



CAMARÕES

· DESDE 1989 ·

It is with great joy we share with you the delicacies and wonders of our land. Proud of our genuine Potiguar (native of Rio Grande do Norte) roots, we established the first Camarões in 1989 and today we delightfully run four units, all within Natal.

We appreciate the opportunity to serve you and wish a superb experience!

camaroes.com.br
NATAL . RN . BRASIL

STARTERS & SALADS

COUVERT 23,00

Basket with homemade breads and pastas (Gorgonzola cheese dip with a berry reduction, Tomato with thyme and Tabasco; and Shrimp with crispy garlic).

CEVICHE DE PEIXE E CAMARÃO 28,50

Shrimp and fish marinated with olive oil, lime juice, red onions, bell peppers and cilantro. Accompanied by sweet potato chips.

CASQUINHO DE CARANGUEJO /upon request 15,50

Crab meat sautéed with olive oil, vegetables, cilantro and coconut milk. Covered with farofa (cassava root flour).

CAPRESE DE CAMARÃO 23,00

Shrimp sautéed with basil pesto, covered with a fresh tomato sauce and whipped parmesan cream. Accompanied by homemade toasts.

CAMARÃO ESTRELA DO MAR /250g 62,50

Breaded shrimp with sesame seeds. Served with golf and aioli sauces.

PARMEGIANA PETISCO /200g 49,00

Cubes of breaded fillet mignon, served au gratin with tomato sauce and mozzarella cheese. Accompanied by French fries.

ESCONDIDINHO DE CAMARÃO 20,00

Shrimp sautéed with sertão butter (regional liquid butter) vegetables, fresh cream and cilantro covered with cassava root purée. Served au gratin with coalho cheese (mild regional cheese).

ESCONDIDINHO DE CARNE DE SOL 17,00

Shredded carne de sol (regional salted beef) sautéed with sertão butter (regional liquid butter) with red onions, fresh cream and cilantro covered with cassava root purée. Served au gratin with coalho cheese (mild regional cheese).



Pastel de Camarão

PASTEL DE CAMARÃO /unit 16,00

Homemade salty pastry filled with shrimp, catupiry cheese (mild Brazilian cheese) and herbs.

PASTEL DE CARNE DE SOL /unit 13,00

Homemade salty pastry filled with carne de sol (regional salted beef), coalho cheese (mild regional cheese), red onion and cilantro.

PASTEL DE QUELJO /unit 10,50

Homemade salty pastry filled with coalho cheese (mild regional cheese).

CAMARÃO IMPERIAL /8 units 38,00

Shrimp breaded and filled with catupiry cheese (mild Brazilian cheese) and herbs. On the side, golf sauce and pepper jelly.

CAMARÃO AO ALHO E ÓLEO /250g 62,00

Shrimp sautéed with olive oil and garlic. Accompanied by homemade toasts and aioli sauce.

BOLINHO DE BACALHAU /6 units 21,00

Fried salted cod cakes made with mashed potatoes. Accompanied by a mustard sauce.

POLVO MAR E SERTÃO /200g 55,00

Octopus sautéed with sertão butter (regional liquid butter), vegetables, capers, fresh cream and cilantro. Accompanied by homemade toasts.

BURRATA COM PARMA 55,00

Creamy buffalo cheese topped with basil pesto sauce and flor de sal (hand-harvested salt), served with Parma ham slices over mixed greens. Accompanied by homemade toasts.

SALADA PROVENÇAL 32,50

Mixed greens, carrots, pickled hearts of palm, cherry tomatoes, sun-dried tomatoes, buffalo mozzarella cheese and parmesan crisps. Accompanied by a seasoned yogurt dressing.

SALADA DE GORGONZOLA COM PÊRA 37,00

Roasted pear slices, Gorgonzola cheese and walnuts, served with mixed of greens, carrots, cherry tomatoes and pickled hearts of palm. Accompanied by a balsamic vinegar and sugar cane molasses dressing.

SALADA DE FRANGO 37,00

Grilled chicken breast served over mixed greens, carrots, pickled hearts of palm, cherry tomatoes, sun-dried tomatoes and parmesan crisps. Accompanied by honey and mustard dressing.

SALADA DE CAMARÃO 47,00

Grilled shrimp, served with mixed greens, carrots, pickled hearts of palm, cherry tomatoes, sun-dried tomatoes and parmesan crisps. Accompanied by a seasoned yogurt dressing.

SALADA DE CAMARÃO E SHITAKE 55,00

Shrimp and shitake mushrooms sautéed in olive oil with leeks. Served with mixed greens, carrots, pickled hearts of palm, cherry tomatoes and sun-dried tomatoes. Accompanied by a creamy balsamic vinegar sauce.

RISOTO VEGANO /individual 42,50

Vegan risotto made from shitake and champignon mushrooms with saffron and vegetables (green beans, zucchini, carrots, peas, cherry tomatoes and broccoli), enriched with/finished in a seasoned olive oil.

KIDS MENU

12 years and under

PARMEGIANITO /100g 33,50

Cubes of breaded fillet mignon, served au gratin with tomato sauce and mozzarella cheese. Accompanied by rice and French fries.

FILEZINHO /100g 33,50

Cubes of grilled fillet mignon, served with rice and French fries.

FRANGO KIDS /100g 27,50

Cubes of grilled chicken breast, served with rice and French fries.

PEIXE KIDS /100g 33,50

Cubes of grilled fish, served with rice and potato purée.

FOOD INTOLERANCE AND ALLERGY: All our dishes are prepared in one single kitchen. Traces of food allergens may be present. Our dishes may not list every ingredient.



Salada de Camarão



SHRIMPS

À GREGA 87,00

Breaded shrimp, served over Greek style rice (with peas, ham and raisins), au gratin with tomato sauce and mozzarella cheese. Served with shoestring potatoes.

INTERNACIONAL 86,00

Shrimp sautéed with white sauce and served over creamy rice with peas and ham, au gratin with mozzarella and parmesan cheese. Served with shoestring potatoes.

CANTO DO MANGUE /upon request 94,50

Shrimp sautéed with sertão butter (regional liquid butter), a creamy shrimp sauce, vegetables and cilantro. Served over a rice with crabmeat, au gratin with coalho cheese (mild regional cheese). Accompanied by fried cassava root.

AOS QUATRO QUELJOS 91,50

Shrimp sautéed with butter, white wine and a creamy four-cheese sauce, served inside Italian bread. Accompanied by Provençal rice (with minced sun-dried tomato, olive oil and herbs) and home-style fried potatoes.

GENOVESE 88,00

Shrimp sautéed with white wine, pickled hearts of palm and creamy basil sauce. Served with risotto made from sun-dried tomato, arugula and buffalo mozzarella cheese.

CROCANTE COM RISOTO BRIE 97,50

Quinoa and herb breaded shrimp, served with risotto made from brie, dried apricots, zucchini and almonds. Accompanied by a berry sauce on the side.

CABUGI 85,00

Shrimp sautéed with sertão butter (regional liquid butter), champignon mushrooms, capers, tomato sauce, white wine, fresh cream and cilantro. Accompanied by broccoli rice and au gratin potato purée.

FLOR DE SAL 89,50

Shrimp sautéed with herbs, cherry tomatoes, buffalo mozzarella cheese and a dash of flor de sal (hand-harvested salt). Accompanied by almond rice and a baked vegetable/fruit medley (sweet potato, pumpkin, tomato, broccoli, pickled hearts of palm and pineapple), topped with olive oil and herbs.

PARISIENSE 86,00

Shrimp sautéed with white wine, champignon mushrooms, white cream sauce and basil. Served over creamy rice with julienne vegetables and pea, prepared au gratin with mozzarella and parmesan cheese. Served with shoestring potatoes.

DO CHEF 88,00

Breaded shrimp over a creamy basil rice. Prepared au gratin with tomato sauce, black olives, oregano and mozzarella. Served with shoestring potatoes.

AO ALHO-PORÓ 81,50

Shrimp sautéed with champignon mushrooms, white wine and a creamy leeks sauce. Accompanied by a rice made from the same sauce and au gratin potato purée.

AO AZEITE DE ERVAS 79,50

Shrimp sautéed with olive oil and herbs, pickled hearts of palm, cherry tomatoes and vegetables. Accompanied by broccoli rice and au gratin potato purée.



Camarão Bonfim

BONFIM 91,00

Shrimp sautéed with sertão butter (regional liquid butter), red onions, tomato, cashew nuts, pickled biquinho peppers, grilled coalho cheese (mild regional cheese) and cilantro. Served with vatapá risotto and a touch of palm oil.

DOM ALFREDO 85,00

Shrimp grilled, served over creamy parmesan fettuccine, white wine, bacon and julienne vegetables. Topped with breadcrumbs, bacon bits and herbs.

TERIYAKI 88,50

Shrimp sautéed with teriyaki sauce, grilled pineapple, cashew nuts, green onions and sesame seeds. Accompanied by cashew nut rice and sautéed vegetables.

DIJON 88,50

Shrimp sautéed with white wine, white cream sauce, pickled hearts of palm and grain Dijon mustard. Served over creamy rice with julienne vegetables and pea, prepared au gratin with mozzarella and parmesan cheese. Served with shoestring potatoes.

COM RISOTO PARMA /upon request 99,00

Shrimp sautéed with pickled hearts of palm, broccoli, basil pesto and sun-dried tomato paste. Served with risotto made from Parma ham, dried apricots and bacon bits.

SEAFOOD

GRELHADOS DO MAR 99,00

Grilled seafood (shrimp, mahi-mahi fish, squid and octopus), accompanied by broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.

FETTUCCINE AO PESCATORE 99,00

Seafood (shrimp, mahi-mahi fish, squid and octopus) sautéed in olive oil, white wine and tomato sauce with herbs, served over fettuccine.

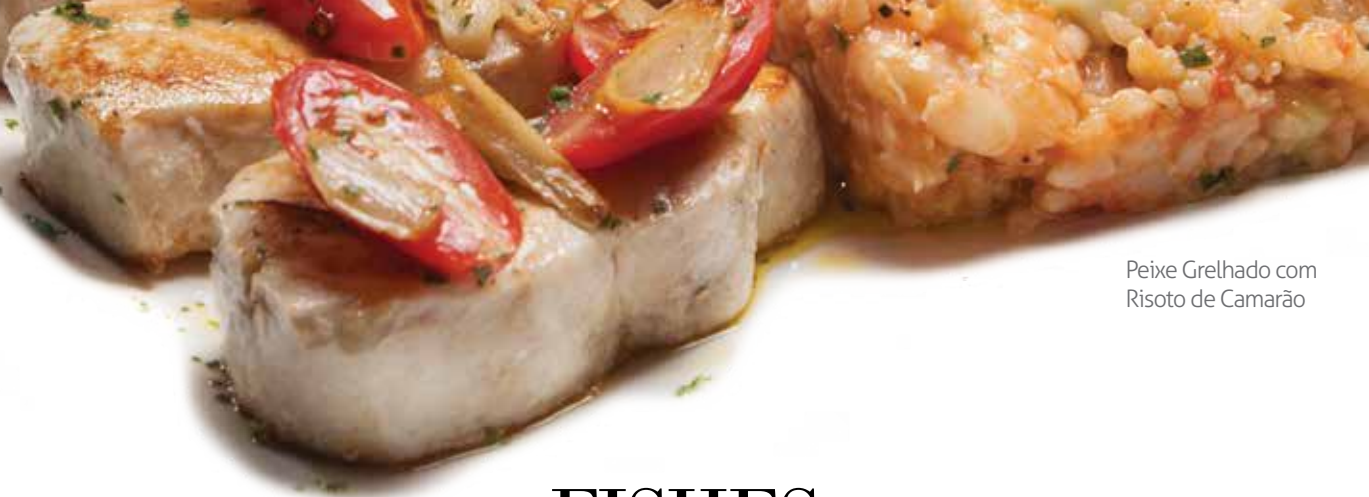
**FRUTOS DO MAR
AO AZEITE DE ERVAS** 101,00

Seafood (shrimp, mahi-mahi fish, squid and octopus) sautéed in olive oil, herbs, champignon mushrooms, capers and cherry tomatoes. Accompanied by Sicilian lemon risotto with zucchini and sesame seeds.

RISOTO ANDALUZIA 99,50

Seafood (shrimp, mahi-mahi fish, squid and octopus) served with saffron risotto. Accompanied by a green salad.

FOOD INTOLERANCE AND ALLERGY: All our dishes are prepared in one single kitchen. Traces of food allergens may be present. Our dishes may not list every ingredient.



Peixe Grelhado com
Risoto de Camarão

FISHES

Due to seasonality and the legal periods of fishing, the fish species offered in our menu may vary throughout the year.

| | TILAPIA | MAHI-MAHI/ GREEN WEAKFISH | GROUPER upon request |
|--|-----------------|------------------------------|-------------------------|
| GRELHADO | 59,00 | 75,00 | 94,50 |
| Grilled fish served with broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream. | | | |
| POTENGI | 61,00 | 72,50 | 95,00 |
| Grilled fish topped with a tomato, champignon mushroom, caper, white wine, fresh cream and cilantro sauce. Accompanied by broccoli rice and cassava root purée prepared au gratin with coalho cheese (mild regional cheese). | | | |
| VILA FLOR | 64,00 | 79,00 | 99,50 |
| Grilled fish topped with an aromatic butter and slices of Brazil nut, served over julienne vegetables. Accompanied by 7-grain rice, plantain purée and baked tomato. | | | |
| COM AMÊNDOAS E RISOTO SICILIANO | 76,50 | 92,50 | 111,00 |
| Grilled fish topped with sliced almonds. Accompanied by Sicilian lemon risotto with zucchini and sesame seeds. | | | |
| TROPICAL | SALMON 84,00 | 63,00 | 74,50 |
| Grilled fish with sesame crust served over creamy mango sauce. Accompanied by broccoli rice and au gratin potato purée. | | | |
| DOURADO PRAIANO | | | MAHI-MAHI 70,50 |
| Grilled fish topped with cashew nuts over creamy mango sauce. Accompanied by broccoli rice and a pumpkin squash purée prepared au gratin with coalho cheese (mild regional cheese). | | | |
| SALMÃO MEUNIÈRE | | | SALMON 86,00 |
| Grilled salmon topped with caper and champignon mushroom sauce. Accompanied by 7-grain rice and a baked vegetable medley drizzled with olive oil and herbs. | | | |

FISH WITH SHRIMPS

Due to seasonality and the legal periods of fishing, the fish species offered in our menu may vary throughout the year.

| | TILAPIA | MAHI-MAHI/ GREEN WEAKFISH | GROUPER upon request |
|---|---------|------------------------------|-------------------------|
| PEIXE AO MOLHO DE CAMARÃO | 78,50 | 92,50 | 114,00 |
| Grilled fish topped with a creamy shrimp sauce, vegetables and cilantro. Served with broccoli rice and au gratin potato purée. | | | |
| GRELHADO COM RISOTO DE CAMARÃO | 89,00 | 101,00 | 123,00 |
| Grilled fish topped with an olive oil and lime sauce, cherry tomatoes and garlic slices. Served with shrimp risotto, fresh tomato and zucchini. | | | |

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| | TILAPIA | MAHI-MAHI/ GREEN WEAKFISH | GROUPEL upon request |
| À BELLE MEUNIÈRE | 88,50 | 102,50 | 124,50 |

Grilled fish topped with a shrimp, caper and champignon mushroom sauce. Accompanied by broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.

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| SALMÃO COM CAMARÃO TERIYAKI | 111,00 |
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Grilled salmon and shrimp topped with a teriyaki sauce and prepared with cashew nuts and grilled pineapple. Accompanied by cashew nut rice, sautéed vegetables and baked potato with bacon bits and sour cream.

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| SALMÃO COM CAMARÃO SANTORINI | 99,00 |
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Grilled salmon and shrimp, topped with capers, black olives, fresh tomato and cubes of zucchini tossed in a balsamic dressing. Accompanied by broccoli rice and plantain purée.

MEATS

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| FILÉ AO CATUPIRY | 80,50 | FILÉ AO FUNGHI | 85,00 |
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Fillet mignon medallions grilled with bacon, topped with a creamy catupiry cheese (mild Brazilian cheese) and herb sauce and prepared over roti sauce with champignon mushrooms. Accompanied by Greek style rice (with peas, ham and raisins) and au gratin potato purée.

Fillet mignon medallions grilled with bacon, topped with a creamy funghi mushroom sauce. Accompanied by creamy piemontese rice and home-style fried potatoes.

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| FILÉ À PARMEGIANA | 77,00 |
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Breaded fillet mignon medallions served over fettuccine with tomato sauce and prepared au gratin with mozzarella and parmesan cheese.

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| FILÉ AO SHITAKE | 84,50 |
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Fillet mignon medallions grilled with bacon, topped with shitake mushroom sauce. Served with four-cheese fettuccine and bacon bits.

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| FILÉ MERLOT | 91,00 |
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Fillet mignon medallions grilled with bacon, topped with a red wine sauce. Accompanied by funghi mushroom risotto with bacon, leeks and parmesan crisps.

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| FILÉ AOS QUATRO QUEIJOS | 79,50 |
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Fillet mignon medallions grilled with bacon, topped with a creamy four-cheese sauce. Accompanied by Greek style rice (with peas, ham and raisins) and home-style fried potatoes.

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| FILÉ PIEMONTÊS | 77,00 |
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Breaded fillet mignon medallions prepared au gratin with tomato sauce and mozzarella cheese. Served with creamy piemontese rice and French fries.

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| FRANGO AO MOLHO DE MOSTARDA | 54,50 |
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Grilled chicken breast served with Dijon mustard and champignon mushroom sauce. Accompanied by broccoli rice, sautéed vegetables and baked potato with bacon bits and sour cream.

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| FILÉ DO BOSQUE | 85,00 |
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Fillet mignon medallions grilled with bacon, topped with berries (blackberry, strawberry and raspberry) sauce. Served with four-cheese fettuccine and bacon bits.

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| FRANGO AOS QUATRO QUEIJOS | 56,50 |
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Grilled chicken breast with a garlic and sun-dried tomato crust. Accompanied by four-cheese fettuccine with bacon bits.

DESSERTS

All of our desserts and ice creams are created in the restaurant's bakery.

PETIT GATEAU DE CHOCOLATE 21,00

Hot chocolate cake served with homemade vanilla ice cream and chocolate syrup.

PETIT GATEAU DE DOCE DE LEITE 21,00

Hot dulce de leche cake served with homemade vanilla ice cream with caramelized cashew nuts and orange syrup.

BROWNIE COM SORVETE DE AVELÃ 24,50

Chocolate brownie with Brazil nuts served with homemade hazelnut ice cream and caramel syrup.

TAÇA TIRAMISU 19,50

Homemade cappuccino ice cream covered with cheese mousse, homemade champagne ladyfingers, coffee syrup and crunchy cocoa bits.

MOUSSE TRÊS CHOCOLATES 18,00

Chocolate mousse (70% cocoa) topped with milk chocolate mousse and caramel, white chocolate mousse, crunchy cocoa bits and a cashew nut cookie.

CREME DE PAPAYA 17,50

Papaya pudding with cassis licor, topped with crunchy granola.

SORVETE ARTESANAL /1 scoop 9,50

Homemade ice cream flavors (one scoop): cream, dulce de leche, chocolate, hazelnut, tapioca, cashew nuts cream, coffee and guava cream. Please ask your server for regional fruit or lactose free options.

MACARON PETIT 23,00

Italian merengue cookie with cashew nuts, covered with homemade vanilla ice cream, chocolate syrup and sliced almonds.

Macaron Petit



Taça Romeu e Julieta

TAÇA ROMEU E JULIETA 21,00

Homemade guava-cream ice cream with cheese mousse, guava syrup, coalho cheese (mild regional cheese) and cashew nut cookie.

MIL FOLHAS /doce de leite ou chocolate 25,00

Crunchy pastry alternating with either dulce de leche or chocolate filling and served with homemade vanilla ice cream.

AROMA DO BOSQUE 18,00

Berries (strawberry, blackberry and raspberry) flambéed with Cointreu and topped with a yogurt mousse, lime zest and cashew nut cookies.

COCADA MARIA BONITA 20,50

Cocada de coco (traditional coconut sweet) toasted in the oven, served with homemade tapioca ice cream with passion fruit syrup.

MOUSSE DE CHOCOLATE E MORANGO /diet 15,00



BEVERAGES

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| SODA | 6,00 |
| MINERAL WATER /still or sparkling | 4,50 |
| LIME FLAVORED SPARKLING WATER | 6,00 |
| TONIC WATER | 7,00 |
| ENERGY DRINK /Red Bull | 16,50 |
| COCONUT WATER /cup | 7,00 |
| COCONUT WATER /pitcher | 13,50 |

JUICES

| | CUP | PITCHER |
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| FRUIT JUICES | 8,00 | 15,00 |
| Pineapple . Pineapple w/ mint . Acerola . Cajá . Cashew fruit . Orange . Lemon . Mangaba . Passion fruit | | |
| SPECIAL FRUIT JUICES | 9,00 | 17,00 |
| Graviola . Orange with strawberry . Swiss lemonade . Strawberry . Grape | | |
| BOTTLED 100% GRAPE JUICE | | 11,00 |

HOT BEVERAGES

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| COFFEE WITH MILK | 5,50 |
| CAPPUCCINO | 5,50 |
| CHOCOLATTO | 5,50 |

TEAS

tres

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| MINT . LEMONGRASS . FENNEL . CHAMOMILE . BOLDO . GREEN . BLACK | 4,50 |
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LIQUOR

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| COINTREAU . BAILEYS . AMARULA | 13,00 |
| CUARENTA Y TRES . FRANGELICO | 16,00 |
| DRAMBUIE | 17,00 |

COFFEES

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| EXPRESSO COFFEE (VIBRANTE) | 5,50 |
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Intensity *****

Origin: Cerrado Mineiro, Mogiana Paulista and Espírito Santo
Aromatic notes: chocolate, caramel and roasted

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| DECAFFEINATED COFFEE (DESCAF) | 5,50 |
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Intensity *

Origin: South of Minas Gerais
Aromatic notes: amaro and roasted
Maximum content of caffeine: 0,1%

With thorough cultivation and singular harvesting, the path travelled by Espresso TRES to the cup offers exquisite attention to detail and unparalleled excellence of flavor.



BEERS

LONG NECK

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| BOHEMIA . STELLA ARTOIS . NON ALCAHOLIC BEER | 8,00 |
| HEINEKEN . WHEAT BEER EISENBAHN | 11,00 |
| THEREZÓPOLIS | 16,50 |
| WEIHENSTEPHANER /500 ml | 34,00 |

WHISKYS

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| NATIONAL SCOTCH /Teacher's | 7,50 |
| EIGHT YEAR /Red Label . Black & White | 13,50 |
| TWELVE YEAR /Old Parr | 19,00 |

SPIRITS

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| NATIONAL VODKA | 7,00 |
| IMPORTED VODKA | 14,50 |
| IMPORTED GIN | 20,50 |
| RUM | 6,50 |
| TEQUILA | 14,50 |
| CACHAÇA /Samanaú. Seleta | 6,00 |
| CACHAÇA /Serra Limpa | 8,50 |
| SAKE | 16,50 |
| CAMPARI | 6,00 |
| MARTINI | 5,50 |

Due to seasonality, we may run out of some products.

Substitution of national vodka for imported vodka in
cocktails

7,00

COCKTAILS

SIGNATURE

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| CAIPIRINHA CAMARÕES | 17,50 |
| CAIPIFRUTA FRUTAS VERMELHAS | 19,00 |
| CAIPIFRUTA TROPICAL | 19,00 |

Vodka, strawberry, passion fruit and kiwi.

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| SPRITZ DO CAMARÕES | 25,00 |
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Aperol, Cointreau, lime flavored sparkling water and lime juice.

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| POTIGUAR MOSCOW MULE | 20,00 |
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Vodka, beer, lime juice and ginger foam.

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| INFUSÃO TROPICAL | 20,00 |
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Vodka, tonic water, flower and fruits tea, lime juice and ginger syrup.

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| TROPICAL GIN | 32,00 |
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Imported gin, mojito syrup, cranberry and pomegranate tea, tonic water and cajá (regional fruit) juice.

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| PIÑA COLADA | 18,00 |
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Carta Blanca Rum, Malibu, coconut milk, sweet condensed milk and pineapple.

COCKTAILS

CLASSIC

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| TROPICAL COCKTAIL WITHOUT ALCOHOL | 13,50 |
| TROPICAL COCKTAIL W/ ALCOHOL | 14,00 |
| CAIPIRINHA /classic brazilian cocktail | 9,50 |
| CAIPIROSCA | 14,00 |
| CAIPIFRUTA | 16,00 |

Cajá . Cashew fruit . Kiwi . Strawberry .
Seriguela/ seasonal

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| CAIPIFRUTA WITH SAKE | 24,00 |
| GIN TÔNICA | 27,00 |

Imported gin and tonic water.

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| MARGARITA | 19,50 |
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Tequila, Cointreau and lime juice.

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| MOJITO | 18,50 |
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Bacardi Rum, lime juice, sparkling water and mint leaves.

WINES

SPARKLING WINE

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| Brasil | ESPUMANTE CAMARÕES BRUT | 85,00 |
| | Vale dos Vinhedos Domno do Brasil | |
| | PONTO NERO MOSCATEL (DOCE) | 85,00 |
| | Vale dos Vinhedos Domno do Brasil | |
| | BLUSH 25 RESERVA CASA VALDUGA (ROSÉ) | 110,00 |
| | Vale dos Vinhedos Vinícola Casa Valduga | |
| | GRAN LEGADO BRUT CHAMPENOISE | 111,00 |
| | Vale dos Vinhedos Vinícola Gran Legado | |

WHITE WINE

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| Brasil | GRAN LEGADO CHARDONNAY | 67,00 |
| | Vale dos Vinhedos Vinícola Gran Legado | |
| Chile | YALI WILD SWAN CHARDONNAY | 67,00 |
| | Vale Central Viña Ventisquero | |
| | YALY WETLAND RESERVA SAUVIGNON BLANC | 85,00 |
| | Vale do Casablanca Viña Ventisquero | |
| | VIU MANENT ESTATE COLLECTION CHARDONNAY RESERVA | 125,00 |
| | Vale do Colchagua Viña Viu Manent | |
| Argentina | CALLIA ALTA TORRONTÉS | 89,00 |
| | Vale do Tulum - San Juan Bodegas Callia | |
| | CALLIA ALTA CHARDONNAY | 89,00 |
| | Vale do Tulum - San Juan Bodegas Callia | |
| Austrália | YELLOW TAIL MOSCATO | 92,00 |
| | South Eastern Yellow Tail | |
| Portugal | VINHO BRANCO CAMARÕES | 71,00 |
| | Arruda dos Vinhos - Lisboa Quinta de S. Sebastião | |
| Espanha | DON LUCIANO BRANCO | 59,00 |
| | La Mancha Garcia Carrion (Don Luciano) | |
| Alemanha | DEINHARD GREEN LABEL RIESLING | 130,00 |
| | Vale do Mosel Deinhard | |

ROSÉ WINE

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| Portugal | MINA VELHA ROSÉ | 69,00 |
| | Arruda dos Vinhos - Lisboa Quinta de S. Sebastião | |

RED WINE

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| Brasil | ORIGEM CASA VALDUGA MERLOT | 75,00 |
| | Vale dos Vinhedos Vinícola Casa Valduga | |
| | DOM CÂNDIDO RESERVA MERLOT / CABERNET SAUVIGNON | 61,00 |
| | Vale dos Vinhedos Vinícola Dom Cândido | |
| Chile | YALI WILD SWAN CABERNET SAUVIGNON | 67,00 |
| | Vale Central Viña Ventisquero | |
| | VIEJO FEO CARMÉNÈRE | 79,00 |
| | Vale do Maule Viña Tinajas | |
| | FAMIGLIA CANESSA RESERVA MERLOT | 94,00 |
| | Vale do Curicó Viña Ralco (Canessa & Montanares) | |
| | ANNIE SPECIAL RESERVE PINOT NOIR | 103,00 |
| | Vale do Maule Aguirre Winery and Vineyard | |
| | VEO GRANDE RESERVA CARMÉNÈRE | 111,00 |
| | Marchigue - Vale do Colchagua Viñedos Errazuriz Ovalle S. A. | |
| | VIU MANENT ESTATE COLLECTION CAB. SAUVIGNON RESERVA | 125,00 |
| | Vale do Colchagua Viña Viu Manent | |
| | CASAS DEL BOSQUE GRAN RESERVA CAB. SAUVIGNON | 157,00 |
| | Vale do Maipo Viña Casas Del Bosque | |
| Argentina | CAVA NEGRA CABERNET SAUVIGNON | 78,00 |
| | Mendoza Bodega Barberis | |
| | CALLIA ALTA SHIRAZ | 89,00 |
| | Vale do Tulum - San Juan Bodegas Callia | |
| | CRUZ ALTA MALBEC | 99,00 |
| | Mendoza Rutini Wines | |
| | VISTALBA CORTE “B” | 211,00 |
| | Luján de Cuyo – Mendoza Bodega Vistalba | |
| Austrália | YELLOW TAIL SHIRAZ | 91,00 |
| | South Eastern Yellow Tail | |
| Portugal | VINHO TINTO CAMARÕES | 79,00 |
| | Arruda dos Vinhos - Lisboa Quinta de S. Sebastião | |

DESERT WINE

GLASS 50ml

| | | |
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| Brasil | 1875 CASA VALDUGA 10 YEARS OLD (VINHO LICOROSO TINTO) | 19,00 |
| | Vale dos Vinhedos Vinícola Casa Valduga | |
| Portugal | VILA REAL PORTO 10 ANOS (TAWNY) | 14,00 |
| | Porto/Douro Adega Cooperativa de Vila Real | |