CASA GUEDES
GAIA

PETISCOS SNACKS

BOLINHO DE BACALHAU unid * - Cod Cake 3.2 €
BOLINHO DE ARROZ DE PATO unid - Portuguese Duck Rice Croquette 3.2 €
RISSOL DE CAMARÃO unid - Shrimp Rissol 3.2 €
CROQUETE DE PERNIL COM QUEIJO DE OVELHA unid * - Roasted Pork Croquette with Soft Sheep Cheese 3.2 €
COXINHA DE FRANGO COM QUEIJO DE VACA AMANTEIGADO unid - Chicken "Coxinha" with Buttery Cow Cheese 3.2 €
RISSOL DE TOMATE COM ALCACHOFRA, ALHO FRANCÊS E MANJERICÃO unid - Tomato Rissol with Artichoke, Leek and Basil 3.2 €

TAPAS

MOELAS DE FRANGO À MODA DA CASA e Pão da Casa - House Style Stewed Chicken Gizzards - Served with House Bread 7.9 €
OVOS ROTOS Batatas Fritas, Ovos, Crispy de Cebola e Bacon e Parmesão 8.9 €
French Fries, Eggs, Onion and Bacon Crispy served with Parmesan
BATATAS FRITAS À ZÉ DO PORTO - Batata frita, Queijo Gouda, Crispy de Bacon, Salsinha e Molho de Francesinha 9.9 €
French fries, Gouda Cheese, Bacon Crispy, Parsley served with Francesinha Sauce
CHOURIÇO ASSADO EM ÁLCOOL e Pão da Casa - Alcohol Roasted Chorizo served with House Bread 8.9 €
TORRESMO PANCETA - Pork Cracklings 13.9 €
PERNIL APERITIVO NO PÃO SÊMEA com Queijo de Ovelha, Cebola Caramelizada em Vinho do Porto e Molho Demi Glace * 14.9 €
Roasted Pork Appetizer on Bread served with Soft Sheep Cheese, Caramelized Onion in Port Wine and Demi Glace Sauce
PICA PAU À PATRÃO - Lombo de Boi, Linguiça, Salsicha Fresca, Queijo Gouda, Molho de Francesinha e Salsinha no Pão de Sêmea 17.9 €
Beef Steak Appetizer served with Red Sausage, Fresh Sausage, Gouda Cheese, Francesinha Sauce, Parsley on a Portuguese Bread
CARPACCIO DE POLVO com Vinagrete de Maracujá, Maçã Verde e Romã, acompanhado de tostas crocantes 19.9 €
Octopos Carpaccio with Passion Fruit Vinaigrette, Green Apple and Pomegranate, served with crispy toast
TORRE DE GAMBAS AO ALHO com tostas crocantes - Garlic Shrimp Tower served with crispy toast 22.9 €
TÁBUA DE FRIOS - Cheese and Cured Meat Platter 19.9 €

TAPAS VEGGIE

BATATAS FRITAS - French Fries * 3.9 €
PAPAS BRAVAS - Spicy Potato 7.9 €
PIMENTOS PADRÓN - Padrón Peppers 7.9 €
BURRATA com Salada e Tomate Cherry, Compota de Cebola Roxa, Molho Pesto e Pinhões 14.9 €
Burrata served with Salad and Cherry Tomatoes, Red Onion Jam, Pesto Sauce and Pine Nuts

SOPAS SOUP

SOPA DO DIA - Soup of the Day 3.5 €
CANJA DE GALINHA - Chicken Soup 4.5 €
CALDO VERDE 4.5 €
Traditional Potato and Kale Soup served with Chorizo *

SALADAS SALADS

MISTA - Mix de Folhas, Cenoura, Tomate Cherry, Beterraba e Cebola Roxa com Vinagrete Balsâmico 8.9 €
Mix of Leaves, Carrots, Cherry Tomatoes, Beetroot and Red Onion served with Balsamic Vinaigrette
CAESAR - Alface Iceberg, Frango, Queijo Parmesão, Croutons, Crispy de Bacon com Molho Caesar 13.9 €
Lettuce, Chicken, Parmesan Cheese, Croutons, Crispy Bacon and served with Caesar Sauce
CAPRESE - Mozzarela de Búfala, Tomate e Manjericão - Buffalo Mozzarella, Tomato and Basil 14.9 €
CASA GUEDES - Mix de Folhas, Presunto, Cenoura, Tomate Cherry, Milho, Queijo de Ovelha com Vinagrete Balsâmico 15.9 €
Mix of Leaves, Cured Ham, Carrot, Cherry Tomato, Corn, Soft Sheep Cheese served with Balsamic Vinaigrette

FRANCESINHAS

GUEDES * 13.9 €
Pão da Casa, Pernil, Ovo, Mortadela, Linguiça, Salsicha Fresca, Fiambre, Queijo Gouda e Molho Francesinha
House Bread, Roasted Pork, Egg, Mortadella, Red Sausage, Fresh Sausage, Ham, Gouda Cheese and Special Sauce
TRADICIONAL 13.9 €
Pão de Forma, Bife, Mortadela, Linguiça, Salsicha Fresca, Fiambre, Queijo Gouda e Molho Francesinha
Loaf Bread, Steak, Mortadella, Red Sausage, Fresh Sausage, Ham, Gouda Cheese and Special Sauce
BURGUESINHA 15.9 €
Pão da Casa, Burguer, Ovo, Mortadela, Linguiça, Salsicha Fresca, Fiambre, Queijo Gouda, Bacon Caramelizado e Molho Francesinha
House Bread, Burguer, Egg, Mortadella, Red Sausage, Fresh Sausage, Ham, Gouda Cheese, Caramelized Bacon and Special Sauce
NOBRE 19.9 €
Pão de Forma, Lombo de Boi, Ovo, Mortadela, Linguiça, Salsicha Fresca, Fiambre, Queijo Gouda, Bacon Caramelizado e Molho Francesinha
Loaf Bread, Beef Fillet, Egg, Mortadella, Red Sausage, Fresh Sausage, Ham, Gouda Cheese, Caramelized Bacon and Special Sauce

CACHORROS À MODA DO PORTO PORTO STYLE HOT DOGS

SIMPLES Pão, Linguiça, Salsicha Fresca e Queijo Gouda - Bread, Red Sausage, Fresh Sausage and Gouda Cheese 5.9 €
GUEDES ESPECIAL Pão, Pernil, Linguiça, Salsicha Fresca, Queijo Gouda, Bacon Caramelizado, Ovo e Molho Francesinha 14.9 €
Bread, Roasted Pork, Red Sausage, Fresh Sausage, Gouda Cheese, Caramelized Bacon, Egg and Francesinha Sauce

MENU KIDS para crianças até 12 anos for children up to 12 years

PASTA À BOLONHESA Pasta Bolognese 12.9 €
PANADINHOS DE FRANGO com Arroz Branco e Batatas Fritas Breaded Fried Chicken served with White Rice and French Fries 12.9 €

* **Sugestão da Casa** House Suggestion

SANDES DE PERNIL ROASTED PORK SANDWICHES | PÃO DA CASA | House Bread

PERNIL Roasted Pork * — 5.9 €
PERNIL COM QUEIJO DE OVELHA Roasted Pork and Soft Sheep Cheese * — 7.9 €
ÉPICO Pernil com Queijo de Ovelha e Bacon Caramelizado — 8.9 €
Roasted Pork with Soft Sheep's Cheese and Caramelized Bacon
TROPICAL Pernil com Queijo de Ovelha e Abacaxi Roasted Pork, Soft Sheep Cheese and Pineapple — 7.9 €
SERRANA DO CHEF Pernil, Presunto, Queijo de Ovelha, Cebola Caramelizada em Vinho do Porto e Rúcula — 9.9 €
Roasted Pork, Portuguese Cured Ham, Soft Sheep Cheese, Caramelized Onion in Port Wine and Arugula
CHEF GUEDES Pernil, Queijo Brie, Cebola Caramelizada em Vinho do Porto e Rúcula * — 8.9 €
Roasted Pork, Brie Cheese, Caramelized Onion in Port Wine and Arugula
DA CASA Pernil com Queijo de Ovelha e Cebola Caramelizada em Vinho do Porto * — 8.9 €
Roasted Pork with Soft Sheep Cheese and Caramelized Onion in Port Wine
VELHO MUNDO Pernil, Salpicão, Queijo de Vaca Amanteigado e Rúcula — 9.9 €
Roasted Pork, Cured Pork Sausage, Buttery Cow Cheese and Arugula
D´OURO GUEDES Pernil, Paio de Porco Preto, Queijo de Vaca Amanteigado, Cebola Caramelizada em Vinho do Porto e Rúcula — 10.9 €
Roasted Pork,Cured Black Pork, Buttery Cow Cheese, Caramelized Onion in Port Wine and Arugula
TRANSMONTANO TROPICAL Pernil, Paio Transmontano, Queijo de Vaca Amanteigado, Bacon Caramelizado e Abacaxi — 11.9 €
Roasted Pork, Cured Pork Loin, Buttery Cow Cheese, Caramelized Bacon and Pineapple
BRAVO Pernil, Molho Picante, Cebola Roxa, Coentros e Limão Roasted Pork, Spicy Sauce, Red Onion, Cilantro and Lemon — 8.9 €
ROYALE Pernil, Cebola Caramelizada em Vinho do Porto, Queijo de Vaca Amanteigado e Molho de Mostarda em Grãos — 9.9 €
Roasted Pork, Caramelised Onion in Port Wine, Buttery Cow Cheese and Wholegrain Mustard Sauce

PREGO DE LOMBO NO PÃO PORTUGUESE BEEF FILLET SANDWICH | PÃO DA CASA | House Bread

PREGO COM LOMBO DE BOI E QUEIJO DE OVELHA Bread, Beef Fillet and Soft Sheep Cheese * — 13.9 €
PREGO COM LOMBO DE BOI, QUEIJO DE VACA AMANTEIGADO E FIAMBRE Bread, Beef Fillet, Ham and Buttery Cow's Cheese — 13.9 €
PREGO ÉPICO Lombo de Boi, Queijo de Ovelha, Bacon Caramelizado Bread, Beef Fillet, Soft Sheep Cheese and Caramelized Bacon — 14.9 €
PREGO DA CASA Lombo de Boi, Queijo de Ovelha e Cebola Caramelizada em Vinho do Porto — 14.9 €
Bread, Beef Fillet, Soft Sheep Cheese and Caramelized Onion in Port Wine
PREGO CHEF GUEDES Lombo de Boi, Queijo Brie, Cebola Caramelizada em Vinho do Porto e Rúcula — 14.9 €
Bread, Beef Fillet, Brie Cheese, Caramelized Onion in Port Wine and Arugula

BURGUER PÃO BRIOCHE | Brioche Bread

CHEESEBURGUER Bread, Gouda Cheese and Burger — 8.9 €
BURGUER ÉPICO Burguer, Queijo de Ovelha e Bacon Caramelizado Bread, Burger, Soft Sheep Cheese and Caramelized Bacon — 10.9 €
BURGUER DA CASA Burguer, Queijo de Ovelha e Cebola Caramelizada em Vinho do Porto — 9.9 €
Bread, Burger, Soft Sheep Cheese and Caramelized Onion in Port Wine
BURGUER CHEF GUEDES Burguer, Queijo Brie, Cebola Caramelizada em Vinho do Porto e Rúcula — 9.9 €
Bread, Burger, Brie Cheese, Caramelized Onion in Port Wine and Arugula
BRUTAL Burguer, Queijo Gouda, Bacon Caramelizado, Crispy de Cebola, Rúcula e Molho de Mostarda em Grãos — 11.9 €
Bread, Burger, Gouda Cheese, Caramelized Bacon, Onion Crispy, Arugula and Wholegrain Mustard Sauce

SANDES DE PANADOS DE FRANGO BREADED CHICKEN SANDWICH | PÃO BRIOCHE | Brioche Bread

POVEIROS Pão e Panado de Frango Bread and Breaded Chicken — 7.9 €
CAESAR CRUNCH Pão, Panado de Frango, Alface, Parmesão, Crispy de Bacon e Molho Caesar — 10.9 €
Bread, Breaded Chicken, Lettuce, Parmesan, Crispy Bacon and Caesar Dressing
CLUB GUEDES Pão, Panado de Frango, Bacon Caramelizado, Alface, Tomate, Queijo Gouda e Molho Aioli — 11.9 €
Bread, Breaded Chicken, Caramelised Bacon, Lettuce, Tomato, Gouda Cheese and Aioli Sauce

SANDES VEGGIE VEGGIE SANDWICHES | PÃO BRIOCHE | Brioche Bread

VEGGIE DA CASA Queijo de Ovelha e Cebola Caramelizada em Vinho do Porto Soft Sheep Cheese and Caramelized Onion in Port Wine — 6.7 €
VEGGIE CHEF GUEDES Queijo Brie, Cebola Caramelizada em Vinho do Porto e Rúcula — 6.7 €
Brie Cheese, Caramelized Onion in Port Wine and Arugula
PORTO BELLO Cogumelo Portobello, Cebola Caramelizada em Vinho do Porto, Aioli de Alho Frito e Ovo — 9 €
Portobello Mushroom, Caramelized Onion in Port Wine, Fried Garlic Aioli and Egg

COMPLEMENTOS COMPLEMENTS

SANDES SANDWICHES

+ QUEIJO DE VACA AMANTEIGADO 40G + Buttery Cow Cheese — 3 €
+ QUEIJO BRIE 30G + Brie Cheese — 2.5 €
+ QUEIJO DE OVELHA 40G + Soft Sheep Cheese — 3 €
+ PRESUNTO 40G + Portuguese Cured Ham — 2.5 €
+ SALPICÃO 20G + Cured Pork Sausage — 2.5 €
+ PAIO DE PORCO PRETO ALENTEJANO 20G + Cured Black Pork — 2.5 €
+ PAIO TRANSMONTANO 40G + Cured Pork Loin — 2.5 €
+ FIAMBRE 2 FATIAS + Ham — 2 €
+ BACON CARAMELIZADO 2 FATIAS +Caramelized Bacon — 3 €
+ OVO + Egg — 2 €
+ CEBOLA CARAMELIZADA 30G + Caramelized Onion — 2 €
+ ABACAXI 1FATIA + Pineapple — 2.5 €
+ RÚCULA + Arugula — 2.5 €
+ ALFACE E TOMATE +Lettuce and Tomato — 2.5 €

PRATOS PRINCIPAIS MAIN COURSES

+ ARROZ BRANCO + White Rice — 4 €
+ FEIJÃO PRETO + Black Beans — 4.5 €
+ FAROFA DE OVOS E BACON + Brazilian Farofa with Bacon and Eggs — 4.5 €
+ MIX DE LEGUMES + Mix Vegetables — 4 €

MOLHOS SAUCES

+ MOLHO FRANCESINHA + Francesinha Sauce — 3 €
+ MOLHO AIOLI + Aioli Sauce — 3 €
+ MOLHO CAESAR + Caesar Sauce — 3 €

PERNIL ROASTED PORK 100 G — 3.9 €

* **Sugestão da Casa** House Suggestion

DA TERRA OF THE LAND

BIFE WELLINGTON À PORTUGUESA 29.9 €
Lombo de Boi envolto de Cogumelos, Presunto, Massa Folhada com Esparregado e Redução de Vinho do Porto Tawny
Beef Fillet wrapped in Mushrooms and Cured Ham, Puff Pastry served with Creamed Spinach and Tawny Port Wine Reduction

PICANHA À BRASILEIRA com Arroz Branco, Farofa de Ovos e Bacon, Batatas Fritas e Vinagrete * 26.9 €
Rump Steak served with White Rice, Egg and Brazilian Farofa with Bacon and Eggs, French Fries and Vinaigrette

PERNILINHO DE PORCO Confitado com Puré de Milho e Molho de Cogumelos 19.9 €
Tiny Roasted Pork Leg served with Corn Puree and Mushroom Sauce

PEITO DE FRANGO AO FORNO com Redução de Vinho do Porto, Puré de Batatas e Crocante de Presunto 18.9 €
Baked Chicken Breast with Port Wine Reduction served with Mashed Potatoes and Crispy Ham

ARROZ DE PATO À MODA DA CASA com Parmesão e Chouriço Gratinado House Style Duck Rice served with Parmesan and Chorizo Gratin 18.9 €

DO MAR FROM THE SEA

POLVO À LAGAREIRO com Grelos e Batatas ao Murro Octopus served with Turnip Greens and Potatoes 25.9 €

BACALHAU À MODA DE BRAGA com Cebolada, Pimentos, Azeitonas, Salsa e Batatas à Rodelas 24.9 €
Braga-Style Cod served with Sautéed Onions and Pepper, Olives, Parsley and Chips

BACALHAU À GOMES DE SÁ com Batatas, Cebola, Azeitona, Ovo e Salsa Codfish served with Potatoes, Onion, Olives, Egg and Parsley * 22.9 €

SALMÃO GRELHADO com Alcaparras, Pinhões e Legumes Salteados Grilled Salmon served with Capers, Pine Nuts and Sautéed Vegetables 19.9 €

ATUM COM CROSTA DE SÉSAMO na Cama de Legumes ao Forno e Redução de Vinho do Porto Ruby 19.9 €
Sesame-Crusted Tuna on a Bed of Oven-Roasted Vegetables with a Ruby Port Wine Reduction

PRATO VEGGIE VEGGIE DISH

LEGUMES À BRÁS Legumes Salteados, Ovos Cremosos e Batata Palha Crocante, Salsa e Azeitonas 15.9 €
Sautéed Vegetables served with Creamy Eggs and Crispy Shoestring Potatoes, Parsley and Olives

SOBREMESAS ARTESANAIS HOMEMADE DESSERTS

QUEIJO DE OVELHA COM DOCE DE ABÓBORA Soft Sheep Cheese and Pumpkin Jam * 6.5 €
BABA DE CAMELO COM REDUÇÃO DE GINJINHA E RASPAS DE LIMA 6 €
Caramel Mousse with Ginjinha Reduction and Lime Zest
BOLO DE CENOURA COM CHOCOLATE DE POTE Carrot Cake with Chocolate in a Jar 6 €
BOLO DE BOLACHA DE POTE Cookie Cake in a Jar 6 €
TARTE DE LIMA Lime Pie 6 €
MOUSSE DE CHOCOLATE Chocolate Mousse 6 €
GELADO - MORANGO, CHOCOLATE Ice Cream Strawberry or Chocolate 6 €

CAFETARIA Nespresso

EXPRESSO Coffee Espresso	2 €	**MEIA DE LEITE** Medium Espresso with Milk	2.9 €
DESCAFEINADO Decaffeinated	2.2 €	**MACCHIATO**	3.5 €
AMERICANO Long Coffee	2.3 €	**CAPPUCCINO**	3.9 €
DUPLO Double Coffee	3.5 €	**INFUSÕES** Tea	3.5 €
COPO DE LEITE Glass of Milk	1.9 €	**CHOCOLATE QUENTE** Hot Chocolate	3.5 €
PINGO/ LATTE Small Espresso with Milk	2.3 €		

PRESSÃO DRAFT BEERS

	20cl / 35cl / 50cl
PILSEN	2.9 € / 4.9 € / 6.9 €
TANGO | PANACHE	3.1 € / 5.1 € / 7.1 €
STOUT 25cl | 35cl | 50cl	3.5 € / 4.7 € / 6.9 €
CIDRA SOMERSBY APPLE Cider 30cl | 50cl	4.5 € / 6.9 €

GARRAFA BOTTLED BEERS

	33cl
PILSEN | GREEN | S/ÁLCOOL | STOUT S/ ÁLCOOL	3.5 €
ABADIA	3.9 €
SUPER BOCK GLÚTEN FREE	3.7 €
CIDRA SOMERSBY Cider	3.9 €

ARTESANAIS CRAFT BEERS

	20cl / 50cl
CORUJA IPA - Pressão - Draft -	3.9 € / 7.9 €
1927 BAVARIA WEISS 33cl - Garrafa - Bottle	4.5 €
1927 MUNICH DUNKEL 33cl - Garrafa - Bottle	4.5 €

SANGRIA DE PRESSÃO DRAFT SANGRIA

	45cl / 150cl
TINTA Red	6.9 € / 19.9 €
BRANCA White	6.9 € / 19.9 €

REFRIGERANTES / ÁGUA SOFT DRINKS / WATER

Água 33cl Water 33cl	2 €
Água 75cl Water 75cl	4 €
Pedras Salgadas 25cl Sparkling Water	3 €
Pedras Limão 25cl Lemon Flavored Sparkling Water	3 €
Coca Cola | Fanta | Sprite | Guaraná | Iced Tea 33cl	3 €
LE TRIBUTE 20cl	
Água Tónica Tonic Water	4.9 €
Ginger Ale Ginger Ale	4.9 €
MONSTER 25cl	4.9 €

SUMOS NATURAIS FRESH JUICES

	Copo - Glass
LARANJA Orange	4.9 €
ABACAXI COM HORTELÃ Pineapple with Mint	4.9 €
LIMONADA Lemonade	3.9 €

KOMBUCHAS 25cl

GENGIBRE Ginger	4.9 €
MORANGO Strawberry	4.9 €

Pratos com maior tempo de preparo. Dishes with longer preparation time

COCKTAILS AUTORAIS - 11 €

BELGIN *
Gin, Redução de Tangerina e Maracujá, Água Tónica e Espuma de Gengibre
Gin, Tangerine and Passion Fruit Reduction, Tonic Water, and Ginger Foam

PAPARAZZI
Vodka, Triple Sec, Vinho do Porto Tawny, Framboesa e Limão
Vodka, Triple Sec, Tawny Port Wine, Raspberry, and Lemon

HUG IN A CUP
Chá de Melissa, Capim Limão, Maracujá, Gin e Mel de Agave
Lemon Balm Tea, Lemongrass, Passion Fruit, Gin and Agave Honey

EDINBOURG FLOWER
Canela, Cardamomo, Cravo da Índia, Gengibre, Whisky 12 anos e Água de Mel
Cinnamon, Cardamom, Cloves, Ginger, 12-Year-Old Whisky and Honey Water

COCKTAILS ESPECIAIS

MOSCOW MULE * - 11 €
Vodka, Lima, Ginger Beer e Espuma de Gengibre
Vodka, Lime, Ginger Beer, and Ginger Foam

PORTO SOUR - 11 €
Whisky, Limão, Angostura Bitters, Clara de Ovo e Vinho do Porto
Whisky, Lemon, Angostura Bitters, Egg White, and Port Wine

PORTO TÓNICO 10 *- 12 €
Vinho do Porto Branco 10 Anos, Água Tónica, Lima e Hortelã
10-Year-Old White Port Wine, Tonic Water, Lime, and Mint

MOJITO DE MORANGO - 11 €
Rum, Morango, Hortelã, Lima e Água com Gás
Rum, Strawberry, Mint, Lime, and Sparkling Water

PORNSTAR MARTINI - 11 €
Vodka, Licor de Baunilha, Maracujá e Limão
Vodka, Vanilla Liqueur, Passion Fruit, and Lemon
(acompanha Shot de Espumante) (Served with a Shot of Sparkling Wine)

COCKTAILS CLÁSSICOS

PORTO TÓNICO* - 10 €
Vinho do Porto Branco, Tónica, Lima e Hortelã

MOJITO - 10 €
Rum, Lima, Hortelã, Água com Gás

SEX ON THE BEACH - 10 €
Vodka, Laranja, Cranberry e Licor de Pessego

PIÑA COLADA - 10 €
Rum, Abacaxi, Coco Mix

MARGARITA - 10 €
Tequila, Lima e Triple Sec

DAIQUIRI - 10 €
Rum e Lima (Escolha a sua fruta)

NEGRONI - 10 €
Gin, Vermute Tinto Doce, Bitter Italiano e Laranja

TEQUILA SUNRISE - 10 €
Tequila, Laranja e Grenadine

EXPRESSO MARTINI - 9 €
Vodka, Café e Licor de Café

BLOODY MARY - 10 €
Vodka, Tomate, Lima, Molho Inglês, Sal e Pimenta



SPRITZ - 10 €

APEROL SPRITZ
PORTO TAWNY SPRITZ * | **PORTO ROSÉ SPRITZ** *
LIMONCELLO SPRITZ | **HUGO SPRITZ**

CAIPIRINHAS CACHAÇA OU VODKA

TRADICIONAL LIMA Traditional Lime - 10 €
BRASILEIRINHA LIMA E LIMÃO Lime and Lemon - 10 €
CAIPIRÃO Liqueur Beirão and Lime - 10 €
MORANGO COM MANJERICÃO Strawberry with Basil - 11 €
EXPRESSO Cachaça, Tia Maria, Coffee Liqueur and Lime - 11 €

GINS

Beefeater - 11 € | Beefeater 24 - 13 € | Monkey 47 - 17 €
Nordes - 12 € | Hendrick`s - 15 €

GINS TÓNICOS

PEPINO E ALECRIM Cucumber and Rosemary
TANGERINA E GENGIBRE Tangerine and Ginger
LIMÃO E ZIMBRO Lemon and Juniper
FRUTAS VERMELHAS Berries

MOJITOS DE KOMBUCHA - 9 €

0% ÁLCOOL
GENGIBRE Ginger
MORANGO Strawberry

WHISKY | WHISKEY 5 cl

Jameson - 5 € JAMESON
Jameson Black Barrel - 8 €
Chivas 12 anos - 7 €
J Walker Red Label - 5 €
J Walker Black Label - 8 €
Jack Daniel´s - 6 €
Jack Daniel´s Honey | Fire | Apple - 7 €

VODKA 5 cl

Absolut - 5 €
Grey Goose - 8 €

RUM 5 cl

Havana Club 3 anos - 5 €
Havana Club 7 anos - 8 €

TEQUILA 3 cl

Olmeca Silver - 3 €
1800 Reposado - 5 €

COGNAC 5 cl

Hennessy - 7 €
Courvoisier - 7 €

SHOTS 3 cl

Bourbon de Canela | Licor 43 - 3 €

AGUARDENTE 5 cl

Cr&f Reserva - Velha - 6 €
Macieira 5 Estrelas - 5 €
Croft Brandy - 4 €



ENERGÉTICO 25 cl

Monster - 4.5 €

LICOR E APERITIVO 5 cl

Campari - 4 €
Martini - 4 €
Tia Maria - 5 €
Limoncello - 5 €
Baileys - 4 €
Amêndoa Amarga - 4 €
Ginjinha Mariquinhas - 4 €
Licor Beirão - 5 €

CASA GUEDES

Wine & Sangria Menu

TINTOS RED WINES

	15 cl	75cl
LELLO | Douro | 12.5% - *Macio e Aveludado* - *Soft and Velvety*	5.9 €	19.9 €
ARTEFACTO | Alentejo | 13.5% - *Frutado e Sedoso* - *Fruity and Velvety*	6.9 €	22.9 €
LOBO DE VASCONCELLOS | Alentejo | 13.5% - *Elegante e Macio* - *Elegant and Smooth*		28.9 €
OBOÉ SUPERIOR | Douro | 13% - *Aromático e Complexo* - *Aromatic and Complex*		29.9 €
QUANTA TERRA GRANDE RESERVA | Douro | 14.5% - *Profundo e Persistente* - *Deep and Persistent*		39.9 €

BRANCOS WHITE WINES

	15 cl	75cl
LELLO | Douro | 13% - *Moderno e Despretencioso* - *Modern and Unpretentious*	5.9 €	19.9 €
ARTEFACTO | Alentejo | 13.5% - *Tropical e Aromático* - *Tropical and Aromatic*	6.9 €	22.9 €
LOBO DE VASCONCELLOS | Alentejo | 13.5% - *Floral Maduro* - *Floral and Ripe*		28.9 €
OBOÉ SUPERIOR | Douro | 13% - *Complexo e Elegante* - *Complex and Elegant*		29.9 €

VERDES GREEN WINES

	15 cl	75cl
CASAL VENTOZELA LOUREIRO | Vinhos Verdes | 12% - *Floral e Cítrico* - *Floral and Citrusy*	6.9 €	22.9 €
CASAL VENTOZELA ALVARINHO | Vinhos Verdes | 12% - *Frutado e Estruturado* - *Fruity and Well-Structured*		28.9 €

ROSÉS ROSÉ WINES

	15 cl	75cl
LELLO | Douro | 12 % - *Estrutura leve e fresca* - *Light and fresh structure*	6.9 €	22.9 €
OBOÉ SUPERIOR | Douro | 12% - *Elegante e Fresco* - *Elegant and Fresh*		29.9 €

ESPUMANTE SPARKLING WINE

GIRÓFLÉ | Douro | 12% - *Cítrico e Floral* - *Citrusy and Floral*	29.9 €
ARCOSSO | Douro | 12% - *Fresco e Intenso* - *Fresh and Intense*	39.9 €
COLINAS ROSÉ DE PINOTS | Bairrada | 12% - *Frutado e Elegante* - *Fruity and Elegant*	59.9 €

VINHOS DA CASA HOUSE WINES

	15 cl	75cl
VERDE ROSÉ / ESPADAL Green Rosé / Espadal * - *Fresco e Aromático* - *Fresh and Aromatic*	4.5 €	16.9 €
VERDE BRANCO Green White - *Cítrico e Crocante* - *Citrusy and Crisp*	4.5 €	16.9 €
TINTO | Douro | Red Wine - *Frutado e Macio* - *Fruity and Smooth*	4.5 €	16.9 €
BRANCO | Douro | White Wine - *Fino e Floral* - *Soft and Floral*	4.5 €	16.9 €
ESPUMANTE CASA GUEDES Casa Guedes Sparkling Wine - *Floral e Delicado* - *Floral and Delicate*	5.5 €	19.9 €

VINHOS DO PORTO PORT WINES

	5 cl	75cl
TAWNY Tawny | **BRANCO** White	5.9 €	39.9 €
TAWNY 10 ANOS Tawny 10 Years Old | **BRANCO 10 ANOS** White 10 Years Old	7.9 €	59.9 €
TAWNY 20 ANOS Tawny 20 Years Old	9.9 €	79.9 €

Sangrias 150 cl

ESPUMANTE * - Espumante da Casa - 29.9 € | Giroflé - 34.9 € | Arcosso - 44.9 € | Colinas Rosé - 64.9 €
Garrafa de Espumante, Frutas Vermelhas, Soda Limão e Hortelã Sparkling Wine Bottle, Berries, Lemon Soda and Mint

TROPICAL* - Vinho Verde Branco, Pisang Ambon, Maracujá, Laranja, Frutos Silvestres e Cranberry - 29.9 €
Green White Wine, Pisang Ambon, Passion Fruit, Orange, Berries and Cranberry

LA PASSION - Vinho Branco, Maracujá, Laranja, Soda Limão e Hortelã 8.9 € | 29.9 €
White Wine, Passion Fruit, Orange, Lemon Soda and Mint

TINTA - Vinho Tinto, Bourbon de Canela, Frutas da Estação, Soda Limão e Canela 8.9 € | 29.9 €
Red Wine, Cinnamon Bourbon, Seasonal Fruits, Lemon Soda and Cinnamon

ESPADAL - Vinho Verde Rosé, Vinho do Porto Branco, Frutas Vermelhas, Soda Limão e Hortelã 8.9 € | 29.9 €
Green Rosé Wine, White Port Wine, Berries, Lemon Soda and Mint

GAIA **Av de Diogo Leite, 56 - 4400-111 - Vila Nova de Gaia**
TRADICIONAL **Praça dos Poveiros, 130, 4000-393 - Porto**
ROOFTOP **Praça dos Poveiros, 76/80, 4000-393 - Porto**
PROGRESSO **Rua Actor João Guedes, 5 - 4050-159 - Porto**
OLIVEIRAS **Rua das Oliveiras, 128 - 4050-448 - Porto**

I.V.A. incluído a taxa vigente. Os preços indicados são em euros em vigor desde 26/10/26. Nenhum prato, produto alimentar ou bebida, incluíndo o couvert, pode ser cobrado se não for solicitado pelo cliente. Os nossos produtos são preparados em ambientes que não são livres de alergénios.
Há sempre um risco de contaminação cruzada. Caso necessite de informações sobre essa matéria, contacte um dos nossos colaboradores.

VAT included at the prevailing legal rate - The above prices are quoted in euros valid from 26/10/26. No dish, food or drink, including the couvert, can be charged if not requested by the customer. Our menu dishes are prepared in environments that are not free of allergens ingredients. There is always a risk of cross-contamination in this area. Should you have concerns about the ingredients we use in our dishes, please do not hesitate to ask our employees team.