

BEVERAGES



WINE LIST

SPARKLING WINE

glass 1.5 dl

bottle 7.5 dl

São Domingos Extra Reserva Bruto

3400

Grape variety: Arinto, Cercial & Chardonnay

Portugal, Bairrada en Beiras

No vintage

Terras do Demo Rosé Bruto

3800

Grape variety: Touriga nacional

Portugal, Tavora Varosa

No vintage

Eduard Brun 1^{er} Cru Brut Champagne

9000

Grape variety: Pinot Noir & Chardonnay

France, Champagne

No vintage

WHITE WINE

Chá do Fogo branco

650

3100

Grape variety: Muscat Monovarietal

Capo Verde, Island of Fogo

2019

Sodade Vinho do Fogo

2700

Grape variety: Muscatel

Capo verde, Island of Fogo

2018

Cabriz Colheita Seleccionada DOC

2900

Grape variety: Encruzado, Bical, Malvasia & Cercial

Portugal, Beiras, Dão

2020

Casal Garcia

2200

Grape variety: Trajadura, Loureiro, Arinto & Azal

Portugal, Vinho Verde

2020

Chablis Louis Latour

8500

Grape variety: Chardonnay

France, Chablis

2020

todos os preços estão em CVE e incluem IVA

RED WINE

	glass 1.5 dl	bottle 7.5 dl
Castelo do Sulco Colheita		2500
Grape variety: Syrah, Touriga nacional & Petit Verdot Portugal, Lisboa 2018		

Clémentin de Pape Clément		9500
Grape variety: Cabernet Sauvignon, Petit Verdot & Merlot France, Bordeaux, Pessac-Leognan 2012		

Barone de Brane		8000
Grape variety: Merlot, Cabernet Sauvignon France, Margaux 2012		

SWEET WINE

Passadinha	500	2800
Grape variety: Zibbibo & Chardonnay Capo Verde, Island of Fogo 2017		

FOGO WINE

In 1870, the French Count of Montrond stopped on the island of Fogo en route to Brazil. He brought with him the vines that kicked off wine production in the caldera.

Chã das Caldeiras ("Plain of the Calderas") is a small community of approximately 700 inhabitants in the crater of the volcano Pico do Fogo on the island of Fogo, Cape Verde.

Chã is the only area in Cape Verde that grows significant quantities of grapes and produces export-quality wines.

The "Chã" label wines, are full-bodied and rich in colour and extract. All of the grapes used in the wines are locally grown by farmers inside the caldera, which has a 120-year wine-making tradition.

Chã's climate and terrain are optimal for wine culture. Days are usually hot and dry, nights cool and humid. With sufficient rain, high-quality, semi-sweet grapes grow in the caldera's rich volcanic soils. Convince yourself and try a glass of this delicious wine.

ROSE WINE

	glass 1.5 dl	bottle 7.5 dl
Cabriz Colheita Seleccionada DOC	550	2400
Grape variety: Touriga nacional, Alfrocheiro Portugal, Beiras, Dão 2020		

Torres De Casta Rosado	3.5 dl	1400
Grape variety: Cariñena & Garnacha Spain, Catalunya 2016		

RED WINE

Chá do Fogo Tinto	650	3100
Grape variety: Baboso negro Capo Verde, Island of Fogo 2020		

San Filipe		3300
Grape variety: Touriga nacional, Tempranillo, Aleatico & Cabernet Sauvignon Capo Verde, Island of Fogo 2017		

San Tiago		2800
Grape variety: Touriga nacional, Tempranillo & Alatico Capo Verde, Island of Fogo 2018		

Pico do Fogo Rerserva		4500
Grape variety: Touriga nacional, Tempranillo & Cabernet Sauvignon Capo Verde, Island of Fogo 2016		

Adega de Borba DOC		2900
Grape variety: Aragonéz, Trincadeira & Alicante Portugal, Alentejo, Borba 2019		

Esporão Reserva	4600
Grape variety: Alicante, Aragneos, Cabernet Sauvignon & Trincadeira	
Portugal, Alentejo	
2017	

DRINKS

WATER

Still	5 dl/1l	150/250
Sparkling	1l	300

SOFT DRINKS

Homemade Hibiscus Ice tea / Lemonade	3 dl	250
Coca Cola, Fanta, Sprite, Tonic	3 dl	220
Compal Juice – ask service for selection	3 dl	250

COFFEE DE CABO VERDE & TEA

Café, Americano, Espresso		200
Latte Macchiato, Milk coffee, Cappuccino		350
Ice Coffee King Fisher		350
Tea		250
(black, green, fruit / fresh tea – mint, lemongrass, melissa)		

SMOOTHIE & MILKSHAKES

Smoothie of the day		450
Milkshake		450

MOCKTAILS

Tarrafal Sun	3 dl	400
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BEER SPECIALITIES FROM CABO VERDE

DRAFT BEER / CERVEJA PRESSÃO

Strela Criola	3 dl	250
Strela Criola	5 dl	450

BOTTLED BEER

Passarinha - american pale ale	3.3 dl	380
Nha Preta - sweet stout	3.3 dl	380
Strela Criola	2.5 dl	250

COCKTAILS

Tarrafal Spritz	3 dl	650
Maracuja, lime, vodka, sparkling wine, soda		
Apérol Spritz	3 dl	650
Apérol, orange, sparkling wine, soda		
Creole Caipirinha / Caipiroska	3 dl	650
Grog, homemade hibiscus syrup, lime, sugar		
Morabeza Sangria	3 dl	650
Sparkling wine, sprite, flavoured ice cubes		
King Fisher Colada	3 dl	650
Santiago grog, banana, ponche de coco, pineapple juice		

LONGDRINKS

Gin Tonic King Fisher Style	3 dl	650
Gin, tonic, tamarind juice, orange		
Campari Orange	3 dl	650
Campari, orange juice		
Cuba Libre	3 dl	650
Mel Branco, cola, lime		
Vodka Orange	3 dl	650
Vodka, orange juice		

SPIRITS *

White & Red Vermouth	4 cl	450
Campari / Aperol	4 cl	450
Skyy Vodka / Beefeater Gin	4 cl	450
Tinto Red / Ventozelo Dry Gin (Portugal)	4 cl	550
Plymouth Gin	4 cl	550

DIGESTIF *

Grappa Vigna Alta	4 cl	450
Jonnie Walker Red Label Whisky	4 cl	450
Single Malt Whisky–Ardberg / Glen Deveran	4 cl	800
<i>* Coca Cola, Sprite, Tonic with additional charge of</i>		+200

TRADITIONAL GROGUE *

Homemade Cabo Verde Punch	4 cl	500
Mel Branco (clear)	4 cl	450
Aguardente Vehlá (aged)	4 cl	450
Ponche Mel de Cana	4 cl	500
Tropical Grog (aged)	4 cl	450
<i>* Coca Cola, Sprite, Tonic with additional charge of</i>		+200

GROGUE: CAPE VERDE'S ALCOHOLIC BEVERAGE

Grogue is the national drink of Cape Verde. It is rum distilled from sugar cane with an alcohol rate of 40%. The smell of the drink reminds of warm banana. Grogue is also called grogu or grogo. The artisanal liquor is associated with the Cape Verdeans and is drunk on several occasions. Immediately after the discovery of Cape Verde (1462) grogue was produced and consumed by the Portuguese.

In the first centuries liquor from cane sugar was prohibited. After a period of mostly illegal and underground production of grogue, production was legalized in 1900.

It's mostly farmers who produce the Grogue. The liquor production takes place mainly in the mountainous islands of the Cape Verde archipelago (i.e. Santo Antao). If you are offered a glass of grogue in Cape Verde, it is not very polite to refuse. Of course, grogue is also mixed with other drinks or ingredients like lime and cinnamon to soften the taste.

Grogue is traditionally made from sugar cane juice. If the sugar will flourish it is cut. The sugar cane stalks are pressed, and the residue is molasses. The molasses is diluted with water in order to let it then ferment. After heating ultimately alcohol can be distilled from it. Of every 200 liters of thickened molasses distillery can produce up to 30 liters of quality grogue.

APERIO SNACK`S

Crispy fried vegetables with yoghurt sauce	600
Breaded chicken nuggets with ginger dip	600
Pastel de milho with fish (homemade fish croquette) with tomato vinaigrette	600
Bruschetta crispy bread, tomatoes & basil	600
Gratinated fogo goat cheese with focaccia	600
French fries with ketchup and mayonnaise	450
Olives with focaccia	250

HOMEMADE ICE CREAM

Scoop of your favourite flavoured ice cream vanilla, coconut, lemon, hibiscus, banana-maracuja, yoghurt	250
Add on whipped cream or chocolate sauce	100/100