



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

Seasoned Olives, Artisanal Sourdough Bread,
Biological Olive Oil with Balsamic Vinegar di
Modena and a pinch of Himalayan Pink Salt

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6,50

Mixed Appetizer

Your choice up 04 options:

1. Caramelized Onion
2. Codfish Paste with Sesame Seeds
3. Hummus with Paprika and Sesame Seeds
4. Italian Caponata
5. Italian Sardella
6. Mini Mozzarella di Bufala Cheese
7. Olive Paté with Roasted Pepper
8. Seasoned Olives

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18,00

**Served with Rosemary Focaccia and Olive Focaccia*

Cheese Board

15,00

24,00

Cow and Sheep Alentejo Cheese, Conté, Blue Cheese,
Conté, Morbier and San Simon (Petal Cheese)

Sausage Board

15,00

24,00

Country Ham, Sirloin and Salami

Cheese and Sausage Board

15,00

24,00

Cow and Sheep Alentejo Cheese, Conté, Blue Cheese,
Conté, Morbier and San Simon (Petal Cheese)
Iberian Country Ham, Loin and Salami

Iberian Country Ham Board

10,00

17,00

Iberian Black Pork Ham Board

15,00

24,00

Fois Gras Paté

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12,00

With Wild Berry Compote

**Served with Artisanal Sourdough Bread*

Grana Padano with Biological Honey

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12,00

Mozzarella di Bufala Cheese

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10,00

Sliced and Seasoned

1/2 portion 01 portion

Mozzarella Cheese Burrata	-	16,00
With Parma Ham, Pistachios, Pesto Sauce, Balsamic Vinegar and Basil Leaves		
Melted Brie Cheese with Jam	-	13,00
Your choice of jam: Pumpkin and Cinnamon, Three Peppers or Pear, Lime and Ginger <i>*Served with Vegan Crackers</i>		
Melted Camembert Cheese with Jam	-	13,00
Your choice of jam: Pumpkin and Cinnamon, Three Peppers or Pear, Lime and Ginger <i>*Served with Vegan Crackers</i>		
Melted Provolone Cheese	-	12,00
<i>*Served with Vegan Crackers</i>		
Wild Alaskan Salmon Carpaccio	-	18,00
With Capers, Parmesan Splinters, Lime and pinches of Smoked Fleur de Sel <i>*Served with Vegan Crackers and Dijon Mustard</i>		
Cod Carpaccio	-	18,00
With Capers, Parmesan Splinters, Lime and pinches of Black Fleur de Sel <i>*Served with Vegan Crackers and Dijon Mustard</i>		
Seasoned Olives	-	4,00
Nuts Mix	-	4,00
Vegan Crackers	-	2,50
Rosemary Focaccia	-	5,00
Olive Focaccia	-	5,00
Parmesan Focaccia	-	6,00
Artisanal Sourdough Bread	-	2,50
Biological Olive Oil with Balsamic Vinegar di Modena	-	2,50

To heat...

	1/2 portion	01 portion
Leek Quiche <i>*Served with Green Salad and Laminated Almonds</i>	-	10,00
Lorraine Quiche <i>*Served with Green Salad and Laminated Almonds</i>	-	10,00
Red Onion Quiche <i>*Served with Green Salad and Laminated Almonds</i>	-	10,00
Four Cheese Quiche <i>*Served with Green Salad and Laminated Almonds</i>	-	11,00
Chicken Pie <i>*Served with Green Salad</i>	-	11,00
Shrimp Pie <i>*Served with Green Salad</i>	-	12,00
Chicken Shepherd's Pie With Mashed Potatoes, Catupiry Cream Cheese, Potato Chips and Mozzarella Gratin	-	13,00
Shrimp Shepherd's Pie With Cassava Puree, Catupiry Cream Cheese, Potato Chips and Mozzarella Gratin	-	14,00
Cod Shepherd's Pie With Mashed Potatoes, Catupiry Cream Cheese, Potato Chips and Mozzarella Gratin	-	14,00
Dried Meat Shepherd's Pie With Cassava Puree, Catupiry Cream Cheese, Potato Chips and Mozzarella Gratin	-	14,00
Broth, Cream or Soup of the Day Pumpkin with Gorgonzola, Pea with Bacon, Portuguese Green Broth, Leek, Cheese Cream... We have no shortage of imagination! Discover today's craving!	-	6,00

To delight...

1/2 portion 01 portion

Pomodoro Pasta - 14,00

Homemade Slow-Cooked Tomato Sauce and Basil Leaves

*Your choice: Farfalle, Fusilli, Penne or Tagliatelle

Caprese Pasta - 16,00

Pesto Sauce with Mozzarella di Bufala Cheese,

Cherry Tomatoes, Pine Nuts and Basil Leaves

*Your choice: Farfalle, Fusilli, Penne or Tagliatelle

Bolognese Pasta - 17,00

Homemade Slow-Cooked Tomato Sauce, Traditional Bolognese
Ragu and Basil Leaves

*Your choice: Farfalle, Fusilli, Penne or Tagliatelle

Turkey Bolognese Pasta - 18,00

Homemade Slow-Cooked Tomato Sauce, Biological Turkey
Ragu and Basil Leaves

*Your choice: Farfalle, Fusilli, Penne or Tagliatelle

Truffled Funghi Tagliatelle - 19,00

Butter and Sage Sauce, Dried Funghi,
Grana Padano Splinters and Truffle Oil
*Option without Truffle Oil

Tagliatelle Parma Trufado - 20,00

Pesto Sauce with Mozzarella Cheese Burrata, Parma Ham,
Pistachios and Truffle Oil

*Option without Truffle Oil

Grated Parmesan Cheese Bowl - 2,50

*Our pastas have gluten-free options!
Ask our staff!*

To sweeten...

	1/2 portion	01 portion
Red Berries Cheesecake	-	6,50
Milk Chocolate Mousse <i>Add Fleur de Sel and Olive Oil and be amazed by an explosion of flavors!</i>	-	6,50
70% Chocolate Mousse <i>Add Fleur de Sel and Olive Oil and be amazed by an explosion of flavors!</i>	-	6,50
Abade de Priscos Pudding <i>Original and Traditional Minho Recipe</i>	-	6,50
Passion Fruit Mousse <i>Add Passion Fruit Syrup with the seeds!</i>	-	6,50
Lemon Pie	-	6,50

*Try our delicious desserts with a nice sweet wine...
Ask our wine list!*

To remember...

Wine 66 Corkscrew	15,00
DropStop Wine 66 (05 units)	15,00