

WINE MENU

A PRIMAVERA DO JERÓNIMO

1 9 2 9

Glass / Bottle

WHITE WINE / VINHO BRANCO	CORTINHA VELHA 2023 <i>Alvarinho, Trajadura</i>	[VINHO VERDE REGION] FRUITY , with VIBRANT ACIDITY AND A HINT OF WET-STONE MINERALITY , finishing FRESH AND PERSISTENT . Goes well with every seafood and perfect with rice stuffed mussels. “The winemaker, Sarah Covas, is my classmate from the Enology and Viticulture School at the University of Lisbon, and she was very serious in class, taking notes and asking questions. And always wearing chic!”	6 / 19€
	DOURALICE 2025 <i>Loureiro, Arinto</i> [ORANGE WINE] [UNFILTERED]	[VINHO VERDE REGION] FRESH AND AROMATIC , with notes of CITRUS, GREEN APPLE, AND WHITE FLOWERS. CRISP ACIDITY and a SUBTLE MINERAL touch to a clean, refreshing finish. Goes well with shellfish, grilled fish like robalo. “The owner is a bit grumpy. When I asked for a complimentary corkscrew, he said, ‘I’m not a supermarket, I’m a winemaker.’ I didn’t reply.”	28€
	QNTA. DE SANTANA 2024 <i>Fernão Lopes, Arinto</i>	[MAFRA REGION] EXPRESSIVE nose with DELICATE FLORAL notes and almost TROPICAL FRUIT from Fernão Pires. The palate SHOWS GOOD VOLUME, BALANCED BY FIRM CITRUS ACIDITY from Arinto and partial barrel aging. A FRESH, STRUCTURED, AND VERSATILE wine. “While everyone in the wine world is making flashy logos, they continue with an old-school style. If you judge a book by its cover, you probably won’t like this one.”	27€
	CHAMINÉ 2023 <i>Sauvignon Blanc, Alvarinho, Moscatel, Loureiro</i>	[ALENTEJO REGION] VIBRANT white from Portugal’s Alentejo coast with notes of TROPICAL FRUIT, WHITE FLOWERS, AND CITRUS. FRESH AND ELEGANT, WITH BRIGHT ACIDITY AND A MINERAL FINISH reminiscent of licking a stone like we are doing here everyday. “These days it’s very trendy and popular in Lisbon. Normally I’m a bit suspicious of popular things, but this one is like Spielberg’s Jaws — hugely popular yet also flawless”.	38€
RED WINE / VINHO TINTO	DEU BODE 2024 <i>Vinhão, Borraçal, Arinto, Azal</i> [UNFILTERED]	[VINHO VERDE REGION] JUICY & WILD with tart RED BERRIES, EARTHY HERBS , and BRIGHT ACIDITY . A fresh, unfiltered red made to be served slightly chilled. “Same grumpy owner that didn’t give me a corkscrew. Never forget that! It’s like looking into a mirror.”	7.5 / 27€
	CHAMINÉ 2021 <i>Syrah, Touriga Franca, Petit Verdot, Cabernet Sauvignon, Alicante Bouschet</i>	[ALENTEJO REGION] A LOW-INTERVENTION RED made with organic and regenerative farming. JUICY AND VIBRANT , with notes of BLACK CHERRY, DRIED ROSE PETALS, SPICES, AND MEDITERRANEAN HERBS , supported by elegant, balanced tannin.	28€

RED WINE / VINHO TINTO	QNTA. DE SANTANA	[MAFRA REGION]	28€
	2023 <i>Aragonez, Touriga Nacional, Merlot</i>	A FRESH red with aromas of WILD BERRIES, EUCALYPTUS, AND MINT , complemented by the FLORAL TOUCH typical of Touriga Nacional. JUICY AND MEDIUM-BODIED , with FINE TANNINS AND VIBRANT ACIDITY . An elegant and food-friendly wine. Bitoque and Secretos is a perfect match.	

SPARKLING WINES / ESPUMANTE	ORA BOLAS - RED	[VINHO VERDE REGION]	28€
	2024 <i>Vinhão, Alvarrinhão, Arinto</i>	FRESH & LIVELY pét-nat with JUICY RED BERRIES, CITRUS, AND GENTLE BUBBLES. VIBRANT, PLAYFUL , and perfect to start the evening. Pairs beautifully with spicy dishes like meatballs, maranhos and fried specialties such as choco frito, pescada and carapauzinhos.	
	[PET NAT] [UNFILTERED]		
	LUIZA - ROSÉ	[VINHO VERDE REGION]	28€
	2024 <i>Espadeiro</i>	JUICY, LIGHTLY SPARKLING ROSÉ with WILD STRAWBERRY and CITRUS NOTES. FRESH, FUN, AND DANGEROUSLY DRINKABLE. Perfect pair with rice stuffed mussel, gambas al ajillo, clams and seafood rice. "This winery has wonderful labels. You know when you go to a bookstore, pick a book just because the cover looks great, take it home and it turns out to be fantastic? Pure luck. This one is like that."	
	[PET NAT] [UNFILTERED]		
	CORTINHA VELHA - WHITE	[VINHO VERDE REGION]	36€
	2021 <i>Alvarinho</i>	Sparkling wine made from Alvarinho, with FINE, PERSISTENT BUBBLES, BRIGHT CITRUS ACIDITY , and a COMPLEX FRUITY FINISH . Excellent with shellfish. "Winemaker Sarah Covas, my former classmate, had the privilege of doing her internship in the cool, comfortable climate of the Champagne region, while the rest of us were burning in the heat of Alentejo during harvest. Using what she learned there, she created one of Portugal's most characterful sparkling wines".	

HOUSEWINE / VINHO DA CASA	Small - Jarra Peq. (0.5l)	(Red/White)	7€
	Big - Jarra Grande (1.0l)	(Tinto/Branco)	11€

