



roasted chorizo

octopus rice

sardines

green beans tempura

SÃO JORGE



RESTAURANTE

portuguese food

COUVERT

Bread, Olives, and Olive Oil	6€
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SOUP

Caldo Verde	3€
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STARTERS TO SHARE

Cheese Board	15€
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Sausage Board	15€
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Roasted Chourizo	9€
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Tempura Green Beans	9€
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Potato Skins	8€
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Caesar Salad	12€
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Shrimp Tacos	12€
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Fried Eggs with Chourizo	9€
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MAIN DISHES

Sardines	13€
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Codfish "Pil Pil"	16€
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Codfish à Brás	12€
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Catch of the Day	15€
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Octopus Rice	17€
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Chicken Breast	14€
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Beef Burguer	14€
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Portuguese-style Steak	17€
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Surf and Turf	16€
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VEGETARIAN

Vegetarian Burger	14€
Vegetable Masala Curry	14€

SIDES

Basmati Rice with Cardamom	3€
Cauliflower Purée	3€
Grilled Lettuce	3€
Roasted Potatoes	3€
Potato Chips	3€

DESSERTS

Chocolate Mousse	5€
Basque Tart	5€
Arroz Doce Ice Cream	5€



São Jorge Portuguese Wine Tastings & Wine List

Atlantic Ocean

Spain



DO YOU KNOW THAT IN PORTUGAL.
THE GRAPE VARIETALS RANGE
IS EASILY ABOVE THE
250 NATIVE VARIETALS?

MOST OF WHICH ARE TERRITORIALLY
LINKED TO PORTUGAL FOR HUNDREDS
OF YEARS OF NATURAL SELECTION.

COME JOIN US FOR THE BEST
OF PORTUGUESE WINE TASTINGS!



*“Thanks to their array of indigenous
grape varieties combined with
dramatically improved winemaking
and less-than-established reputations,
portuguese wines can both offer real
originality and great value.”*

JANCIS ROBINSON
BRITISH WINE CRITIC AND JOURNALIST

Sip Happens

Portuguese sips all time classics with a pop twist.



WINE FLIGHTS

3 WINES
9€

Portuguese Classic Wine Regions

The unique flavours that are the hallmark of Portugal's indigenous grape varieties. Meet exciting portuguese regions from north to south.



WINE FLIGHTS

3 WINES
12€



Lisbon Wines



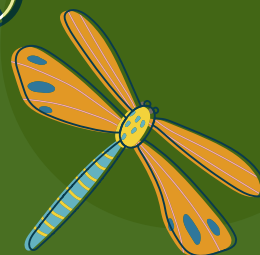
Born between hills and sea breezes - Lisbon wines are crisp, coastal, and effortlessly cool.



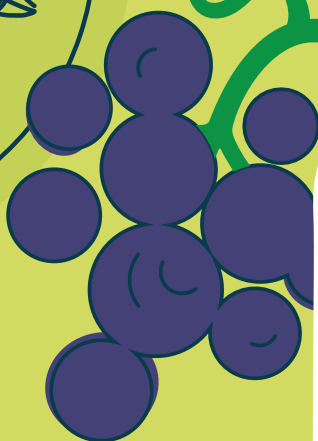
WINE FLIGHTS

3 WINES
15€

Portuguese Natural & Low Intervention Wines

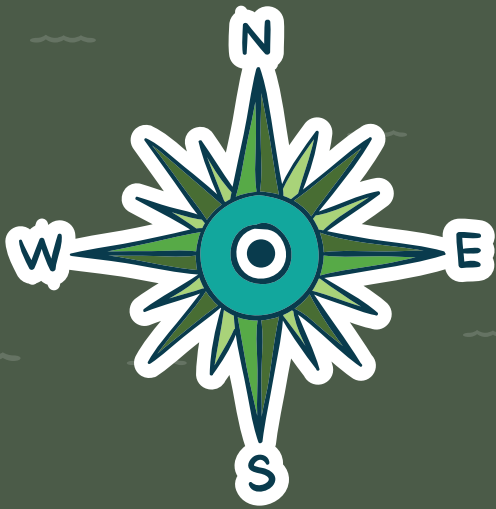


Low-intervention
wines, crafted in
harmony and
respect for
portuguese nature
and the vineyards.



WINE FLIGHTS

3 WINES
15€



Wine

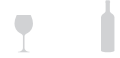
SÃO JORGE



RESTAURANTE

SPARKLING WINES

Good vibes, lightness, and joy — start your meal with a sparkle.



1. MAR SALGADO, DOURO

5€ | 24€

A light and refreshing sparkling, with citrus notes, fine bubbles and a salty finish – perfect to start.
DRY · FRESHNESS · VIVID FRUIT · TEXTURE

Moment: When you don't know what to order yet... but you already know it's party time.

2. DA CASA, DOURO

26€

A blend made especially for São Jorge, vibrant, dry and full of energy – pure house spirit.
DRY · SIMPLICITY · FRESHNESS · VIVID FRUIT

Moment: To toast the house... and every story that starts with a glass.

3. QUINTA DAS BÁGEIRAS BRUTO, BAIRRADA

10€ | 32€

A great Bairrada classic, dry, structured and with firm bubbles — for those who love character and tradition.
DRY · COMPLEXITY · MINERALITY · ELEGANCE · LOW INTERVENTION

Moment: When you want to impress the in-laws without saying a word.

GREEN WINES & ALVARINHOS

Bright, zesty, and always ready for a good time.

4. GAZELA

4€ | 19€

Light and fresh, Gazela is easy-going and perfect anytime, no complications.
OFF-DRY · SIMPLICITY · VIVID FRUIT · SPARKLE

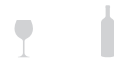
Moment: When the table needs more laughter than tasting notes.

5. MAR SALGADO

5€ | 21€

An Atlantic white, citrusy and mineral, refreshing with a salty finish.
DRY · FRESHNESS · VIVID FRUIT · ELEGANCE

Moment: For when you want to feel the sea breeze... even in the city center.



6. DONA PATERNA (ALVARINHO, TRAJADURA)

7,5€ | 30€

Tropical Alvarinho meets light Trajadura, in an elegant and classic profile.

DRY · VIVID FRUIT · FRESHNESS · TEXTURE · ELEGANCE

Moment: When you want to look like you know about wine (even if you don't).

7. CAMALEÃO (LOUREIRO, ALVARINHO)

31€

Fresh and aromatic blend, with floral and citrus notes – perfect for lighthearted days.

DRY · VIVID FRUIT · SIMPLICITY · FRESHNESS

Moment: When the day calls for a summer playlist and sunglasses at the table.

8. MUROS ANTIGOS (ALVARINHO)

38€

A Monção/Melgaço classic, elegant and structured, with citrus fruit, minerality and persistence.

DRY · VIVID FRUIT · FRESHNESS · ELEGANCE

Moment: The safe choice when you don't want to risk... or miss.

WHITE WINES — LISBON REGION

Zippy and coastal – whites with a Lisbon vibe and a touch of sea breeze.

9. CLIMA (NATURAL WINE)

9,5€ | 39€

Intense natural white, fresh yet full-bodied, with oxidative notes, long finish and textured palate.

LOW INTERVENTION · FRESHNESS · TEXTURE · COMPLEXITY · ORIGINALITY

Moment: When you want to look alternative... but keep it classy.

10. LIMO (NATURAL WINE)

13€ | 45€

Expressive natural wine, golden in color, with intense citrus, elegant texture and a long finish. Very gastronomic.

LOW INTERVENTION · FRESHNESS · ELEGANCE · COMPLEXITY · ORIGINALITY

Moment: Perfect for talking about trips you haven't taken yet.

WHITE WINES — OTHER REGIONS

From the mountains to the plains – a tour of Portugal in every glass.



11. MALMEQUER, DÃO/BEIRA

5€ | 23€

A mountain white, fresh and floral, with citrus notes and a delicate finish.
DRY · SIMPLICITY · VIVID FRUIT · ELEGANCE

Moment: When you want to drink flowers... without looking odd.

12. PAPA FIGOS, DOURO

6,5€ | 28€

A fresh and classic Douro white, with fruit notes and an elegant finish.
DRY · FRESHNESS · VIVID FRUIT · ELEGANCE

Moment: The ideal partner for family lunches where everyone has an opinion.

13. SONHAR, ALENTEJO

7€ | 29€

A modern, food-friendly Alentejo white – fresh, enveloping and sunny.
DRY · VIVID FRUIT · FRESHNESS · ELEGANCE · COMPLEXITY

Moment: When you're already dreaming of holidays, but it's only Wednesday.

14. QUINTA DAS BÁGEIRAS RESERVA, BAIRRADA

10€ | 41€

Rustic and gastronomic, combining freshness, minerality and subtle oak. A true classic.
DRY · FRESHNESS · COMPLEXITY · MINERALITY · TEXTURE

Moment: For serious conversations... that always end in laughter.

15. QUINTA DAS MARIAS ENCRUZADO, DÃO

42€

A regional benchmark: elegant, creamy, with firm acidity and a long finish.
DRY · VIVID FRUIT · TEXTURE · COMPLEXITY

Moment: When you want to impress without raising your voice.

16. PICO WINES TERRAS DE LAVA, AÇORES

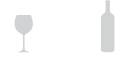
48€

Unique vines grown on Pico's volcanic soils in the middle of the Atlantic. Mineral, salty and one of a kind..
DRY · FRESHNESS · MINERALITY · COMPLEXITY · ORIGINALITY

Moment: To toast the Atlantic... without getting your feet wet.

ROSÉ WINES

Fresh, fun, and always in style.



17. MATEUS

4,5€ | 20€

The Portuguese classic, known worldwide: light, fresh, slightly sweet and easy-going.
OFF-DRY · SIMPLICITY · FRESHNESS · VIVID FRUIT

Moment: When nostalgia hits... and you remember grandma's shelf.

18. APHROS ROSÉ (NATURAL WINE)

7,5€ | 34€

A vibrant natural rosé, full of energy, fresh fruit and soul.
LOW INTERVENTION · FRESHNESS · VIVID FRUIT · ORIGINALITY

Moment: Best for toasting life... no filters needed.

RED WINES — LISBON REGION

Smooth reds with a sea breeze twist — laid-back but full of soul.

19. ADEGA MÃE ORGÂNICO

8€ | 36€

An organic and elegant red from vineyards north of Lisbon, close to the ocean.
Ripe fruit, soft tannins and Atlantic freshness.
LOW INTERVENTION · FRUIT · TANNINS · ELEGANCE

Moment: When you want to feel healthy... but with style.

20. INFINITUDE PINOT NOIR & MERLOT

9,75€ | 40€

An original blend! Silky, aromatic and full of fresh fruit.
FRUIT · ELEGANCE · FULL BODY · OAK

Moment: When the night calls for charm... but no tie.

RED WINES — OTHER REGIONS

Bold, rich, and full of stories – reds that bring warmth to every table.



21. ESTEVA, DOURO

5€ | 22€

A Douro classic! Fruity, food-friendly, straightforward, with a touch of oak.
FRUIT · STRUCTURE · FULL BODY · OAK

Moment: When you want Douro wine... without breaking the bank.

22. ESCADAS INFINITAS, DOURO

5,5€ | 25€

A fresh, modern Douro red, with vivid fruit and a balanced finish.
FRUIT · SIMPLICITY · ELEGANCE · OAK

Moment: When the climb feels long... but the wine helps on the way down.

23. TRINCA BOLOTAS, ALENTEJO

6,5€ | 27€

A juicy Alentejo red, round and ripe, with notes of oak – simple and direct.
FRUIT · SIMPLICITY · OAK

Moment: When you just want to relax and snack... no fuss.

24. QUINTA DA LOMBA TOURIGA NACIONAL, DÃO

33€

A floral Touriga Nacional, with firm structure and mountain freshness.
FRUIT · ELEGANCE · TANNIN · COMPLEXITY · RUSTIC CHARACTER

Moment: For when you crave something robust... like an old-style café chat.

25. LUÍS PATO BAGA VINHAS VELHAS, BAIRRADA

37€

A Bairrada reference: intense Baga, rustic and complex, with great food potential.
ELEGANCE · TANNIN · COMPLEXITY · RUSTIC CHARACTER

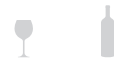
Moment: When you want to prove that "rustic" can also mean sophisticated.

26. ANEXO, ALENTEJO

9,75€ | 42€

A modern Alentejo red, structured and intense, yet elegant on the finish.
FULL BODY · TANNIN · FRUIT · STRUCTURE

Moment: For nights where there's no room left... except for a big glass.



27. MORGADO DO QUINTÃO CLARETE, ALGARVE

46€

A light red that drinks like a white: fresh, fruity and best served slightly chilled.
LOW INTERVENTION · FRUIT · ELEGANCE · ORIGINALITY

Moment: When some want red, others want white... and you keep the peace.

28. ZAGALOS RESERVA, ALENTEJO

51€

A Reserva with Alentejo soul, ripe fruit, well-integrated oak and solid structure.
FRUIT · TANNIN · ELEGANCE · COMPLEXITY

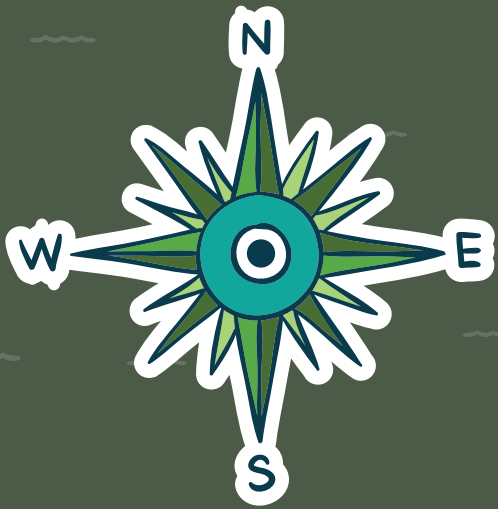
Moment: When the table asks for respect... but also pleasure.

29. PRIMEIRO NOME, ALENTEJO

56€

A wine to celebrate: elegant, food-friendly, with vibrant fruit and polished tannins.
FRUIT · STRUCTURE · ELEGANCE · COMPLEXITY · FULL BODY

Moment: When there's something big to celebrate... or just because.



Bar

SÃO JORGE



RESTAURANTE

WATERS & SOFT DRINKS

Still Water (Small - 33cl)	2€
Filtered Water (1L)	3€
Sparkling Water (50cl)	4€
Tonic Water	2,5€
Soft Drinks	3€
Ginger Beer	3€
Ginger Ale	3€

BEER

Super Bock Draft (20 cl)	2,5€
Super Bock Pint (50cl)	5€
Super Bock Stout (33cl)	3,5€
Super Bock Zero (33cl)	3,5€
Abadia (33cl)	4,5€
Somersby Apple Cider (33cl)	3,5€
Coruja IPA (33cl)	4€
Super Bock Sky	3€

COFFEE & HOT DRINKS

Espresso	1,5€
Decaf	1,5€
Double Espresso	3€
Latte	2,5€
Cappuccino	3€
Tea & Herbal Infusions	2,5€
Iced Coffee	2€
Espresso Macchiato	1,5€
Americano	1,5€

NON-ALCOHOLIC COCKTAILS

Homemade Lemonade	3€
Red Berries Lemonade	5€
Passion Fruit Lemonade	5€
Virgin Mojito	5,5€
Homemade Iced Tea	3€

COCKTAILS

São Jorge	10€
Negroni	11€
Mojito	10€
Passion Fruit Mojito	10€
Fiero Spritz	10€
Expresso Martini	11€
Amarguinha Brulée	10€
Margarita	11€
Daiquiri	10€
Caipirinha	10€
Port & Tonic	8€
Moscow Mule	10€

SANGRIA

Sparkling Wine Sangria with Passion Fruit	21€
Sparkling Wine Sangria with Red Fruits	21€
Red Wine Sangria	19€
White Wine Sangria	19€

GIN

Bombay Sapphire	9€
Bombay Bramble	9€

LIQUEURS

Martini Rubino	6€
Martini Fiero	6€
Martini Bitter	6€
Ginjinha Shot	2,5€
Licor Beirão	5€
Bitter Almond	6€
Moscatel	6€
Ginjinha 5cl	6€

PORT WINES

Dona Antónia Ferreira Branco 10 YO	6,5€
Sandeman Ruby	5€
Sandeman Tawny 10 YO	6€

WHISKIES

Dewar's Caribbean Smooth 8 YO	9€
Aberfeldy	15€
Jack Daniel's	10€
Dewar's Portuguese Smooth	9€

VODKA

Grey Goose	11€
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TEQUILLA

Patrón Silver (shot)	6€
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BRANDIES

Chancela	7€
CRF	9€

RUM

Bacardi Cuatro	9€
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portuguese Food