

# WINE LIST

## SIP AND SAVOR WITH SPICE

Sparkling wine			White wine			Red wine		
	Glass	Bottle		Glass	Bottle		Glass	Bottle
2008 <b>Vértice</b> Espumante Bruto, Gouveio	118	590	2018 <b>Brundlmayer</b> Grüner Veltliner, Kamptal, Austria	128	640	2017 <b>Niepoort</b> Nat'Cool, Bairrada	108	540
<b>Rosé wine</b>			2018 <b>Radford Dale</b> Chenin Blanc Vinum, Stellenbosch	118	590	2016 <b>Cartuxa</b> Colheita, Alentejo	148	740
2017 <b>Niepoort</b> Redoma Rosé	98	490	2017 <b>Albert Boxler</b> Riesling Réserve, Alsace	198	980	2016 <b>Casa Ferreirinha</b> Callabriga, Douro	178	880
<b>Madeira</b>			2016 <b>Gramona</b> Pino Te Amo, Penedès, Spain	138	690	2016 <b>Quinta do Crasto</b> Touriga Nacional, Douro	218	1,080
2002 <b>Blandy's</b> Sercial, dry 50cl	198	980	2016 <b>Josmeyer</b> Gewurztraminer Les Folastries, Alsace	158	790	2011 <b>Quinta de Lemos</b> Alfrocheiro, Dão	138	690
30 Yr <b>Blandy's</b> Boal, medium sweet 50cl	338	1,690						
1979 <b>Blandy's</b> Verdelho, medium dry 70cl	488	2,450						

Going back to the 16th century, Portuguese merchants traded table wine and Madeira for Indian silk and spices

## HISTORICAL ROUTES

This international trade influenced both cultures. Nowadays, there is still an apparent likeness between the coupling of Portuguese wines and Native Indian cuisine.

