



PortuGalo

- real portuguese -

> BORDNO II



PortuGalo

- real portuguese -

“We eat, we drink, then all else comes later”

From a family with a natural gift and passion for cooking food, the idea was born to open a REAL Portuguese restaurant. Authentic, simple recipes, that have been passed down from mothers to daughters and cherished in our family, prepared and enjoyed by us over festive, memorable Sunday lunches over several generations. Tia and Avó bringing wholesome homemade Portuguese food from her kitchen to your plate.

PortuGalo has been created by bringing across these REAL traditional Portuguese dishes, at the same time reinventing the old traditional interiors and creating an old vintage, yet modern looking environment with REAL Portuguese cuisine.

Our open Volcanic rock grill brings out the unique fresh and natural flavours of our grilled meals.



Plate of the Day / Prato do Dia

In Portugal, a family Sunday lunch will center around a traditional Portuguese dish made to old authentic recipes and chosen according to the region's specialties.

We here at PortuGalo offer you these traditional dishes better known as the

"Prato do Dia"

-Please ask your waitron for the selected plate-

*There is no sincere love
than the love of food.*

All products subject to availability. Prices inclusive of VAT.
Service charge not included.
Traces of nuts may be found in certain of our products.



 Spicy

 Vegetarian

Tapas / Petiscos

- A Little Taste of Portugal -



MIXED STARTER PLATTER

Calamari, chicken livers and chouriço slices.

180

KALE SOUP CALDO VERDE

Hearty Portuguese soup made with fresh kale, blended potatoes, sliced chouriço, onion & drizzled with olive oil.

70

CHICKEN LIVERS FIGADOS DE GALINHA

Grilled livers in a white wine tomato-based sauce. Served lemon & herb or *piri-piri*.
Add cream - R10

70

CHICKEN GIBLETS MOELAS GUIADAS

Sautéed gIBLETS cooked in a spicy white wine tomato-based sauce.

75

CHICKEN WINGS ÁSAS DE FRANGO

Volcanic rock flamed, basted with lemon & herb or *piri-piri*.

85

NEW OCTOPUS SALAD SALADA DE POLVO *SUBJECT TO AVAILABILITY*

Octopus, red & green peppers, tomatoes, red onions & garlic in our house vinaigrette.

95

PORTUGUESE STYLE CALAMARI LULAS COM MOLHO A PORTUGUÊSA

Marinated in our signature marinade, scorch grilled or fried.

110

HOUSE STYLE MUSSELS MEXILHÕES À CASA

Sautéed in onions, garlic and white wine and finished off with coconut cream, fresh lemon & coriander.

95

GRILLED SARDINES SARDINHAS ASSADAS

Volcanic rock flamed, salt crusted sardines topped with chargrilled green peppers and onions.

89

NEW COD FISH FRITTERS PATANISCAS DE BACALHAU

Deep fried salted cod in our beer batter. Served with a garlic mayo.

95

RISSOLES RISSOIS

Deep fried, crumbed turnovers with a spicy filling.

Chicken 60 | Prawn 75 | **NEW** Jalapeño Cheese 70

TRINCHADO

Marinated and pan-fried with white wine, garlic, paprika and bay leaves. Served with or without *piri-piri*.


Chicken 80 | Rump 110

FIRED UP CHOURIÇO

Smoked spicy Portuguese sausage flambeed with Portuguese "Fire Water".

120

NEW BATTERED GREEN BEANS PEIXINHOS DA HORTA

 Fried batter coated green beans. Served with a garlic mayo.


65

PORTUGUESE BREAD ROLL

Complimentary bread rolls will be provided at initial seating only.

9

 Spicy

 Vegetarian

Salads / Saladas

- From the Vegetable Patch -

- PORTUGUESE SALAD** SALADA PORTUGUÊSA single 85 | table 135
Mixed lettuce, cucumber, tomatoes, red onions & Galega olives with Portuguese dressing.
- CHICKEN SALAD** SALADA DE FRANGO 115
Portuguese salad topped with grilled chicken fillet strips and green peppers with our Portuguese dressing.
- PRAWN & LIME SALAD** SALADA DE CAMARÃO E LIMA 180
Tomatoes, avocado, green pepper, red onions, fresh coriander and grilled "LM" style prawns drizzled with fresh lime juice.
- CHICKPEA SALAD** SALADA DE GRÃO 100
Chickpeas with tomato, cucumber, avocado, green peppers, carrots, red onions, cubed cheddar cheese & Galega olives served with our Portuguese dressing.

In Bread / No Pão

- Served with our traditional fried, thin, round cut potatoes -

- PREGO** chicken 105 | rump 130
Marinated and pan-fried in white wine, garlic, paprika and bay leaves. Served with or without *piri-piri*.
- NEW PORK BIFANA** BIFANA À MODA DO PORTO 120
Thinly sliced pork cutlets marinated and pan-fried in garlic, paprika, bay leaves and beer.
- PORTUGUESE BURGER** HAMBURGER À PORTUGUÊSA 140
A family recipe grilled on our *Volcanic rock grill* topped with chouriço slices, caramelised onions, lettuce, tomato & drizzled with mayo.
- VEGETERIAN BURGER** HAMBURGER VEGETERIANO 160
Volcanic rock flamed plant-based burger with tomato, lettuce, caramelised onions, avocado and plant-based mayo.

Pasta / Massa

- Served with Penne or Linguini -

- CHICKEN & CHOURIÇO PASTA** MASSA COM FRANGO E CHOURIÇO 125
Cubed chicken fillet & chouriço in a creamy tomato, white wine sauce.
- VEGETARIAN PASTA** MASSA VEGETARIANO 110
Black olives, red onion, red peppers and sliced button mushrooms in our spicy creamy tomato, white wine sauce.
- SEAFOOD LINGUINE** MASSA DE MARISCO 185
Sautéed prawns, calamari & mussels in a white wine tomato-based sauce.
Add cream - R10
- NEW MARIA'S PASTA** MASSA COM FIGADOS DE GALNIHA 115
Grilled livers in our creamy tomato-based sauce with a dash of wine.

ADD ON

Creamy Feta 25

Avocado 30
(Seasonal)

ADD ON

Fried Egg 9

Hickory Ham 15
Cheddar Cheese 18

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Old style Traditional Portuguese

- Sunday Lunch Family Feasts! -

PORK CUTLETS *FEBRAS*

Volcanic rock flamed thinly sliced pork loin cutlets served with rice, salad & round potato fries.

155

CHICKPEA CURRY *CARIL DE GRÃO*

Potato, butternut, spinach, red peppers and chickpeas in our mild coconut milk curry sauce, served with coconut rice.

115

FEIJOADA

A traditional stew of pork cuts, selected Portuguese sausages, cabbage, beans & spices, served with white rice.

145

BACALHAU À BRÁS

Shredded salted cod, blended with garlic, onion, egg, shoestring potato, Galega olives and fresh parsley.

215

DOBRADA

A Portuguese style stew made with tripe, pork cuts, selected Portuguese sausages & served with white rice.

145

SEAFOOD RICE *ARROZ DE MARISCO*

Spicy tomato rice with hake, mussels, calamari and prawns.

235

CHICKEN & PRAWN CURRY *CARIL DE CAMARÃO E FRANGO*

Cubed chicken fillet & deshelled prawns in our mild coconut milk curry sauce, served with coconut rice.

199

CREAMY BAKED COD *BACALHAU COM NATAS*

A family twist on a traditional dish of layered salted cod, fried onions, shoestring potatoes and béchamel sauce, finished off with cream, dusted with bread crumbs and baked in the oven.

210

TRINCHADO

Marinated and pan-fried with white wine, garlic, paprika and bay leaves. Served with or without *piri-piri* & your choice of side.

chicken 145 | rump 210



Spicy



Vegetarian



Portugalo Platters + Combos

- Served with a side of your choice -

SEAFOOD PLATTER *TRAVESSA DE MARISCO MISTO*
Tilapia, medium "LM" style prawns, calamari, & mussels.

280

HAKE & CALAMARI *PESCADA E LULAS*
Beer battered fried hake and scorch grilled calamari.

220

HAKE & PRAWN *PESCADA E CAMARÃO*
Beer battered fried hake and grilled "LM" style medium prawns.

199

PRAWN & CALAMARI *CAMARÃO E LULAS*
Grilled "LM" style medium prawns & scorch grilled calamari.

265

NEW SURF & TURF *TERRA E MAR*
250g **Volcanic rock flamed** rump & "LM" style medium prawns.

235

CHICKEN & PRAWN *FRANGO ASSADO E CAMARÃO*
Volcanic rock flamed half baby chicken and medium prawns
grilled "LM" style.

205



Seafood / Marisco - Peixe

- Served with a side of your choice,
where applicable -

BACALHAU ASSADO	270
Grilled salted cod, served with boiled potatoes and egg, chickpeas and a chargrilled green peppers, onions & olive oil vinaigrette.	
NEW WHOLE LINE FISH PEIXE GRELHADO <small>SUBJECT TO AVAILABILITY</small>	120
Whole Tilapia grilled on our Volcanic rock grill .	
PORTUGALO KINGKLIP MARUCA	245
Whole baby kingklip topped with a chunky tomato and onion relish with bay leaves, capers, olives and white wine.	
BEER BATTERED HAKE PEIXE FRITO EM CAPOTE	120
Beer battered fried hake served with tartar sauce.	
GRILLED HAKE PEIXE GRELHADO	115
Grilled "LM" style served with our Portuguese Vinaigrette.	
PORTUGUESE STYLE CALAMARI LULAS COM MOHLO A PORTUGUÊSA	220
Marinated in our signature marinade, scorch grilled or fried.	
NEW PRAWNS NACIONAL	235
 8 medium prawns in our spicy beer sauce.	
LM STYLE PRAWNS CAMARÃO LM	8 225 12 305
Grilled medium prawns. "Lorenzo Marques" "LM" style. Served with or without <i>piri-piri</i> .	
KING PRAWNS CAMARÃO REI	310
6 grilled king prawns "Lorenzo Marques" "LM" style. Served with or without <i>piri-piri</i> .	



ADD ON
3 prawns 62
Hake 60
Tilapia 60
King Prawn 58
each



 Spicy

 Vegetarian



Volcanic Rock Flamed Grills

- Fired Over Open Flame Volcanic Rock -
- Served with a side of your choice -

RUMP BIFE DE ALCATRA 250g Basted with our signature Portuguese marinade. <i>Add mushroom sauce R28 Add cheese sauce R20 Add pepper sauce R25</i>	165
FILLET FILETE 250g Basted with our signature Portuguese marinade. <i>Add mushroom sauce R28 Add cheese sauce R20 Add pepper sauce R25</i>	248
PICANHA 500g Basted with our signature Portuguese marinade and served with a compound butter.	285
BITOQUE A traditional favourite. 250g steak topped with hickory ham & a fried egg.	rump 180 fillet 260
RUBY PORT STEAK BIFE COM MOLHO DE VINHO DO PORTO 250g steak decked with slices of sautéed white mushrooms and chouriço finished off with our Ruby Port sauce.	rump 210 fillet 290
BEEF ESPETADA (The Real Way!!) Skewered Rump chunks with an olive oil, bay leaf & coarse sea salt rub, basted with our signature Portuguese marinade. (Medium to Rare recommended for succulence).	198
LAMB CHOPS COSTELETAS DE CORDEIRO 3 x 120g loin chops basted with our signature Portuguese marinade.	269
LM BABY CHICKEN FRANGO ASSADO No Pre-Cooking done here! Allow approx. 40-45 min. Grilled "LM" style. Served in Hot / Mild <i>píri-píri</i> or Lemon & Herb.	half 125 full 195
CHICKEN FILLET PEITO DE GALINHA Grilled "LM" style. Served in Hot / Mild <i>píri-píri</i> or Lemon & Herb. <i>Add mushroom sauce R28 Add cheese sauce R20 Add pepper sauce R25</i>	125
CHICKEN FILLET IN A MUSHROOM PORT SAUCE PEITO DE GALINHA COM MOLHO DE VINHO DO PORTO Grilled and decked with slices of sautéed white mushrooms and chouriço finished off with our Ruby Port sauce.	145

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Sides / Acompanhamentos

BOILED BABY JACKET POTATOES BATATAS COZIDAS	35
TOMATO RICE ARROZ DE TOMATE Rice cooked in a traditional homemade spiced tomato sauce.	30
COCONUT RICE ARROZ COM LEITE DE COCO	35
SWEET POTATO FRIES BATATA DOCE FRITA	35
NEW MILHO FRITO Cooked polenta cubes deep fried until crispy.	30
VEGETABLES OF THE DAY VEGETAIS DO DIA	35
ROUND POTATO FRIES BATATA FRITA ÀS RODELAS Traditional round, thin cut deep fried potatoes.	30
PORTUGUESE SIDE SALAD SALADA PORTUGUÊSA Mixed lettuce, cucumber, tomatoes, red onions & black olives with our Portuguese dressing.	35

For the Little Ones / Para as Crianças

KIDDIES PASTA MASADA Penne pasta in a creamy tomato sauce. <i>Add chicken - R25</i>	62
CRUMBED CHICKEN STRIPS TIRAS DE FRANGO 150g crumbed chicken strips with cheese sauce served with thin round cut chips.	72

Sweet Treats / Sobremesa

PORTUGUESE CUSTARD TARTLETS PASTEIS DE NATA Flaky pastry with a rich custard filling, dusted with cinnamon.	38
ICE-CREAM WITH CHOCOLATE SAUCE GELADO COM MÔLHO DE CHOCOLATE Creamy vanilla ice-cream with homemade chocolate sauce.	50
DESSERT OF THE DAY SOBREMESA DO DIA Ask your waitron about our daily selection.	75
NEW PASSION FRUIT CHEESECAKE CHEESECAKE DE MARACUJA A baked cheesecake with hints of citrus & finished off with a passion fruit coulis.	95
DOM PEDRO Whiskey - Amaretto - Kahlua - Amarula - Frangelico	DOUBLE TOT 50ML 79



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Hot Beverages

- Decaf Available -

- Almond milk available at R10 extra -

ESPRESSO	SINGLE 24 DOUBLE 30
MACCHIATTO	30
AMERICANO	32
CAPPUCCINO	34
GALÃO	36
Portuguese style coffee. 1 Shot espresso, 3 parts hot milk.	
HOT CHOCOLATE	34
TEA'S	24
SPECIAL COFFEES	DOUBLE TOT 50ML 79
Irish Whiskey - Amaretto - Kahlua - Amarula - Frangelico - Cape Velvet	
- Add Extra Shot of Espresso 15 -	

Cold Beverages

ICED COFFEE		32
MILKSHAKES	250ml 29 320ml	39
FRUIT JUICE	250ml 25 320ml	35
SUMOL	330ml	32
GRAPETISER / APPLLETISER	275ml	35
SODA'S	300ml	29
MIXERS	200ml	25
ICED TEA		35
RED BULL		45
ROCK SHANDY		29
STEELWORX		25
ROSES CORDIALS	50ml	9
NATURAL WATERS		
Still / Sparkling	small 28 large	48



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then all else comes later*



Portugalo Unique Crafted Cocktails

THE PORTUGALO	100	COSMOPOLITAN	69
Los Locos tequila with litchi extracts and finished off with a fresh grapefruit foam.		Vodka shaken with lime, triple sec curaçao & cranberry juice.	
CAIPIRINHA	85	CHERRY WATERMELON SPRITZ	95
A Brazilian classic. Cachaça cane spirits muddled with fresh lime quarters and sugar. Served short, churned with crushed ice.		SKYY Cherry Vodka, watermelon extracts and fresh lemon charged with Cinzano Pro Spritz.	
SNOWCONE	75	SPICY MANGO G & T	95
<i>Watermelon Strawberry</i> SKYY Vodka blended with freshly pressed apple & lime juice. Finished off with a flavoured extract.		A fun and fruity variation of the classic Gin & Tonic, using Bicken's Gin enhanced with mango extracts and fresh chillis. Served plain, mild or hot.	
MANGO DAIQUIRI	85	STRAWBERRY & LIME G & T	85
Bacardi Carta Blanca rum blended smooth with mango puree, fresh limes and fruit juice.		A fun and fruity variation of the classic Gin & Tonic, using Bicken's Gin enhanced with strawberry extracts and fresh lime.	
APEROL SPRITZ	80	WATERMELON & MINT G & T	85
Refreshing and unique bittersweet taste that appeals to people around the world. Made with Aperol and Cinzano Pro-Spritz.		Bicken's Gin infused with watermelon extracts and fresh mint leaves.	
FROZEN BLUEBERRY & MINT MARGARITA	85	TIPO TINTO	55
Silver tequila blended to perfection with blueberry puree and a sprig of mint.		Rum & Raspberry	

Keqtails

LONG ISLAND ICED TEA	85	MOJITO	75
A cocktail classic; five white spirits are combined and lengthened with cola.		A legendary classic that combines Bacardi Carta Blanca, mint flavour, tangy lime and sugar syrup.	
MARGARITA	85	STRAWBERRY DAIQUIRI	85
One of the most popular cocktails of all time is made to perfection with silver tequila, triple sec and fresh lemon and lime juice.		This classic needs no introduction, Bacardi Carta Blanca is mixed with fresh strawberry and lime juice and sweetened.	

Mocktails

MOJITO	45	STRAWBERRY DAIQUIRI	45
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Portuguese Pitchers / Jarros

SANGRIA	glass 45 750ml 120
Red wine Lemonade Fruit	
CATEMBE	60
A classic from across the border. Red wine & Coke. (Served separately)	





PORTUGUESE WINES / VINHOS PORTUGUES

Wine and port makes us think of numerous visits to our late grandparent's house in Portugal, where there would be the old fashioned refillable 5lt vat of locally made wine and port wine kept in their crystal decanter on the bottom shelf of their little bar.

Wine rations were controlled by Avó and served at meal times to Avô. I am not sure what it was but with all of wines attributes, that one (sometimes more than just one!!) glass brought out the happiness, the glow and the endless smiles.

Fond memories of watching their interaction over a glass of wine during meals or the shot of port after a meal.

As for our house wine there is a unique love story about MARIANA who was a nun in mid-1600s in Alentejo who had a forbidden affair with a French nobleman/soldier. Her name lives on in her letters -- and in our house wine.

Alcohol not for sale to persons under the age of 18.



Whites

CASAL GARCIA VINHO VERDE

Citrus | Fresh | Delicate

220

CASA PORTUGUESA

Tropical fruit | Medium | Fruity

glass 65 | 190

MARIANA

Green apple | Citrus fruit | Tropical

glass 80 | 235

Rosés

MATEUS

Intense bouquet | Fresh | Slight fizz

220

MARIANA

Vivaciously fruity | Fresh | Melon

glass 80 | 235

Reds

CASA PORTUGUESA

Red fruit | Fresh | Spice

glass 65 | 190

MARIANA

Medium body | Red berry | Soft tannin

glass 85 | 240



*Not to get technical...
but according to chemistry,
alcohol is a solution.*



LOCAL WINES / VINHOS LOCAIS

Bubbly

CHAMPAGNE

MOËT & CHANDON BRUT IMPÉRIAL 1350
White-fleshed fruits | Citrus fruit | Gooseberry

METHODE CAP CLASSIQUE

PONGRÁCZ BRUT 365
Great elegance | Ripe fruit | Firm mousse

BOSCHENDAL LUXE NECTAR DEMI SEC 370
Balanced | Alluring lemon cream | Vibrant

PIERRE JOURDAN BELLE ROSE 315
Fresh citrus | Green apple | Fruit tang finish

SPARKLING

J.C. LE ROUX LA FLEURETTE BY THE GLASS 250ML 39
Cherry | Candy floss | Raspberry sorbet

DURBANVILLE HILLS HONEYSUCKLE DEMI SEC 240
Citrus | Peach | Sweet melon

STEENBERG SPARKLING SAUVIGNON BLANC 295
Passion fruit | Litchi | Pineapple

PROSECCO

SARTORI DOC 380
Acacia flower | Apple | Ripe pear



*Happiness is a
glass of bubbly*



Desiderius
PONGRÁCZ
MÉTHODE CAP CLASSIQUE

Whites

SAUVIGNON BLANC

TWO OCEANS Passion fruit Green apple Sweet melon	glass 50 148
FRANSCHHOEK CELLAR Gooseberry Pineapple Grapefruit	195
DURBANVILLE HILLS Medium-bodied Subtle citrus Tropical fruit	glass 70 199
WELMOED Gooseberry Passion fruit Lemongrass	185
FRYER'S COVE Grapefruit Guava Green fig	295
DIEMERSDAL Tropical fruit Ripe fig Gooseberry	225

CHARDONNAY

WATERSIDE (UNWOODED) Fruity Fresh Peachy	glass 58 165
DURBANVILLE HILLS Orange blossom Pineapple Citrus	glass 70 199
TOKARA Lemon blossom Honeysuckle Roasted almond	285
BOSCHENDAL 1685 Zesty citrus Ripe tropical fruit Creamy	310

CHENIN BLANC

LE COURRIER BY OLD ROAD WINE CO. Apricot Peach Honey	glass 70 199
NEDERBURG CLASSIC Crisp Well-balanced Ripe fruit	glass 55 155
CEDERBERG White pear Pineapple Lemon sherbet	250

WHITE BLENDS / VARIETALS

CAPE PORTRAIT BY DURBANVILLE HILLS Citrus Lime Tropical Fruit	glass 65 180
BOSCHENDAL LE BOUQUET Peach Apricot Cinnamon honey	190
PIERRE JOURDAN TRANQUILLE Red apple Red berry Lime	195
GORGEOUS PINOT NOIR CHARDONNAY Orange blossom Jasmine Pear	199
BUITENVERWACHTING BUITEN BLANC Gooseberry Green pepper Green melon	glass 68 190

*Where there is no wine,
there is no love.*



Rosés / Blush

NEDERBURG ROSÉ Clean Fruity Refreshing	glass 55 160
HAUTE CABRIÈRE PINOT NOIR Strawberry Red apple Rose petal	225
ROBERTSONS NATURAL SWEET Fruity Fresh floral Sweet berry	155
BOSCHENDAL BLANC DE NOIR Strawberry Red berry Good balance	190

Reds

MERLOT

DURBANVILLE HILLS Medium-bodied Sweet red fruit Silky tannins	glass 70 199
FRANSCHHOEK CELLAR THE OLD MUSEUM Medium-bodied Black cherry Summer berry	glass 75 215
GUARDIAN PEAK Cassis Plum Liquorice	250
HERMANUSPIETERSFONTEIN POSMEESTER Black olive Lavender Cashew nut	270

CABERNET SAUVIGNON

BRAMPTON Dark chocolate Full-bodied Red fruit	glass 80 225
NEDERBURG CLASSIC Ripe red berry Dark chocolate Delicate oak spice	160
BACKSBERG FOUR PILLARS Blackcurrant Wood shaving Lavender	285

SHIRAZ

FLEUR DU CAP Soft Juicy Lush Tannins	glass 85 230
PROTEA Plum Mulberry Pepper	195

PINOTAGE

BEYERSKLOOF Ripe plum Red cherry Mocha	glass 85 210
DIEMERSDAL Dark fruit Roasted banana Chocolate	285
DURBANVILLE HILLS Cinnamon Plum Cherry	199

RED BLENDS

TWO OCEANS CABERNET / MERLOT Red berry Oak spice Soft tannins	glass 50 148
NEDERBURG DOUBLE BARREL RESERVE Blueberry Black Cherry Oak Spice	275
CAPE PORTRAIT BY DURBANVILLE HILLS Black Pepper Cinnamon Blackberry	glass 65 180
BOSCHENDAL NICOLAS Mulberry & plum flavour Smooth Spicy	415
KANONKOP KADETTE Ripe raspberry Blackcurrant Mocha	285
LE BONHEUR PRIMA Raspberry Cherry Plum	270
RUPERT & ROTHSCHILD CLASSIQUE Cranberry Raspberry Earthy	440

Fortified Wine

SANDEMAN PORT Available in Ruby, Tawny & White	50ml 45
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Beers & Ciders

- ON TAP -

SUPER BOCK	320ml 45 500ml 75
CASTLE LITE	320ml 35 500ml 50
HEINEKEN	500ml 60

- BEERS -

IMPORTED	38
LOCAL	35

- CRAFT BEERS -

DEVILS PEAK KINGS BLOCKHOUSE IPA	48
CBC PILSNER	40

- CIDERS -

HUNTER'S DRY / GOLD	39
SAVANNA DRY /LIGHT	43
STRONGBOW	43
REKORDERLIG	60

- NON-ALCOHOLIC BEERS & CIDERS -

HEINEKEN 0.0%	38
SAVANNA 0.0	43

Because no good story ever started with a water

Spirits

TEQUILA

JOSE CUERVO GOLD / SILVER	32
ESPOLON REPOSADO	54
ESPOLON BIANCO	48
LOS LOCOS REPOSADO	52

GIN

GORDON'S	26
BEEFEATER PINK	39
TANQUERAY	35
BOMBAY SAPPHIRE	38
BICKENS LONDON	32
INVERROCHE AMBER	48
BOMBAY BRAMBLE	38
MALFY CON ARANCIA	45
SIX DOGS BLUE / PINOTAGE / KAROO	50

VODKA

SMIRNOFF 1818	25
CRUZ VINTAGE BLACK	30
SKYY	30
SKYY CHERRY	30
GREY GOOSE	55

GRAPPA

VENETA BROTTO	34
ANTONELLA	75

RUM

BACARDI CARTA BLANCA	28
BARON SAMEDI	36
SPICED GOLD	28
CAPTAIN MORGAN	28

LIQUEUR

LIQUOR DE GINJINHA	28
A Portuguese liqueur made by infusing Ginja berries in Aguardente.	

BRANDY / COGNAC / AGUARDENTE

RICHELIEU	28
RICHELIEU 10YR	35
KLIPDRIFT PREMIUM	28
KWV 10YR	42
1920 BRANDY	36
BISQUIT & DUBOUCHÈ VS	58
BISQUIT & DUBOUCHÈ VSOP	85
D'USSE VSOP	105
HENNESSY VS	58
HENNESSY VSOP	92
ANTIQUA VSOP	62

- Ask your waitron about our aguardente selection-

WHISKY

- SINGLE GRAIN -

BAIN'S	35
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- SINGLE MALT -

GLENFIDDICH 12	68
GLEN GRANT <i>THE MAJORS RESERVE.</i>	50
GLENMORANGIE 10YR	68
THREE SHIPS 10YR	55

- BLENDED -

BELL'S	30
J&B	28
CHIVAS 12	42
JOHNNIE WALKER RED	36
JOHNNIE WALKER BLACK	48

- IRISH -

JAMESON	44
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- BOURBONS -

JACK DANIEL'S	36
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CAPE MOUNTAIN WHISKY





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