

# BONO

LISBOA

*Life is good, but Wine is better.*

FERNANDO PESSOA

## TINTOS / RED / ROUGE -

By Glass

By Bottle

*Puglia/ Italy (Bono wine)*

***I Fabrichi – Primitivo di Manduria. 10€ 49€***

*Primitivo - It carries sweet notes of vanilla and marzipan and a warm, pervasive mouthfeel with hints of blueberry and blackberry jam. Perfect for Beef, Pasta, Lamb and Poultry.*

## DÃO

***Borges Touriga Nacional 58€***

*Touriga Nacional - Excellent mouth volume, soft and delicate with mature tannins. Harmonizes with beef, lamb and duck.*

***Impecável 8€ 32€***

*Touriga Nacional - Pure Touriga Nacional, floral and slightly citrus tones of red grape fruits without much tannin. Harmonizes with beef, lamb and duck.*

## DOURO

***Borges Reserva - Douro 65€***

*Touriga Nacional/ Franca/ Tinta Roriz/ Amarela - Very elegant in the mouth, with excellent acidity, where the soft tannins give it a lot of structure and balance, in a long and persistent final set with great potential for evolution in the bottle. Harmonizes with various meats and cheeses.*

***Luís Seabra, Indie Xisto 75€***

*Touriga Franca/ Tinta Roriz/ Tinta Amarela/ Rufete/ Tinta Barroca. A complex, potent, harmonic, elegant and golden red in the mouth. Harmonizes with beef, lamb and duck.*

***Muxagat 8€ 31€***

*Tinta Barroca - An intense wine, with a good tannin, dry and with a balanced acidity. Harmonizes with beef, lamb and duck.*

*VAT rate in accordance with current legislation.*

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## ALENTEJO

***Ermo, Blend*** \_\_\_\_\_ **68€**

*Alicante Bouschet, Trincadeira e Cabernet Sauvignon. Wine with excellent tannic structure and balanced acidity. Harmonizes with beef, lamb and duck.*

## BEIRA INTERIOR

***TNT, Almeida Garrett*** \_\_\_\_\_ **8€** \_\_\_\_\_ **31€**

*Touriga Nacional, Trincadeira. With an explosive flavor of wild fruits and soft tannins. Matured for 6 months in French oak barrels. Harmonizes with beef and lamb.*

## LISBOA

***Castelão, Hugo Mendes*** \_\_\_\_\_ **9€** \_\_\_\_\_ **45€**

*Touriga Nacional/ Aragonez - Dry, with well-defined tannins, somewhat drying and vegetal, but of quality; Body well settled in the acidity; Ends with slight astringency. Harmonizes with meat, fish, pasta and lamb.*

## BAIRRADA

***Larga de Baixo - Bairrada*** \_\_\_\_\_ **40€**

*Baga - Delicate and complex. On the nose it has floral nuances. Barrel aging complements the profile with hints of spice. In the mouth it is round, very polished and elegant. Finishes long and persistent.. Harmonizes with beef, lamb and game meat.*

## TRÁS-OS-MONTES

***Quinta do Arcossó - Grande Reserva*** \_\_\_\_\_ **56€**

*Touriga Franca/Touriga Nacional/ Tinta Amarela/ Tinta Roriz - In the mouth it has body and structure, mature flavors, freshness and powerful and fine tannins that give it a long and tasty finish. with footstep*

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## ALGARVE

***Paxá - Negra Mole*** \_\_\_\_\_ **42€**

*Vinhas Tradicionais Negra Mole - Very Smooth, light, fruity, dry, fresh, with a long finish. Harmonizes with fish and seafood.*

## SETUBAL

***Pegos Claros, Grande Escolha*** \_\_\_\_\_ **67€**

*Castelão - In the mouth it reveals extraordinary concentration, firm and sophisticated tannins, a beautiful tension and a persistent aftertaste. A polished wine, with a lot of class. Harmonizes with Beef, Pasta, Lamb and Magret.*

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*Chef Robson Oliveira*

## BRANCO / WHITE /BLANC

By Glass

By Bottle

### DÃO

**Borges Reserva** \_\_\_\_\_ **49€**  
*Malvasia Fina/ Encruzado*

**Cancela Abreu & Riba D'ave** \_\_\_\_\_ **9€** \_\_\_\_\_ **38€**  
*Encruzado/ Touriga Nacional*

### DOURO

**Quanta Terra - Grande Reserva** \_\_\_\_\_ **59€**

*Viosinho/ Gouveio -Big reserve full-bodied, concentrated, soft texture, sweet tannins, long and balanced finish*

**Maçanita** \_\_\_\_\_ **62€**

*Gouveio - Medium intensity, dry and with good acidity.Harmonizes with shellfish, fish and cured meat.*

### ALENTEJO

**Fita Preta, O Ancestral** \_\_\_\_\_ **8€** \_\_\_\_\_ **32€**

*Roupeiro/ Rabo de Ovelha/ Arinto/Tamarez/Alicante Branco - Good volume and is rich in retro, fresh and fruity. The finish is quite persistent.*

**Herdade do Arrepiado, 'Verdelho'** \_\_\_\_\_ **68€**

*Verdelho -In the mouth, freshness, minerality and texture predominate.*

### LISBOA

**Mira do Ó, Arinto** \_\_\_\_\_ **53€**

*Arinto*

**Ramillo Vital** \_\_\_\_\_ **41€**

*Vital*

*\*All products are at the current rate in effect.*

*\*Contains sulfites*

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## BRANCO / WHITE / BLANC

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## VINHOS VERDES

**Soalheiro, Primeiras Vinhas** \_\_\_\_\_ **9€** \_\_\_\_\_ **42€**

Alvarinho

**Ag.Hora, Loureiro (Orange)** \_\_\_\_\_ **59€**

*Alvarinho e Trajadura*

## AÇORES

**Arinto dos Açores** \_\_\_\_\_ **56€**

Verdelho/ Alvarinho

## BAIRRADA

**Quinto Elemento - Blanc de Noir.** \_\_\_\_\_ **53€**

Trincadeira das Pratas - Good Acidity.

**Vadio, Bical - Cercial** \_\_\_\_\_ **39€**

Alvarinho

## ROSÉ

**Textura da Estrela**      **Dão** \_\_\_\_\_ **8€** \_\_\_\_\_ **41€**

*Alvarinho e Trajadura - Balanced body, dry and good acidity.*

**Lello**      **Douro** \_\_\_\_\_ **7€** \_\_\_\_\_ **29€**

*Touriga Franca, Tinta Barroca, Touriga Nacional, Tinta Roriz*

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## CHAMPAGNE/ ESPUMANTE - BORBULHAS NA TAÇA/ BUBBLES IN THE CUP

*By Glass*

*By Bottle*

*Taittinger Brut Réserve (75 cl) Champagne* \_\_\_\_\_ **95€**

*(37,5cl) Champagne* \_\_\_\_\_ **55€**

*Chardonnay (40%), Pinot Noir e Pinot Meunier (60%)*

## PORTUGAL

*FA EXCLUSIVE Super Reserva Bruto - \_\_7€* \_\_\_\_\_ **31€**

*Gouveio, Malvasia-Fina, Côdega e Arinto*

*Giz Cuvez Noirs - Bairrada* \_\_\_\_\_ **52€**

*Baga*

*AphrosPhaunus, Pet Nat Rosé* \_\_\_\_\_ **45€**

*Vinhão/ Alvarelhão*

*\*Contains sulfites*

# BOVO

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## **SUMOS E OUTROS/ JUICE AND OTHER**

<i>Sumo Laranja/ Orange Juice</i> .....	5€
<i>Limonada Natural/ Lemonade</i> .....	4,5€
<i>Ginger Ale</i> .....	3,5€
<i>Refrigerantes</i> .....	3€
<i>Ice Tea</i> .....	2,5€

## **AGUA/ WATER**

<i>Gas - sparkling 75cl.</i> .....	4€
<i>Lisa - Still 75cl.</i> .....	3€

## **CERVEJA/ BEER**

<i>Heineken 50cl</i> .....	4,5€
<i>Heineken 25cl</i> .....	3€
<i>Heineken Garrafa 33cl</i> .....	2,5€
<i>Heineken 0% 25cl</i> .....	2,5€
<i>Somersby Cider 33cl</i> .....	3€
<i>Erdinger Hefe Hell 50cl</i> .....	7,5€

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## *CAFÉ/ CHA/ COFFEE and TEA*

<i>Café/ Espresso Coffee</i> _____	<i>2,5€</i>
<i>Café Duplo/ Double Espresso</i> _____	<i>3,5€</i>
<i>Descafeinado/ Decaffeinated</i> _____	<i>2€</i>
<i>Espresso Macchiato</i> _____	<i>2,5 €</i>
<i>CaféAmericano/ Long Black</i> _____	<i>2,5€</i>
<i>Cha e Infusoes/ Tea and Infusions</i> _____	<i>3€</i>
<i>Capuccino</i> _____	<i>5€</i>

## *PORTO/ MOSCATEL (Dose)*

<i>Porto</i> _____	<i>4€</i>
<i>Porto 10 anos</i> _____	<i>8€</i>
<i>Quinta do Vallado, 20 anos - Douro</i> _____	<i>13€</i>
<i>MoscateL Setubal</i> _____	<i>4€</i>

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