



# 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

## **ANTEPASTOS** 27,00

Seasoned shrimp with olive oil, vegetable caponata, sun-dried tomato pâté and gorgonzola cheese dip with a berry reduction. Accompanied by a bread basket.

## **CEVICHE DE PEIXE E CAMARÃO** 27,00

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

## **CAPRESE DE CAMARÃO** 21,00

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

## **CASQUINHO DE CARANGUEJO** /upon request 15,00

Crab meat sautéed with vegetables, cilantro and coconut milk.

## **BRUSCHETTA DE CAMARÃO** /15 min. 27,00

Slices of Italian bread covered with fresh tomato sauce and pesto shrimp, served au gratin with parmesan cheese.

## **TAÇA DE LULA E CAMARÃO** 23,00

Squid and shrimp marinated with olive oil, herbs and a mild sweet and spicy tomato jam. Accompanied by a bread basket and sweet potato chips.

## **ESCONDIDINHO DE CAMARÃO** 19,00

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** 15,50

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 15,00

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

## **PASTEL DE CARNE DE SOL** /unit 12,50

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

## **PASTEL DE QUEIJO** /unit 10,00

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

## **POLVO MAR E SERTÃO** /200g 45,00

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

## **PARMEGIANA PETISCO** /200g 46,50

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

## **CAMARÃO AO ALHO E ÓLEO** /250g 59,00

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

## **CAMARÃO ESTRELA DO MAR** /250g 59,50

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

# SALADS



Salada de Camarão

## PROVENÇAL 31,00

Mixed greens, carrots, cherry tomatoes, pickled hearts of palm, quail eggs, sun-dried tomatoes, buffalo mozzarella cheese and parmesan crisps. Served with a seasoned yogurt dressing and slices of Italian bread, au gratin with parmesan cheese.

## FRANGO 36,00

Grilled chicken breast served over mixed greens, carrots, cherry tomatoes, pickled hearts of palm, quail eggs, sun-dried tomatoes and parmesan crisps. Served with honey mustard dressing and slices of Italian bread, au gratin with parmesan cheese.

## TOSCANA 40,00

Shrimp sautéed in Café Paris butter with bacon, sun-dried tomatoes and black olives. Served over mixed greens, carrots, pickled hearts of palm, quail eggs, cherry tomatoes and parmesan crisps.

## CAMARÃO 38,00

Grilled shrimp, drizzled with seasoned olive oil, served over mixed greens, carrots, cherry tomatoes, pickled hearts of palm, quail eggs and parmesan crisps. Accompanied by slices of Italian bread, au gratin with parmesan cheese.

## SINFONIA DO MAR 49,00

Shrimp, squid and octopus marinated in seasoned olive oil, served over mixed greens, carrots, cherry tomatoes and pickled hearts of palm. Accompanied by slices of Italian bread, au gratin with parmesan cheese.

# KIDS MENU

12 years and under

## PARMEGIANITO /100g 32,00

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



## FRANGO KIDS /100g 26,00

Cubes of grilled chicken breast, served with rice and French fries. Accompanied by golf sauce.



## FILEZINHO /100g 30,00

Cubes of grilled fillet mignon, served with rice and French fries. Accompanied by a cheese sauce.



## PEIXE KIDS /100g 32,00

Cubes of grilled fish, served with rice and potato purée. Accompanied by golf sauce.



*The descriptions of the dishes may not list every ingredient. Please inform your server if you have any food restriction, allergy or intolerance, to verify our ability to modify our preparations.*



# SHRIMPS

## À GREGA

80,00

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

80,00

Shrimp sautéed in olive oil, 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

89,00

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.

## COM CARNE DE SOL

76,50

Shrimp and carne de sol (regional salted beef) sautéed with sertão butter (regional liquid butter), fresh cream, vegetables, cilantro and grilled cubes of coalho cheese (mild regional cheese). Served with creamy rice and fried cassava root.

## DIJON

84,50

Shrimp sautéed with olive oil, 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.

## AO ALHO-PORÓ

76,50

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.

## CABUGI

80,00

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.

## AO PESTO COM RISOTO DE TOMATE SECO

85,00

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

## FLOR DE SAL

81,00

Shrimp grilled then sautéed with herbs and olive oil, cherry tomatoes, buffalo mozzarella cheese and topped with a dash of flor de sal (hand-harvested salt). Accompanied by almond rice, baked potato with bacon bits and sour cream and a baked vegetable medley, topped with herbs and olive oil.

## FOLHADO DE CAMARÃO COM CATUPIRY

76,50

Shrimp Sautéed with olive oil, white wine, creamy catupiry (mild Brazilian cheese) sauce with herbs, served with crunchy salty pastry. Accompanied by broccoli rice, sautéed vegetables and a baked potato.



Camarão Bonfim

**BONFIM** 84,00

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

**CROCANTE COM RISOTO BRIE** 92,00

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

**DO CHEF** 81,00

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

**AOS QUATRO QUELJOS** 86,00

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

**PARISIENSE** 81,00

Shrimp sautéed with olive oil, 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.

**AO AZEITE DE ERVAS** 74,50

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

**DOM ALFREDO** 80,00

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

**AO CATUPIRY** 81,00

Shrimp sautéed with catupiry cheese (mild Brazilian cheese) and pickled hearts of palm. Accompanied by Provençal rice (with sun-dried tomato seasoned olive oil and herbs) and home-style fried potatoes.

## SEAFOOD

**GRELHADOS DO MAR** 89,00

Seafood (shrimp, mahi-mahi fish, squid and octopus) grilled in olive oil. Accompanied by broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.

**RISOTO ANDALUZIA** 89,00

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

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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
<b>GRELHADO</b>	55,00	67,50	89,00
Grilled fish served with broccoli rice, sautéed vegetables and a baked potato with bacon bits and sour cream.			
<b>POTENGI</b>	57,00	68,50	91,00
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).			
<b>PRAIANO</b>	59,00	70,50	93,00
Grilled fish topped with cashew nuts over a creamy passion fruit and mango sauce. Accompanied by broccoli rice and pumpkin squash purée prepared au gratin with coalho cheese (mild regional cheese).			
<b>VILA FLOR</b>	61,00	72,50	95,00
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.			
<b>COM AMÊNDOAS E RISOTO SICILIANO</b>	70,50	84,00	106,00
Grilled fish topped with sliced almonds. Accompanied by Sicilian lemon risotto with zucchini and sesame seeds.			
<b>SALMÃO MEUNIÈRE</b>			SALMON 76,50
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
<b>PEIXE AO MOLHO DE CAMARÃO</b>	72,50	85,00	106,00
Grilled fish topped with a creamy shrimp sauce, vegetables and cilantro. Served with broccoli rice and au gratin potato purée.			
<b>GRELHADO COM RISOTO DE CAMARÃO</b>	76,50	88,00	109,00
Grilled fish topped with an olive oil and lime sauce, cherry tomatoes and garlic slices. Served with shrimp risotto, fresh tomato and zucchini.			

	TILAPIA	MAHI-MAHI/ GREEN WEAKFISH	GROUPER upon request
<b>À BELLE MEUNIÈRE</b>	74,50	88,00	107,00

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.

<b>SALMÃO COM CAMARÃO TERIYAKI</b>			SALMÃO 86,00
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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.

<b>SALMÃO COM CAMARÃO SANTORINI</b>			SALMÃO 86,00
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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

<b>FILÉ À PARMEGIANA</b>	71,50	<b>FILÉ AO FUNGHI</b>	81,00
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Breaded fillet mignon medallions served over fettuccine with tomato sauce and prepared au gratin with mozzarella and parmesan cheese.

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

<b>FILÉ MERLOT</b>	81,00	<b>FILÉ AO SHITAKE</b>	79,00
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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.

Fillet mignon medallions grilled with bacon, topped with shitake mushroom sauce. Served with four-cheese fettuccine and bacon bits.

<b>FILÉ PIEMONTÊS</b>	71,50	<b>FILÉ AOS QUATRO QUEIJOS</b>	76,00
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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.

Fillet mignon medallions grilled, topped with a creamy four-cheese sauce. Accompanied by Greek style rice (with peas, ham and raisins) and a baked potato with bacon bits and sour cream.

<b>FILÉ MEDITERRÂNEO</b>	75,00	<b>FRANGO AO MOLHO DE MOSTARDA</b>	52,00
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Breaded fillet mignon served over a creamy basil fettuccine prepared au gratin with tomato sauce, mozzarella and parmesan cheese.

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.

<b>FILÉ AO CATUPIRY</b>	76,00	<b>FRANGO AOS QUATRO QUEIJOS</b>	54,00
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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.

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 restaurants' bakery.*

## **PETIT GATEAU DE CHOCOLATE** 19,50

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

## **PETIT GATEAU DE DOCE DE LEITE** 19,50

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

## **CREME DE PAPAYA** 14,50

Papaya pudding with cassis licor, topped with crunchy granola.

## **BROWNIE COM SORVETE DE AVELÃ** 20,50

Brownie de chocolate com castanha do Pará, servido com sorvete artesanal de avelã e calda de caramelo.

## **MIL FOLHAS /doce de leite ou chocolate** 18,00

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

## **MOUSSE TRÊS CHOCOLATES** 14,50

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

## **SORVETE ARTESANAL /1 scoop** 9,00

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

## **COCADA MARIA BONITA** 19,50

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

Cocada Maria Bonita



Taçã Romeu e Julieta

## **TAÇA ROMEU E JULIETA** 19,00

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

## **AROMA DO BOSQUE** 14,00

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

## **TAÇA TIRAMISU** 18,50

Homemade cappuccino ice cream covered with cream cheese, homemade-champagne lady fingers, chocolate syrup and crunchy cocoa bits.





**MACARON PETIT** 17,00

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



Macaron Petit

**MOUSSE DE CHOCOLATE**  
**E MORANGO** /diet 13,00

## BEVERAGES

<b>SODA</b>	5,80
<b>MINERAL WATER</b> /still or sparkling	4,00
<b>FLAVORED SPARKLING WATER</b>	6,00
<b>TONIC WATER</b> /Schweppes, S. Citrus	6,90
<b>ENERGY DRINK</b> /Red Bull	16,50
<b>COCONUT WATER</b> /cup	5,50
<b>COCONUT WATER</b> /pitcher	10,50

## JUICES

	CUP	PITCHER
<b>FRUIT JUICES</b>	6,50	12,00
Pineapple . Pineapple w/ mint . Acerola . Cajá . Cashew fruit . Orange . Lemon . Mangaba . Passion fruit		
<b>SPECIAL FRUIT JUICES</b>	8,50	16,00
Red fruits . Graviola . Orange with strawberry . Swiss lemonade . Strawberry . Grape		

## COFFEE AND TEA

<b>EXPRESSO . DECAFFEINATED</b>	5,00
<b>EXPRESSO ILLY</b>	6,50
<b>CAPPUCCINO . COFFEE WITH CHOCOLATE MILK . CHOCOLATTO</b>	5,20
<b>TEA</b>	4,50

Bilberry . Chamomile . Lemongrass . Fennel . Mint . Black . Green

## LIQUOR

<b>COINTREAU . BAILEYS</b>	12,00
<b>CUARENTA Y TRES . FRANGELICO</b>	15,00
<b>DRAMBUIE</b>	16,50



# BEERS

## LONG NECK

SKOL . BOHEMIA . NON ALCAHOLIC BEER	6,50
HEINEKEN . STELLA ARTOIS . WHEAT BEER	8,70
THEREZÓPOLIS	14,00
WEIHESTEPHANER 500 ml	34,00

# WHISKYS

NATIONAL SCOTCH /Teacher's	7,00
EIGHT YEAR /Red Label . Black & White	13,00
TWELVE YEAR /Old Parr	18,50

# SPIRITS

NATIONAL VODKA	6,50
IMPORTED VODKA	14,00
IMPORTED GIN	19,50
RUM	6,00
TEQUILA	14,00
CACHAÇA /classic brazilian spirit	6,70
SAKÊ	16,00
CAMPARI	5,80
MARTINI	4,90

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

# DRINKS

TROPICAL COCKTAIL WITHOUT ALCOHOL	12,00
TROPICAL COCKTAIL W/ ALCOHOL	14,00
CAIPIRINHA /classic brazilian cocktail	9,50
CAIPIRINHA CAMARÕES	16,00
Premium cachaça, mix of lemons macerated with brown sugar and topped with a cube of "rapadura" (raw brown sugar tablet).	
CAIPIFRUTA W/ NACIONAL VODKA	13,50
Vodka, choice of muddled fruit and sugar. Shaken over ice.	
Cajá . Cashew fruit . Kiwi . Persian lemon . Lemon . Strawberry . Seriguela/ seasonal	
CAIPIFRUTA FRUTAS VERMELHAS	15,00
Vodka and red berries.	
CAIPIFRUTA TROPICAL	15,00
Vodka, strawberry, passion fruit and kiwi.	
CAIPIFRUTA WITH SAKÊ	24,00
SPRITZ DO CAMARÕES	19,00
Aperol, Cointreau, lime flavored sparkling water and lime juice.	
POTIGUAR MOSCOW MULE	20,00
Vodka, beer, lime juice and ginger from top.	
INFUSÃO TROPICAL	18,00
Vodka, tonic water, flower and fruits tea, lime juice and ginger syrup.	
TROPICAL GIN	32,00
Imported gin, mojito syrup, cranberry and pomegranate tea, tonic water and cajá (regional fruit) juice.	
GIN TÔNICA	22,00
Imported gin and tonic water.	
MARGARITA	16,50
Tequila, Cointreau and lime juice.	
MOJITO	17,50
Bacardi Rum, lime juice, sparkling water and mint leaves.	
PIÑA COLADA	15,00
Carta Blanca Rum, Malibu, coconut milk and pineapple.	

# WINES

## SPARKLING WINE

		GLASS 120 ml	BOTTLE
Brasil	<b>BOSSA BRUT Nº 1</b> Cave Hermann   Vale dos Vinhedos	16,50	100,00
	<b>BOSSA BRUT ROSÉ Nº 3</b> Cave Hermann   Vale dos Vinhedos	16,50	100,00
	<b>BOSSA MOSCATEL Nº 4 (DOCE)</b> Cave Hermann   Vale dos Vinhedos	16,50	100,00
	<b>GRAN LEGADO BRUT CHAMPENOISE</b> Vinícola Gran Legado   Vale dos Vinhedos		109,00

## WHITE WINE

		GLASS 180 ml	BOTTLE
Chile	<b>VENTISQUERO CLÁSSICO CHARDONNAY</b> Viña Ventisquero   Vale Central	18,50	75,00
	<b>TERRANOBLE SAUVIGNON BLANC</b> Viñedos Terranoble   Vale Central	27,00	108,00
	<b>VIU MANENT E. C. CHARDONNAY RESERVA</b> Viña Viu Manent   Vale do Colchagua		125,00
	<b>MONTES ALPHA CHARDONNAY</b> Viña Montes   Vale do Casablanca		245,00
Argentina	<b>LAS MORAS VIOGNIER</b> Finca Las Moras   Vale do Tulum – San Juan	26,00	105,00
	<b>PORTILLO SAUVIGNON BLANC</b> Bodegas Salentein   Mendoza		110,00
	<b>LA LINDA TORRONTÉS</b> Bodega Luigi Bosca   Vale do Cafayate – Salta	32,00	129,00
Austrália	<b>YELLOW TAIL MOSCATO</b> Yellow Tail   South Eastern	23,00	92,00
Portugal	<b>MINA VELHA</b> Quinta de São Sebastião   Arruda dos Vinhos – Lisboa		60,00
	<b>CICONIA VINHO VERDE DOC</b> Casa Agrícola Alexandre Relvas   Minho – Vinho Verde	22,00	87,00
Alemanha	<b>DEINHARD GREEN LABEL RIESLING</b> Deinhard   Vale do Mosel		118,00

# RED WINE

		GLASS 180 ml	BOTTLE
Brasil	<b>PERINI FRAÇÃO ÚNICA MERLOT</b> Vinícola Perini   Serra Gaúcha		108,00
Chile	<b>VENTISQUERO CLÁSSICO CABERNET SAUVIGNON</b> Viña Ventisquero   Vale Central		75,00
	<b>MORANDÉ PIONERO PINOT NOIR</b> Viña Morandé   Vale do Casablanca		90,00
	<b>TERRANOBLE CABERNET SAUVIGNON</b> Viñedos Terranoble   Vale Central	27,00	108,00
	<b>TERRANOBLE MERLOT</b> Viñedos Terranoble   Vale Central	27,00	108,00
	<b>VIU MANENT E. C. CABERNET SAUVIGNON RESERVA</b> Viña Viu Manent   Vale do Colchagua		125,00
	<b>VIU MANENT E. C. CARMÉNÈRE RESERVA</b> Viña Viu Manent   Vale do Colchagua		125,00
	<b>SECRETO DE VIU MANENT SYRAH</b> Viña Viu Manent   Vale do Colchagua		169,00
	<b>MONTES ALPHA CABERNET SAUVIGNON</b> Viña Montes   Vale do Colchagua		245,00
Argentina	<b>CALLIA ALTA SHIRAZ</b> Bodegas Callia   Vale do Tulum – San Juan		86,00
	<b>LAS MORAS BONARDA</b> Finca Las Moras   Vale do Tulum – San Juan	26,00	105,00
	<b>PORTILLO MALBEC</b> Bodega Salentein   Mendoza		110,00
	<b>LA LINDA MALBEC</b> Bodega Luigi Bosca   Mendoza	32,00	129,00
Austrália	<b>YELLOW TAIL SHIRAZ</b> Yellow Tail   South Eastern	23,00	92,00
Portugal	<b>VILA REAL DOURO DOC</b> Adega Cooperativa de Vila Real   Douro		60,00
	<b>MINA VELHA</b> Quinta de São Sebastião   Arruda dos Vinhos – Lisboa		60,00

# DESERT WINE

			GLASS 50 ml
Portugal	<b>PORTO CEREMONY RUBY</b> Quinta Vallegre   Douro – Porto		13,00