PortiGalo

- real portuguese -



- 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.







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.









NEW

NEW

NEW



Tapas / Peliscos - A Little Taste of Portugal -

MIXED STARTER PLATTER Calamari, chicken livers and chouriço slices.	180
KALE SOUP <i>CALDO VERDE</i> 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 GUISADAS 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
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
COD FISH FRITTERS <i>PATANISCAS DE BACALHAU</i> Deep fried salted cod in our beer batter. Served with a garlic mayo.	95
RISSOLES <i>RISSOIS</i> Chicken 60 Prawn 75 K Jalapeño Cheese Deep fried, crumbed turnovers with a spicy filling.	70
TRINCHADO Chicken 80 Rump 3Marinated and pan-fried with white wine, garlic, paprika and bay leaves. Served with or without piri-piri.Rump 3	110
FIRED UP CHOURIÇO Smoked spicy Portuguese sausage flambeed with Portuguese "Fire Water".	120
BATTERED GREEN BEANS <i>PEIXINHOS DA HORTA</i> 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

Salads / Saladas

- From the Vegetable Patch -

	- From the vegetable fatch -		
*	PORTUGUESE SALAD SALADA PORTUGUÊSAsingle 85Mixed lettuce, cucumber, tomatoes, red onions & Galega olives with Portuguese dressing.For the single 85	table 135	Creamy Feta 25 Avocado 30 (Seasonal)
	CHICKEN SALAD SALADA DE FRANGO Portuguese salad topped with grilled chicken fillet strips and green peppers with our Portuguese dressing.	115	NY C
	PRAWN & LIME SALAD SALADA DE CAMARÃO E LIMA Tomatoes, avocado, green pepper, red onions, fresh coriander and grilled "LM" style prawns drizzled with fresh lime juice.	180	de-
¥	CHICKPEA SALAD SALADA DE GRÃO Chickpeas with tomato, cucumber, avocado, green peppers, carrots, red onions, cubed cheddar cheese & Galega olives served with our Portuguese dressing.	100	S.L.
	- Served with our traditional fried, thin, round cut potatoes	s –	
	PREGO chicken 105 Marinated and pan-fried in white wine, garlic, paprika and bay leaves. Served with or without <i>piri-piri</i> .	and the second	ADD ON Fried Egg 9
NEW	PORK BIFANA BIFANA À MODA DO PORTO Thinly sliced pork cutlets marinated and pan-fried in garlic, paprika, bay leaves and beer.	120	Hickory Ham 15 Cheddar Cheese 18
	PORTUGUESE BURGER HAMBURGER À PORTUGUÊSA A family recipe grilled on our <i>Volcanic rock grill</i> topped with chouriço slices, caramelised onions, lettuce, tomato & drizzled with mayo.	140	
¥	VEGETERIAN BURGER HAMBURGER VEGETERIANO Volcanic rock flamed plant-based burger with tomato, lettuce, caramelised onions, avocado and plant-based mayo.	160	54.53
	Pasta / Massa	1	
	- Served with Penne or Linguini -	15	1 . S. 1980
	CHICKEN & CHOURIÇO PASTA <i>MASSA COM FRANGO E CHOURIÇO</i> Cubed chicken fillet & chouriço in a creamy tomato, white wine sauce.	125	. A
1	VEGETARIAN PASTA MASSA VEGETARIANO Black olives, red onion, red peppers and sliced button mushrooms in our spicy creamy tomato, white wine sauce.	110	
	SEAFOOD LINGUINE MASSA DE MARISCO Sautéed prawns, calamari & mussels in a white wine tomato-based sauce. Add cream - R10	185	37
NEW	MARIA'S PASTA MASSA COM FIGADOS DE GALNIHA Grilled livers in our creamy tomato-based sauce with a dash of wine.	115	S



🔆 Vegetarian

Spicy

ADD ON



- Sunday Lunch Family Feasts! -

	PORK CUTLETS <i>FEBRAS</i> <i>Volcanic rock flamed</i> 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
w	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 chicken 145 rump Marinated and pan-fried with white wine, garlic, paprika and bay leaves. Served with or without <i>piri-piri</i> & your choice of cide	210

NI



🥖 Spicy 🛛 😼 🛚

88 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 <i>PESCADA E CAMARÃO</i> Beer battered fried hake and grilled " <i>LM</i> " style medium prawns.	199
	PRAWN & CALAMARI CAMARÃO E LULAS Grilled "LM" style medium prawns & scorch grilled calamari.	265
w	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 Grilled salted cod, served with boiled potatoes and egg, chickpeas and a chargrilled green peppers, onions & olive oil vinaigrette.	270
NEW	WHOLE LINE FISH PEIXE GRELHADO SUBJECT TO AVAILABILITY Whole Tilapia grilled on our Volcanic rock grill.	120
	PORTUGALO KINGKLIP MARUCA Whole baby kingklip topped with a chunky tomato and onion relish with bay leaves, capers, olives and white wine.	245
	BEER BATTERED HAKE <i>PEIXE FRITO EM CAPOTE</i> Beer battered fried hake served with tartar sauce.	120
	GRILLED HAKE <i>PEIXE GRELHADO</i> Grilled "LM" style served with our Portuguese Vinaigrette.	115
	PORTUGUESE STYLE CALAMARI LULAS COM MOHLO A PORTUGUÊSA Marinated in our signature marinade, scorch grilled or fried.	220
NEW	PRAWNS NACIONAL 8 medium prawns in our spicy beer sauce.	235
	LM STYLE PRAWNS CAMARÃO LM 8 225 12 Grilled medium prawns. "Lorenzo Marques" "LM" style. Served with or without <i>piri-piri</i> .	305
	KING PRAWNS CAMARÃO REI 6 grilled king prawns "Lorenzo Marques" "LM" style. Served with or without <i>piri-piri</i> .	310
		2

People who love to eat are always the best people!

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



Volcanic Rock Flamed Grills

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

RUMP <i>BIFE DE ALCATRA</i> 250g Basted with our signature Portuguese marinade. <i>Add mushroom sauce R28</i> <i>Add cheese sauce R20</i> <i>Add pepper sauce R25</i>	165
FILLET FILETE 250g Basted with our signature Portuguese marinade. Add mushroom sauce R28 Add cheese sauce R20 Add pepper sauce R25	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 <i>BIFE COM MOLHO DE VINHO DO PORTO</i> 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 & course 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 " <i>LM</i> " style. Served in Hot / Mild <i>piri-piri</i> or Lemon & Herb.	half 125 full 195
CHICKEN FILLET PEITO DE GALINHA Grilled "LM" style. Served in Hot / Mild pírí-pírí or Lemon & Herb. Add mushroom sauce R28 Add cheese sauce R20 Add pepper sauce R25	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

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 ÁS RODELAS Traditional round, thin cut deep fried potatoes.	30
PORTUGUESE SIDE SALAD SALADA PORTUGUÊSA Mixed lettuce, cucumber, tomatoes, red onions & black olives with our Portugueso dressing.	35 e

For the Little Ones / Para as Crianças

KIDDIES PASTA MASADA Yenne pasta in a creamy tomato sauce. Add chicken - R25

round cut chips.

62

CRUMBED CHICKEN STRIPS TIRAS DE FRANGO 150g crumbed chicken strips with cheese sauce served with thin

72



	PORTUGUESE CUSTARD TARTLETS <i>PASTEIS DE NATA</i> Flaky pastry with a rich custard filling, dusted with cinnamon.	38
V	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	DOUBLE TOT 50ML 79

PortuGalo

🖕 Vegetarian

Spicy

Whiskey - Amaretto - Kahlua - Amarula - Frangelico



- Almond milk available at R10 extra -

ESPRESSO	single 24 double 30
MACCHIATTO	30
AMERICANO	32
CAPPUCCINO	34
GALÃO Portuguese style coff espresso, 3 parts hot	
HOT CHOCOLATE	34
TEA'S	24
SPECIAL COFFEES Irish Whiskey – Amare Amarula – Frangelico	etto – Kahlua – - Cape Velvet
- Add Extra Shot o	DI ESDIESSO ID -

Cold Beverages

		0	
ICED COFFEE			32
MILKSHAKES	250ml 2	9 320m	ı 39
FRUIT JUICE	250ml 2	5 320m	35
SUMOL		330m	1 32
GRAPETISER / APPLE	TISER	275m	35
SODA'S		300m	1 29
MIXERS		200m	1 25
ICED TEA			35
RED BULL	La Ser	0.5	45
ROCK SHANDY	100		29
STEELWORX	6.63	9.00	25
ROSES CORDIALS		50m	9
NATURAL WATERS Still / Sparkling		28 14	18
Juil / Sparking	small .	28 large	9 40



We eat, we drink, then all else comes later



Portugalo Unique Crafted Cocktails

100

85

75

85

80

85

85

85

THE PORTUGALO

Los Locos tequila with litchi extracts and finished off with a fresh grapefruit foam.

CAIPIRINHA

A Brazilian classic. Cachaça cane spirits muddled with fresh lime quarters and sugar. Served short, churned with crushed ice.

SNOWCONE

Watermelon | Strawberry SKYY Vodka blended with freshly pressed apple & lime juice. Finished off with a flavoured extract.

MANGO DAIQUIRI

Bacardi Carta Blanca rum blended smooth with mango puree, fresh limes and fruit juice.

APEROL SPRITZ

Refreshing and unique bittersweet taste that appeals to people around the world. Made with Aperol and Cinzano Pro-Spritz.

FROZEN BLUEBERRY & MINT MARGARITA

Silver tequila blended to perfection with blueberry puree and a sprig of mint.

COSMOPOLITAN

Vodka shaken with lime, triple sec curaçao & cranberry juice.

69

95

95

85

85

55

75

85

45

CHERRY WATERMELON SPRITZ

SKYY Cherry Vodka, watermelon extracts and fresh lemon charged with Cinzano Pro Spritz.

🥖 SPICY MANGO G & T

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.

STRAWBERRY & LIME G & T

A fun and fruity variation of the classic Gin & Tonic, using Bicken's Gin enhanced with strawberry extracts and fresh lime.

WATERMELON & MINT G & T Bicken's Gin infused with watermelon extracts and fresh mint leaves.

TIPO TINTO Rum & Raspberry

Kegtails

LONG ISLAND ICED TEA

A cocktail classic; five white spirits are combined and lengthened with cola.

MARGARITA

One of the most popular cocktails of all time is made to perfection with silver tequila, triple sec and fresh lemon and lime juice.

OTILOM

A legendary classic that combines Bacardi Carta Blanca, mint flavour, tangy lime and sugar syrup.

STRAWBERRY DAIQUIRI

This classic needs no introduction, Bacardi Carta Blanca is mixed with fresh strawberry and lime juice and sweetened.

Mocktails

ΟΤΙζΟΜ

STRAWBERRY DAIQUIRI

Portuguese Pitchers / Jarros

SANGRIA Red wine | Lemonade | Fruit

CATEMBE

A classic from across the border. Red wine & Coke. (Served separately)

glass 45 | 750ml 120

60









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.







Milos

CASAL GARCIA VINHO VERDE 220 Citrus | Fresh | Delicate **CASA PORTUGUESA** glass 65 | 190 Tropical fruit | Medium | Fruity MARIANA glass 80 | 235 Green apple | Citrus fruit | Tropical Rosês MATEUS Intense bouquet | Fresh | Slight fizz

220

MARIANA Vivaciously fruity | Fresh | Melon glass 80 | 235

Red

CASA PORTUGUESA Red fruit | Fresh | Spice

MARIANA Medium body | Red berry | Soft tannin glass 65 | 190

glass 85 | 240

Mot to get technical... but according to chemistry. alcohol is a solution.



LOCAL WINES / VINHOS LOCAIS



CHAMPAGNE

MOËT & CHANDON BRUT IMPÉRIAL1350White-fleshed fruits | Citrus fruit | Gooseberry1350

METHODE CAP CLASSIQUE

PONGRÁCZ BRUT Great elegance Ripe fruit Firm mousse	365
BOSCHENDAL LUXE NECTAR DEMI SEC Balanced Alluring lemon cream Vibrant	370
PIERRE JOURDAN BELLE ROSE Fresh citrus Green apple Fruit tang finish	315

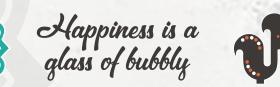
SPARKLING

J.C. LE ROUX LA FLEURETTE Cherry Candy floss Raspberry sorbet	BY THE GLASS 250ML 39
DURBANVILLE HILLS HONEYSUCKLE DEMI SEC Citrus Peach Sweet melon	240
STEENBERG SPARKLING SAUVIGNON BLANC Passion fruit Litchi Pineapple	295

PROSECCO

SARTORI DOC Acacia flower | Apple | Ripe pear 380









glass 50 | 148

glass 70 | 199

195

185

295

225

250

SAUVIGNON BLANC

TWO OCEANS Passion fruit | Green apple | Sweet melon

FRANSCHHOEK CELLAR Gooseberry | Pineapple | Grapefruit

DURBANVILLE HILLS Medium-bodied | Subtle citrus | Tropical fruit

WELMOED Gooseberry | Passion fruit | Lemongrass

FRYER'S COVE Grapefruit | Guava | Green fig

DIEMERSDAL Tropical fruit | Ripe fig | Gooseberry

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

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	glass 68 190

Where there is no wine, there is no love.



Rosès / Blush

glass 55 | 160

225

155

190

NEDERBURG ROSÉ Clean Fruity Refreshing
HAUTE CABRIÈRE PINOT NOIR Strawberry Red apple Rose petal
ROBERTSONS NATURAL SWEET Fruity Fresh floral Sweet berry
BOSCHENDAL BLANC DE NOIR

Strawberry | Red berry | Good balance

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	285

Blackcurrant | Wood shaving | Lavender

SHIRAZ

	JIIIKAL	
1	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





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 -	200	-100
HUNTER'S DRY / GOLD	37/33	39
SAVANNA DRY /LIGHT	N. TIP	43
STRONGBOW		43
REKORDERLIG		60
a second and a second as	5	
- NON-ALCOHOLIC BEERS & C	IDERS	-
HEINEKEN 0.0%		38
SAVANNA 0.0		43
and the second s	- 1	

Because no good story ever started with a water

TEQUILA

32

34

75

28

36

28

28

28

JOSE CUERVO GOLD / SILVER
ESPOLON REPOSADO
ESPOLON BIANCO
LOS LOCOS REPOSADO

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 ANTONELLA

RUM

BACARDI CARTA BLANCA BARON SAMEDI SPICED GOLD **CAPTAIN MORGAN**

LIQUEUR

Spirits **BRANDY / COGNAC /** AGUARDENTE

E 4		
54	RICHELIEU	28
48	RICHELIEU 10YR	35
52	RICHELIEU IUTR	5.
52	KLIPDRIFT PREMIUM	28
	KWV 10YR	42
26	1920 BRANDY	36
39	BISQUIT & DUBOUCHÈ VS	58
35	BISQUIT & DUBOUCHÈ VSOP	85
38	D'USSE VSOP	105
30		F C
32	HENNESSY VS	58
48	HENNESSY VSOP	92
	ANTIQUA VSOP	62
38		02

- Ask your waitron about our aguardente selection-

WHISKY

- SINGLE GRAIN -	
BAIN'S	35
- SINGLE MALT -	
GLENFIDDICH 12	68
GLEN GRANT THE MAJORS RESERVE.	50
GLENMORANGIE 10YR	68
THREE SHIPS 10YR	55
- BLENDED -	114
BELL'S	30
J&B	28
CHIVAS 12	42
JOHNNIE WALKER RED	36
JOHNNIE WALKER BLACK	48
- IRISH -	
JAMESON	44
- BOURBONS -	
JACK DANIEL'S	36



