

POT&PAN

HARDCORE

HOME COOKING

4400-245 PORTO

WINE &
DRINKS

WINES

Despite its size, Portugal has an incredible diversity of vineyards. It is one of the countries with the largest number of indigenous grape varieties in the world (around 300). This means we have a very versatile production for even the most demanding connoisseurs.

In order to illustrate this list in a more straightforward manner, we decided to do it by different areas, as if we were to take them as the terroirs that subdivide the country - Atlantic, Valleys and South.

ATLANTIC: Minho and Vinho Verde,
Beira Atlântico and Bairrada, Lisbon

VALLEYS: Douro and Trás-os-Montes,
Dão and Beira Interior, Távora-Varosa

SOUTH: Tejo, Alentejo

SPARKLING

FROM THE ATLANTIC

La Volée Blanc de Blanc, Bairrada	€75
Quinta da Romeyra, Lisboa	€34
Quinta do Rol Pinot Noir Rosé, Lisboa	€65

FROM THE VALLEYS

Murganheira Vintage, Távora-Varosa	€95
------------------------------------	-----

WHITE

FROM THE ATLANTIC

Élio Lara dos Seixos Alvarinho, Vinhos Verdes	€28
Landcraft Loureiro, Vinhos Verdes	€46
Filipa Pato Nossa Calcário, Bairrada	€88
Morgado de Sta Catherina, Lisboa	€63
Milagres by Quinta da Pedra, Vinhos Verdes	€66
Consorte Garrafeira, IG Minho	€75

FROM THE VALLEYS

Quinta do Cume Colheita, Douro	€32
Rebello, Douro	€26
Guru, Douro	€120
Poças Branco da Ribeira, Douro	€135
Vallado Reserva, Douro	€71
Redoma, Douro	€54
Carvalhais Branco Especial, Dão	€146
Carvalhais Colheita, Dão	€42
Druida Encruzado Reserva, Dão	€72
Primado Encruzado, Dão	€64
Indiegente, Beira Interior	€35
Quinta do Cidrô Chardonnay, Douro	€66

FROM THE SOUTH

Monte da Raposinha Reserva, Alentejo	€45
H. Malhadinha Nova Antão Vaz Peceguina, Alentejo	€57

ROSÉ

FROM THE ATLANTIC

Terra de Lobos Rosé, Tejo	€23
---------------------------	-----

FROM THE VALLEYS

Lacrau Rosé, Douro	€25
Titan Rosé Reserva Rosé, Douro	€35

FROM THE SOUTH

Herdade dos Oliveiras Rosé, Alentejo	€52
--------------------------------------	-----

RED

FROM THE ATLANTIC

Poeirinho, Bairrada	€78
Ninfa Pinot Noir, Tejo	€68

FROM THE VALLEYS

Dandy, Douro	€25
Rebello, Douro	€26
Indiegente, Beira Interior	€35
Inóspito Touriga Nacional, Douro	€71
Pintas Character, Douro	€73
Vallado Superior, Douro	€43
Post Scriptum, Douro	€54
Quinta da Lêda, Douro	€125
Quinta do Crasto Reserva V.V., Douro	€96
Quinta do Crasto, Douro	€41
Primado 2015, Dão	€68
Chryseia, Douro	€180
Roquette & Cazes, Douro	€76
Quinta do Ataíde Vinha do Arco Bio, Douro	€54

FROM THE SOUTH

Esporão Private Selection, Alentejo	€155
Julian Reynolds Grande Reserva, Alentejo	€86
Monte da Penha Reserva 2011, Alentejo	€65

PORT

Taylor's Chip Dry	€31
Churchill's Dry White	€51
Niepoort LBV	€48
Ferreira Tawny	€27
Ferreira Ruby	€27
Taylor's 10 Anos	€50
Fonseca 20 Anos	€78
Sandeman 30 Anos	€150
Taylor's 40 Anos	€290

CHAMPAGNE

Billecart Salmon Brut Reserve	€110
Pol Roger Brut Reserve	€120
Billecart Salmon Brut Rosé	€160
Bollinger R.D. 2007	€520

INTERNATIONAL

Gewürztraminer Léon Beyer, França	€74
Pouilly Fumé Domaine Bonnard, França	€44
Chablis Garnier 1er Cru, França	€77
Riesling Fritz Haag, Alemanha	€58
Rioja Aalto Reserva, Espanha	€65
Barolo Pio Cesare, Itália	€146
Delaire Graff Shiraz, Sul de África	€145
Rubicon Meerlust, Sul de África	€90
Cabernet Sauvignon Meerlust, Sul de África	€75
Château Montrose, França	€230
Château Lynch-Moussas, França	€135

SIGNATURE COCKTAILS

€12

URBAN TRIBES

Cities do not move as a single entity. They pulse through distinct tribes - overlapping and sometimes invisible. This menu translates urban identities into a fluid form. Created for movement. Few ingredients. Simple techniques. No excess.

Moving Acid

Tribes on the move. Linear, dry and driven by acidity.
Sake, Matcha, Lemon

Cold Logic

Balance without emotion. A cerebral structure.
Lillet Blanc, Yerba Mate, Vermouth

The Forager

Savour the city rather than consume it.
Gin, Pear, Soda, Green Apple, Snow Peas

Balanced Chaos

Constant adaptation and blending.
Mezcal, Sweetcorn, Lime, Coriander, Agave

Golden Drift

People guided by light, not by time. A floating cocktail.
White Chocolate Gin, Guava and Passion Fruit
Cordial, St. Germain

Salt Horizon

Look beyond the city.
Basil Pisco, Tonic and Cucumber Cordial,
Dry Vermouth

NOLO COCKTAILS

€9

The Dreamer

Light, elegant and fragrant. A gentle expression of the city.

Lychee, Rose, Lemon, Soda

The Alchemist

Technically driven, textural and layered.

Passion fruit, Vanilla, Non-alcoholic Gin

The Outlaw

Intense, raw and unfiltered. High energy with no restraint.

Ginger, Black Tea, Apple Cider Vinegar

The Purist

Minimalist, precise and refined. Clarity over complexity.

White Grape, Lemon

CLASSIC COCKTAILS

Cocktail of the Month €10

Negroni: Gin, Vermouth, Campari €13

Dry Martini: Gin, Vermouth €13

Espresso Martini: Vodka, Coffee Liqueur, Espresso €13

Daiquiri: Rum, lime, sugar €13

Margarita: Tequila, lime, Cointreau €13

Old Fashioned: Bourbon, sugar, bitters €13

Manhattan: Bourbon, Vermouth, bitters €13

Sours: Whiskey/Pisco/Rum/Amaretto, lemon, sugar, aquafaba €13

Mojito: Rum, lime, mint, sugar €13

Paloma: Tequila, grapefruit, soda €13

Tonic Port: White Port, tonic water, bitters €13

Aperol Spritz: Aperol, sparkling wine, soda €13

GIN & TONIC

With Fever Tree tonic of your choice:

Indian, Mediterranean or Elderflower

Martin Millers €17

Bombay Sapphire €16

Tanqueray €14

Roku Gin €15

Monkey 47 €20

Hendricks €18

Ventozelo €17

Sharish €17

Gin Mare €17

Citadelle €13

SCOTCH WHISKY

Johnnie Walker Red Label	€10
Johnnie Walker Black Label	€14
Johnnie Walker Blue Label	€40
Glenrothes 12	€15
Glenfidich 15	€19
Laphroaig 10	€20
Lagavulin 16	€22
Balvenie 12	€18
Macallan 12	€20

IRISH WHISKY

Bushmills	€10
Jameson	€10

JAPANESE WHISKY

Nikka	€20
Nikka Taketsuru	€20

AMERICAN WHISKY

Jack Daniel's	€10
Woodford Reserve	€16
Makers Mark	€12
Bulleit Bourbon	€12
Buffalo Trace	€14

COGNAC & BRANDY

Remy Martin VSOP	€16
Courvoisier VS	€14
Henessy VSOP	€18
Pierre Ferrand Générations Port Cask	€15
Henessy XO	€40
Mavém	€18
CRF	€10

RUM

Planteray 3*	€10
Planteray Barbados XO	€18
Diplomático Reserva Exclusiva	€15
Diplomático Single Vintage	€27

TEQUILA & MEZCAL

Olmeca Altos	€12
Olmeca Resposado	€14
Koch El=mental	€14

PISCO

1615	€11
Gobernador	€10

VODKA

Tito's	€11
Grey Goose	€17
Belvedere	€17
Ketel One	€15

VERMOUTH

Martini Rosso	€7
Martini Bianco	€7
Mancino Secco	€8
Mancino Rosso	€8

LIQUEUR

Licor Beirão	€8
Ginja de Óbidos	€8
Baileys	€8
Campari	€9
Cointreau	€9
St. Germain	€14
Licor 43	€10
Jagermeister	€10

BEER

Draught Beer 250ml	€5
Draught beer 500ml	€8
Super Bock 330ml	€5
Burguesa Barleywine	€9
Burguesa IPA	€9
Burguesa Stout	€9
Super Bock Stout	€5
Super Bock Non-alcoholic	€5

WATER

Filtered water 700ml	€2.5
Water Vitalis 750ml	€4
Pedras 250ml	€3
Pedras 750ml	€5
Pedras Limão	€3.5

SOFT DRINKS & JUICE

Coca-Cola	€4
Sprite	€4
Fever Tree	€6
Ginger Beer	€6
Ginger Ale	€6
Fresh Orange Juice	€6

CAFETERIA

Espresso	€3
Double espresso	€5
Cappuccino	€5
Latte	€5
Tea	€4
Homemade ice tea	€4

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter. **VAT included.** .



CAIS DE GAIA 380, PORTO +351 220 028 940 THEREBELLO.COM