

EARLY

CEDOFEITA

early means *cedo*, as in ahead of time, like the fruits or vegetables that appear before most others of its type. Bringing these pioneers of nature to our table each season and letting them speak for themselves is our motto and our true mission here at *early cedofeita*. Paired with our selection of local ciders, craft beers and wines — natural, organic and biodynamic: *green, white, orange, rosé, red, sparkling* and, the spirits, revealing Portugal, North to south and the Atlantic islands, and their truly unique *terroirs*.

SIGNATURE COCKTAILS

CEDOFEITA ^{GF} 6⁵⁰

SPARKLING WINE, SEASONAL FRESHLY SQUEEZED JUICE

CARAVELA ^{GF DF} 7⁵⁰

MOSCATEL, BRANDY, LIME, PEAR, CINNAMON

MADAME KOMBUCHA ^{GF DF} 8⁵⁰

TEQUILA, HIBISCUS, LEMON, HOUSEMADE KOMBUCHA

ESPRESSO YOURSELF ^{GF DF} 9⁵⁰

VODKA, HOUSEMADE COFFEE LIQUOR, ESPRESSO, *GINJINHA*

DOURO ^{GF DF} 7⁵⁰

PORT DRY WHITE, GOLD STRIKE, SULTANA, TONIC WATER

CONTRASTE ^{EV} 9⁵⁰

BOURBON, COFFEE *COLD BREW*, STOUT BEER, SIMPLE SYRUP, CREAM

BLOODY HELL ^{GF DF} 8⁵⁰

VODKA, KIMCHI, TOMATO, LIME, LEMON, *PIMENTA DA TERRA*, CELERY

Classic Cocktails ^{from} 7⁵⁰

ASK YOUR WAITER FOR YOUR PREFERRED COCKTAIL

Spirits ^{from} 5⁵⁰

NEAT / ON THE ROCKS

ROSE

- Terras de Lava, Açores, 2019 ^{ROSÉ 12,5% 75cl} **22⁰⁰**
Merlot, Syrah / AND ILHA DO PICO AUTOCHTHONOUS VARIETIES
Mild aroma with notes of raspberry, strawberry
and seaweed. Fresh, long and enveloping finish.
- Pintado, A&D, Minho, 2018 ^{ROSÉ 12,5% 75cl} **20⁰⁰**
Touriga Nacional e Vinhão ^{QTA SANTA TERESA 350m ALTITUDE}
Painted in flower must, 1-year fermentation in wood.
- Qta. do Perdigão, Dão, 2018 ^{ROSÉ 75cl} **19⁰⁰** 15cl **4⁵⁰**
Touriga Nacional, Tinta Roriz, Jaen, Alfrocheiro
Vivid, intense, floral and raspberry aroma.
Elegant, linear, good acidity and unique finish.
- Qta. do Romeu, Douro, 2018 ^{ROSÉ 75cl} **20⁰⁰**
Touriga Nacional / Franca, Tinta Roriz e Sousão
Cherry and raspberry aroma, floral touch.
Dry, smooth, delicate. Balanced acidity and finish.

GREEN

- Arinto dos Açores, Ilha do Pico, 2019 ^{GREEN 13% 75cl} **32⁰⁰**
Arinto / Tropical fruit notes. Nuances of *balseiro*.
Enveloping volume with a volcanic sulfur twist.
Refreshing acidity and minerality. Saline finish.
- Esculpido, A&D, Minho, 2018 ^{GREEN 13% 75cl} **26⁰⁰**
Avesso *Vinhas Velhas* ^{QTA SANTA TERESA}
Aroma of dried fruit, ginger and wood. Fresh.
Velvety with hazelnut, apple and citrus notes.
- Monólogo, A&D, Minho, 2019 ^{GREEN 13,5% 75cl} **18⁰⁰** 15cl **3⁵⁰**
Malvasia Fina ^{MONOCASTE, QTA SANTA TERESA P70, 250M ALTITUDE}
Smoked aroma, spicy notes of nutmeg.
Volume, silky texture on the palate, mild acidity.

ORANGE

- Qta. Sta. Teresa, Minho, 2020 ^{ORANGE 13% 75cl} **21⁰⁰**
Avesso ^{CURTIMENTA — 3 WEEK SKIN CONTACT}
Floral and fruity notes, from apricot to gooseberry.
Full-bodied, vegetable character. Fresh and light.

BYOB

BRING YOUR OWN BOTTLE — BYOB SYSTEM AVAILABLE
BYOB IS SUBJECT TO SURCHARGE BOTTLE / GLASS / PAX

WHITE

- Xisto Ilimitado, Douro, 2020 WHITE 12,5% 75cl **22⁰⁰** 15cl **5⁵⁰**
Rabigato, Códega de Larinho, Gouveio e Viosinho
Aroma of wild berry and white pepper. Mineral.
Lemon, green apple and pear flavor. Floral finish.
- Musgo, Dão, 2018 WHITE 13% 75cl **19⁰⁰** 15cl **4⁰⁰**
Vinhas Velhas OLD VINEYARDS UNIDENTIFIED GRAPE VARIETIES
Floral aroma, white fruit flavor. Fresh, mineral,
with a 'wet stone' touch, typical of the region.
- Casas Altas, Beira Interior, 2018 WHITE 13% 75cl **22⁰⁰**
Riesling / Slight 'petroled' evolution.
Citrus aroma. Vibrant and mineral acidity.
- Qta. do Romeu Especial, 2015 WHITE 13% 75cl **33⁰⁰**
Gouveio, Viosinho, Arinto, Rabigato / Douro
Aroma of orange blossom, beeswax and walnut.
Delicate. Voluptuous, structured and complex.
- Terras de Lava, Açores, 2019 WHITE 12,5% 75cl **22⁰⁰**
Arinto, Terrantez, Verdelho / ILHA DO PICO AUTOCHTHONOUS VARIETIES
Aroma of tropical and citrus fruit. Fresh and saline.
Volcanic complex with good mineral volume.

SPARKLING

- Terras do Demo, Beiras SPARKLING BRUT 75cl **32⁰⁰** 15cl **6⁵⁰**
Malvasia fina / Fruit and bread notes.
Fine bubble, good creaminess, tamed acidity.
Balanced, medium pressure and slightly sweet.

RED

- Musgo, Dão, 2018 RED 12,5% 75cl **21⁰⁰** 15cl **5⁵⁰**
Vinhas Velhas OLD VINEYARDS UNIDENTIFIED GRAPE VARIETIES
Floral aroma, red fruit flavor and vegetable nuances
Fresh, strong volume and long finish.
- Casas Altas, Beira Interior, 2017 RED 15% 75cl **26⁰⁰**
Touriga Nacional / Aroma of black fruit and wood.
Fresh, voluptuous. Spicy and balsamic finish.

RED

- Terras de Lava, Açores, 2019 RED 12,5% 75cl **22⁰⁰**
Merlot // AND ILHA DO PICO AUTOCHTHONOUS VARIETIES
Wild fruit aroma, volcanic sulfur and vanilla notes.
Elegant, smooth, saline and long finish.
- Gradual, QCP, Douro, 2017 RED 12,5% 75cl **17⁰⁰** 15cl **3⁵⁰**
Touriga Nacional / Franca e Tinta Roriz
Ripe fruits, firm tannins, generous volume.
- Qta. do Vallado, Douro, 2018 RED 13,5% 75cl **24⁰⁰**
Touriga Nacional / Franca, Tinta Roriz e Sousão
Aromas of red fruit, notes of violet and 'cistus'.
Complex, structured, firm tannins, long finish.

CRAFT CIDER

- Espumante Sidra Brut, SIDRADA BIO 7.3% 75CL **16⁰⁰**
Fruity, full-bodied, slight acidity. perfect bubble
of the 2nd fermentation in bottle. three varieties
Granny-Smith, Royal Gala and *Reineta* apples.
- Espumante Sidra Meio Seco, SIDRADA BIO 9% 75CL **16⁵⁰**
Intense and refreshing. Explosion of flavors from
three western apples and a touch of sugar.
Perfect bubble from the 2nd fermentation in bottle.
- Sidra, 100% Maçã, LETRA 7.5% 33CL **4⁵⁰**
Apple cider, refreshing flavor, mild acidity,
with vanilla notes resulting from aging in oak.
- Royal Gala Sidra, SIDRADA BIO 7.8% 33CL **4⁵⁰**
Crispy golden color, light and fresh cider, with
lingering flavor in the mouth, with sweet notes,
result of the unique Royal Gala apple variety.
- Três Maçãs Sidra, SIDRADA BIO 7.3% 33CL **4⁵⁰**
Light and fresh natural cider, fruity and sweet with
Granny-Smith, Royal Gala and *Reineta* apples.
- Pera Rocha Sidra, SIDRADA BIO 4.5% 33CL **4⁵⁰**
Intense exotic natural cider made with Portuguese
'Rock' pear variety, slight acidity and sweetness.

BYOB

BRING YOUR OWN BOTTLE — BYOB SYSTEM AVAILABLE
BYOB IS SUBJECT TO SURCHARGE BOTTLE / GLASS / PAX

CRAFT BEER

- Letra A, Blonde Ale, LETRA 4.6% 33CL **5⁰⁰**
Bright colour. Fresh, malty, with a slight bitterness.
Smooth-tasting beer, easy to drink blonde ale.
- Letra B, Bohemian Pilsner, LETRA 5% 33CL **5⁰⁰**
Golden color. Fresh with a unique aroma of the
Saaz hops, from the region of Bohemia CZECH REP.
Taste of this *Lager* transitions from sweet to bitter.
- Letra C, Oatmeal Stout, LETRA 5.5% 33CL **5⁰⁰**
Malted oat notes with a brown and creamy foam.
Coffee, caramel and dark chocolate aroma and flavor.
- Letra D, Red Ale, LETRA 6% 33CL **5⁰⁰**
Caramelized flavor and aroma with the fruity
freshness of the American variety hop *Cascade*.
- Letra F, American India Pale Ale, LETRA 6.5% 33CL **5⁰⁰**
Sweet malt and bitter notes of the American hops
Cascade, *Citra* and *Mosaic*. Tropical and citrus flavor.
- Letra G, Imperial Stout, LETRA 10.5% 33CL **6⁵⁰**
Intense. Creamy foam, toasted malts aroma and
flavor with hints of dark chocolate and coffee.
- No Wind, West Coast IPA, LETRA 7% 44CL **7⁰⁰** EDIÇÃO LIMITADA
Malt, hops and bitter notes. Collection *Minho Perspectives*
- Cargo*, Session IPA, , LETRA 4% 44CL **7⁰⁰** EDIÇÃO LIMITADA
Cascade, *Centennial* and *Columbus* dry hopping
Fresh and aromatic. Collection *Minho Perspectives*
- Barley Wine, LETRA MEAN SARDINE PT / LERVIG AKTIEBRYGGERI NOR 12.2% 33CL **6⁰⁰**
Barley must aged in Porto barrels ^{9 MONTHS}
Balanced malt, wood and port wine notes.
- Grape Ale Alvarinho, LETRA ANSELMO MENDES PT 10.2% 33CL **6⁰⁰**
Slight wine acidity, fruity notes, fermentation with
Saison yeast, aging in *Alvarinho* wine barrels ^{7 MONTHS}
- Grape Ale Loureiro, LETRA ADEGA PONTE DA BARCA PT 7% 33CL **6⁰⁰**
Tropical fruity aroma, mild acidity, from the fermentation
with *Saison* yeast and berries *Loureiro* grape variety ^{40%}
- Cervejola, Vinhão, LETRA ADEGA PONTE DA BARCA PT 9,4% 50CL **8⁰⁰**
Notes of red fruit, slight acidity, fermentation with
Vinhão grape variety ^{40%}, typical of the Northwest

SPIRITS

Amarguinha, C.^a das Q^{tas}, Lisboa 20% 7.5CL **6⁵⁰**

Bitter Almond original ancestral recipe and processes

Intense almond notes with great complexity.
Mild flavor. Excellent digestive.

Quinta da Alorna, Colheita Tardia, Tejo 11% 7.5CL **6⁵⁰**

Fernão Pires / Tinta Miúda grapes harvested in October

Subtle aroma of tropical fruit, honey and almonds.
Fresh, elegant, viscous and persistent.

Ilha do Pico, 10 Anos, Açores MEIO DOCE 17.5% 7.5CL **10⁰⁰**

Verdelho estágio em barricas de carvalho velho

Iodized aroma of ripe citrus, honey and almonds.
Saline acidity typical of the great Azorean wines.

Moscatel Roxo, DSF COL. PRIV. 1995, Setúbal 18,5% 7.5CL **10⁰⁰**

Notes of hazelnut, roasted almonds, figs and coffee.
Complex, good acidity, firm tannins. Long finish.

Porto Branco, FONSECA, Douro 20% 7.5CL **6⁵⁰**

Arinto, Bual, Côdega de Larinho, Folgosoã, Esgana Cão, Gouveio, Viosinho, Rabigato

Ripe fruit with hints of honey and oak.
Full body, velvety and very long finish.

Porto Ruby, FONSECA, Douro 20% 7.5CL **6⁵⁰**

Cherry and blackcurrant aromas. Solid tannins.
Fresh, vigorous, full-bodied. Long fruity finish.

Porto Tawny, FONSECA, Douro 20% 7.5CL **6⁵⁰**

Aroma of apricot and plum, spicy nuances
of caramel. Gelatinous taste, crunchy acidity.

Porto Terra Prima, Douro, FONSECA 20% 7.5CL **10⁰⁰**

Port wine produced exclusively from 100% bio viticulture grapes

Aroma and flavor of wild berry, plum and cherry.
Delicate, velvety, juicy and plump.

CRF Aguardente Velha Reserva, Douro 40% 5CL **7⁵⁰**

Original recipe from 1895 with aging in oak casks

Aroma of caramel and wood. Notes of vanilla,
citrus, dried fruit and dark chocolate. Persistent.

Tirikeda Aguardente Medronho, Algarve 42% 5CL **7⁵⁰**

Arbutus MEDRONHO

Traditional wild arbutus fruit brandy typical of
the mountains of the Algarve, South of Portugal