

PICADAS - BITES

AZEITONAS MARINADAS CASEIRAS  (M,SU)	£3.50
<i>Marinated Olives in light spices</i>	
FRUTOS SECOS COM ESPECIARIAS  (M)	£2.75
<i>Spiced mixed nuts</i>	
PÃO COM AZEITE BIOLOGICO DO DOURO  (G)	£3.50
<i>Bread with Organic Portuguese Olive Oil from Quinta de Matança</i>	

TORRADA COBERTA COM OMELETE  QUEIJO MASALA	£5
<i>Toasted Sourdough topped with Spiced Omelette & Cheese</i>	
TORRADO COM PORCO ASSADA	£6
<i>Toasted Sourdough with Roast Pork & Garlic Mayo</i>	

PETISCOS

TORTILHA DE BATATA COM  OVO E ESPECIARIAS (L,G)	£4
<i>Potato cake filled with spiced egg wrapped in a fresh Green Masala</i>	
BATATAS MURRO 	£5
<i>English heritage Potatoes steamed and part baked in Olive Oil. Served with a mixed herb and Chilli dressing.</i>	
COGUMELOS MARINADOS  COM ALCACHOFRA (M,SU)	£7
<i>Salad of Mushrooms & Artichokes in an Olive oil & Garlic based marinade.</i>	
CHAMUCAS DE FEIJAO E ERVILHAS  (L)	£5
<i>Mixed beans & peas (Grown in Britain) tossed with Shallots, Garlic, Ginger & Chilli stuffed in Samosa Pastry.</i>	
ARROZ MACIO COM LEGUMES MISTOS  COGUMELOS E GRÃO DE BICO	£5
<i>Soft Rice with Vegetables, Mushrooms & Chickpeas.</i>	
PATANISCAS DE BACALHAU (L,F,M)	£6
<i>Salted & Spiced Cod fritters.</i>	
CAMARÕES PIRI-PIRI COM SOMBRE (S)  	£8
<i>CAMA DE TOSTA</i> <i>Goan style Prawn peri-peri on lightly toasted Sourdough.</i>	

RISSOIS DE CAMARAO 	£9
<i>Prawns in a creamy sauce with Green chilli, Spring onion & Cumin, stuffed in a pastry and crumb fried.</i>	
ARROZ DE MARISCO COM TINTA DE CHOCO COM KARIL DE GOA	£10
<i>Goan Seafood rice with Squid ink blended with Goan Coconut Curry.</i>	
CROQUETES DE CARNE PICANTES (L,G) 	£6
<i>Beef croquette with a bit of chilli heat.</i>	
FRANGO PIRI-PIRI NO ESPETO  	£6
<i>Roasted Chicken thighs marinated in a fiery Hot Goan Peri-peri masala</i>	
EMPADA DE FRANGO  	£4
<i>Spiced Chicken Tikka filled in a flaky pastry & baked</i>	
LINGUIÇA BOMBEIRO	£9
<i>Linguisa Pork Sausages flamed, served with bread and Chilli Garlic Mayonnaise</i>	
VINDALHO DE PORCO ALENTAJA A'LA GOA (M)  	£13
<i>Traditional Goan Pork Vindaloo with clams, fried Potatoes and Bread</i>	

BOARDS

TÁBUA DE QUEIJOS <i>Cheese board</i> (M)	£11
TÁBUA DE ENCHIDOS <i>Charcuterie board</i> (M,SU)	£11
TÁBUA DE QUEIJOS E ENCHIDOS (M)	£14
<i>Charcuterie & Cheese board</i>	
<i>All boards come with Bread & Mixed Leaf Salad</i>	

OUR BREAD IS TRADITIONAL SOURDOUGH FROM CAPITAL BREAD

ALL OUR PORK IS ORGANIC BRITISH LOP FROM TREVASK FARM IN DEVON. OUR BEEF IS FROM DUKE OF BUCCULEUCHS ESTATES & OUR CHICKEN FROM FREE RANGE BRITISH FARMS.

ALLERGEN KEY

 - CELERY

 - MILK

 - EGG

 - FISH

 - GLUTEN

 - MUSTARD

 - MOLLUSC

 - NUTS

 - SHELLFISH

 - SULPHITES

 MEDIUM

 HOT

Our journey started some 10 years ago learning about the pedigree and history of this much forgotten wine country with its stunning variety of grapes and regions. Our aim is to seek out some of the best wines throughout Portugal and work with smaller, family-run 'Adegas' (vineyard's).

Even though our overall selection is intensive, we have tried to show you a range of what Portugal has to offer because, in a wine world full of mediocrity, people are looking for something different and in a country with over 250 grape varieties it's easy to find a wine which is bound to impress, as almost all the Portuguese wines are food wines.

What do I mean by this?, well they are meant to be drunk with food of course!

Finding the perfect match between Food and Wine is a very pleasant experience, but don't hesitate to ask us if you need assistance in matching wine choices with your Petiscos.

SPARKLING

	125ML BOTTLE			
QUINTA DO REGUEIRO ALVARINHO ESPUMANTE	£7	£33		
VINHO VERDE Citrus colour. Fine and persistent bubbles, fruity aroma, remarkable balance between acidity and alcohol.				
QUINTA CAMPOLARGO - ROSÉ ESPUMATE	£8	£36		
BAIRRADA Carlos Campolargo has produced a stunning sparkling. It has delicate bubbles, with hints of cherry fruits and biscuit, whilst having complexity and elegance. It is great as an aperitif				

QUINTA DO PERDIGAO NOEL DÃO	£9	£38		
A symphony of Papaya,Grapefruit,Raspberry and Apple in the mouth,is wonderfully fresh elegant and alive, 100% TOURIGA-NACIONAL PÉ-FRANCO ROSÉ				

MONTE CASCAS - ALTITUDE RESERVA TAVORA VAROSA	-	£50		
On the nose, hints of cereals, brioche and apples, lemon in colour, along with creamy and crispy mid-palate with a zesty long finish. It has fine, silky bubbles which is happy to go with any course.				

WHITE WINE

	125ML 175ML 250ML BOTTLE			
QUINTA DOS CASTERLARES - BRANCO COLLHEITA DOURO	£5.50	£7.50	£9.50	£25.50
Medium-bodied, with vegetal notes and a strong mineral character which is crisp with a refreshing acidity.				
QUINTA DO PERDIGAO - ENCRUZADO DÃO	£6.50	£9	£12	£32
It has delicate aromas of elderberry flower, quince, peach, lemon,passion fruit and aniseed with light citrus notes. The flavour is delicate and fresh.				

ROVISCO GARCIA ALENTEJO	£5.50	£7.50	£9.50	£25.50
Citrus yellow colour. Fresh and intense ripe citrus aroma, with a slight mineral touch and toasty hints. It has a long and intense finish.				

QUINTA DO TAMARIZ - LOUREIRO ESCOLHA VINHO VERDE	£5.50	£7.50	£9.50	£25.50
The wine possesses a good combination and balance of floral and fruity aromas,It has an excellent body, a smooth, yet slightly crisp taste, a fruity palate and a long length.				

QUINTA DO REGUEIRO - ALVARINHO VINHO VERDE	£6.50	£9	£12	£32
Internationally-prized, this mineral delight bursting with grapefruit and jasmine notes.Perfectly balanced for every occasion.				

QUINTA MONTEIRO MATOS - TERRAS DE PAUL TEJO	-	-	-	£26.50
Crystalline appearance, citron colour. Aromas of tropical fruit. Has some sweetness in the mouth, and a lot of freshness and minerality.				

QUINTA CAMPOLARGO - BICAL (OAK) BAIRRADA	-	-	-	£34
Bical wines are especially soft and aromatic, fresh and well structured, typically with aromas of peach and apricot, while in riper years there may be hints of tropical fruit.				

QUINTA DOS CAPUCHOS - BRANCO RESERVA LISBOA	-	-	-	£36
The Reserva associates the genuine character of the Verdelho and Arinto grapes, minerality of the terroir and elegance of Quinta dos Capuchos.				

ENECOSTAS DE VASSAL - BRANCO TRAS OS MONTES	-	-	-	£35
Citrus greenish colour, has intense aroma of tropical fruits, with slight floral notes. Balanced flavour with good acidity and provides a fresh finish.				

RED WINE

	125ML 175ML 250ML BOTTLE			
QUINTA DOS CASTERLARES - TINTO COLLHEITA LISBOA	£5.50	£7.50	£9.50	£25.50
Medium-bodied, with vegetal notes and a strong mineral character, which is crisp with a refreshing acidity.				

QUINTA DOS CAPUCHOS - MONTECAPUCHOS LISBOA	£6.50	£9	£12	£32
An intense, almost garnet colour with aromas of red fruits, but also the slight nutty and vanilla taste resulting from the initial stage (partial) in French and American oak barrels. It is a full-bodied wine, with soft mouth and persistent finish.				

QUINTA MONTEIRO MATOS - TERRAS DE PAUL TEJO	£5.50	£7.50	£9.50	£25.50
The colour shades of garnet, joins a fine flavour, with good concentration of fruit and tannin well structured, with an aftertaste short but intense.				

QUINTA DO GARROCHA - LISBONS MUSTACHE LISBOA	£6	£8	£10	£27
Environmentally sustainable farming practices in vineyards between 15 and 20 years old temperature aging in oak for 6 months Robust and fresh . A wine for all occasions, easy to drink it can be enjoyed on its own or for paring with food.				

HERDADE TAPADA DO FALCAO - ROCHA ROSA ALENTEJO	£6	£8	£10	£27
Dark berry and plum fruit aromas . It is rich and flavoursome and velvety palate which has good depth of ripe fruit. Smooth, soft and well balanced with a long finish.				

QUINTA DOS CAPUCHOS - CISTERCIUM LISBOA				£27
CISTERCIUM is a wine from history and nature, with grapes created where the first estate of the monastery of Santa Maria de Alcobaça was constituted (XIII century) and according to the Cistercian methods. The nice ruby colour of medieval wines shows an amazing complexity between the freshness of the fruits and the spice notes. Cistercium is a different kind of wine...				

QUINTA DOS CASTERLARES - RESERVA DOURO				£37
The Reserva Red we feel the balance between the flavour intensity of ripe red fruits and elegance given by the ageing in French and American oak barrels during 12 months.				

QUINTA DO PERDIGAO - DAO TINTO DÃO				£37
The flavour is elegant with fesh notes , Red Cherry,Ceder, Balsamic intertwined with fresh forest fragrances fine balanced tanins. 94 points Wine Enthusiast				

QUNITA DO PERDIGAO - ALFROCHEIRO DÃO				£42
Parallel to a Pinot Noir. Fermented and matured in the best French oak barrels of 225ltrs from the best tanneries of Bordeaux for 12 months. The colour is a deep ruby with a fresh aroma of blackberry, cherry, plum, rosemary, truffle, balsamic notes and black pepper. The flavours are sensual and elegant.				

QUINTA CAMPOLARGO - ROL DE COISAS ANTIGAS BAIRRADA				£39
Intense red colour with some depth, very complex aroma, which suggests some of the notes are typical of the different varieties of grapes that make up this original wine. It is full of vigour in the mouth with long lasting notes with a thin, balanced acidity.				

ENECOSTAS DE VASSAL - RESERVA TINTO TRAS OS MONTES				£42
Ruby colour. A complex aroma where predominate ripe blackberries and floral notes of violets, balanced with slight nuances of vanilla and coffee. Delicate and smooth flavour with good acidity with subtle but present tannins, long finish.				

QUINTA DOS CAPUCHOS - MEMORIA RESERVA LISBOA				£37
The Reserva has aromas of black fruits and a slight floral touch, with balsamic and toasted notes arising from ageing in noble woods.				

QUINTA DO PERDIGAO TOURIGA - NACIONAL DÃO				£64
Kept for 12 months to mature. It is ruby in colour, has a complex perfume of violets, tea, bergamot, passion fruit, gooseberry and blueberry, with fresh scents of forests. In addition, there are notes of balsamic, coffee, tobacco and chocolate. The flavour is elegant, full and fresh with silky tannins a splendid bouquet.				

ROSÉ

ROVISCO GARCIA ALENTEJO	£5.50	£7.50	£9.50	£25.50
Brilliant red salmon color and an intense ripe fruit aroma. It is balanced with refreshing fruit flavors, red berry notes and a vibrant finish.				

QUINTA DOS CASTELARES DOURO	£6	£8	£10	£27
Rosé wine of Quinta dos Castelares is made of the most famous grape variety from the Douro and perhaps in the whole of Portugal, Touriga Nacional; hand-picked, this fine Rose comes from the oldest and best vineyards				

QUINTA DO PERDIGAO DÃO	-	-	-	£30
Rosé wine from high quality grapes of organic production, gently pressed and naturally cold fermented. A symphony of cassis, redcurrant, black plum, wild strawberry, apricot and grapefruit, roses, lime, honey and aniseed. The flavour is fresh, elegant, lively and intense.				

PORTUGUESE APÉRITIFS

MARTHA'S EXTRA DRY PORT & TONIC DOURO				£7.50
A young and fresh Port with fruity notes. It has a palid white color and a dry end, persistent on the mouth.				
MARTHA'S PINK PORT & TONIC DOURO				£7.50
A refreshing twist to your senses, presenting vibrate notes of red fruits and an intense and surprising character. It's a wine made from a specific process of vinification of red grapes, which offers an intense pink color..				

ARTISAN BEER

	ABV	5.2%	½PINT	PINT
SUPERBOCK ON TAP				
Smooth lager, perfect accompaniment for spiced food.				
MR TODIWALA'S IPA				
A carefully balanced & spiced IPA unlike any other. Moderately strong, very well matured and balanced IPA with a dry finish and a hoppy aroma. The best pairing for our food!				
SAGRES ORIGINAL				
Pilsner-type beer, produced using exclusive traditional methods, with ingredients of 100% natural origin: from water, malt, unmalted cereals and a rigorous selection of hops				
SUPERBOCK PRETA				
Super Bock Stout entered the Portuguese market in 2003. This special black beer is made from a combination of malts (pale, chocolate and caramel) which results in a distinct aroma and taste, crowned by a creamy and lasting foam. SUPER BOCK Stout reveals a unique balance between sweetness and bitterness, which makes it				
COBRA				
Brewed Smooth for all food.				
COBRA ALCOHOL FREE				
Brewed Smooth for all food.				

SPIRITS

BELLS SCOTCH WHISKY				25ML
GLENMORANGIE 10 YEAR				£4
BARCARDI WHITE RUM				£6.50
CAPTAIN MORGANS RUM				£4
JACK DANIELS BOURBON WHISKY				£4
GORDON'S GIN				£4
BOMBAY SAPPHIRE				£4
HENDRICK'S GIN				£4.50
SMIRNOFF VODKA				£4
GREY GOOSE VODKA				£4.50
MIXERS				£1.50

SOFT DRINKS

COCA COLA	£2.95
DIET COKE	£2.95
LEMONADE	£2.95
APPLE JUICE	£2.95
ORANGE JUICE	£2.95
CRANBERRY JUICE	£2.95
STILL WATER 330ML	£2.25
SPARKLING WATER 330ML	£2.25
STILL WATER 700ML	£4.25
SPARKLING WATER 700ML	£4.25

COGNAC/BRANDY

MARTHAS WINES AGUARDENTE VINICA				25ML
A distilled wine spirit made by the traditional production method and matured in wooden casks previously used to age port wine for decades, giving these rich and complex aromas of spices and dried fruits, showing a great softness, noblesse and a long and lasting finish , complex aromas of spices and dried fruit.				
HENESSY V.S.				£6.50
A cognac both elegant and complex, which combines a strong identity with a unique style.				

PORT

MARTHAS CLASSIC MOSCATEL DO DOURO DOURO				50ML BOTTLE
Martha's Moscatel do Douro it's made of muscatel galego grapes. It shows a vibrant gold colour, very aromatic with hints of orange and honey, and a fresh and well balanced acidity.				
MARTHAS - SPECIAL RESERVA PORT DOURO				£3.50 £26.50
Special Reserva Port -Special Reserva port it's a superior aged tawny, matured in oak casks. It has a deep tawny colour. It is aged in oak casks for 6-7 years, has great complexity of toasted walnuts, caramel, spices,				

MARTHAS - SPECIAL RESERVA PORT DOURO				£5.50 £36
Special Reserva Port -Special Reserva port it's a superior aged tawny, matured in oak casks. It has a deep tawny colour. It is aged in oak casks for 6-7 years, has great complexity of toasted walnuts, caramel, spices,				

MARTHAS CLASSIC 10 YEAR DOURO				£5.50 £42
Tawney Port is aged in oak casks for 10 years, has a great complexity of caramel, orange, walnuts, cinnamon and spice with a fine, full-bodied lingering finish.				

MARTHAS WHITE PORT DOURO				£5.50 £42
Martha's White Port is a young delicate port. It has a pale straw colour, rich aromatic hints of honey and a fresh palate. Served chilled is great as an aperitif.				

MARTHAS CLASSIC 20 YEAR DOURO				£12.50 £85
Martha's 20 Year Old Tawny Port is considered the "jewel of the family", a greater port in all meanings. Aged for an average of 20 years in wooden casks, it has an intense amber tawny colour and rich and extravagant nose of complex nutty aromas, with a well-balanced and elegant finish.				

DESSERT WINES

PEREIRA D'OLIVEIRA- MEDIUM SWEET 5 YEAR MADEIRA				50ML BOTTLE
Deeper and darker: old dried brown dates with grilled bread and caramelised honey heading in the toffee direction. There's a lovely, heady lift of rainforest timbers. Mediumsweet it is, with heightened grapiness and a lovely sense of juicy attack, but dried off by terrific fruit tannin and smoky vine canes. It's rainwater fresh to finish with a lovely rear-guard of enlivening acidity.				
PEREIRA D'OLIVEIRA- MEDIUM DRY 10 YEAR MADEIRA				£6.50 £47
This Madeira has been produced from a quality selection of traditional grape varietals and vinified under careful and precise processes. This is a well balanced Madeira with a moderate sweetness and a quite aromatic bouquet. Best served at room temperature to take full advantage of its properties as a fine wine. The wine was aged in old oak casks over a period of ten years.				

CASCAS WINES LATE HARVEST (FERNAO PIRES) TEJO				£10 £72
Look for zesty grapefruit, marmalade and honey.Rich full-bodied, balanced texture with grapefruit and honey flavours with a good bite and a creamy lingering finish Grapes go directly to press; 2 hours in gentle pressing; controlled hiper-oxygenation prior to 24h settling; 100% barrel fermentation,100% French used oak , Made from 100 year old vines.				

GINJA LIQUOR LISBOA				£6.50 £47
With fruit, Óbidos' ginja liqueur is one of the most traditional and old drinks in Portugal, still prior to Port wine.It is made by a process of prolonged infusion of the fruit into alcohol and maintaining the original recipe of medieval times when the Cistercian monks picked the sour cherries in the fields of Óbidos and used them for their confection.				

TEA		COFFEE	
ENGLISH BREAKFAST	£2.50	ESPRESSO	£1.50
EARL GREY	£3	DOUBLE ESPRESSO	£1.90
GREEN TEA	£3	AMERICANO B/W	£2.50
PEPPERMINT	£3	CAFFÈ LATTE	£3
		CAPPUCCINO	£3

DESSERTS

BEBINCA

£6

A time consuming very painstakingly made multi layered Goan Portuguese style baked coconut pancake served warm with Vanilla ice cream

PASTEIS DE NATA

£5

This, the most popular of all Portuguese desserts or tea time accompaniment is the baked egg custard tart, served sprinkled with cinnamon flavoured sugar

CREMA DE CARAMELO A' LA BOMBAIN

£5

Caramel custard flavoured with crushed cardamom

CHOCOLATE MOUSSE

£5

Served with cream and sprinkled with crushed Black Pepper Praline.

MOLOTOV ICE CREAM

£5

Salted caramel ice cream with honeycomb and hazelnuts

LEITE ICE CREAM

£5

Vanilla ice cream with Cinnamon

SORVETE DE PUDIM DE ARROZ COM CANELA E COCO

£5

Rice pudding ice cream with cinnamon and coconut