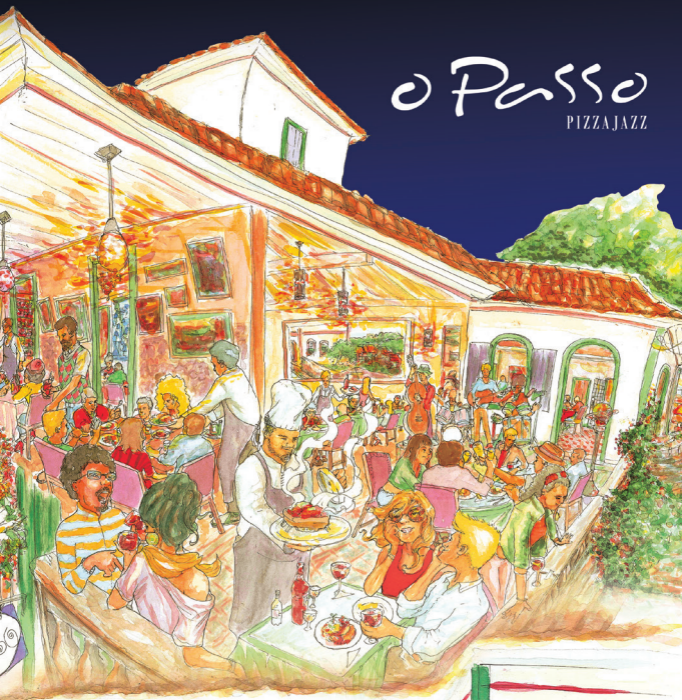


# o Passo

PIZZAJAZZ



# Menu

## ENTRIES

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**COUVERT O PASSO** 32

*Selections of artisan pastas, eggplant caponata and roasted tomatoes, accompanied by house focaccia and a crunchy pizza crust*

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**CORNICIONI BIANCO** 26

*Baked pizza dough, fresh rosemary, fleur de sel and extra virgin olive oil*

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**CORNICIONI PELATI** 31

*Baked pizza dough, pomodori pelati sauce, roasted garlic, extra virgin olive oil, Grana cheese and basil*

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**CORNICIONI VERDI** 39

*Baked pizza dough, pomodori pelati sauce, roasted garlic, extra virgin olive oil, Grana cheese and basil*

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**BRUSCHETA DI POMODORI - 4 items** 42

*Toasted artisan bread, garlic scented, sweet grape tomatoes au gratin with Grana cheese*

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**BRUSCHETA DE PORÓ COM PARMA - 4 items** 49

*Toasted artisan Italian bread, Brie cheese, leeks, parma ham and *Santa Barbara honey**

---

**PASTÉIS DE ANGU - 10 units** 39

*Water-mill cornmeal dough, stuffed with meat, accompanied by lightly spiced tomato chutney*

# Menu

## ENTRIES

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**FRITAS DO PASSO** 42

*French fries, crispy bacon slices, garlic and Grana cheese*

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**EXIBIDAS - 8 units (4 of each)** 42

*Filo dough baskets stuffed with pumpkin cream and topped with dried beef*

*Filo dough baskets stuffed with corn cream, topped with Minas cheese and bacon farofa*

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**HARUMAKI DE COSTELA** 42

*Filo pastry rolls stuffed with 24-hour roast prime rib, served with goat's cheese fonduta*

---

**CARPACCIO CLÁSSICO** 44

*Filet mignon carpaccio with caper sauce, Grana cheese, wild arugula and warm homemade bread*

---

**PUNHETA DE BACALHAU** 45

*Slices of Porto cod confit, with peppers, black olives, red onion and herbs; served with garlic butter toast*

---

**CROQUETE CAÇADOR** 45

*Smoked meat croquette finished with biquinho pepper emulsion*

# Menu

## ENTRIES

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**BURRATA À MILANESA** 75

*Burrata empanada na farinha panko, servida em cama de molho pomodori fresco, tomatinhos sweet grape e manjericão; acompanhada de pão artesanal da casa*

---

**ISCAS DE FILÉ À L'ANCIENNE** 79

*Iscas de filé ao molho de mostarda L'ancienne, com um toque de **Mel Santa Bárbara**, servida com pão artesanal da casa*

## SALADS (Accompanied by crispy shell)

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**INSALATA ECCELLENTE** 39

*Green leaves mix, grape tomatoes, palm heart, Gorgonzola cheese, chestnuts mix and mango and l'Ancienne sauce*

---

**INSALATA DE CARPACCIO CAPRESE** 42

*Carpaccio salad, with arugula, buffalo mozzarella, roasted tomatoes and pesto sauce*

# Menu

## PASTA - RISOTTOS - MEATS

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---

**GNOCCHI DE MANDIOQUINHA** 57

*Cassava gnocchi with fresh tomato sauce, fresh basil leaves and Grana cheese slices*

---

**RAVIÓLI DE FIGO E GORGONZOLA** 69

*Pasta stuffed with blue cheese and Turkish figs, served on goat's cheese fonduta and topped with crispy onion crisps*

---

**RISOTTO MIX COM ISCAS FILÉ** 69

*Funghi secchi risotto with filet mignon in roti sauce*

---

**RISOTTO DE PERA COM GORGONZOLA** 72

*Caramelized pear and gorgonzola risotto, served with filet tagliata*

---

**GNOCCHI JUAZEIRO** 72

*Cassava gnocchi with pumpkin cream, served with jerked beef in bottle butter, topped with curd cheese and spring onions*

---

**PICADINHO DO PASSO** 72

*Fillet steak with paprika sauce, served with coconut rice, chestnut farofa and baroa chips*

---

**SALTIMBOCA DE MAIALI** 75

*Pork fillet escalopes with sage and parma ham, in a rapadura sauce; served with butter-roasted gnocchi and premium parmesan fonduta*

# Menu

## PASTA - RISOTTOS - MEATS

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**COSTELA ALLA CHEF GABRIEL** 78

*Beef ribs roasted at a low temperature, shredded and pressed, served with beef jus and accompanied by creamy strawberry purée, chestnut farofa in bottle butter and crunchy cabbage slaw.*

---

**MEDALHAS AL PISTACCHIO** 79

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

---

**TORNEDOR SÃO JOSÉ** 79

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

---

**RISOTTO BIANCO** 82

*Risotto parmeggiano with filet tournedor in a Grana cheese crust with jabuticaba sauce*

---

**LINGUINI AL MARE** 84

*Linguini nero de sepia in pomodori sauce, served with squid, prawns, white fish and grilled salmon, finished with leek crisp*

# Menu

## PASTA - RISOTTOS - MEATS

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**PEIXE AL TAMARINDO** 85

*Grilled white fish fillet in tamarind sauce, served with plantain risotto and Brazil nuts*

---

**SALMÃO JANELA DO ROSÁRIO** 85

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

---

**BIFE DE CHORIZO ALLA CREMA** 89

*Grilled chorizo steak served with fettuccine on premium parmesan fonduta and finished with fresh herb oil*

---

**GAMBERI E RISOTTO DE MOQUECA** 89

*Prawns breaded in panko flour, served with moqueca risotto and finished with biquinho pepper vinaigrette*

---

**BACALHAU DA VILA** 98

*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*



# Menu

## VEGETARIAN DISHES

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**RISOTTO DE MIX DE FUNGHIS** 58

*Shimeji, shitake and champgnon de Paris risotto*

---

**RISOTTO DE CEBOLA CARMELIZADA** 59

*Caramelized onion risotto with arugula and almonds*

---

**RAVIÓLI DE FIGO E GORGONZOLA** 69

*Pasta stuffed with blue cheese and Turkish figs, served on goat's cheese fonduta and topped with crispy onion crisps*



# Menu

## PIZZAS (With natural fermentation dough)

---

	Grande	Gigante
<b>MARGHERITA</b> <i>Artisan tomato sauce, special mozzarella, Italian tomatoes, parmesan, and fresh basil leaves</i>	71	86
<b>ALICHE</b> <i>Artisan tomato sauce, special mozzarella, sweet grape tomatoes and anchovies</i>	71	86
<b>CALABRESA</b> <i>Artisan tomato sauce, special mozzarella, calabresa, black olives and onions</i>	71	86
<b>FRANGO COM CATUPIRY</b> <i>Artisan tomato sauce, special mozzarella, shredded chicken and catupiry cheese</i>	71	86
<b>QUATRO FORMAGGIO</b> <i>Artisan tomato sauce, special mozzarella, gorgonzola, parmesan and catupiry cheese</i>	75	89
<b>SHIMEJI E MASCARPONE</b> <i>Artisan tomato sauce, special mozzarella, leek, shimeji sautéed in olive oil with herbs of Provence and Mascarpone cheese</i>	75	89

# Menu

## **PIZZAS** (With natural fermentation dough)

---

	Grande	Gigante
<b>MARGHERITA ESPECIAL</b> <i>Artisan tomato sauce, special mozzarella, sweet grape tomatoes, azapa olive pesto and fresh basil</i>	75	89
<b>PEPPERONI</b> <i>Artisan tomato sauce, special mozzarella, peperoni salami</i>	75	89
<b>PORTUGUESA</b> <i>Artisan tomato sauce, special mozzarella, ham, eggs, black olives and onions</i>	75	89
<b>À MODA</b> <i>Artisan tomato sauce, special mozzarella, ham, calabresa, salami, black olives, onions and bell peppers</i>	75	89
<b>CALABRESA E GORGONZOLA</b> <i>Artisan tomato sauce, special mozzarella, slices of artisan calabresa, gorgonzola paste with fine herbs, and onions sautéed in shoyo. Gratinated with parmesan</i>	76	92

# Menu

## PIZZAS (With natural fermentation dough)

	Grande	Gigante
<b>MEL TRUFADO</b>	76	92
<i>Artisan tomato sauce, special mozzarella, gorgonzolla, parmesan, catupiry, truffled <b>honey Santa Bárbara</b> and black sesame seeds</i>		
<b>TREMBÃO</b>	76	92
<i>Artisan tomato sauce, special mozzarella, hearts of palm, tomatoes baked in a wood-fired oven, cured Minas cheese and fresh basil</i>		
<b>POSITANA</b>	76	92
<i>Artisan tomato sauce, special mozzarella, boursin type goat cheese, slices of artisan calabresa and fresh basil</i>		
<b>BRIE E DAMASCO</b>	76	92
<i>Artisan tomato sauce, special mozzarella, brie cheese, apricot, basil and almond slices</i>		
<b>CAÇADORA</b>	76	92
<i>Molho artesanal de tomate, mozzarella especial, linguiça levemente picante, cebola caramelizada, creme de burrata e crisp de couve negra</i>		

# Menu

## PIZZAS (With natural fermentation dough)

---

	Grande	Gigante
<b>COMBINAÇÃO</b> <i>Homemade tomato sauce, special mozzarella, leeks, parmesan, Minas cheese, homemade bacon jam, finished with basil</i>	76	92
<b>QUATRO TOMATES</b> <i>Special mozzarella, pelati tomatoes, Italian tomatoes, sundried tomatoes and sweet grape tomatoes, finished with basil and fried garlic slices</i>	76	92
<b>JUAZEIRO</b> <i>Artisanal tomato sauce, special mozzarella cheese, shredded sundried meat pulled in bottle butter, catupiry cheese and green onion</i>	77	93
<b>ITÁLIA</b> <i>Homemade tomato sauce, special mozzarella, pancetta, ricotta cream and herbs, finished with pistachio and basil flour</i>	77	93
<b>VENEZIA</b> <i>Artisan tomato sauce, special mozzarella, Parma ham, tomato confit, burrata cream and fresh basil leaves</i>	86	104

# Menu

## **PIZZAS** (With natural fermentation dough)

---

	Grande	Gigante
<b>BRIE E PARMA</b>	86	104
<i>Artisan tomato sauce, burrata, fresh mushrooms, finished with Parma crisps and basil</i>		
<b>BURRATA E FUNGHI</b>	86	104
<i>Artisan tomato sauce, burrata, fresh mushrooms, finished with Parma crisps and basil</i>		

# Menu

## PIZZAS (SWEETS)

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	2 fatias	4 fatias
<b>PIZZA DE CHOCOLATE COM MORANGOS</b>	42	62
<i>Fresh cream, cocoa liquor, milk chocolate, fresh strawberries and vanilla ice cream</i>		
<b>DELIZIA ROSSA</b>	42	62
<i>White chocolate, Brie slices, red fruit coulis, finished with caramelized cashew nuts</i>		

# Menu

## **SOBREMESAS**

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**SÃO BARTOLOMEU** 27

*Fried guava cascão with cashew nut crust and artisan cheese ice cream*

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**PETTIT GATEAU** 28

*Petit gateau of chocolate, nuts and cream ice cream*

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**PETTIT LIMÃO SICILIANO** 29

*Petit gateau of Sicilian lemon and Brazil nut ice cream*

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**CHEESECAKE DE MINAS** 29

*Canastra cheese cheesecake with Viçosa milk jam*

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**CANOLI DE MINAS** 29

*Cannolis filled with dulce de leche and homemade banana jam, served with Brazil nut ice cream*

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**TIRAMISÙ** 31

*Classic Italian mascarpone and espresso based tart*

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**FONDANT BUTTERSCOTCH** 32

*Incredible chocolate pie, accompanied by red fruits ice cream, caramel syrup finished with fleur de sel*

# Beverages

## COCKTAILS

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**NO ALCOHOL GINGER - Alcohol-free** 25

*Strawberry, passion fruit, lime juice, Triple Sec, ginger foam*

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**LEI SECA - Alcohol-free** 25

*Red fruit, cranberry monin, lemon drops and sparkling water*

---

**MOJITO** 26

*White rum, lemon juice, mint, club soda*

---

**GINGER TÔNICA** 27

*Gin, tonic water, ginger monin, lemon slices and ginger blades*

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**NEGRONI** 28

*Gin, Campari bitters and vermouth rosso*

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**MARGARITA** 28

*Tequila, Triple Sec, lemon juice*

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**GASPERE** 29

*Gin, Campari, lemon, raspberry monin drops, berry tea infusion and tonic*

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**RAMAZZOTI CLÁSSICO** 30

*Gin, ramazzoti, lemon tea with ginger, lemon juice drops, hibiscus flower, tonic water and ginger blades*



# Beverages

## COCKTAILS

---

**MOSCOU MULE** 30

*Vodka, ginger ale, ginger monin, lemon juice and ginger foam*

---

**MANJERICÃO** 31

*Gin, tangerine monin, lemon juice, sparkling water and basil*

---

**APEROL SPRITZ** 32

*Aperol, sparkling wine, sparkling water and orange slices*

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**ALECRIM** 32

*Gin, strawberry puree, passion fruit monin, lemon juice, soda water and rosemary sprig*

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**EUROPA** 32

*Gin, Ramazzoti, grapefruit monin, lemon soda, lemon and port wine*

---

**OUOPRETANAGIN** 33

*Gin, passion fruit, elderflower monin, lemon juice and ginger foam*

# Beverages

## SHOTS

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**CACHAÇA** 10

*Milagre de Minas / Vale Verde / Salinas / Tiara*

**CACHAÇA** 23

*Canarina*

**WEISS VODKA OUROPRETANA** 10

**RUM BACARDI OURO** 10

**CAMPARI BITTER** 15

**VODKA ABSOLUT** 18

**GIN** 19

**TEQUILA** 23

## DRINKS

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*Lemon / Strawberry / Passionfruit*

**CAIPIRINHA / CAIPIVODKA** 20

**CAIPI ABSOLUT** 28

# Beverages

## CHOPPS AND BEERS

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<b>CHOPP OUROPRETANA PILSEN</b>	12
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*Respecting the German Purity Law, it is homemade, light and natural Chopp light, pilsen type, low fermentation*

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<b>CHOPP OUROPRETANA PALE ALE</b>	14
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*Respecting the German purity law, it is handmade, light and natural Chopp of amber color and noble hops, full-bodied taste and armargor. Easy to drink.*

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## LONG NECKS BOTTLE

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<b>BUDWEISER ALCOHOL-FREE</b>	13
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<b>BECKS</b>	14
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<b>STELLA ARTOIS</b>	14
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<b>HOEGAARDEN 330ml</b>	17
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<b>LEFFE BLOND 330ml</b>	20
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# Beverages

## DIVERSOS

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**MINERAL WATER / SOFT DRINK** 6

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**SOFT DRINK** 7

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**TONIC / CITRUS** 7

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**JUICES** 12

*Orange*

*Lemon*

---

**JUICES** 13

*Orange and strawberry*

*Orange and acerola*

*Strawberry, orange and acerola*

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**ORGANIC GRAPE JUICE** 18

*Casa de Madeira - 250ml*

## COFFEE

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**TEA (CONSULT OPTIONS)** 6

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**ESPRESSO COFFEE** 6

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**CAPPUCCINO** 7

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**HONEY BREAD** 10

*Traditional family recipe: milk, flour, chocolate, cinnamon, cloves, eggs, and a delicious dark chocolate coating. No preservatives*

# Beverages

## SODA ITALIANA

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*Sparkling water, squeezed lemon, ice, orange slice and monin*

<b>FLAVOURS</b>	12
<i>Tangerine, ginger, cranberry, green apple</i>	

## WISKIES

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<b>JOHNNIE WALKER RED LABEL</b>	18
<b>JACK DANIEL'S</b>	24
<b>JOHNNIE WALKER BLACK LABEL</b>	24
<b>CHIVAS REAGAL 12</b>	24
<b>WHISKY OUROPRETANA SINGLE MALT</b>	25
<b>SINGLENTON SINGLE MALT 12</b>	29

## LIQUEURS

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<b>LICOR DE JABUTICABA</b>	7
<b>FRANGÉLICO</b>	10
<b>AMARULA</b>	10
<b>COINTREAU</b>	12



# Beverages

## **PORT WINE**

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<b>POÇAS TAWNY</b>	<b>19</b>
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<b>INFANTADO PORTO TAWNY</b>	<b>25</b>
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<b>POÇAS TAWNY - 10 ANOS</b>	<b>33</b>
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# Beverages

## SPECIAL BEER LIST

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**WÄLS 42 375ml - BRAZIL** 33

*Saison style beer, Belgian recipe. Golden amber color. Fruity and citrus aromatic notes. Slight acidity on the palate, high carbonation. Produced with almonds, lemon, pineapple and coffee. Produced in partnership with the Latin American Googlers. Double dry hopping of Saaz. 6,5%*

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**OUROPRETANA IPA MARACUJÁ 500ml - BRAZIL** 32

*India Pale Ale with passion fruit. Strong presence of citrus and fruity notes, in addition to passion fruit. Pale yellow color, with good white foam formation. Presents turbidity, because it does not go through the filtering process. Fruity and citrus notes and strong bitterness. The passion fruit is very present. Creamy, with good carbonation and refreshing. The bitterness allied to the higher alcohol content of this recipe, brings power to the beer. Medium bodied. 7,2%*

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**WÄLS DUBBEL 375ml - BRAZIL** 28

*Dark brown in appearance, dense and long-lasting foam. Aroma of dried fruit, with hints of spice and special malts. 7,5%*

# Beverages

## SPECIAL BEER LIST

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**OUROPRETANA GINGER IPA 500ml - BRAZIL** 27

*India Pale Ale with ginger. Light amber in color, it is creamy and has citrus and fruity aromas, derived from the dry-hopping technique. It has a light spiciness and freshness from the addition of ginger. Slightly cloudy, because it does not go through the filtering process. 6,2%*

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**WÄLS SESSION CITRA 600ml - BRAZIL** 25

*This beer has massive amounts of American Citra hops and a nice malt base. Moderate bitterness, and explosive aroma, extremely refreshing recipe. 3,9%*

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**LEFFE BLOND 330ml - BELGIUM** 20

*With a golden color and mild flavor, this dry Belgian Blond Ale has selected malts that provide a full-bodied and cloudy beer. The flavor is slightly sweet and refreshing, with a strong presence of hops. Created in 1240 by clerics from Leffe Abbey, production of the brand was interrupted after the French Revolution until, in the 1950s, Abbot Nys and Albert Lootvoet revived the tradition. 6,6%*





# Beverages

## **SPECIAL BEER LIST**

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### **HOEGAARDEN 330ml - BELGIUM**

17

*A wheat-based beer with special ingredients like coriander seeds and orange zest, which gives it high refreshness and ease of drinking. It has a specific hexagonal glass specially developed to enhance its tasting, which maximizes both the aroma and the flavor experience. 4,9%.*

# Wines

## WHITE

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**TARA ATACAMA - CHILE** 495

*Chardonnay*

*\* Deserto do Atacama*

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**SECASTILHA GARNACHA BLANCA - SPAIN** 255

*Garnacha*

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**CASSANDRE - FRANCE** 226

*Vermentino*

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**TENUTA MALUCELLI D.O.C. - ITALY** 196

*Ribolla Gialla*

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**MARIA MARIA 2022 - BRAZIL** 189

*Sauvignon Blanc*

*\* Helena - Sul de Minas*

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**MAGNÓLIA ABRUZZO PECORINO D.O.C.** 186

**- ITALY**

*Pecorino*

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**PACHECA MOSCATEL GALEGO -** 169

**PORTUGAL**

*Moscatel Galego Branco*

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**MIOLO SINGLE VINEYARD - BRAZIL** 159

*Riesling*

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**HERDADE DE SÃO MIGUEL COLHEITA** 159

**SELECIONADA BRANCO - PORTUGAL**

*Antão Vaz - Arinto - Verdelho*

# Wines

## WHITE

---

**VIÑA ESMERALDA BRANCO - SPAIN** 159

*Moscatel - Gewustraminer*

---

**ALAMOS - ARGENTINA** 155

*Chardonnay*

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**KALFU KUDA GRAN RESERVA - CHILE** 155

*Sauvignon blanc*

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**MEZZACORONA COVELI OAKED - ITALY** 155

*Chardonnay*

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**LUIZ PORTO RESERVA - BRAZIL** 149

*Chardonnay*

*\* Minas Gerais*

---

**ALKEN BARREL - CHILE** 139

*Chardonnay*

---

**ARINTO PANCAS - PORTUGAL** 139

*Arinto*

---

**VENTISQUERO RESERVA - CHILE** 139

*Chardonnay*

---

**ORIGEM RIESLING RESERVA - CHILE** 136

*Riesling*

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**FEUDO DEI VENTI - ITALY** 133

*Pinot Grigio*

# Wines

## WHITE

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**POGGIO ORO TOSCANA BIANCO I.G.T. - ITALY** 125

*40% Vermentino - 40% Chardonnay -  
20% Sauvignon Blanc*

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**DERIVA ORGANIC - ARGENTINA** 115  
*Pinot Griggio*

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**ALKEN - CHILE** 109  
*Sauvignon Blanc*

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**QUEREU - CHILE** 105  
*Sauvignon Blanc*

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**QUEREU 375ml - CHILE** 65  
*Sauvignon Blanc*

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

# Wines

## ROSÉ

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**SUSANA BALBO SIGNATURE ROSÉ - ARGENTINA** 277

*Malbec - Pinot Noir*

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**CRIOS ROSÉ - ARGENTINA** 155

*Malbec*

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**MIGUEL TORRES VIÑA ESMERALDA ROSÉ - SPAIN** 142

*Garnacha*

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**VENTISQUERO RESERVA ROSÉ - SPAIN** 139

*Syrah*

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**PACHECA ROSE DOC DOURO - PORTUGAL** 129

*Touriga Franca - Tinta Barroca*

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**FALÉRNIA ROSÉ - CHILE** 127

*85% Viognier - 15% Syrah*

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**SETESSOLI ROSÉ - ITALY** 126

*Syrah*

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**CALA REY FINCA FELLA - ESPANHA** 115

*Tempranillo*

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**VILLA ROSA COLHEITA - PORTUGAL** 115

*Baga*

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**RAR AVVENTO ROSÉ - BRAZIL** 99

*Pinot Noir*

# Wines

## CHAMPAGNES AND SPARKLING

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**MOËT CHANDON - FRANCE** 704

**MILLESIME BRUT - BRAZIL** 225

**CABRIZ BRUTO BRANCO 2017 - PORTUGAL** 179  
*\* top 100 melhores espumantes Wine Spectator*

**QUEREU BRUT CUVÉE RESERVE - CHILE** 139

**LUIZ PORTO BRUT - BRAZIL** 139  
*\* Minas Gerais*

**100 + BRUT ROSE - BRAZIL** 109  
*\* Flores da Cunha*

**ALUD - SPAIN** 92

# Wines

## RED

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**MONTRESOR AMARONE DELLA 722**

**VALPOLICELLA D.O.C.G. 2017 - ITALY**

60% *Corvina* - 30% *Rondinella* -  
10% *Molinara*

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**OLBLIQUA APALTA VINEYARD 2018 - 695**

**CHILE**

*Camérnère*

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**CASA DA PASSARELLA O ENÓLOGO VINHAS 538**

**VELHAS 2014 - PORTUGAL**

*Baga* - *Touriga Nacional* - *Alvarelhão* -  
*Tinta Pinheira* - *Jaen* - *Alfrocheiro* -  
*Tnta Carvalho*

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**HERDADE DAS SERVAS 2016 - PORTUGAL 525**

*Alfrocheiro*

*\*produção apenas em grandes safras*

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**CONDADO DE HAZA 2019 RIBERA DEL 457**

**DUERO CRIANZA - SPAIN**

*Tempranillo*

---

**SUSANA BALBO SIGNATURE BRIOSO 457**

**SINGLE VINEYARD AGRELO - ARGENTINA**

52% *Cabernet Sauvignon* - 23% *Malbec* -  
19% *Cabernet Franc* - 6% *Petit Verdot*

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**DOMAINE FLO BUSCH HEREUX QUI 439**

**COMME - FRANCE**

*Carignan*

# Wines

## RED

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**PEDRO ZANELLA CASTAS NEGRAS - 385**

**BRAZIL**

*Cabernet Sauvignon - Merlot - Tannat -  
Alicante Bouschet*

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**BENMARCO SIN LIMITES GUALTALLARY 342**

**- ARGENTINA**

*Malbec*

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**JOEL GOTT - EUA 335**

*Cabernet Sauvignon*

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**GRAN RESERVA MARIA MARIA 2021 - 324**

**BRAZIL**

*Syrah*

*\* Minas Gerais*

---

**QUINTA DO VENTOZELO DOURO - 319**

**PORTUGAL**

*Souzão*

---

**AMARIANO - ARGENTINA 317**

*Malbec*

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**AMARIANO - ARGENTINA 317**

*Syrah*

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**PACHECA RESERVA VINHAS VELHAS 309**

**DOURO D.O.C. - PORTUGAL**

*Field Blend*

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**HUNTERS STONEBURN PINOT NOIR 2020 305**

**- NEW ZEALAND**

*Pinot Noir*



# Wines

## RED

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**SALENTEIN NUMINA - ARGENTINA** 299

*Cabernet Franc*

*\* Vale do Uco*

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**AMANCAYA - ARGENTINA** 298

*Malbec - Cabernet*

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**RAMON BILBAO RIOJA RESERVA - SPAIN** 285

*Tempranillo - Graciano - Mazuelo*

*\* 20 months in American barrels*

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**UGOLINI MORA VALPOLICELLA CLASSICO** 284

**- ITALY**

*Rondinella - Molinara - Corvinone - Corvina*

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**ERA DOS VENTOS 2018 - BRAZIL** 282

*Teroldego*

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**PAOLOLEO PASSO DEL CARDINALE D.O.P.** 282

**- ITALY**

*Primitivo di Manduria*

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**MONTES ALPHA - CHILE** 275

*Cabernet Sauvignon*

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**GREY - CHILE** 269

*Cabernet Sauvignon*

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**CLANDESTINO CAMINHOS CRUZADOS -** 267

**PORTUGAL**

*Touriga Nacional - Tinta Roriz - Alfrocheiro*

# Wines

## RED

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---

**SEBRUMO - BRAZIL** 249

*Cabernet Sauvignon*

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**ERA DOS VENTOS 2020 - BRAZIL** 237

*Merlot*

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**FALERNIA GRAN RESERVA AARON SINGLE** 232

**VINEYARD D. O VALLE DE ELQUI 2019**

**- CHILE**

*Pinot Noir*

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**LE PARIA - FRANCE** 221

*Grenache*

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**MEMORO PICCINI - ITALY** 214

*40% Primitivo Passificada -*

*30% Montepulciano d'Abruzzo -*

*20% Nero d'Ávola da Sicília*

*10% Merlot do Veneto*

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**HERDADE DAS SERVAS COLHEITA -** 211

**PORTUGAL**

*Alicante - Touriga Nacional -*

*Cabernet Sauvignon - Trincadeira*

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**PACHECA RESERVA TINTO - PORTUGAL** 211

*Touriga Franca - Touriga Nacional -*

*Tinta Roriz*

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**HEDONE BLEND - ARGENTINA** 206

*Malbec - Syrah - Merlot - Cabernet Sauvignon*

# Wines

## RED

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**MÉNAGE A TROIS BOURBON BARREL - 205**

**EUA**

*Cabernet Sauvignon*

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**TERRE NATUZZI CHIANTI RISERVA D.O.C.G. 198**

**2017 - ITALY**

*Sangiovese*

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**LA VIEILLE FERME VIN DE FRANCE - 197**

**FRANCE**

*Carignan - Cinsault - Grenache - Syrah*

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**ADRIAN SERRANO RIOJA CRIANZA - SPAIN 189**

*Tempranillo*

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**MARIA MARIA 2021 - BRAZIL 189**

*Syrah*

*\* Glória - Sul de Minas*

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**MAGNOLIA SANGIOVESE TERRE DI CHIETI 186**

**I.G.P. - ITALY**

*Sangiovese*

*\* Abruzzo*

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**OPTA - PORTUGAL 179**

*Touriga Nacional*

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**CUVÉE GIUSEPPE - BRAZIL 175**

*Cabernet - Merlot*

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**DE LUCA TANNAT RESERVA - URUGUAY 172**

*Tannat*

# Wines

## RED

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**BOBAL ICON - SPAIN** 169

*Bobal*

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**CALITERRA TRIBUTO GRAN RESERVA -** 169

**CHILE**

*Cabernet Sauvignon*

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**MONTES CLASSIC - CHILE** 167

*Cabernet sauvignon*

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**ANCLA RESERVA - CHILE** 159

*Cabernet Sauvignon*

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**MIOLO SINGLE VINEYARD SYRAH - BRAZIL** 159

*Syrah*

*\* Vale do São Francisco*

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**MIOLO SINGLE VINEYARD 2021 - BRAZIL** 159

*Touriga Nacional*

*\* Campanha Gaúcha*

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**TRUMPETER RUTINI WINES - ARGENTINA** 158

*Cabernet Franc*

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**CASA ALBALI RESERVA LA MANCHA -** 155

**SPAIN**

*Tempranillo*

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**TAPIZ CLASSIC - ARGENTINA** 152

*Pinot Noir*

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**CRIOS MALBEC - ARGENTINA** 149

*Malbec*

# Wines

## RED

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**PATA NEGRA TORO ROBLE - SPAIN** 148

*Tempranillo*

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**VINA ALJIBES TINTO - SPAIN** 148

*Tempranillo*

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**LABARO CHIANTI D.O.C.G. - ITALY** 145

*80% Sangiovese - 10% Canaiolo -  
10% Colorino*

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**POUCA ROUPA - PORTUGAL** 142

*Alicante Bouschet - Touriga Franca -  
Touriga Nacional*

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**LUIZ PORTO - BRAZIL** 139

*Cabernet Sauvignon*

*\* Minas Gerais*

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**RAR COLLEZIONE - BRAZIL** 139

*Merlot*

*\* Campos de Cima da Serra - RS*

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**AZUL VENTOZELO TINTO DOURO -** 139

**PORTUGAL**

*Tinta Roriz - Touriga Nacional -  
Touriga Franca*

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**VENTISQUERO RESERVA - CHILE** 139

*Cabernet Sauvignon*

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**CORTE DEI MORI - ITALY** 139

*Nero d'Avola*

# Wines

## RED

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**VENTISQUERO RESERVA - CHILE** 139

*Pinot Noir*

**LOIOS TINTO - PORTUGAL** 136

*Aragonês - Trincadeira - Castelão*

**MIOLO RESERVA MALBEC - BRAZIL** 135

*Malbec*

*\* Produced in the Vale do Uco - Argentina*

**DURANO ROMAGNA SANGIOVESE** 135

**SUPERIORE - ITALY**

*Sangiovese*

**GRAND REGALIEN BOURDEAUX - FRANCE** 131

*75% Merlot - 25% Cabernet Sauvignon*

**HUMBERTO CANALLE DENARIO -** 129

**ARGENTINA**

*Malbec*

**HEDONE - ARGENTINA** 129

*Malbec*

**HEDONE CONCRETO - ARGENTINA** 129

*Cabernet Franc*

**BURDIZZO - ITALY** 125

*Primitivo di Puglia*

**GO UP CURICÓ - CHILE** 125

*Carménère*

**VILLA ROSA COLHEITA TINTO - PORTUGAL** 122

*Baga*

# Wines

## RED

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**VULCANICCI - ITALY** 121  
*Montepulciano di Abruzzo*

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**QUINTA DE CABRIZ COLHEITA** 119  
**SELECCIONADA D.O.C. DÃO - PORTUGAL**  
*Touriga Nacional - Tinta Roriz - Afroucheiro*

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**ARESTI ESTATE FAMILY - CHILE** 109  
*Pinot Noir*

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**QUEREU - CHILE** 105  
*Carménère*

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**HERDADE DE SÃO MIGUEL COLHEITA** 85  
**SELECCIONADA 375ml - PORTUGAL**  
*Alicante - Cabernet Sauvignon - Syrah -  
Touriga Nacional*

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**QUEREU 375ml - CHILE** 65  
*Cabernet Sauvignon*

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