

BEER	
DOIS CORVOS - PILSNER ^(LISBOA)	5.5
ALGARVE ROCK - CALMA CALMA IPA - ^(ALGARVE)	5.5
SOFT	
LE TRIBUTE - OLIVE OIL LEMONADE	5
LE TRIBUTE - GINGER BEER	5
LE TRIBUTE - TONIC WATER	5
SODA WATER	5
FILTERED STILL WATER	4
FILTERED SPARKLING WATER	4
SEASONAL AFTER DINNER COCKTAIL	
AZOREAN BLACK TEA, ADEGA VELHA, FRANCELICO, WALNUT	13
DIGESTIVO	
SHERRY	
CAYETANO DEL PINO - AMONTILLADO 18 ANOS ^(JEREZ)	9
CAYETANO DEL PINO - PALO CORTADO 20 ANOS ^(JEREZ)	12
FORTIFIED WINE	
WHITE PORT QUINTA DO JAVALI RESERVA ^(DOURO)	7
CARCAVELOS 15 YEARS ^(CARCAVELOS)	10
DISTILLATES	
WOODWORK WHISKY ^(SANTARÉM)	18
TEA/COFFEE	
ESPRESSO / PINGADO	3
COFFEE WITH MILK	4
BLACK TEA COMPANHIA PORTUGUEZA DO CHÁ	4
SEASONAL FRESH TEA FROM THE KITCHEN GARDEN	4



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(OSS-TÁ)

SEASONAL COCKTAILS

CORIANDER, GIN, CEDAR, WHITE PORT	13
DILL, BEIRÃO, GREEN CHARTREUSE	13
RED PEPPER, RASPBERRY, VODKA, MADEIRA	13
AZOREAN BLACK TEA, ADEGA VELHA 6YR, FRANCELICO, WALNUT	13
DILL, SEEDLIP, TONIC ^(NON ALCOHOLIC)	11

APERITIVO

DE LA RIVA MANZANILLA	8/35
NIEPOORT'S QUINADO PORTO	10
PENNYROYAL INFUSED GIN TONIC	12
QUINTA DO JAVALI'S PORTO TÓNICO	12
EMPIRICAL - CAN03 CAROB FIG LEAF LEMON MYRTLE ^(COPENHAGEN, DK)	10

WINES

ESPUMANTE

PASSO DE GIGANTE, LOUREIRO PET NAT – 2022, VINHO VERDE (LOUREIRO)	10/28
<i>tropical bombal/ fresh/ acidity</i>	
ESPERA, PET NAT ROSÉ – 2022, LISBOA (TOURIGA NACIONAL)	31
<i>fruity/ gastronomic/ dry</i>	
TUBURÃO, PET NAT ROSÉ – 2022, VINHO VERDE (VINHÃO, LOUREIRO, OTHER)	34
<i>strawberry/ fresh/ surprising</i>	
LUÍS PATO, VINHA PAN BRUTO – 2017, BAIRRADA (BAGA)	55
<i>dry/ complex/ light citrus</i>	

SKIN CONTACT

MORGADO DO QUINTÃO, PALHETE – 2022, ALGARVE	8/30
<small>(NEGRAMOLE, CRATO BRANCO)</small>	
<i>strawberry/ crunchy/ fresh</i>	
VINHOS APARTE, AMBAR – 2021, SETÚBAL	13/45
<small>(MOSCATEL)</small>	
<i>sensational nose/ peach and passionfruit/ fresh</i>	

WHITE

QUINTA DAS BÁGEIRAS, BRANCO – 2021, BAIRRADA (BICAL, MARIA GOMES)	6/25
<i>easy drinking/ fresh acidity/ umami</i>	
HERDADE DO CEBOLAL, BRANCO – 2021, SETÚBAL (ARINTO, FERNÃO PIRES)	29
<i>crisp/ minerality/ pine forest</i>	
APHROS, LOUREIRO – 2022, VINHO VERDE (LOUREIRO)	33
<i>citrus/ minerality/ floral</i>	
VINHOS APARTE, MONDA – 2022, LISBOA (BLEND)	10/35
<i>light oak/ fresh citrus/ creamy finish</i>	
COTA 45, MINAFLORES – 2022, CADIZ/ESP (PALOMINO)	42
<i>light florals/ oxidative/ saline</i>	
ANTÓNIO MADEIRA, VINHAS VELHAS – 2020, DÃO (FIELD BLEND)	15/49
<i>full bodied/ citrus and spice/ saline</i>	
NATUS VINI, BRANCO – 2021, ALENTEJO (ANTÃO VAZ, ROUPEIRO, GOUVEIO)	55
<i>stone fruits/ dense/ lively acidity</i>	
ALBERTO ORTE, ATLÁNTIDA – 2021, CADIZ (BIGIRIEGA BLANCA)	60
<i>citrus peel/ light oak/ buttery</i>	
ADEGA DO VULCÃO, PÉ DO MONTE – 2021, AÇORES (ARINTO FROM AZORES)	68
<i>vibrant/ elegant/ dry</i>	

RED

MONTE DE CASTELEJA, MEIA PRAIA – 2022, ALGARVE	7/25
<small>(ALFROCHEIRO, BASTARDO, ALICANTE BOUSCHET)</small>	
<i>red fruits/ smooth/ light acidity</i>	
HERDADE DO CEBOLAL, TINTO – 2021, ALENTEJO	29
<small>(TOURIGA NACIONAL, CABERNET SAUVIGNON, CASTELÃO)</small>	
<i>ripe fruits/ minerality/ fresh</i>	
CHINADO, TINTO - 2022	10/33
<small>(CASTELÃO)</small>	
<i>ripe red fruits/ juicy/ fresh</i>	
PASSO DE GIGANTE, MACERAÇÃO CARBÓNICA – 2022, VINHO VERDE	37
<small>(VINHÃO/SOUSAO)</small>	
<i>intense fruits/ fresh/ served chilled</i>	
VINHOS APARTE, BONAPARTE – 2022, LISBOA	44
<small>(TINTO PEGÕES, TINTA RORIZ)</small>	
<i>elegant/ blueberrys/ balsamic</i>	
JOÃO TAVARES DE PINA, TERRAS DE TAVARES – 2003, LISBOA	49
<small>(JAEN, TOURIGA NACIONAL)</small>	
<i>classic/ delicate fruits/ smooth</i>	
ANTÓNIO MADEIRA, VINHAS VELHAS – 2019, DÃO	15/55
<small>(FIELD BLEND)</small>	
<i>full bodied/ complex/ legendary</i>	
QUINTA DA COSTA DO PINHÃO, PELADOSA – 2019, DOURO (FIELD BLEND)	65
– 2014, DOURO (FIELD BLEND)	80
<i>delicate/ deep/ classic douro</i>	
DUSTY BOTTLES	
<i>A rotating selection of classic and rare bottles we've been fortunate to find</i>	
ADEGA VIÚVA GOMES, TINTO – 2004, COLARES (RAMISCO)	17.5/45
<i>smokey/ savoury/ dark fruits</i>	
HERDADE DO ESPORÃO, BASTARDO TINTO – 1999, ALENTEJO (BASTARDO)	30
<i>let us/ find/ out together</i>	
QUINTA DO CARMO, TINTO – 1996, ALENTEJO	80
<small>(ALICANTE BOUCHET, PERIQUITA, TRINCADEIRA, ARAGONEZ)</small>	
<i>let us/ find/ out together</i>	
MUCHADA-LÉCLAPART, LUMIÈRE BRANCO – 2021, SANLUCAR (PALOMINO)	80
<i>delicate/ floral/ acidity</i>	