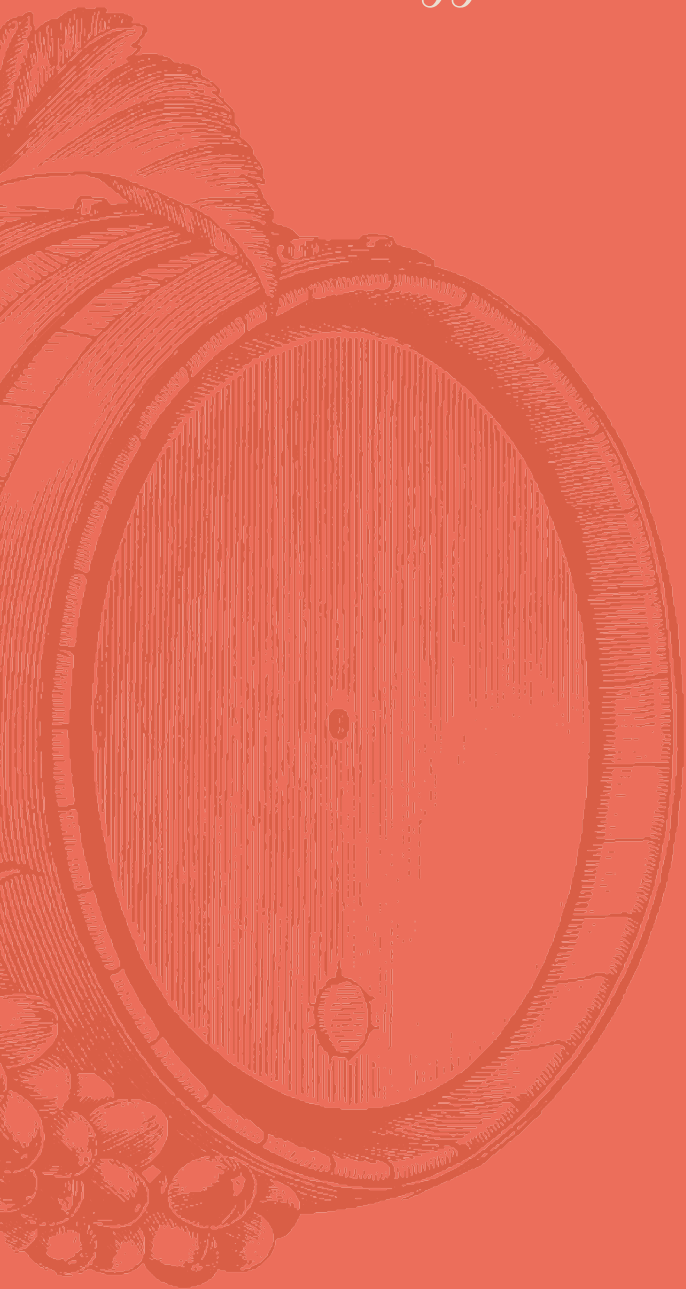




QUEVEDO

Friendology Forever



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Welcome!

We're a proud small family-owned business with a rich heritage of crafting Port Wine for over 5 generations. Thanks to Portugal's entry into the EU, in 1993 we were finally able to bottle our wines under our very own brand. This makes us one of the newest Port Wine Houses in the Douro region, and we're thrilled to have you join us on this exciting journey!

**RAISED, MATURED & BOTTLED
IN THE
DOURO VALLEY**

Our wines are raised, matured, and bottled in the Douro Valley, where the origin of the grapes is of utmost importance. Drawing from the wisdom passed down from our ancestors, we believe that great wine is made in the vineyard. That's why we cultivate 100 hectares of vineyards and 25 hectares of organic olive groves across five properties in the Douro valley. This diversity provides us with grapes of varying aromas and flavors, allowing us to craft unique and distinctive wines that are sure to delight your palate and create memorable experiences along the way.

Whether you're a seasoned wine enthusiast or new to the world of Port Wine, our friendly team is here to provide you with an unforgettable experience. Get ready to indulge in the delightful world of Port Wine as we raise a glass and toast to good times ahead.

Cheers!

Oscar & Claudia Quevedo



PORT WINE FLIGHTS

THE CLASSIC PORTS White, Rosé, Ruby, Tawny	10 €
OUR SPECIAL RUBY PORTS Organic Reserve Ruby, LBV 2018, 2019 Vintage Port	15 €
OUR AGED TAWNY PORTS 10 Year Old Tawny, 20 Year Old Tawny, 2007 Colheita	15 €
OUR WHITE PORTS White, 10 Year Old White, 30 Year Old White	17 €
OUR LEGENDARY PORTS 2013 Vintage Port, Colheita 1997, 30 Year Old White	25 €

GASTRONOMIC PAIRINGS

TRADITIONAL DOURO CAKE & PORT WINE 10 Year Old White Port paired with “Bolo borrachão”, a traditional moist and rich cake soaked in a sweet syrup infused with Port wine	9 €
CHOCOLATE & PORT WINE <ul style="list-style-type: none">• LBV 2018 served with raspberry chocolate• 10 Year Old White Port served with dark chocolate covered candied orange• 20 Year Old Tawny Port served with praline and pepper chocolate	25 €
CHEESE & PORT WINE <ul style="list-style-type: none">• Special Reserve Tawny paired with local aged sheep cheese• Colheita 2002 paired with a mixed cow, goat and sheep aged paprika cheese• 30 Year Old White Port paired with a 7-month aged traditional Azores cheese and local jam	25 €

* In the unlikely event that a specific vintage is unavailable, fear not!
Our friendology experts will curate an equally exquisite substitute.
Cheers to embracing flexibility and uncovering extraordinary flavors!

THE PORT EXPERIENCES

WHITE PORTS

		GLASS (40ML)	BOTTLE
fresh & fruity	WHITE	3 €	11 €
	DRY WHITE	3 €	11 €
	RESERVE LÁGRIMA	4 €	17 €
aged in wood	10 YEAR OLD WHITE	5 €	25 €
	30 YEAR OLD WHITE <i>Our speciality!</i>	12 €	86 €
	WHITE COLHEITA 2009	6 €	50 €

ROSÉ PORT

fresh & fruity	ROSÉ	3 €	11 €
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RUBY PORTS* (AGEING IN BOTTLE)

mastered blend	RUBY	3 €	11 €
	RESERVE RUBY	3 €	13 €
	ORGANIC RESERVE RUBY <i>Great value!</i>	4 €	20 €
	CRUSTED	5 €	25 €
single year	LBV 2018	4 €	19 €
	VINTAGE 2019 <i>Cellar-worthy!</i>	9 €	65 €
	VINTAGE 2018 (375ml/750ml)		33 €/68€
	VINTAGE 2017		72 €
	VINTAGE 2016		72 €
	VINTAGE 2015		72 €
	VINTAGE 2013 (375ml/750ml)	9 €	39 €/77 €
	VINTAGE 2005		86 €

* If you are curious about other Vintages by the glass, ask the staff for the available ones.

TAWNY PORTS (AGEING IN WOOD)

mastered blends	TAWNY	3 €	11 €
	SPECIAL RESERVE TAWNY	4 €	17 €
	10 YEAR OLD TAWNY	5 €	22 €
	20 YEAR OLD TAWNY	6 €	46 €
	40 YEAR OLD TAWNY <i>Highly awarded!</i>	15 €	136 €
single year	COLHEITA 2008	6 €	43 €
	COLHEITA 2003	6 €	50 €
	COLHEITA 1997 <i>Staff's choice!</i>	9 €	98 €
	COLHEITA 1976	17 €	175 €

PORT ON DEMAND



DOURO DOP WINES

GLASS (150ML) BOTTLE

For easy get-togethers

Like Oscar's personality, it is a fun & easy wine, for relaxed moments.

OSCAR'S WHITE 2022	4 €	10 €
OSCAR'S ROSÉ 2022	4 €	10 €
OSCAR'S RED 2021	4 €	10 €
OSCAR'S ORGANIC WHITE 2021	5 €	13 €
OSCAR'S ORGANIC RED 2021	5 €	13 €

For special gatherings

What our winemaker Claudia loves most on each harvest, a special blend of grapes from different plots.

CLAUDIA'S RESERVE WHITE 2021	5 €	17 €
CLAUDIA'S RESERVE RED 2020	5 €	17 €

For landmark celebrations

A selection of our best local grapes, perfect to craft an age worthy characterful wine that is both generous and balanced.

Q GRANDE RESERVA WHITE 2020	6 €	39 €
Q GRANDE RESERVA RED 2019	6 €	39 €

For the daring

Q-LABS: our experimental and unconventional wines.

FOLGASÃO WHITE 2022	5 €	20 €
TINTA AMARELA RED 2022	5 €	22 €
ORANGE WINE 2021	5 €	22 €

DOURO DOP TABLE WINE FLIGHTS

DOURO DISCOVERY SELECTION 10 €
Oscar's White, Oscar's Rosé, and Claudia's Reserve Red

WHITE COLLECTION 14 €
Oscar's White, Claudia's Reserve White, Q Grande Reserva White

RED COLLECTION 14 €
Oscar's Red, Claudia's Reserve Red, Q Grande Reserva Red

DOURO WINES & GOURMET PLATTER

Oscar's Rosé, Claudia's Reserve White, and Q Grande Reserva Red, accompanied by a savory gourmet platter featuring: 25€

- Black pig neck
- Local sheep cheese
- Seasoned olives
- Artisan bread with our organic olive oil



DOURO DOP WINES

SNACKS & TAPAS

Indulge in our delicious selection of snacks and tapas, perfect for sharing and savoring.

TREMOÇOS (LUPINI BEANS) Traditional Portuguese tavern snack	3 €
OLIVES Homemade seasoned olives, infused with the vibrant flavors of orange peel, garlic, oregano, thyme, and a touch of lemon	3 €
DRIED FRUIT SELECTION	3 €
ORGANIC OLIVE OIL AND BREAD Experience the richness of our organic olive oil with a slow fermentation traditional Portuguese bread	5 €
CHOCOLATE BAR (30G) <i>Bean-to-bar chocolate!</i> Bean to bar made by passionate chocolate lovers from Porto. Choose from São Tomé 68% cacao with cacao nibs or São Tomé milk chocolate	5 €
“BOLO BORRACHÃO” (DOURO VALLEY SPECIALTY CAKE) Traditional moist and rich cake soaked in a sweet syrup infused with Port wine	5 €
ARTISANAL PORTUGUESE CANNED FISH <i>Portuguese to the core!</i> <ul style="list-style-type: none">• Sardines in basil olive oil with sweet chili pepper and spicy smoked paprika• Roasted codfish in extra virgin olive oil and garlic• Tuna belly in organic olive oil	8 € 10 € 10 €
ROASTED ALENTEJO PORK “CHOURIÇO” <i>Flamingy good!</i> A true delight for meat lovers! Our Chouriço Assado is a traditional Portuguese pork sausage, grilled to perfection over a boat-shaped terracotta bowl	10 €
PORTUGUESE CHEESE SELECTION Experience the taste of Portugal with our carefully selected cheeses served with local jam & toasts	14 €
IBERICO HAM <i>Top quality!</i> Indulge in the rich flavors of our 24-month aged acorn-fed sliced ham, served with bread sticks	15 €



DOURO INSPIRED COCKTAILS

PORTO TONIC (330ml) *Porto's iconic cocktail!* 9 €
Rosé Port, Tonic Water

GIN & TONIC (330ml) 9 €
Our "The Prime Edition" Dry Gin or "With Herbs & Orange" Dry Gin, Tonic Water

GIN ON THE ROCKS *Aged in wood!* 9 €
Gin Matured in Port casks (50ml), Ice

SIGNATURE COCKTAIL OF THE DAY 10 €
Ask our team!

ALCOHOL FREE DRINKS

STILL WATER 0.5L/1.5L 1 €/ 2,5 €

SPARKLING WATER 0.5 L 1,5 €

JUICES 2,5 €
Apple juice
Mango and orange juice

HOMEMADE LEMONADE (200ml) 3 €

HOT BEVERAGES

COFFEE 1,5 €

TEAS & INFUSIONS 2,5 €

- Infusion "Rio & Vinha" - Balsamic (Rosemary, camomile, bay and walnut leaf)
- Infusion "Rio & Vinha" - Floral (Fennel, elderflower and St John's wort)
- Green Tea Blend
- Earl Grey Tea



FOOD ALLERGENS

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as:



Gluten



Wheat



Milk



Eggs



Fish



Nuts



Soy



Sulfites



Lupini Beans

- CHOCOLATE & PORT WINE     
- CHEESE & PORT WINE       
- GOURMET PLATTER      
- LUPINI BEANS (TREMOÇOS) 
- OLIVES 
- DRIED FRUIT SELECTION   
- ORGANIC OLIVE OIL AND BREAD    
- CHOCOLATE BAR (30GR)  
- "BOLO BORRACHÃO"      
- ARTISANAL PORTUGUESE CANNED FISH        
(SARDINES, ROASTED CODFISH, TUNA BELLY)
- ROASTED ALENTEJO PORK "CHOURIÇO"  
- PORTUGUESE CHEESE SELECTION       
- IBERICO HAM  

Also:

- If you have any food or drink allergies or intolerances, please speak to a team member before ordering.
- Filtered tap water is available upon request free of charge.
- All wine tastings serve 40ml unless otherwise noted.
- No dish, food, or drink, including cover, can be charged if not ordered by the client or made unusable.
- All prices include VAT at legal tax. Complaints book available.



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IN THE
DOURO VALLEY

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