seasoning.

SARDINE TOAST

4.90 €

Selected canned sardine toast with a hint of oregano.

SALMON TOAST

5.50 €

Exquisite smoked salmon toast with creamy cheese.

PAI JÚLIO SPECIAL TOAST

5.00 €

Lettuce, onion, tomato, oregano, and two selected ingredients of your choice.

SAVORY SNACKS

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CODFISH AND CHEESE FRITTER

2.50 €

The perfect balance between traditional codfish and a melted cheese heart.

CODFISH FRITTER

1.80 €

Fried gold: the classic codfish fritter with traditional texture and flavor.

SUCKLING PIG "RISSOL"

1.80 €

Handmade pastry filled with succulent roasted suckling pig.

SHRIMP "RISSOL"	1.80 €
A coastal classic: creamy shrimp filling wrapped in crispy dough.	
MEAT CROQUETTE	1.80 €
Artisan meat croquette with a soft interior and golden crust.	
CHICKEN DRUMSTICK	2.00 €
Breaded and fried chicken drumstick, crispy outside and juicy inside.	
HAM AND CHEESE FRITTER	1.80 €
Traditional snack filled with the classic ham and cheese combo.	
SAUSAGE SNACK	1.80 €
A savory treat: selected sausage wrapped in fried dough.	
ASSORTED SAVORY SNACKS	1.80 €
A careful selection of our best fried snacks of the day.	
MIXED PUFF PASTRY	1.90 €
Light, flaky pastry with a ham and melted cheese filling.	
MEAT PUFF PASTRY	2.00 €
Oven specialty: artisan puff pastry with seasoned meat filling.	
SAUSAGE ROLL	1.90 €
Golden puff pastry roll with superior quality sausage.	
CHICKEN PUFF PASTRY	1.90 €
Crispy puff pastry with a creamy chicken and herb filling.	
SPINACH PUFF PASTRY	1.90 €
Refined vegetarian option: fresh sautéed spinach puff pastry.	
BACON AND EGG PUFF PASTRY	2.50 €
A rich, aromatic combination of smoked bacon and egg in puff pastry.	

SPINACH & CHERRY TOMATO PUFF	2.50 €
Fresh cherry tomato and mild spinach flavor in puff pastry.	
GIANT HOT DOG	2.00 €
A robust and tasty option featuring fluffy dough and sausage.	
HOUSE SPECIALTY BREAD	1.80 €
Our special bread, prepared daily with the mastery of our shop.	
SAVORY MEAT PIES	1.80 €
Small flaky crust treasures with various traditional fillings.	
CHICKEN TART	2.50 €
Individual tart with artisan crust and slow-cooked chicken filling.	
TUNA TART	2.50 €
Individual tart filled with selected tuna and a hint of spice.	
BOCATA EMPANADA	3.40 €
Generous empanada with a rich filling and Iberian-inspired seasoning.	
EGGS	-
SCRAMBLED EGGS WITH FRUIT	4.90 €
An exotic and healthy fusion: farm eggs with sweet seasonal fruit.	
SCRAMBLED EGGS WITH BACON	4.90 €
Comforting classic: creamy eggs with crispy smoked bacon.	
EGGS WITH BACON AND TOMATO	4.90 €
Scrambled eggs enriched with fresh tomato and bacon flavor.	
FRIED EGG WITH BACON	4.50 €

A perfectly fried farm egg accompanied by crispy bacon.

AVOCADO AND EGG DELIGHT

5.50 €

Nutritious brunch: harmony between avocado, egg, honey, and nuts.

SCRAMBLED EGGS WITH HAM

4.90 €

Farm-fresh eggs scrambled with slivers of premium cured ham.

PASTRY

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ALMOND AND EGG "PAMPILHO"

2.50 €

Pastry excellence: thin dough with silky almond and egg cream.

CHOCOLATE "PAMPILHO"

2.50 €

The traditional pampilho elevated by an intense premium chocolate filling.

PASTEL DE NATA

1.50 €

Portugal's icon: crispy puff pastry with caramelized custard cream.

PLAIN MUFFIN

1.80 €

Fluffy and light individual cake, perfect for any time of day.

ALMONDS "QUEIJADA"

1.80 €

Artisan tart with the rich flavor and characteristic texture of almonds.

CURD CHEESE "QUEIJADA"

1.80 €

The smoothness of local curd cheese transformed into a sublime tart.

MILK "QUEIJADA"

1.80 €

A childhood sweet: creamy tart with the pure flavor of fresh milk.

BEAN "QUEIJADA"

1.80 €

A flavor surprise: the unique texture of beans in a traditional tart.

ORANGE OR LEMON "QUEIJADA"	1.80 €
The vibrancy of citrus in a fresh and aromatic tart.	
ÉVORA "QUEIJADA"	1.80 €
The authentic flavor of Alentejo in this regional tart of excellence.	
CARROT & CHOCOLATE "QUEIJADA"	2.00 €
A modern and delicious combination of sweet carrot and chocolate.	
CHOCOLATE SALAMI	1.80 €
A favorite for all ages: rich chocolate with crunchy biscuit pieces.	
FOFOS DE BELAS	2,20 €
A cloud of sugar: traditional and incredibly light sponge cake.	
PATA DE VEADO	2,20 €
Pastelery classic with sponge cake, egg filling, and coconut.	
MILLE-FEUILLE	2,20 €
Infinite layers of crispy puff pastry with custard cream.	
SLICE OF CAKE	1.80 €
A generous slice of our homemade cakes prepared daily.	
BOM BOCADO	1.80 €
A little piece of heaven made from milk, eggs, and traditional wisdom.	
FRUIT TART	2.50 €
Shortcrust pastry base with cream and a colorful selection of fresh fruits.	
CUSTARD TART (TARTE)	2.50 €
Generous tart with the same creamy filling as our pastel de nata.	
ALMONDS TART	2.50 €
For crunch lovers: tart topped with caramelized almonds.	

PÃO DE DEUS	1.80 €
Divinely textured brioche bread topped with a generous coconut layer.	
RICE CAKE	1.80 €
The Portuguese morning classic: fluffy rice cake with a sugary top.	
TIGELADAS	2.50 €
Baked in a wood oven, an egg specialty with a hint of cinnamon.	
CHECKERBOARD CAKE	2.50 €
Artistic cake combining flavors and colors in perfect layers.	
MIMOS	2.50 €
Small fine pastry delicacies, perfect to accompany a coffee.	
BRIGADEIRO	2.50 €
The famous chocolate and condensed milk sweet with sprinkles.	
CHOCOLATE MUFFIN	2.50 €
Moist and intense individual cake, loaded with the best chocolate.	
LEMON MUFFIN	2.50 €
Citrus freshness in a light and airy individual cake.	
ASSORTED PASTRIES	2.50 €
A varied selection of the best creations from our pastry display.	
SIRICAIA	2.50 €
Alentejo refinement: egg and milk sweet with a touch of cinnamon.	
BISCUIT SQUARES	2.50 €
Layers of "Maria" biscuits and smooth cream, a comforting dessert.	
CROISSANT	1.80 €
French puff pastry croissant, buttery and very crispy.	

CHOCOLATE CROISSANT	2.00 €
Our flaky croissant filled with dark chocolate cream.	
EGG CREAM CROISSANT	2.00 €
Crispy croissant with the classic sweet egg cream filling.	
MIXED CROISSANT	2.50 €
Savory version: flaky croissant with selected cheese and ham.	
PRESSED CROISSANT	3.00 €
Toasted in a press for an extra crispy and caramelized result.	
TYPICAL TAPAS	-
BREAD BASKET	2.00 €
A basket with a variety of freshly baked regional breads.	
GARLIC & OLIVE OIL TOAST	4.50 €
Toasted rustic bread seasoned with virgin olive oil and minced garlic.	
HONEY & OLIVE OIL TOAST	4.50 €
Toasted rustic bread with virgin olive oil and a touch of artisan honey.	
SEASONED OLIVES	3.00 €
Olives marinated with aromatic herbs and house seasoning.	
FRESH CHEESE WITH OREGANO	4.00 €
Simple fresh cheese served with oregano and virgin olive oil.	
SMOTHERED GOAT CHEESE	5.50 €
Selected goat cheese served with olive oil and oregano.	
GRILLED CHEESE	6.50 €

A delicious blend of grilled goat, sheep, and cow cheeses.

2-CHEESE BOARD**6.00 €**

Artisan composition of 1/2 Pica cheese and 1/2 Nisa cheese.

4-CHEESE BOARD**9.50 €**

Cheese selection: 1/2 Pica, 1/2 Nisa, 1/2 Goat, and 1/2 Ameiras.

SOALHEIRA CHEESE BOARD (CURED SHEEP AND GOAT CHEESE)**9.50 €**

Cured sheep and goat cheese served with artisan quince jam.

SOALHEIRA CHEESE BOARD (SOFT-PASTE SHEEP CHEESE)**10.50 €**

Soft-paste sheep cheese served with house-made quince jam.

SOALHEIRA CHEESE BOARD (CURED GOAT CHEESE)**10.50 €**

Cured goat cheese served with artisan quince jam.

ROASTED CHORIZO**8.50 €**

Traditional selected chorizo, slowly flame-roasted.

GRILLED FARINHEIRA**8.50 €**

Regional flour sausage grilled to perfection with an authentic flavor.

BLACK PUDDING WITH ORANGE**8.50 €**

Grilled traditional black pudding served with fresh orange slices.

CURED HAM BOARD**8.50 €**

A generous platter of finely sliced, selected premium cured ham.

CHEESE AND HAM BOARD**8.50 €**

A balanced selection of artisan cheese and premium cured ham.

COLD CUT PLATTER**8.50 €**

A selected variety of traditional regional cold cuts.

CURED HAM WITH MELON**6.50 €**

Sliced premium cured ham served with sweet, fresh melon.

ROASTED SARDINES WITH SALAD 9.00 €

Traditional roasted sardines accompanied by a garden salad.

SARDINE BRUSCHETTA 9.00 €

Toasted bread topped with sardines, fresh tomato, and minced onion.

SALMON BRUSCHETTA 11.00 €

With cream cheese, fresh chives, and a hint of lime juice.

TUNA BRUSCHETTA 9.00 €

Quality tuna with tomato and chopped lettuce on toasted bread.

CODFISH WITH GARLIC & ONION 9.00 €

Selected codfish flakes seasoned with garlic, onion, and tomato.

FRUIT PLATTER 8,30 €

A careful selection of the best seasonal fruits, picked at their peak and freshly sliced for a light and refreshing end to your meal.

CANNED FISH (WITH HOUSE SALAD) -

SMOKED SARDINES 9.90 €

Premium smoked sardines, skinless and boneless, in virgin olive oil.

SARDINES IN OLIVE OIL 7.50 €

Traditional canned sardines in superior quality olive oil.

SARDINES IN TOMATO SAUCE 7.50 €

Canned sardines with a rich artisan tomato sauce.

SPICY SARDINES 7.50 €

Canned sardines with a balanced touch of heat.

SARDINES IN OLIVE OIL (CLEAN)	8.50 €
Skinless and boneless sardines preserved in virgin olive oil.	
SPICY SARDINES IN OLIVE OIL	8.50 €
Sardines in spicy olive oil with selected seasonings.	
PICAS NEEDLE FISH	8.00 €
Selected needle fish in spicy olive oil preserve.	
MACKEREL FILLETS IN OLIVE OIL	7.00 €
Tender mackerel fillets preserved in virgin olive oil.	
MACKEREL FILLETS "VILÃO" STYLE	7.50 €
Mackerel fillets with the house's traditional "vilão" sauce.	
OCTOPUS IN OLIVE OIL	12.50 €
Tender octopus pieces in high-quality olive oil preserve.	
TUNA FILLETS IN OLIVE OIL	7.00 €
Selected tuna fillets preserved in virgin olive oil.	
ORANGE & CINNAMON TUNA	8.00 €
Gourmet tuna flavored with delicate notes of orange and cinnamon.	
ANCHOVIES IN OLIVE OIL	8.50 €
Selected anchovies in virgin olive oil preserve.	
RAY IN "VILÃO" SAUCE	8.50 €
Canned ray prepared with traditional "vilão" sauce.	
CODFISH IN OLIVE OIL	8.50 €
Selected codfish flakes preserved in virgin olive oil.	
CODFISH WITH CHICKPEAS	8.50 €
Codfish served with chickpeas and traditional seasoning.	

HORSE MACKEREL IN OLIVE OIL 7.50 €

Selected small horse mackerel preserved in virgin olive oil.

SMOKED TUNA IN OLIVE OIL 9.90 €

Artisanally smoked tuna fillets in olive oil preserve.

SMOKED MACKEREL IN OLIVE OIL 9.90 €

Artisanally smoked mackerel preserved in virgin olive oil.

SMOKED TROUT IN OLIVE OIL 9.90 €

Artisanally smoked trout preserved in virgin olive oil.

SMOKED SALMON IN OLIVE OIL 10.50 €

Artisanally smoked salmon preserved in virgin olive oil.

PÂTÉS (SERVED WITH TOASTS)

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SARDINE PÂTÉ 5.50 €

Creamy sardine pâté with traditional seasoning and the authentic taste of the sea.

TUNA PÂTÉ 5.50 €

Smooth and flavorful, prepared with premium tuna and selected ingredients.

MACKEREL PÂTÉ 5.50 €

Delicate mackerel pâté, rich in flavor with a velvety texture.

SPICY MACKEREL PÂTÉ 5.50 €

Intense mackerel flavor with an aromatic spicy kick for bolder palates.

CODFISH PÂTÉ 5.50 €

The tradition of codfish transformed into a creamy pâté following the house recipe.

SALADS

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PAI JÚLIO SALAD

5.90 €

The Mediterranean essence served on a plate: a fresh and vibrant combination of lettuce, tomato, corn, carrot and onion, harvested with sunshine for a light and balanced meal.

SALOIA SALAD

6.50 €

Local fresh cheese served on a bed of lettuce, tomato, onion, and oregano.

DRINKS

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MINERAL WATER (0.5L)

1.50 €

Natural mineral water, fresh and pure.

MINERAL WATER (1.5L)

2.00 €

Family-sized bottle of mineral water to accompany your meal.

PEDRAS SPARKLING WATER

2.00 €

Iconic natural sparkling mineral water from deep within the earth.

SPARKLING WATER (1.5L)

3.50 €

Large bottle of sparkling water, ideal for sharing at the table.

ICE TEA

2.00 €

Refreshing iced tea, available in various fruity flavors.

SUMOL

2.00 €

The quintessential Portuguese fruit soda (Orange or Pineapple).

ASSORTED SODAS

2.00 €

Your choice of classics: Fanta, Coca-Cola, or Sprite.

GUARANÁ

2.00 €

The exotic flavor of guaraná for a tropical freshness.

REDBULL**3.00 €**

Energy drink to revitalize your day.

ORANGE JUICE**4.50 €**

Freshly prepared juice with the best selected oranges.

SEASONAL FRUIT JUICE**4.50 €**

Nature's purest flavor: natural juice from seasonal fruits.

LEMONADE**4.00 €**

Homemade lemon refreshment, perfectly balanced between sweet and tart.

CARROT, APPLE & ORANGE JUICE**4.50 €**

Vitamin cocktail: natural juice from fresh fruits and vegetables.

COMPAL NECTAR**2.00 €**

The classic range of fruit nectars, rich in pulp and flavor.

ESPRESSO COFFEE**1,20 €**

Our signature coffee: short, intense, and with a persistent crema.

DECAFFEINATED**1,30 €**

All the flavor and aroma of espresso coffee, without the caffeine.

GAROTO**1,30 €**

Espresso coffee with a drop of milk, served in a small cup.

CARIOCA**1,20 €**

Milder coffee, extracted with total delicacy.

LEMON "CARIOCA"**1,20 €**

Refreshing infusion prepared with fresh lemon peel.

DOUBLE ESPRESSO**2.50 €**

Double dose of our best coffee selection to awaken the senses.

ABATANADO

2.00 €

Long coffee served in a large cup for prolonged pleasure.

MAZAGRAN

2.50 €

Iced coffee with lemon, the perfect drink for hot days.

GLASS OF MILK

1.80 €

A glass of pure milk, served cold or hot according to your preference.

GALÃO

2.00 €

Coffee with milk served in a tall glass, a Portuguese breakfast tradition.

MEIA DE LEITE

2.00 €

Perfect balance between coffee and milk, served in a tea cup.

CAPPUCCINO

2.50 €

Espresso with steamed milk and a rich, creamy foam.

ICED CAPPUCCINO

3.50 €

The iced and refreshing version of our creamy cappuccino.

TEA AND INFUSIONS

2.00 €

A selection of teas and aromatic herbs for a moment of pause.

HOT CHOCOLATE

3.50 €

A comforting drink made with rich and creamy chocolate.

UCAL CHOCOLATE MILK

2.00 €

The mythical Portuguese chocolate milk with an unmistakable flavor.

DRAFT BEER (0.20CL)

2.00 €

Our draft beer, served cold and with the perfect head.

DRAFT BEER (0.30CL)

3.00 €

Medium dose of draft beer to refresh the palate.

BEER MUG (0.48CL) 4.50 €

For enthusiasts: a generous mug of very cold draft beer.

DARK DRAFT BEER (0.20CL) 2.50 €

Dark draft beer, rich in toasted malt notes.

DARK DRAFT BEER (0.30CL) 3.00 €

Medium dose of our dark draft beer.

BOTTLED DARK BEER (0.25CL) 2.50 €

Bottled dark beer with an intense and full-bodied flavor.

BOTTLED BEER (0.33CL) 3.00 €

Classic bottled beer, served at the ideal temperature.

NON-ALCOHOLIC BEER 3.00 €

All the pleasure of beer without the alcohol content.

SOMERSBY (0.33CL) 4.50 €

Refreshing apple cider, served with ice for maximum freshness.

GORDON'S GIN 7.00 €

The classic London Dry Gin, served with tonic and botanicals.

HENDRICK'S GIN 12.00 €

Premium gin with notes of cucumber and rose petals.

GIN MARE 12.00 €

Mediterranean gin with notes of rosemary, thyme, and olive.

BEEFEATER GIN 9.00 €

Traditional gin balanced with citrus and spices.

AGED BRANDY 7.00 €

The choice digestive: aged brandy with a complex aroma.

NEW WHISKY

5.50 €

A serving of young and vibrant blended whisky.

OLD WHISKY

8.50 €

Aged reserve whisky for slow and deep tasting.

MACIEIRA

4.50 €

Historical Portuguese wine brandy, smooth and unmistakable.

LICOR BEIRÃO

4.50 €

The liqueur of Portugal, prepared with a secret botanical recipe.

PORT WINE

3.00 €

The ambassador of Portuguese wines, red and fortified.

10-YEAR PORT WINE

5.50 €

Aged reserve Port with notes of nuts and spices.

MARTINI

3.50 €

The classic appetizer, served cold with olive or lemon.

APEROL SPRITZ

5.50 €

The cocktail of the moment: Aperol, sparkling wine, and a splash of soda.

MOSCATEL

2.50 €

Generous and sweet wine with an intense aroma of Muscat grapes.

GINJINHA SHOT

2.00 €

Small dose of the traditional wild cherry liqueur.

GINJINHA

3.50 €

The typical liqueur of Lisbon and Óbidos, served with or without fruit.

CAIPIRINHA

5.50 €

Brazilian freshness of cachaça, lime, and sugar.

CAIPIROSCA

5.50 €

Refreshing cocktail of premium vodka and lime.

MORANGOSKA

5.50 €

Fruity vodka variant with macerated fresh strawberries.

MOJITO

5.50 €

Classic Cuban cocktail with rum, fresh mint, and lime.

WINES

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PAI JÚLIO SELECTION

3.50 €

Our house selection served by the glass, ideal for any snack.

SELECTION RED WINE

3.50 €

Selected red wine of superior character, served by the glass.

SELECTION WHITE WINE

3.50 €

Fresh and balanced white wine from our reserve, served by the glass.

SELECTION GREEN WINE

3.50 €

The vibrant freshness of selected green wine, served by the glass.

SELECTION ROSÉ WINE

3.00 €

Aromatic and light rosé wine, perfect for relaxed moments.

DOURO "PAI JÚLIO" (RED)

9.50 €

Red wine from the Douro region, with body and red fruit notes.

ALENTEJO "PAI JÚLIO" (RED)

9.50 €

The character of Alentejo in a structured and velvety red wine.

PLATEIA (RED)	11.00 €
Modern profile red wine, balanced and elegant.	
GALHARDA (RED)	14.00 €
A robust red expressing the best of the regional terroir.	
CARTUXA (RED)	45.00 €
An Alentejo icon: premium red wine of complexity and long finish.	
DOURO "PAI JÚLIO" (WHITE)	9.50 €
White from the Douro with mineral freshness and delicate citrus notes.	
ALENTEJO "PAI JÚLIO" (WHITE)	9.50 €
Alentejo white wine, fruity and with excellent balance.	
PLATEIA (WHITE)	11.00 €
Refreshing white with intense aroma and a persistent finish.	
GALHARDA (WHITE)	14.00 €
Elegant white wine, ideal for canned fish and light cheeses.	
CARTUXA (WHITE)	42.00 €
Cartuxa excellence in a sophisticated and structured white.	
MURALHAS	11.00 €
The classic green wine: young, fresh, and slightly effervescent.	
QUINTA DE CURVOS SUPERIOR	13.50 €
Superior quality green wine with floral and fruity notes.	
MATEUS ROSÉ	11.50 €
The world's most famous Portuguese rosé: refreshing and versatile.	
MATEUS ROSÉ (37.5 CL)	6.50 €
Half bottle of the classic Mateus Rosé, ideal for sharing.	

PLATEIA (ROSÉ)	11.00 €
Modern and fruity rosé, an elegant choice for your afternoon.	
GALHARDA (ROSÉ)	14.00 €
Rosé wine with excellent freshness and wild berry aromas.	
CARTUXA (ROSÉ)	45.00 €
Premium rosé with delicate color and sophisticated palate.	
NUVENS DOURADAS	9.50 €
Exquisite sparkling wine with fine bubbles and persistent aromas.	
RAMAS SELECTION	12.50 €
Our sparkling wine selection to celebrate the best moments.	
RED SANGRIA (1L)	15.00 €
Traditional recipe with red wine, fresh fruit, and a touch of spice.	
WHITE SANGRIA (1L)	15.00 €
Refreshing white wine sangria with citrus and seasonal fruits.	
SPARKLING SANGRIA (1L)	20.00 €
Festive and sophisticated sangria, prepared with our best sparkling wine.	
RED FRUIT SANGRIA (1L)	20.00 €
A flavor explosion: aromatic sangria with a forest berry selection.	

Visit us and review your experience

INSTAGRAM

AVALIAR

No dish, food product or drink, including the couvert, can be charged if it is not requested by the customer or used by him (Decree-Law no. 10/2015). VAT included.

This establishment has a complaints book.

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design & teck JATrincas