



MENU

Wine 66 makes a point of having small and medium producers as a preference. This way, besides assuring excellence wines, Wine 66 also focuses on the products that it presents in its menu, most of which are made in an artisanal way, which guarantees more quality and more flavor.

Enjoy!

To start...

	1/2 portion	01 portion
Covered		
Rosemary Focaccia and Olive Focaccia Biological Olive Oil with Balsamic Vinegar and a pinch of Himalayan Pink Salt	-	5,00
Mixed Appetizer	-	15,00
Your choice up 04 options: Seasoned Olives, Italian Caponata, Caramelized Onion, Hummus, Mini Mozzarella di Bufala Cheese, Codfish Paste, Olive Paté with Roasted Pepper, Sardella <i>*Served with Rosemary Focaccia and Olive Focaccia</i>		
Cheese Board	12,00	19,00
Cow and Sheep Alentejo Cheese, Conté, Goat Cheese, Manchego and Petal Cheese		
Sausage Board	11,00	19,00
Country Ham, Sirloin and Salami		
Cheese and Sausage Board	11,00	19,00
Cow and Sheep Alentejo Cheese, Conté, Goat Cheese, Manchego and Petal Cheese Iberian Country Ham, Loin and Salami		
Iberian Country Ham Board	7,00	12,00
Iberian Black Pork Ham Board	12,00	20,00
Fois Gras Paté	-	10,00
With Wild Berry Compote <i>*Served with Baguette</i>		
Mozzarella di Bufala Cheese	-	7,00
Sliced and Seasoned		
Grana Padano	-	8,00
With Honey		

	1/2 portion	01 portion
Mozzarella Cheese Burrata	-	14,00
<i>With Parma Ham, Pistachios, Pesto Sauce and Basil Leaves</i>		
Melted Brie Cheese with Jam	-	10,00
<i>Your choice of jam: Pumpkin and Cinnamon, Three Peppers or Pear, Lime and Ginger *Served with Baguette</i>		
Melted Camembert Cheese with Jam	-	10,00
<i>Your choice of jam: Pumpkin and Cinnamon, Three Peppers or Pear, Lime and Ginger *Served with Baguette</i>		
Melted Provolone Cheese	-	10,00
<i>*Served with Rosemary Focaccia and Olive Focaccia</i>		
Wild Alaskan Salmon Carpaccio	-	16,00
<i>With Capers and Parmesan Splinters *Served with Baguette and Dijon Mustard</i>		
Cod Carpaccio	-	16,00
<i>With Capers and Parmesan Splinters *Served with Baguette and Dijon Mustard</i>		
Seasoned Olives	-	3,00
Nuts Mix	-	3,00
Rosemary Focaccia	-	4,00
Olive Focaccia	-	4,00
Parmesan Focaccia	-	6,00
Baguette Basket	-	1,50

To reinforce...

	1/2 portion	01 portion
Mini Lorraine Quiche <i>*Served with Green Salad</i>	-	7,50
Mini Leek Quiche <i>*Served with Green Salad</i>	-	7,50
Mini Four Cheese Quiche <i>*Served with Green Salad</i>	-	8,00
Mini Chicken Pie <i>*Served with Green Salad</i>	-	7,50

To sweeten...

	1/2 portion	01 portion
Red Berries Cheesecake	-	6,00
Lemon Pie	-	6,00
Milk Chocolate Mousse	-	5,50
70% Chocolate Mousse	-	6,00
Passion Fruit Mousse	-	5,50

Try our delicious desserts with a nice sweet wine...

Ask our wine list!

To taste...

Tasting 01 04 glasses of entry range wine	8,00
Tasting 02 04 glasses of medium range wine	12,00
Tasting 03 04 glasses of high range wine	16,00
Tasting 01 with Vol-Au-Vent 04 glasses of entry range wine and 04 canapés	12,00
Tasting 02 with Vol-Au-Vent 04 glasses of medium range wine and 04 canapés	16,00
Tasting 03 with Vol-Au-Vent 04 glasses of high range wine and 04 canapés	20,00
White Port Wine with Blue Cheese Mateus Nicolau de Almeida, Lágrima (glass)	12,00
10-year-old Red Port Wine with Blue Cheese Quinta da Casa Amarela (glass)	12,00
Passum Wine with Blue Cheese Encostas de Sonim (glass)	13,00

To remember...

Wine 66 Corkscrew	12,00
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To drink besides wine...

House´s Water 750ml	1,00
Mineral Water 250ml	1,50
Mineral Water 500ml	2,00
Mineral Sparkling Water 250ml	2,00
Pedras Water 250ml	2,00
Tonic Water 330ml	2,00
Tonic Water Zero 330ml	2,00
Coke 330ml	2,00
Coke Zero 330ml	2,00
Peach Ice Tea 330ml	2,00
Peach Ice Tea Zero 330ml	2,00
Lemon Ice Tea 330ml	2,00
Lemon Ice Tea Zero 330ml	2,00
Biological Grape Juice (glass)	2,50
Dom Alfredo (Non-alcoholic Wine) (glass)	3,00
Dom Alfredo (Non-alcoholic Wine) (bottle)	9,00
Porto Tonic (glass)	6,00
Coffee (Nespresso) (capsule)	1,50
Tea (Lipton) (sachet)	1,00