20BARRA9

PONTAL

Illustrations:
@renansantos.arte

We feed the fire.
The fire feeds us.

Throughout this cycle, our lives happen.
Around the ember, we make friends.
We tell stories. We collect memories.

We make (and change) up our minds.
All in the name of this sacred ritual.
It goes way beyond the preparation of the barbecue.

A ceremony that connects us to who we are.
Hand grabbing the meat. Sharpening the knife.
Crossing through the smoke.
For everything those things mean,
we decided to make it our reason.

We are gauchos with open minds and borders.
We respect this whole tradition.
Do we agree on everything? No.

Our mission is to build a piece of
the world we wish to live in.
With a lot of exchange and no prejudice.
Less constrained. More good vibes.

APPETIZERS

GRILLED BREAD **22**

Crispy, served with house-smoked butter made over the fire.

GRILLED GARLIC BREAD **24**

Artisanal baguette filled with roasted garlic paste,
creamy Brazilian cream cheese, colonial cheese and a touch of herbs.

GRILLED EDAMAME **37**

Edamame beans grilled over the fire, served with an oriental
sauce inspired by Sushito Experience. Finished with fleur de sel.

GRILLED PROVOLONE **49**

Provolone cheese grilled on a hot plate, finished with tomato chutney.

FRIED POLENTA **37**

Crispy polenta slices. Served with house tartar sauce.

STEAK TARTARE **75**

Hand-chopped raw beef tenderloin, seasoned
with spices. Served with fried polenta.

HOUSE MILANESA (200G) **52**

Beef cutlet breaded with panko, almonds and Parmesan.
Served with chef's mustard.

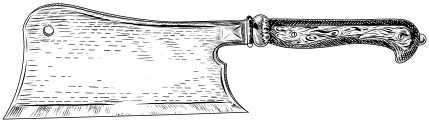
APPETIZERS

20'S CROQUETTE **39**
Made with grilled beef.
Served with our BBQ sauce.

BURRATA WITH TOMATO TARTARE **79**
Served with fresh arugula and grilled bread.

PARRILLERA SAUSAGE **49**
House specialty pork sausage.
Lightly smoked, served with farofa and chimichurri.

PARRILLERA BEEF SAUSAGE **57**
100% beef, flavorful and juicy, seasoned with spices.
Served with farofa and chimichurri.



GRILLED PORK MATAMBRITO **54**
With Sicilian lemon and house farofa.

ADD A LA PIZZA Colonial cheese, cherry tomatoes, red onion and house chimichurri. **+ 10**

BEEF TENDERLOIN SKEWER **44**
Like the street version, but with top quality meat. Sided by house style farofa.

CHICKEN HEARTS **25**
A classic Brazilian churrasco: chicken hearts on a skewer,
grilled over the fire with white onion petals.

FRENCH FRIES **37**
A 20 classic, extra crispy. Served with house sauce.

FRIED CASSAVA **37**
Crispy on the outside and tender inside. Served with house sauce.

PARRILLA

Our beef comes from southern Brazil. The Lote9 selection is exclusively curated by Frigorífico Silva for 20BARRA9. All our meats are served with house-made chimichurri and farofa.

ENTRECOT

CHORIZO STEAK

SHORT RIBS

ENTRAÑA

PICANHA

FLANK STEAK

ENTRECOT LOTE9 (350G) **135**

ENTRECOT LOTE9 GRAN RESERVA (350G) **159**
Selected cuts from the finest producers of the moment, ensuring flavor and tenderness.

CHORIZO STEAK LOTE9 (350G) **115**

SHORT RIBS LOTE9 (600G) **169**

FLANK STEAK LOTE9 (500G) **179**
Traditionally gaucho, with both the fat and lean part.

PICANHA LOTE9 (500G) **219**

TENDERLOIN WITH ASADOR SAUCE (200G) **109**
Grilled beef tenderloin medallion, served with a rich beef reduction and spices.

ENTRAÑA (200G) **89**

PAMPA LAMB RACK (300G) **139**
Served with grilled Sicilian lemon.

COSTELÃO 12H (4,5KG) TO ORDER **590**
A traditional gaúcho barbecue experience. Place your order for your next visit at 20BARRA9. Serves up to 5 people.

PARRILLA

SPECIAL CUTS

A selection of special cuts from animals raised on a carefully differentiated diet, resulting in exceptionally tender, flavorful beef with a high level of marbling.

Price per 100g. Please check the sizes and cuts available at the moment.

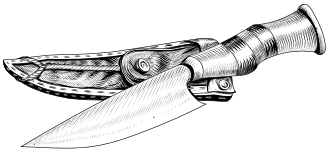
DENVER STEAK 62

ENTRECOT FEEDLOT 59

SHORT RIBS FEEDLOT 49

CHORIZO FEEDLOT 49

FLAT IRON 39



FROM THE SEA

SALMON A LA PANCHA
Imported Chilean salmon served with a fresh green salad, grilled broccoli and Italian tomatoes, red onion and wasabi sauce.
109

FLAVOR UP

GORGONZOLA FONDUTA
Gorgonzola cheese creamy sauce.
15

SIDES

ROASTED PORTOBELLO MUSHROOMS **59**
Stuffed with a crust of fresh herbs, Parmesan and panko.

BONE MARROW RICE (PAMPA FOIE GRAS) **77**
Served with demi-glace sauce (house-made with 48 hours of preparation).
A unique dish. Finished with crispy onions.

LOCAL ORANGE SWEET POTATO **49**
Roasted sweet potato grilled over the fire, with smoked
quark cheese and our house special vinaigrette.

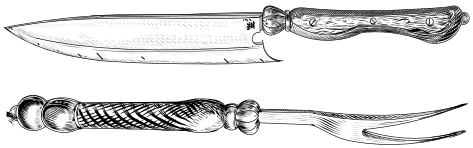
GRILLED VEGETABLE MIX **54**
Pumpkin, broccoli, onion, carrot, zucchini, tomato, bell pepper,
sweet potato, edamame, roasted garlic and parsley.

RISOTTO CRISP **49**
Risotto-style rice, made with Parmesan risotto, crispy on the outside and tender inside.

GRILLED PUMPKIN PURÉE **42**
Served with house-made pesto and cheese.

MASHED POTATOES **39**
Creamy mashed potatoes with a hint of sage.

WHITE RICE OR BEANS **22**
Simple house-made rice or beans with sausage.



SALADS

CLASSIC CHURRASCO SALAD **42**
Romaine lettuce, arugula, tomato, cucumber,
red onion, carrot and honey-mustard vinaigrette.

HOUSE POTATO SALAD **29**
Served with the house homemade mayonnaise, boiled egg and parsley.

GRILLED CAESAR **59**
Romaine lettuce grilled over the fire, 20's Caesar dressing, Parmesan and croutons.

BURGERS

Elected by Sabores do Sul magazine as the best burger in Porto Alegre, 7 consecutive times since 2019.

O MELHOR BURGER 7X DE PORTO ALEGRE

HOUSE BURGER

Brioche bread, exclusive meat blend, cheddar, house sauce, fresh arugula, gaucho tomato slice, red onion. Prepared, of course, on the ember grill.

Choose: colonial cheese or cheddar.

MEAT BLEND (130G) 65

MEAT BLEND (180G) 69

DOUBLE MEAT BLEND (360G) 85

ADDS

BACON / DOUBLE CHEESE ..... + 9

HOUSE SOUCE ..... + 5

GRILLED BURGER (180G) 69

Our house burger, just the basics: bun, beef, cheese, and sauce.
Cut in half and grilled over the fire. Great to enjoy on your own or share as a snack. We recommend our house doneness for the best flavor.

PLATED HOUSE BURGER (180G) 84

180g roasted home blend, sided by smashed potatoes,
demi-glace sauce and melted colonial cheese.
Yummy!

LOCAL9 74

Brioche bread, 180g exclusive meat blend, colonial cheese, house sauce,
homemade brisket made with slow cooking for 8 hours,
fresh arugula, red onion and our BBC9 (barbecue) sauce.

LADAIA9 74

Brioche bread, 180g exclusive meat blend, house sauce,
colonial cheese, caramelized onion and crispy bacon.

DON9 74

Brioche bread, 180g exclusive meat blend, house sauce, cheddar cheese,
colonial cheese breaded inpanko flour, and crispy bacon.

GARGAMEL DREAM (VEGETARIANO) 67

Brioche bread, Portobello mushroom, colonial cheese,
house sauce, arugula, gaucho tomato and red onion.

ADDS

FRENCH FRIES ..... + 15

FRIED CASSAVA ..... + 15

KIDS ON THE BLOCK

Our best and most demanding customers deserve a tailor made menu.

FILET ON A STICK
Like the street version, but with top quality meat.
Sided by house style farofa.

+

CHOOSE 2 SIDES:

BUTTERED RIGATONE PASTA

RIGATONE PASTA WITH TOMATO SAUCE

FRENCH FRIES

WHITE RICE

BEANS

SALAD
Lettuce, grape tomatoes and grated carrot.

ANY OF THE ABOVE:
R$ 59

DESSERTS

doce que te quero doce

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DESSERTS

PUDDING DUO **26**
Dulce de leche and condensed milk. We've tried to explain it, but it's inexplicable.

PUDDING **14**
Choose between dulce de leche or condensed milk.

MUG BROWNIE **35**
Brownie sandwich filled with dulce de leche, served with vanilla ice cream and churros sauce in our little red mug.

COCADA **35**
Served with coconut ice cream.

DULCE DE LECHE VOLCANO **35**
Petite gâteau-style cake filled with plenty of Gaúcho dulce de leche. Served with red berry sauce and vanilla ice cream. An explosion of flavor.

20BARRA9 + DOCILE COLLAB **35**
Our marshmallow is back, and now it's dessert here: creamy chocolate with a toasted marshmallow skewer and crunchy walnut praline. Limited edition.

GRILLED BANANA **35**
Served with crunchy dulce de leche paste and cream ice cream.

SPECIAL BROWNIE **45**
Made with dark vegan chocolate and oat flour. Served with dark chocolate ganache and coconut milk, dried cranberries and sliced almonds.

DUO COMBO **34**
1 Pudding Duo + 2 Nespresso coffees

UNO COMBO **22**
1 Pudding + 1 Nespresso coffee

COFFEE & TEAS

NESPRESSO COFFEE **10**
Choose: Ristretto, Leggero, Lungo or Decaffeinated.

BOLDO TEA **8**

CHAMOMILE TEA **8**
A classic Brazilian table tea, perfect for winding down after a hearty barbecue.

DRINKS

água que passarinho não bebe

Illustration:
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Our

DRINKS

Here at 20, the bar is an extension of the table.
Our menu is born from the balance between timeless classics, signature creations and contemporary reinterpretations with our own identity.

Each drink is created with respect for mixology and the freedom to reinterpret it.

To toast without ceremony.
With or without alcohol. Manda brasa.

MOCKTAILS

Alcohol-free drinks with unique flavors

A LA PUCHA 29

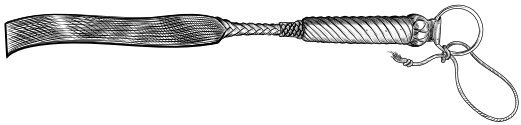
A 20 classic. Citrusy and aromatic.

Honey, lemon juice, orange blossom water, rosemary, black pepper, lemongrass and sparkling water.

FRESH&LOCAL 29

Fruity and distinctive regional flavor.

Pineapple and apple juice, clove and cinnamon syrup, lime and sparkling water.



BRASA/9 29

Bold and distinctive, with just the right amount of spice.

Regional botanicals concentrate, ginger concentrate and lime juice.

VANILLA LOVE LIGHT 29

Sweet and refreshing in a unique way.

Raspberry concentrate, Orgeat, lemon juice and sparkling water.

MOCKTAILS

Alcohol-free drinks with unique flavors

TWO LIMES & BERGAMOT 19

Refreshing, local and elegantly citrusy.

Tahiti and Sicilian lemon juice, artisanal bergamot syrup with peel (still or sparkling).

TWO LIMES & MINT 19

Light, vibrant, fruity and refreshing.

Tahiti and Sicilian lemon juice, mint and sugar syrup (still or sparkling).

ITALIAN SODA 19

Choose your flavor:

RASPBERRY

Artisanal raspberry syrup, lemon juice and sparkling water.

RED BERRIES

Monin red berry syrup, lemon juice and sparkling water.

GINGER

Artisanal ginger syrup, lemon juice and sparkling water.

GREEN APPLE

Monin green apple syrup, lemon juice and sparkling water.

SIGNATURE

The ones that tell pretty much all about us.

20BARRA9 — 45

Citrusy and aromatic, simply unforgettable.

Gin infused with cardamom, lemongrass syrup, citrus notes, tonic water, grilled pineapple and chimarrão foam.

MANDA BRASA — 39

Bold and distinctive. Spicy in just the right measure.

Weber Haus Carvalho & Cabriúva cachaça, Amburana cachaça, ginger syrup, lemon juice and activated charcoal powder.

LAGARTEANDO — 39

Memorable and elegant, wonderfully refreshing.

Vodka with house-made bergamot infusion, chamomile syrup, lemon juice and sparkling water.

VANILLA LOVE — 39

Sweet and refreshing in a unique way.

Rum infused with blackberry and vanilla, raspberry syrup, Orgeat, lemon juice and sparkling water.

1835 39

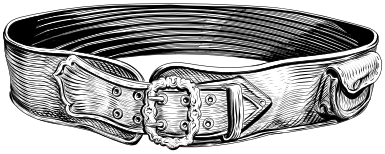
Bold and balanced. Created in the Serra Gaúcha.

Blend of white spirits,
artisanal bergamot concentrate,
lemon juice and Fernet Branca.

BRASIL BUCK 37

Refreshing and bold, with a Brazilian touch.

A powerful blend of regional flavors
with the freshness of ginger. Weber Haus Prata
cachaça, Brasilberg, lime and ginger ale.



NEGRONI DOS PAMPAS 39

A classic with our own identity.

The world's greatest classic with a regional
expression, without losing its essence. Carvalho &
Cabriúva cachaça, sweet vermouth and Campari.

RABO DE GALO LOCAL 37

Complex and distinctive, with a local touch.

An expression of Brazilian bar culture, with a
contemporary and local touch. Prata cachaça,
mushroom cold brew, Cynar and sweet vermouth.

CLASSICS

(NOT SO CLASSIC)

They may not be on every bar menu, but they should be

DARK 'N STORMY — 45

Bermuda, 1910

Citrusy, with the sweet presence of rum.
Gosling's Black Seal rum, lime,
sugar and ginger ale.

What is good needs to travel the world.

It was with this vision that sailors set sail from Bermuda and crossed dark, stormy seas to bring this precious liquid around the world.

The incredible spirit traveled far and wide alongside a simple yet fantastic drink recipe. Thus, the Dark 'n Stormy was born, named after the journey taken by these heroes.

AMARETTO SOUR — 45

United States, 1950

Sweet, complex and velvety.
Jack Daniel's, lemon juice, Amaretto
Disaronno, egg white and sugar.

JUNGLE BIRD 35

Aviary Bar, Malaysia, 1978

Light and complex, with a touch of spice. Bacardi rum, Campari, pineapple juice, lime and sugar.

KENTUCKY BUCK 45

San Francisco, 2009

Refreshing and fruity. Jack Daniel's Tennessee Whiskey, lemon, sugar, strawberry and ginger ale.

GIN BASIL SMASH 39

Bar Le Lion, Germany, 2008

Lightly sweet and refreshing. Gin, lemon, sugar and basil.

BRAZUCA REMEDY 39

Bar Aqua Spirit, China

A unique, delicate and elegant flavor. Prata cachaça, Weber Haus Sicilian lemon liqueur, Aperol, basil, honey and lemon.

BAILEYS MARTINI 39

Created by Baileys

Creamy, perfectly sweet and with the elegant presence of coffee. Baileys, vodka with vanilla, Nespresso Leggero coffee and sugar.

CLASSICS

TRADITIONAL COCKTAILS

Iconic cocktails, with stories and unique flavors

OLD FASHIONED 49

United States, 19th century

Sweet and bold. Bulleit Bourbon Whisky, sugar and Angostura Aromatic.

Where it all began...

The Whiskey Cocktail, mentioned in 1806 in a newspaper column, evolved over the years with various recipes including muddled fruits and distinctive touches, but was baptized and immortalized by popular demand as the drink made the old fashioned way.

A stimulating beverage made with spirits, water, sugar and bitters, which went on to conquer the world.

WHISKY SOUR 42

The Bartender's Guide by Jerry Thomas, 1862

Balanced, with a pronounced whisky flavor and a creamy texture. Jack Daniel's, lemon juice, sugar and egg white.

BRAMBLE 39

Dick Bradsell, 1980

A reinterpretation with character and freshness. Gin infused with blackberry, lemon and raspberry syrup.

MOJITO 35

Francis Drake, late 16th century

The definition of a refreshing drink.
Rum, lime, sugar, mint and sparkling water.

TOMMY'S MARGARITA 35

Julio Bermejo, late 1990s

Bold and savory despite its edge, with mineral and citrus notes. El Jimador Tequila, lemon juice and agave syrup.

MOSCOW MULE 35

Cock 'n Bull, Hollywood, 1941

Refreshing and mildly spicy.
Vodka, lime, ginger syrup and ginger ale.

APEROL SPRITZ 39

Venice, late 19th century

Perfect balance between bitterness and freshness.
Aperol, sparkling wine and sparkling water.

NEGRONI 39

Count Camillo Negroni, Florence, 1919

Bold and robust.
Campari, gin and sweet vermouth.

PENINCILIN 45

Sam Ross, New York, 2005

Bold and complex.
Johnnie Walker Black, lime, ginger, honey and a touch of 10-year-old single malt Scotch whisky.

DRY MARTINI 45

Harry Johnson, 1888

Dry, spirit-forward and delicate. Tanqueray London Dry Gin, Extra Dry vermouth and olive.

COSMOPOLITAN 55

Toby Cecchini and Cheryl Cook, 1980s

Perfectly balanced between citrusy, sweet and boozy. Vodka, Cointreau, cranberry juice and lime.

ESPRESSO MARTINI 39

Dick Bradsell, 1983

Bold coffee flavor with a well-balanced sweetness. Vodka, Nespresso coffee, coffee liqueur and sugar syrup.

CAMPARI & TONIC 35

Created by Campari

Intense and refreshing. Campari, Schweppes tonic water and an orange wedge.

MANGO GIN 39

Created by Monster Energy

Tropical and incredibly refreshing. Gin and Monster Energy Mango Loco.

EXPERIENCE

PERFECT SERVE

Premium selected spirits, served with precision to transform every sip into an experience.

RABO DE GALO 69

Culture of our people and the pursuit of perfection.

Keeping alive and elevating the culture of national cocktails with the very best. Weber Haus 5 Years Solera Cachaça, Cynar 70, Antica Formula vermouth.

What is ours deserves to conquer the world

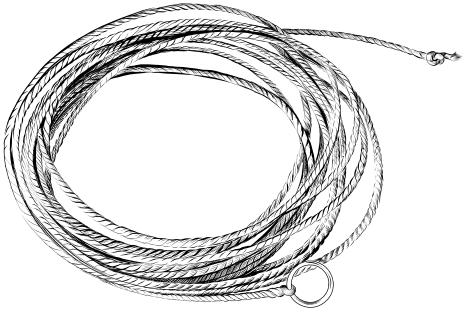
Refugees in Brazil, fleeing conflicts in Europe, Italians spread across this new land. Soon, they fell in love with what they found here.

They even traded their liqueurs and aperitifs for cachaça. But the ingenuity of a vermouth brand created a simple cocktail that brought these two passions together. Cachaça and vermouth came together to create an iconic classic, which evolved alongside Brazilian culture through the union of Italians and Brazilians. Thus, Rabo de Galo was born.

NEGRONI 69

Elegance in simplicity.

The finest selection of ingredients to make the classic even more unforgettable. Tanqueray No. Ten Gin, Campari and Antica Formula vermouth.



ZACAPA OLD FASHIONED 85

A timeless classic elevated by excellence.

The perfect cocktail to elevate the experience with any aged spirit. Zacapa 23 Rum, Angostura Orange, Angostura Aromatic and brown sugar.

TANQUERAY N° TEN MARTINI 59

Pureza, equilíbrio e refinamento.

Purity, balance and refinement. The perfect gin for a Dry Martini, with all its elegance and complexity. Tanqueray No. Ten Gin, Noilly Prat Dry vermouth, Angostura Orange and Sicilian lemon zest.

NEGRONI

all the way

A fearless and high spirited count

Everyone used to drink it the american way, a vermouth and campari cocktail with a sparkling water touch.

Until Count Camillo Negroni changed it up and made it a worldwide explosion.

"An american, but stronger" he asked the bartender. Everyone heard about it, and the Negroni drink was then born.

Signature

NEGRONI DOS PAMPAS **39**
Weber Haus Carvalho & Cabriúva cachaça, Campari and sweet vermouth.

NEGRONI MORANGO E BALSÂMICO **39**
Orange and hibiscus infused gin, Campari, sweet vermouth and balsamic perfume.

NEGRONI CARDAMOMO **42**
Cardamom infused gin, Campari and dry vermouth.

KINGSTON AMORA E BAUNILHA **37**
Blackberry and vanilla infused rum, Campari and sweet vermouth.

Ranked by year of creation

1860 **AMERICAN** **37**
Campari, vermouth Rosso and sparkling water.

1919 **NEGRONI** **39**
Campari, gin and vermute Rosso.

1927 **BOULEVARDIER** **39**
Campari, Bourbon and vermouth Rosso

1930 **CARDINALE** **39**
Campari, gin and vermouth extra dry.

1970 **NEGRONI SBAGLIATO** **37**
Campari, vermouth Rosso and sparkling wine.

2009 **NEGRONI TREDICI** **42**
Campari, Cynar, gin and vermouth Rosso.

2011 **UNUSUAL NEGRONI** **39**
Aperol, Lillet Blanc and gin.

2013 **KINGSTON** **42**
Campari, rum Gosling's Black Seal and vermouth Rosso.

Negroni at its finest versions

CAMPARI, PUNT E MES AND BOTANIST LONDON DRY **49**
The pronounced presence of botanicals in the gin pairs beautifully with the subtle bitterness of Italian vermouth, resulting in a bold and well-balanced Negroni.

CAMPARI, ANTICA FORMULA AND MONKEY 47 **79**
With 47 carefully selected botanicals, the gin brings complex and floral aromas, while the delicate, silky texture of the vermouth and its elegance, complexity and balance define the palate of this Negroni.

GIN TONIC

CLASSIC 37

Gin, Schweppes tonic water, lemon and rosemary.

TANQUERAY 42
TANQUERAY N° TEN 49
THE BOTANIST 49
MONKEY 47 89

TANQUERAY SEVILLA 45

Gin, Schweppes tonic water, orange and ginger.

LOCAL CITRUS 39

Pineapple infused gin, passion fruit pulp,
lemongrass syrup and Schweppes tonic water.

STRAWBERRY & HIBISCUS 39

Strawberry and hibiscus infused gin, ginger,
strawberry slices and Schweppes tonic water.

WEBER HAUS WH48 PINK 35

WH48 Pink gin, strawberry slices,
star anise and Schweppes tonic water.

CAIPIRINHA

CAIPA/9 — 37

Weber Haus Amburana cachaça, bergamot with peel, Tahiti lime and sugar.

CAIPA WEBER HAUS

Cachaça, lime and sugar.

PRATA	32
AMBURANA	35
CARVALHO E CABRIÚVA	39
7 MADEIRAS	39

CAIPIROSKA

Vodka, lime and sugar.

SMIRNOFF	32
KETEL ONE	39
CÎROC	49

CAIPIROSKA + BERGA

Vodka, bergamot with peel, lime and sugar.

SMIRNOFF	34
KETEL ONE	39
CÎROC	49

DRAFT BEER

HEINEKEN

300ml ..... **16** *500ml* **24**

AMSTEL

300ml ..... **14** *500ml* **22**

BLUE MOON *400ml* **27**

BOTTLED BEER

HEINEKEN **18**

HEINEKEN 0.0 ..... **18**

SOL *(gluten-free)* **16**

PRAYA *(gluten-free)* **17**

EISENBAHN PILSEN UNFILTERED **17**

BLUE MOON **28**

LAGUNITAS **28**

BADEN BADEN ESTILOS *600ml* **32**

Please ask about available labels.

2019

A SWEET FINISH

Perfect drinks to finish the meal

CARAJILLO 39

Chilled drink made with Licor 43 and shaken espresso.

FERNET COLA 39

Although Fernet is an Italian alcoholic beverage, its mix with Coca-Cola is a true Argentine classic - almost as iconic there as the caipirinha is here.

LIMONCELLO SPRITZ 45

Weber Haus Sicilian lemon liqueur, sparkling wine and a touch of sparkling water.

43 SOUR 39

Licor 43 and lemon juice.
The bold flavor of 43 meets the freshness of lemon juice in a short drink packed with flavor.

BEVERAGES

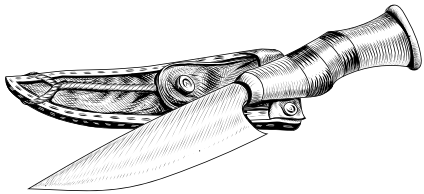
WATER **9**
Still or sparkling.

SOFT DRINKS **10**
Coca-Cola, Coca-Cola Zero Sugar, Fanta Guaraná,
Fanta Guaraná Zero, Fanta Orange and Sprite.

SCHWEPPES TONIC WATER **10**
Traditional and sugar-free.

SCHWEPPES CITRUS **10**

BAER MATE **16**
Sparkling yerba mate with natural caffeine.



LEMONADE **16**

ORANGE JUICE **16**

MONSTER ENERGY *473ml* **22**
Original or Zero.

NESPRESSO COFFEE **10**
Leggero, Ristretto, Double, Carioca or Decaffeinated.

TEA **8**
Please ask about available flavors.

Our Wine List

WINES & SPARKLING WINES

20BARRA9

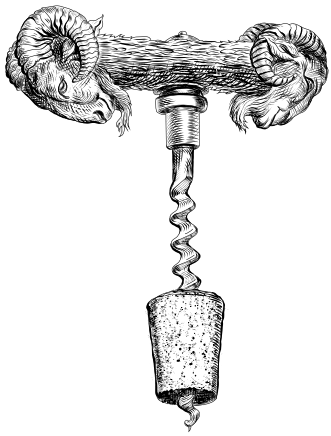
Out

WINE LIST

Curated into three worlds: **Our World** (Rio Grande do Sul), **Old World** (Europe), and **New World** (the rest of the world), the 20BARRA9 wine selection brings together outstanding labels for you to create memorable experiences and discover new wines.

Within each world, the wines are organized by country. We begin with a carefully curated selection, featuring an **Icons section** showcasing some of the finest representatives from each region.

Many of our wines have been rated by two of the world's most respected wine critics: **James Suckling**, identified on our list as "JS", and **Robert Parker**, identified as "RP".



Take your time exploring our wine list, and please feel free to ask our team if you have any questions.

Cheers.

RED WINES

OUR WORLD

ICONS

607 • **Tenuta Foppa & Ambrosi G.O.A.T. The Second** 1290
Serra do Sudeste e Serra Gaúcha

205 • **Pizzato DNA99 Merlot 2022**..... 629
Vale dos Vinhedos

472 • **Bodega Iribarrem Ausart 2020**..... 599
Campanha e Serra Gaúcha

219 • **Valmarino e Churchill Cabernet Franc 2021** 599
Pinto Bandeira

189 • **Guatambu Épico VIII** 589
Campanha

824 • **Família Bebber Luigi Bessa Teroldego 2020**..... 529
Altos Montes

442 • **Família Bebber Maragato Cuvée** 399
Altos Montes

652 • **Miolo Lote 43** 395
Vale dos Vinhedos

RIO GRANDE DO SUL

651 • Ravanello Dionísio, *Campanha e Encruzilhada do Sul* 399

398 • Miolo Tannat Vinhas Velhas, *Campanha* 355

154 • Almaúnica Super Premium 4 Castas, *Vale dos Vinhedos*..... 349

345 • Don Guerino Le Franc Cabernet Franc, *Alto Feliz* 299

157 • Almaúnica Reserva Syrah, *Vale dos Vinhedos*..... 295

410 • Bodega Iribarrem Pinot Noir, *Serra Gaúcha* 259

142 • Pizzato Reserva Merlot, *Vale dos Vinhedos*..... 249

209 • Almaúnica RED/9 Reserva Merlot Malbec, *Vale dos Vinhedos* 199

611 • Foppa & Ambrosi Winemakers Collection Tannat, *Serra Gaúcha* 199

546 • Garbo Los Hermanos Tannat Malbec, *Serra Gaúcha*..... 179

403 • Bodega Iribarrem Basco Loco Merlot, *Serra Gaúcha* 169

399 • RED/9 Malbec, *Serra Gaúcha*..... 149

440 • RED/9 Franc, *Serra Gaúcha*..... 139

RED WINES

NEW WORLD

ICONS

357 • **Cobos Volturno 2018** 2590
Perdriel, Mendoza, Argentina 98JS

034 • **Vinã Seña Seña** 1990
Valle del Aconcagua, Chile 100JS | 98RP

958 • **Susana Balbo Nosotros Library Cabernet Sauvignon 2012** .. 1990
Valle de Uco, Mendoza, Argentina

315 • **Concha y Toro Don Melchor** 1650
Puente Alto, Vale do Maipo, Chile 100JS

897 • **VIK 2021** 1550
Valle del Cachapoal, Chile 100JS

427 • **Cheval des Andes 2018** 1490
Mendoza, Argentina 98JS | 93RP

426 • **Garzón Balasto 2018** 1290
Garzón, Uruguai 96JS

522 • **Familia Deicas Massimo Deicas Tannat 2018** 1290
Sierra de Mahoma, San José y Progreso - Canelones, Uruguai 94JS

326 • **Susana Balbo Nosotros 2019** 1190
Agrelo, Mendoza, Argentina 99JS

835 • **Montes Purple Angel** 1190
Vale do Colchagua, Chile

900 • **Alto de La Ballena Cetus Cuvée** 645
Maldonado, Uruguai

ARGENTINA

007 • Viña Cobos Bramare Malbec, *Mendoza* 599

553 • Bodega Chacra Barda Pinot Noir, *Patagônia* 595

892 • El Enemigo Syrah-Viogner, *Mendoza* 485

893 • El Enemigo Bonarda El Barranco, *Mendoza* 465

552 • Zuccardi Concreto Malbec, *Mendoza* 465

365 • Angelica Zapata Cabernet Franc, *Mendoza* 449

471 • Susana Balbo Signature Brioso, *Mendoza* 379

020 • Susana Balbo Corte de La Casa, *Mendoza* 299

068 • Riccitelli The Party Malbec, *Mendoza* 295

009 • Viña Cobos Felino Malbec, *Mendoza* 275

633 • Escorihuela Gascon Cabernet Franc, *Mendoza* 255

643 • Alta Vista Estate Premium Malbec, *Mendoza* 245

024 • Escorihuela Gascón Familia Gascon Cabernet Sauvignon, *Mendoza* 175

259 • Susana Balbo Anubis Malbec, *Mendoza* 169

RED WINES

NEW WORLD

AUSTRALIA

579 • John Duval Eligo Shiraz 2018, *Barossa Valley* 889

CHILE

424 • Almaviva Epú, *Puente Alto* 899

312 • VIK Milla Calla, *Valle de Cachapoal* 425

504 • San Pedro Sideral, *Valle de Cachapoal* 399

898 • Montes Alpha Cabernet Sauvignon, *Valle de Colchagua* 299

644 • Viña Tarapacá Gran Reserva Carménère, *Valle de Maipo* 249

267 • Kalfu Molu Pinot Noir, *Valle de Casablanca* 199

498 • Ventisquero Reserva Carménère, *Valle de Colchagua* 169

320 • Ventisquero Reserva Syrah, *Valle de Maipo* 169

URUGUAY

512 • Familia Deicas Preludio, *Juanicó* 445

501 • Garzón Reserva Marselan, *Garzón* 295

902 • Alto de La Ballena Tannat Viognier, *Maldonado* 245

903 • Alto de La Ballena Merlot, *Maldonado* 245

382 • Braccobosca Lacertilia Tannat, *Canelones* 165

RED WINES

OLD WORLD

ICONS

356 • **Vega Sicilia Valbuena 5° 2018** 3790
Ribera del Duero, Spain 96JS | 96RP

355 • **Antinori Tignanello** 2590
Toscana, Italy 96JS | 98RP

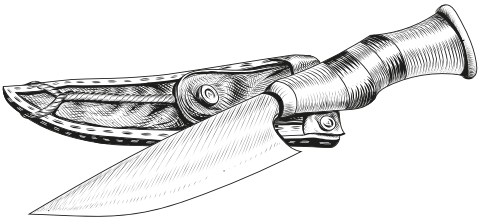
557 • **Château Clinet AOC 2019** 2490
Pomerol, Bordeaux, France 98JS | 97RP

556 • **Casanova Di Neri Brunello Di Montalcino** 1390
Toscana, Italy 94RP

425 • **Bodegas Muga Prado Ênea 2016** 1290
Rioja, Spain

683 • **Pacheca Lagar N° 1 Reserva** 1090
Douro, Portugal

662 • **Herdade do Mouchão Mouchão** 695
Alentejo, Portugal



SPAIN

481 • Emilio Moro Malleolus, *Ribera del Duero* 649

415 • Bodegas Muga Reserva, *Rioja* 445

408 • Emilio Moro Finca Resalso, *Ribera del Duero* 295

321 • Ramón Bilbao Crianza, *Rioja* 259

973 • La Maldita Garnacha, *Rioja* 199

FRANCE

960 • Chantal Lescure Pommard "Les Vaumiriens", *Borgonha* 1090

961 • Jaeger Defaix Rully 1er Cru Clos du Chapitre, *Borgonha* 695

962 • Michel Julliot Mercurey Les Vigne De Maillonge, *Borgonha* 595

970 • Chateau Angelus Tempo D`Angelus, *Saint Emillion - Bordeaux* 529

108 • Chateau La Tour de By La Roque de By, *Medoc - Bordeaux* 375

659 • Albert Bichot Gamay, *Beaujolais* 289

107 • A.J Lebegue Bordeaux Elegance, *Bordeaux* 265

RED WINES

OLD WORLD

ITALY

506 • Brancaia Ilatraia Maremma IGT, *Toscana* 889

452 • Fanti Brunello DOCG, *Montalcino* 649

660 • Prunotto Barbaresco, *Piemonte* 599

889 • Ornellaia Le Volte Dell'Ornellaia, *Toscana* 495

998 • Prunotto Barbera D`Alba, *Piemonte* 385

372 • Biondi Santi Braccale IGT, *Toscana* 359

888 • Antinori Tormaresca Nèprica Primitivo IGT, *Puglia* 299

964 • Franz Haas Sofi Rosso, *Alto Adige* 279

435 • Codici Masserie Primitivo, *Puglia* 199

528 • Giacondi Montepulciano, *Abruzzo* 179

401 • Giacondi Chianti, *Toscana* 179

PORTUGAL

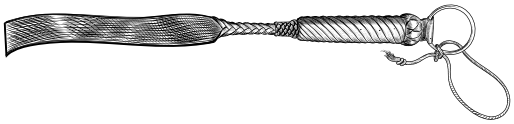
965 • Cartuxa Colheita, *Alentejo* 399

531 • Pacheca Reserva, *Douro* 295

412 • Herdade dos Grous, *Alentejo* 285

685 • Ribafreixo Gáudio Reserva, *Alentejo* 279

402 • Luis Duarte Rapariga da Quinta Colheita Seleccionada, *Alentejo* 175



OTHER FORMATS

OUR WORLD

227 • Almaúnica Reserva Merlot (375 ml), *Vale dos Vinhedos* 119

521 • Don Guerino Malbec Vintage (375 ml), *Alto Feliz* 89

OLD WORLD

969 • Emilio Moro (375ml), *Ribera del Duero, Spain* 249

486 • Casa Santos Lima Bons Ventos (375ml), *Lisbon, Portugal* 89

WHITE WINES

OUR WORLD

RIO GRANDE DO SUL

443 • Bebber Chimango Chardonnay, *Altos Montes* 289

394 • Bodega Iribarrem Chardonnay, *Serra Gaúcha* 269

670 • Luiz Argenta Pinot Blanc, *Altos Montes* 229

461 • Garbo Duo Chardonnay Arneis, *Serra Gaúcha* 179

336 • Branco/9 Chardonnay, *Serra Gaúcha* 139

257 • Pizzato Chardonnay (375ml), *Vale dos Vinhedos* 119

NEW WORLD

SOUTH AFRICA

388 • Robertson Chenin Blanc, *Robertson* 189

ARGENTINA

389 • El Enemigo Chardonnay, *Mendoza* 349

446 • Susana Balbo Crios Torrontés, *Valle de Uco* 199

331 • Susana Balbo Anubis Chardonnay, *Mendoza* 179

CHILE

089 • Montes Alpha Sauvignon Blanc, *Valle de Aconcagua* 295

468 • Ventisquero Reserva Sauvignon Blanc (375ml), *Valle de Casablanca* 99

URUGUAY

511 • Familia Deicas Atlántico Sur Albariño, *Garzón y Juanicó* 215

OLD WORLD

SPAIN

562 • Bodegas Muga Branco, *Rioja* 289

544 • Emilio Moro Polvorete Godello, *Bierzo* 275

409 • Ramón Bilbao Verdejo, *Rueda* 199

WHITE WINES

OLD WORLD

FRANCE

535 • Maison Louis Jadot Chablis AOC, *Borgonha* 495

645 • Albert Bichot Petit Chablis, *Borgonha* 399

ITALY

999 • Villa Antinori Bianco, *Toscana* 275

536 • Giacondi Pinot Grigio, *Sicilia* 169

PORTUGAL

330 • Pêra Manca, *Évora* 1190

968 • Cartuxa Colheita, *Alentejo* 325

862 • Pacheca Reserva, *Douro* 299

539 • Quinta da Bacalhôa Catarina, *Península de Setúbal* 269

538 • Luis Duarte Rapariga Da Quinta Colheita Seleccionada, *Alentejo* .. 185

ROSÉS WINES

OUR WORLD

383 • Routhier & Darricarrere Marie Gabi Rosé, *Campanha* 175

563 • Bodega Iribarrem Basco Loco Rosé, *Serra Gaúcha* 155

337 • Rosé/9 Pinot Noir, *Serra Gaúcha* 139

NEW WORLD

390 • Catena Malbec Rosé, *Mendoza, Argentina* 299

OLD WORLD

419 • Domaine Ott, *Provence, França* 649

540 • Studio by Miraval IGP Méditerranée Rosé, *Sud-Ouest, França* 389

541 • Bodegas Muga Rosado, *Rioja, Espanha* 275

116 • Estandon Vignerons Brise Marine Méditerranée, *Provence, França* 199

564 • Luis Duarte Rapariga Da Quinta Colheita Seleccionada Rosé, *Alentejo, Portugal* 179

SPARKLING WINES

RIO GRANDE DO SUL

346 • Cave Geisse Terroir Nature, *Pinto Bandeira* 449

240 • Cave Geisse Blanc de Blanc, *Pinto Bandeira* 325

375 • 130 Brut Rosé, *Vale dos Vinhedos* 319

175 • Valmarino & Churchill Extra Brut, *Pinto Bandeira* 295

547 • Cave Geisse Nature, *Pinto Bandeira* 265

542 • Casa Valduga Premivm Extra Brut, *Serra do Sudeste* 195

543 • Casa Valduga Premivm Nature, *Serra do Sudeste* 195

405 • Chandon Passion On Ice, *Serra Gaúcha* 189

234 • Família Geisse Cave Amadeu Brut, *Pinto Bandeira* 185

235 • Família Geisse Cave Amadeu Brut Rosé, *Pinto Bandeira* 185

1000 • Baita Brut, *Serra Gaúcha* 139

1001 • Baita Brut Rosé, *Serra Gaúcha* 139

1002 • Baita Moscatel, *Serra Gaúcha* 139

448 • Chandon Réserve Brut (375ml), *Serra Gaúcha* 119

1003 • Mayos Brut (187ml), *Serra Gaúcha* 49

1004 • Mayos Brut Rosé (187ml), *Serra Gaúcha* 49

CHAMPAGNE

335 • Moët & Chandon Brut Impérial, *Champagne, França* 689

112 • Marc Hebrart Rosé Premier Cru, *Champagne, França* 749

421 • Louis Roederer Collection 244 Brut, *Champagne, França* 899

429 • Louis Roederer Cristal Brut, *Champagne, França* 4490

DESSERT WINES

50ml glass

625 • Cave Antiga Licoroso Moscato 1999, *Serra Gaúcha* 39

626 • Adriano Ramos Pinto 20 anos Tawny, *Porto* 79

502 • Graham's Fine Tawny, *Porto* 29

638 • Pacheca 10 Anos Tawny, *Porto* 49

WINE BY THE GLASS
Red, White & Rosé

150ml

Ask our team about available labels. 37

20BARRA9