



SCARLETT

WINE & FOOD

WINE LIST

*A nossa carta de vinhos celebra o espírito das vinhas portuguesas.
De brancos frescos de influência atlântica a tintos elegantes e intensos,
cada garrafa foi escolhida para harmonizar com os sabores do SCARLETT.*

*Our wine list celebrates the diversity of Portuguese vineyards.
From fresh Atlantic whites to elegant and powerful reds, each bottle has been
carefully selected to complement the flavours of SCARLETT cuisine.*



Wine & Drinks

Scarlett Wine & Food
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Sparkling Wine & Champagne

Espumantes elegantes e refrescantes, perfeitos para começar a refeição.
Elegant and refreshing bubbles, perfect to begin your meal.

SPARKLING WINE

	gls.	btl
Marquês de Marialva Arinto/Bical	9	40
Vértice Cuvée Bruto		65

CHAMPAGNE

	btl
Moët & Chandon Brut	120
Taittinger Brut Réserve <i>Scarlett's Favourite</i>	140
Bollinger Brut	155
Ruinart Brut	170

White Wine

FRESH & AROMATIC

Branco leves e vibrantes, com frescura e mineralidade.
Light and vibrant whites with freshness and minerality.

	gls.	btl.
Ameal Loureiro – Vinhos Verdes <i>Scarlett's Favourite</i>	7	36
Lacrau Colheita Moscatel Galego – Douro	7	38
ALR – Vinhos Verdes		42
Crasto – Douro		42
Quinta dos Carvalhais Colheita – Dão		44
Gerações – Vinhos Verdes		46

RICH & GASTRONOMIC WHITES

Branco mais estruturados, com textura e maior complexidade.
Fuller-bodied whites with texture and complexity.

	gls.	btl
Dalva Reserva – Douro	7	34
Seara d'Ordens Reserva – Douro <i>Scarlett's Favourite</i>		40
Quinta dos Carvalhões Reserva Encruzado – Dão		46
Quinta de São Bernardo "Alecrim" – Douro		52
Redoma – Douro <i>Sommelier's Choice</i>		54
Quinta da Fonte do Souto – Alentejo		60
Ilha do Pico – Açores		75
Quinta das Carvalhas – Douro		85
VV Vinhas Velhas – Bairrada		85
Quinta do Convento 1999 – Douro		95

Rosé

Rosés frescos e delicados, ideais para momentos descontraídos.
Fresh and delicate rosés, perfect for relaxed occasions.

	gls.	btl.
Crasto Rosé – Douro	8	44
Quinta do Covão – Serra da Estrela Dão		46

Red Wine

ELEGANT

Tintos elegantes e equilibrados, com taninos suaves.
Elegant and balanced reds with soft tannins.

	gls.	btl.
Bom Malandro – Douro	7	38
LV – Alentejo		42
Comboio do Vesúvio – Douro		48
Mob Lote 3 – Dão		48
Página Pinot Noir – Lisboa		65

POWERFUL

Tintos estruturados e intensos, com profundidade e carácter.
Structured and intense reds with depth and character.

	gls.	btl.
Dalva Reserva – Douro	7	34
Herdade dos Grous – Alentejo		48
Vertente – Douro <i>Sommelier's Choice</i>		54
Quinta de São Bernardo “Carlota” – Douro		56
Post Scriptum – Douro <i>Scarlett's Favourite</i>		58
Quinta de São José Touriga Nacional – Douro		65
Pedra Alta Reserva – Douro		72
Lapa dos Gaivões Grande Reserva 2011 – Alentejo		95
Xisto Roquette & Cazes – Douro		135
Chryseia – Douro <i>Sommelier's Choice</i>		145

Port Wines

	gls.		gls. btl.
Nieport Tawny	6	Dalva Colheita 2010	12
Ramos Pinto Tawny	8	Taylor's 10 YO	12
Ramos Pinto Ruby	8	Graham's 10 YO	12
Ramos Pinto White <i>Port as Aperitif!</i>	8	Taylor's 20 YO	18
Ramos Pinto Adriano White Reserva <i>Port as Aperitif!</i>	14	Graham's 20 YO	18
Croft Pink	8	Fonseca 20 YO	20
Taylor's Chip Dry <i>Port as Aperitif!</i>	8	Quinta Da Roeda Vintage 2012 <i>Port as Aperitif!</i>	20
Dalva Tawny 10 YO	10	Ramos Pinto Vintage 1995	255

PORT WINE TASTING

SCARLETT	18
Ramos Pinto White / Ramos Pinto Tawny / Ramos Pinto Ruby	
SCARLETT Premium	32
Graham's 10 YO / Taylor's 10 YO / Fonseca 20 YO	

Classic Cocktails

Hugo Spritz	12	Espresso Martini <i>Scarlett's Favourite</i>	13
Saint-Germain, Espumante, Soda <i>Saint-Germain, Sparkling Wine, Soda</i>		42 Below Vodka, Kahlúa, Espresso, Chocolate Bitters	
Basil Smash	12	Old Fashioned	13
Bombay Sapphire, Manjeriçã, Limão <i>Bombay Sapphire, Basil, Lemon</i>		Jim Beam, Angostura <i>Jim Beam Bourbon, Angostura</i>	
Cosmopolitan	12	Paloma <i>Scarlett's Favourite</i>	14
42 Below, Cointreau, Arando <i>42 Below Vodka, Cointreau, Cranberry</i>		Cazadores Reposado, Toranja, Agave, Soda <i>Cazadores Reposado Tequila, Grapefruit, Agave, Soda</i>	
Tommy's Margarita	12	Moscow Mule	14
Cazadores Reposado, Lima, Agave <i>Cazadores Reposado, Lime, Agave</i>		42 Below, Ginger Beer, Lima <i>42 Below Vodka, Ginger Beer, Lime</i>	
Gold Rush	12	Martinez	15
Jim Beam, Mel, Limão <i>Jim Beam Bourbon, Honey, Lemon</i>		<i>Bombay Sapphire, Martini Rubino, Luxardo Maraschino, Angostura</i>	
Sidecar	12	Negroni <i>Scarlett's Favourite</i>	15
Aguardente Vinica 1920, Cointreau, Limão <i>1920 Portuguese Brandy, Cointreau, Lemon</i>		<i>Bombay Sapphire, Martini Rubino, Campari, Orange Bitters</i>	

Have something different in mind? Let our team know -- we'll do our best to make it!

Signature Cocktails

A collection of cocktails inspired by the richness of Portuguese products. From aromatic herbs to traditional spirits, each recipe reflects the character of the land through a modern interpretation of Portuguese drinking culture.

Ash & Cherry 15	The Blue Navigator 15
Bombay Sapphire Gin, Saint-Germain, Ginja, Mezcal Montelobos <i>Bombay apphire Gin, Saint-Germain, Ginja Liqueur, Montelobos Mezcal</i>	Cachaça Leblon, Bacardí Spiced, Licor de Amêndoa Amarga, Mirtilo <i>Leblon Cachaça, Bacardí Spiced Rum, Bitter Almond Liqueur, Blueberries</i>
<i>Inspired by the siege of Óbidos in 1148, when smoke from bonfires mingled with the aroma of the region's cherries.</i>	<i>A tribute to the Portuguese explorers who crossed the Atlantic in search of new worlds and flavours.</i>
Mad Port 15	Golden Isle Revival 15
Medronho Premium, Porto Ruby, Baunilha, Hortelã <i>Premium Medronho, Ruby Port, Vanilla, Mint</i>	Rum William Hinton da Ilha da Madeira, Banana, Angostura <i>William Hinton Rum from Madeira Island, Banana, Angostura</i>
Atlantic Muse <i>Scarlett's Favourite</i> 15	<i>A tribute to Madeira's golden age, when the island's sugar trade shaped its rum-making tradition.</i>
Gin Invicta International Dry, Porto Branco, Maracujá, Poejo <i>Invicta International Dry Gin, White Port, Passion Fruit, Pennyroyal</i>	Lusitanian Nightcap 15
<i>A bridge between Porto and the Azores, where Atlantic freshness meets exotic island flavours.</i>	<i>Portuguese Bagaceira, Licor Beirão, Espresso</i> <i>Inspired by the Portuguese tradition of "café com cheirinho", the classic ritual to end a meal.</i>

Signature Mocktails

Citrus Passion 10	Midnight Blue <i>Scarlett's Favourite</i> 10
Passion Fruit, SCARLETT Limoncello 0%, Água Tônica Maracujá, SCARLETT Limoncello 0%, Tonic Water <i>Fresh and vibrant with tropical citrus notes.</i>	Mirtilo, Lima, Tanqueray 0%, Aquafaba Blueberry, Lime, Tanqueray 0%, Aquafaba <i>Elegant and balanced with fresh berry notes.</i>
Ruby Garden 10	
Morango, Cereja, Menta, Água Tônica <i>Strawberry, Cherry, Mint, Tonic Water</i>	
<i>A refreshing red berry twist on a Moscow Mule, finished with a creamy strawberry foam.</i>	

Spirits

mixers +2

Aperitif & Liqueurs

Martini Riserva Rubino	8
Martini Riserva Ambrato	8
Martini Bianco	10
Licor Beirão <i>Portuguese Spirit</i>	8
Baileys	8
Amaretto Disaronno	10
Cointreau	10
Suze	10
Noilly Prat	10
Luxardo Maraschino	10
Fernet Branca	10
Jägermeister	10
Saint-Germain	14
Chartreuse	18

Tequila & Mezcal

Cazadores Blanco	12
Cazadores Reposado	12
Patrón Silver	20
Patrón Reposado	22
Patrón Añejo	22
Montelobos Mezcal Joven	22

Brandy, Cognac & Armagnac

Brandy 1920 <i>Portuguese Spirit</i>	8
Pisco 1615 Acholado	12
Armagnac Saint Vivant	16
Armagnac Saint Vivant Napoléon	18
Armagnac Janneau VSOP	20
Deau Privilège	22
Hennessy XO	40
Rémy Martin XO	45

Rum

Bacardí Carta Blanca	8
Bacardí Spiced	8
Bacardí Añejo Cuatro	10
Bacardí Reserva Ocho	14
Diplomático Reserva Exclusiva	18
Santa Teresa 1796	25
Zacapa 23	27

Gin

Bombay Sapphire	10
Nordés Alvarinho	13
Bombay Sapphire Premier Cru	13
Gin Mare	15
Invicta International Dry <i>Portuguese Spirit</i>	15
Tanqueray No. Ten	16
G-Vine Floraison	20
Adamus <i>Portuguese Spirit</i>	20
Monkey 47	21

Vodka

42 Below	10
Absolut Blue	12
Cîroc	14
Grey Goose	17
Belvedere	19



Whiskey / Whisky

mixers +2

Scotch Whisky

Single Malt & Blended – Escócia / Scotland
Notas florais, frutadas ou trufadas, dependendo da região.

Floral, fruity or peaty notes depending on the region

Dewar's 12 YO	12
Johnnie Walker Red Label	12
Aberfeldy 12 YO	14
Johnnie Walker Black Label	14
Glenfiddich 12 YO	18
Glenfiddich 18 YO	35
Johnnie Walker Blue Label	45
The Macallan Classic Cut	45

Irish Whiskey

Suave, leve e ligeiramente adocicado – Irlanda
Smooth, mellow and slightly sweet – Ireland

Jameson	10
Bushmills Black Bush	12

Rye Whiskey

Seco, picante e intenso – EUA
Spicy, dry and bold – USA

Bulleit 95 Rye	16
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Bourbon Whisky

Base de milho, doce e encorpado – EUA
Corn-based, sweet and full-bodied – USA

Jim Beam	10
Bulleit Bourbon	14
Maker's Mark	16

Tennessee Whiskey

Filtrado a carvão – macio e redondo - EUA
Charcoal mellowed – soft and rounded – USA

Jack Daniel's	10
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Japanese Blended Whisky

Equilibrado, elegante e preciso – Japão
Balanced, elegant and precise – Japan

Nikka From The Barrel	25
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Beer

Super Bock (pressão / draft) 20cl / 40cl	3 / 4
Panache / Shandy (pressão / draft) 20cl / 40cl	4.5 / 5.5
Super Bock 0% Alcohol (garrafa / bottle)	4
Super Bock Stout (garrafa / bottle)	4

Water & Soft Drinks

Água Mineral / Still Water 0.37L / 0.75L	3 / 5
Água Gaseificada / Sparkling Water 0.25L / 0.75L	4.5 / 6.5
Água Tônica / Tonic Water	4
Limonada / Lemonade	4
Coca Cola / Coca-Cola Zero	4
Sprite	4
Fanta Orange	4
Ginger Ale	4
Ginger Beer	5.5

Coffee & Tea

Expresso / Espresso	3
Coffee Latte	4
Cappuccino	4.5
Americano	4
Chá / Tea	5
Mint, English Breakfast, Chamomile, Green, Earl Grey	



Nenhum prato, produto alimentar ou bebida, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado, de acordo com o Ponto 3, do Artigo número 135, do Decreto de Lei 10/2015.

Este estabelecimento possui livro de reclamações.

Este menu está em vigor desde 20 de novembro de 2025.

Os preços estão sujeitos a uma taxa de serviço de 7%, incluem IVA e estão indicados em euros.

Any dish, food or beverage, can be charged if it was not required by the customer or else consumed by the customer (Ponto 3, do Artigo nº 135, do Decreto-Lei 10/2015).

This establishment has a complaint book.

This menu is available since 20th November 2025.

There is an optional 7% service charge. Prices are listed in Euros € and are inclusive of VAT.