

The **ALGARVE**
PORTUGUESE RESTAURANT

Vinhos Brancos / Verdes Portugueses
Portuguese White / Green Wines



Dom Campos

A very fruity white with leaf-green tints, and touches of tropical fruit. Well structured, with a fresh, agreeable finish.

Area of Production: Setubal Penninsula , Portugal

Grape Blend: Fernão Pires

Food Pairing: Pasta, Pork, Shellfish, Lean fish

Alcohol Content: 13%

19,50

Small Glass (175ml): 5,50

Large Glass (250ml): 6,50



CAMPO DO PORRÃO - VINHO VERDE

Vinho Verde described as the green wine is not actually green but, refers to it being a young wine and is from the Minho region. The Vinho Verde wines are known for vibrant fruit, low alcohol and refreshing crisp qualities. A versatile partner with salads, seafood, and particularly Asian cuisine. It can be served alone or as an aperitif.

Area of Production: Minho, Portugal

Grape Blend: Loureiro, Trajadura

Food Pairing: Light Fish dishes, Cheese, Salads

Alcohol Content: 11.50%

24,50



FRAGA DA GALHOFA

Aroma with notes of ripe citrus and spices. This wine is remarkable in the mouth with sweet and sour acidity in a powerful body, creamy finish, intense and balanced.

Area of Production: Alentejo , Portugal

Grape Blend: Viosinho, Rabigato, Gouveio, Malvasia Fina, Fernão Pires, Moscatel Galego Branco

Food Pairing: Pork, Pasta, Shellfish, lean Fish

Alcohol Content: 14%

25,00

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DG - Branco

This is an everyday wine that has a soft flavour combined with a freshness gained from the grapes grown at altitude. The acidity is well balanced and makes it a great combination for fish and white meats.

Area of Production: Douro , Portugal

Grape Blend: Rabigato, Viosinho, Gouveio, Malvasia Fina, Fernão Pires e Moscatel Galego Branco

Food Pairing: Fish, white meats, lighter dishes

Alcohol Content: 13.30%

26,00



MONTE DA VAQUEIRA

The citrus tones and clean scent make this a refreshing on the palette . Although slightly fruity it has a balance flavour and is lightly acidic.

Area of Production: Alentejo , Portugal

Grape Blend: Roupeiro, Antao de Vaz

Food Pairing: Pork, Pasta, Shellfish, lean Fish

Alcohol Content: 12.50%

26,50



VISCONDE BORBA ALENTEJO

This straw coloured wine has pear and apple influences with a citrus undertone. This is a light soft and dry white ideal with Pasta, Pork, Shellfish and lean fish.

Area of Production: Alentejo , Portugal

Grape Blend: Antao Vaz and Roupeiro

Food Pairing: Pork, Pasta, Shellfish, lean Fish

Alcohol Content: 13%

26,50

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VINHA DO CUCO

It is a charming wine with an elegant and distinct nose. It has an intense, lovely fruit and fresh acidity on the palate, with a clean and mineral finish. It is an easy and ideal accompaniment for entrée, fish or light cheese.

Area of Production: Minho, Portugal

Grape Blend: Alvarinho, Loureiro

Food Pairing: Shellfish, Crab, Lobster

Alcohol Content: 12.50%

27,00



VILLA PALMA RESERVA

A fruity profile with notes of tropical fruit and green apples give it a fresh taste. The density and structure linger on the pallet giving it a strong identity as does the citrus yellow colouring.

Area of Production: Setubal Penninsula , Portugal

Grape Blend: Verdelho, Arinto, Fernao Pires

Food Pairing: Grilled Fish/ Seafood or Cheese

Alcohol Content: 13%

28,50



QUINTA DA PINHEIRA - CHARDONNAY

A clean bright wine with a greenish yellow hue. The taste of tropical fruit and the citrus undertone make it an interesting wine . The quince and nuts tones add depth and there is a hint of vanilla , jam and caramel to flavour to this complex and excellent wine .

Area of Production: Alentejo , Portugal

Grape Blend: Chardonnay

Food Pairing: Fish, white meats, lighter dishes

Alcohol Content: 14%

29,00



VINHA DA BOUCA

A distinctive full bodied white with a delicate bouquet with a soft and fresh palate of fruit with mineral hints.

It has a long clean finish with a refreshingly and harmonious aftertaste.

Area of Production: Minho, Portugal

Grape Blend: Alvarinho

Food Pairing: Seafood, White Meats, Poultry

Alcohol Content: 13%

29,50



VISCONDE DE BORBA RESERVA

Light straw coloured wine, complex aroma of tropical fruit spices, nuts (hazelnut) and some citrus. In the mouth it is soft with good structure, slight acidity and a very persistent finish.

Area of Production: Alentejo,

Portugal Grape Blend: Antao Vaz,

Chardonnay

Food Pairing: White Meats, Roasted

Fish. Alcohol Content: 14.5%

45,00



Tapada do Chaves

A lemon-straw colour with a complex aroma of fresh fruit.

Full bodied and harmonious with just enough freshness

Area of Production: Alentejo , Portugal

Grape Blend: Arinto, Alva, Fernão Pires and Tamez

Food Pairing:

Ideal as an aperitif or to accompany fish and seafood

Alcohol Content: 13%

77,00

Vinhos tintos Portugueses
Portuguese Red Wines

Dom Campos



A ruby-coloured wine with the fruity aroma of red fruit such as redcurrant, raspberry and strawberry. Soft tannins and a very agreeable finish.

Area of Production: Setubal Penninsula , Portugal

Grape Blend: Castelão, Syrah, Aragonês, Alicante Bouschet

Food Pairing: Beef, Pasta, Veal, Poultry

Alcohol Content: 13%

19,50

Small Glass (175ml): 5,50

Large Glass (250ml): 6,50

FRAGA DE GALHOFA TINTO



A deep ruby red colour with the aroma of the wine press and fresh fruit, where hints of red fruits are noticeable. On the palette it has a freshness and fruity aroma that lingers, giving it a well balanced end.

Area of Production: Douro, Portugal

Grape Blend: Tinta Barroca, Touriga Franca, Tinta Roriz, Touriga Nacional

Food Pairing: Roasts, stews, well seasoned food

Alcohol Content: 13.50%

26,00

MONTE DE VAQUEIRA TINTO



A ruby coloured wine with a ripe fruit aroma. Being soft and round in the mouth with a slightly acidic taste. It is a balance and medium bodied wine.

Area of Production: Alentejo, Portugal

Grape Blend: Aragones, Trincadeira and Alicante Bouschet

Food Pairing: Grilled, red meat, cheese

Alcohol Content: 13%

26,00

VISCONDE BORBA ALENTEJO TINTO



A bold well balanced wine that gives the taste of the oak with the fruitiness of red berries. Underlying this smooth but dry wine the hints of spice can be detected.

Area of Production: Alentejo, Portugal

Grape Blend: Aragones, Trincadeira and Alicante Bouschet

Food Pairing: Beef , Lamb, Veal, Game

Alcohol Content: 13.50%

26,50

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DG TINTO

This is an everyday wine that has a bold flavour combined with a dryness and hint of tannins.

The acidity is well balanced and makes it great combination for steak and also soft cheeses.

Area of Production: Douro, Portugal

Grape Blend: Touriga Nacional, Touriga Franca, Tinta Barroca, Roriz and Bastardo

Food Pairing: Roast Stews and well seasoned food

Alcohol Content: 14%

27,00



VALE DO BARRIS SPECIAL HARVEST SYRAH

With ripe, jammy berries and wood notes, followed by soft tannins and hints of chocolate, vanilla and coffee. Try it with Portuguese sausage like chouriço.

Area of Production: Setubal Penninsula , Portugal

Grape Blend: Syrah

Food Pairing: Red meats, Light spicy foods

Alcohol Content: 14%

27,50



VILLA PALMA RESERVA TINTO

This is a delightful wine, full bodied and diffuses on the tongue. There is the fragrance of dark fruit jam & spices which are full and soft on the palate, with structure and rich smooth tannins. Perfect with all meat dishes.

Area of Production: Setubal Penninsula , Portugal

Grape Blend: Syrah, Cabernet Sauvignon, Castelao, Argonez

Food Pairing: Beef , Venison, Red meats

Alcohol Content: 13.5%

29,00

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D GRACA DOURO TINTO RESERVA

Deep red ruby colour. Noticeable aroma of fresh fruit, with hints of red fruits, wood flowers and a slight touch of oak. It is surprisingly balanced, has a nice freshness and delicate flavour, imparting a graceful finish.

Area of Production: Douro, Portugal

Grape Blend: Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca e Sousão

Food Pairing: Roasts, stews, red meats goes well with stronger flavoured foods

Alcohol Content: 14%

36,50



VISCONDE DE BORBA TINTO RESERVA

It is a wine of intense garnet colour slightly evolved, complex aroma of ripe fruit, notes of jam, plum and vanilla. In the mouth it is a full wine, full-bodied, soft, with firm and round tannins, and with a very persistent finish.

Area of Production: Alentejo, Portugal

Grape Blend: Aragonez, Alicante Bouschet, Trincadeira, Tinta Calada

Food Pairing: Roasts, stews, red meats goes well with stronger flavoured foods

Alcohol Content: 15.5%

46,00



Tapada do Chaves Reserva

Garnet-coloured, with a complex aroma of red and black wild fruit, with the presence of the oak where it matured. Persistent aromas, spicy, with a hint of wood.

Area of Production: Alentejo, Portugal

Grape Blend: Trincadeira, Aragonez and Castelão

Food Pairing: Tradicional portuguese dishes, particularly meat and cheeses

Alcohol Content: 15%

87,00

Vinhos Rose Portugueses / Champagnes

Portuguese Rose Wines / Champagnes



VISCONDE BORBA ALENTEJO - ROSE

It is a lively pink coloured wine with complex red fruits and wild flowers aroma . Fresh and fruity and full bodies it is slightly acidic and a pleasant lingering taste

Area of Production: Alentejo , Portugal

Grape Blend: Aragonez Alfrocheiro

Food Pairing: Pork, Pasta, Shellfish, lean Fish

Alcohol Content: 13%

26,00

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TERRAS DO DEMO - ROSE

Terras do Demo is a delicious Rosé Bruto sparkling wine with an attractive touch of toast on this aroma. It's a balanced and very rich with plenty of acidity and hints of red fruits that it provides a vibrant contrast. It is a remarkable sparkling wine rosé brut.

Area of Production: Beira Alta , Portugal

Grape Blend: Touriga Nacional

Food Pairing: Excellent with grilled fish or appetizers

Alcohol Content: 12%

45,00



Terras do Demo Brut

Is an outstanding Portuguese Sparkling Wine and is easily comparable with any great champagne. It presents a pale soft straw colour and It's fruity, with an attractive almond and toast edge that suggests this bottle has been aged for some age. The acidity and crisp texture make it fresh and ready to drink with a balanced acidity. Ideal as an aperitif refreshing the pallet and awakening the taste buds.

Area of Production: Tavora Varosa , Portugal

Grape Blend: Malvasia Fina

Food Pairing: Grilled Fish, white meat ,poultry

Alcohol Content: 12%

48,00



Taittinger Brut Reserve - Champagne

A dry Champagne of great elegance and finesse. Delicate with citrus and light toasty characters.

Area of Production: Champagne, France

Grape Blend: Thardonnay, Pinot Noir, Pinot Meunier

Food Pairing: Grilled & Roasted White Meats, Fish/Shellfish, Perfect as an aperitif or with canapes, smoked salmon.

Alcohol Content: 12%

95,00



Veuve Clicquot - Champagne

The 'Queen of Champagnes', Veuve Brut balances power and finesse to bring a distinct complexity to your flute. It's due to the dominant Pinot Noir that you'll taste punchy white fruits, vanilla and brioche.

Area of Production: Champagne, France

Grape Blend: Chardonnay, Pinot Meunier, Pinot Noir

Food Pairing: Pasta, salads, sea food, oysters, shrimps, light fishes and antipasti

Alcohol Content: 12%

105,00