

MENU

RESTAURANT

Lunch from 12:00 to 15:30 • Dinner from 19:00 to 23:00. Fri and Sat 23.30

TAPAS MENU

21.00
price per person
minimum 2 persons

- Sardines in Tomato Preserve
- Caldo Verde with Sausage Scones
- Spicy Shrimps with Ginger and Chilli
- Game Alheira Bites with Quail Egg
- Bifanas in the Pot
- Dessert to Share

SOUP

- Couvert 1.50
- Soup of the Day (v) 1/2un 2.00 | 1un 3.00
- Chicken Broth with Mushrooms 4.00
- Tomato Velouté with Basil Scones (v) 3.00
- Our Mini Caldo Verde with Sausage Scones 3.00
- Our Caldo Verde with Sausage Scones 4.00

TO NIBBLE

- Spicy Shrimp with Ginger and Chilli 7.50
- Cured Salmon Carpaccio, Green Apple, and Fennel 8.50
- Sardines in Our Tomato Preserve 7.00
- Salt Cod Fried Cakes with Olive Mayo 6.00
- Puff Pastry with Chèvre, Hot Tomato Jam (v) 8.00
- Game Alheira Bites with Quail Egg 7.00
- Bifanas in the Pot 7.00
- Meat Croquettes with Aioli 6.00

GRILLED • BAKED

- Salt Cod Confit with HB Egg 19.00
 - Grilled Sea Bass 16.00
 - Grilled Corvina 16.00
 - Grilled Salmon Skewers 16.00
 - Rump Steak 16.00
 - Sirloin Steak 32.00
 - Grilled Chicken Breast 12.50
- choose 2 sides
- Basmati Rice • Baked Potato • Steamed Broccoli
- Steamed Carrot • Steamed Green Beans

FISH

SHRIMP

- Shrimp Risotto with Coriander 16.00
- Spicy Shrimp Pasta, Pineapple, Ginger and Chilli 15.00
- Shrimp Curry with Basmati 16.00
- Shrimp Açorda with Poached Egg 15.00

- Roast Octopus, Punched Potatoes, Turnip Greens 19.00
- Octopus Feijoada 14.00
- Octopus Rice, Red Bell Pepper Jam 13.50
- Grilled Squid with Mild Vegetables Curry 13.50
- Salt Cod Brás Style with Fresh Spinach 15.00
- Salt Cod with Spinach and Cream 13.50
- Salt Cod with Potato and Cream au Gratin 13.50
- Salt Cod & Corn Bread Crumble 19.00
- Grilled Sea Bass with Greens's Caldoso Rice 16.00
- Grilled Sea Bass, Sweet Potato Purée, Green Beans 16.00
- Grilled Corvina with Shrimp Sauce 16.00
- Grilled Salmon Skewers with Ginger Lime Sauce 16.00

MEAT

STEAK

Sirloin Steak 180g 32.00 • Rump Steak 140g 16.00
choose steak type and choose your option

- Bifezinha - au Gratin, Francesinha Sauce, French Fries
- with Mustard Sauce, Fresh Spinach, French Fries
- Prego - Sunny Side Egg, Spinach Puree and French Fries

- Grilled Alheira, Punched Potatoes and Greens 13.50
- Duck Rice au Gratin 13.50
- Free Range Chicken Rice in the Oven 13.50
- Veal Cheek 12H, Parmesan Risotto, Tomato Sauce 16.00
- Veal with Stroganoff Sauce, Potato Puree 14.00
- Crispy Suckling Pig with Truffled Potato Purée 16.00
- Bolognese au Gratin 13.50
- Roast Pork, Mustard Sauce, Punched Potatoes 13.50
- Roast Pork, Greens and Black-Eyed Peas Migas 13.50
- Breaded Turkey Steaks, Roast Potato Mix and Spinach 13.50

CHICKEN BREAST

- Chicken Curry with Basmati Rice 13.50
- Grilled Chicken Breast with Citrus Sauce 13.50
- Grilled Chicken Breast with Tarragon-Mustard Sauce 13.50

1 Jun 2022 • Prices in €, all taxes included. May change without prior notice

bbGourmet Maiorca - Rua António Cardoso 301, 4150-082 Porto • Reservations 226 092 003 • Sun to Thur from 08:00 to 23:00 • Fri and Sat from 08:00 to 23:30
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LIGHT

SALADS

Chicken with Caesar Sauce iceberg, croutons, bacon and parmesan cheese	12.50
Curad Salmon with Shallot and Fennel Sauce lettuce, orange, croutons	13.50
Warm Couscous with sauteed Vegetables	11.50

VEGETARIANS

Asparagus Risotto (v)	13.50
White Beans Stew, Sauteed Asparagus and Poached Egg (v)	12.50
Aubergine, Sweet-Sour Chili Sauce, Basmati Rice (v)	11.50
Warm Couscous with Sauteed Vegetables (v)	11.50
Pasta with Mushrooms, Spinach and Cream (v)	12.50
Pasta with Cherry, Tomate Sauce and Parmesan (v)	12.50
Scrambled Eggs (v) (see EGGS)	9.50
Quinoa and Chickpea Burger (v) (see BURGERS)	9.50

EGGS

with fresh salad or french fries

Scrambled Eggs with Shrimp	10.50
Scrambled Eggs with Parsley and Onion (v)	9.50
Scrambled Eggs with Green Asparagus (v)	9.50

SIDE DISHES

Basmati Rice	2.50
Punched Potatoes	2.50
French Fries	2.50
Potato Purée	3.00
Spinach Purée	3.00
Turnip Greens and Black Eyed Peas Mash	4.00
Vegetables of the Day	3.00
Cherry and Greens Salad	2.50
Sunny Side Up Egg	1.50
Extra Sauce	1.50

SPECIALS IN BREAD

FUN ON A BUN

Rump Steak & Prosciutto 8.00

BURGERS

Salmon Nordic iceberg • red onion • cucumber • fennel mayo • potato chips	80g 9.00
Salmon Mediterranean rocket • tomato • spicy mayo • potato chips	80g 9.00
Chicken Caesar iceberg • bacon • cheddar • caesar sauce • french fries	80g 9.00 150g 11.00
Chicken BBQ iceberg • tomato • crispy onion • spicy sauce • french fries	80g 9.00 150g 11.00
Beef bb mushrooms • spinach • aioli • french fries	70g 9.00 150g 11.00
Beef Western lettuce • tomato • cucumber • cheddar • aioli • french fries	70g 9.00 150g 11.00
Quinoa & Chickpea Burger (v) tomato • bell pepper • cucumber • yogurt • pita bread • chips	110g 9.50
Sunny Side Up Egg Add-On	1.50

BURGUESINHAS

Toasted Muffin, Choice of Meat, Linguiça, Cheese,
Sunny Side-Up Egg, Francesinha Sauce and Fries
choose 1

Burguesinha Chicken 9.50 chicken patty and bacon
Burguesinha Roast Veal 9.50 roast veal and lingwiza
Burguesinha Beef 9.50 beef patty and lingwiza

FRANCESINHAS

Toasted Loaf, Meats of your Choice, Special Sauce
Melted Cheese, French Fries

Francesinha bb 13.50 sliced veal, pork lingwiza, roast pork
Francesinha Classic 14.00 rumpsteak, lingwiza, ham, fresh sausage and fried egg
Francesinha Chicken 13.50 chicken, lingwiza, ham, fresh sausage and fried egg

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MENU

COFFEE SHOP

8:00 to 12:00 • 15:00 to 19:30

MENUS

FIBER 7.50

Granola Bowl • Yogurt • Fruit
+1 drink
Latte • Cappuccino • Tea • Lemonada • Herbal Tea

CLASSIC 5.00

choose 1 drink
Latte • Cappuccino • Lemonade • Herbal Tea • Tea
choose 2 options served with butter:
Duo of Buns • 1 Milk Bread
+ 1 VIENNOISERIE

CONTINENTAL 8.00

CLASSIC + Fruit Salad

TEA TIME 6.50

Kusmi Tea
Scones with Jam + Butter or Mascarpone

Add-On for Orange Juice (25cl)	3.00
Add-On for Artisanal Jam bb (30g)	1.00
Add-On for Butter (10g)	0.30
Add-On for Chia Verrine with Red Fruit	4.00

VIENNOISERIE

Glorinha	1.00
Rice Muffin • Nata • Croissant Brioche • Scone	1.20
Croissant • Yami • Berliner	1.70
Croissant Almond	2.20
Croissant Quince Jam • Danish	2.20
Pain au Chocolate • Pão de Deus • Palmier	2.20
Apple Brioche • Jesuita • Tarte Fine Apple	2.20

BRKFT SANDWICHES

*choose bread: sourdough • seeds • sandwich loaf

Milk Bread+Cheese Ham H&C	1.80
*Bun+Cheese Ham H&C	1.80
*Butter Toast • Croissant French+Butter	2.00
*H&C Toast	3.00
Croissant Brioche+Butter	1.50
Croissant Brioche+Cheese Ham H&C	2.20
Croissant+Cheese Ham H&C	2.50

EGGS

with toast
Scrambled Eggs (v) 8.50
Scrambled Eggs with Cheese • Ham • H&C 9.50

SAVOURY

Sausages Cake 2.50 • Savoury Brioche 2.20 •
Salt Cod Cake 1.30 • Samoza 1.30 • Meat Croquette 1.30
Pie shrimp | beef | chicken | vegetables | spinach 1.80

CAKES FOR 1

4.00

Banoffy chocolat sable, salted caramel, banana ousse and jam
Chocolate Cake bb chocolate cake, no flour
Cheese Cake RF crumble, yogurt mousse, red fruit
Folhadissimo crunchy puff pastry, praline hazelnut cream
Ipanema mango-passion fruit cream and mouss, pistachio financier
Kloud soft and light japanese style cheese cake
Honeymoon genoise biscuit, chantilly, chocolate ganache
Laranjinha cocoa sable, orangejam, chocolate mousee, 70%, raisins.
Panettone of the Day
Pumpkin biscuit granola, pumpkin jam, cream cheese mousse
Rocha biscuit honey+cinnamon, pear jam+muscado, pear mousse
Temptation almond+cocoa biscuit, praline, black chocolate ganache, raspberry cream, black chocolate glaze
Tropik chocolate sable, raspberry jam, passion fruit curd cocoa biscuit, white choco+passion fruit ganache
Variations chocolate +almond biscuit, praliné crispy black chocolat ganache, chocolate mousse, chocolate glaze
Xocobomb biscuit cocoa, ganache ch. 70%, praliné hazelnut, truffled rice w/ black chocolate, chocolate mousse 70%

VERRINES

4.00

Tiramissu • Praliné • Tropical Panacotta • Leite Creme •
Mousse Chocolate • Chia Pudding w/ Red Fruit

TARTELETTES

3.50

Almond-Orange • Apple Crumble • Chocolate Crumble •
Fresh Fruit • Lemon Meringue • Lemon • Passion Fruit

DRINKS

add-on for almond drink 0.80€

Espresso	1.20
Decaff	1.30
Latte Double • Capuccino • Mocha	2.20
Chocolate Milk	2.50
Milk Shake (45cl)	5.50 with chantilly 6.00
raspberry • passion fruit • vanilla • chocolate	
Herbal Teas camomile • melissa • linden	2.50
Kusmi Teas (goto MENU DRINKS)	3.00
Lemonade Natural (25cl)	2.50
Fruit Juice (25cl)	3.00

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DESSERTS

12:30 to 15:30 • 19:30 to 23:00

CHOCOLATE

Chocolate Mousse Duo 70% and 53% (7-2)	7.00
bb Chocolate Cake with Chocolate Ice Cream (6-2)	7.00
Laranjinha with Chocolate Ice Cream (10-4)	7.00
Folhadissimo Praliné with Lemon Sorbet (10-5)	7.00
Chocolate Variations with Caramel Ice Cream (10-4)	7.00
Xoco-Raspberry Temptation with Raspberry Sorbet (8-2)	7.00

CLASSICS

Portuguese Cream with Caramel or Brulée (10-3)	6.50
Honeymoon with Vanilla Ice Cream (9-3)	7.00
Apple Tarte Fine and Vanilla Ice Cream (4-9)	5.50
Kloud and Blueberry Jam	6.50

TARTELETTES

Raspberry and Raspberry Sorbet (2)	6.50
Fresh Fruit and Passion Fruit Sorbet (9-1)	6.50
Lemon Meringue and it's Sorbet (11)	6.50
Apple Crumble and Caramel Ice Cream (4-10)	6.50
Chocolate Crumble and Raspberry Sorbet (8-2)	6.50
Passion Fruit and Passion Fruit Sorbet (9-11)	6.50
Bee Sting and Vanilla Ice Cream (10-5)	6.50

TREATS

Red Fruit Cheesecake with Red Fruit (8-2)	7.00
Ipanema with Passion Fruit Sorbet (9-11)	7.00
Paradis with Vanilla Ice Cream (8-4)	7.00
Pumpkin with Vanilla Ice Cream (10-8)	7.00
Tropik with Lemon Sorbet (10-3)	7.00

VERRINES

made from PLA, a renewable plant-based material.
Commercially compostable were accepted

Tiramisu (10-3)	4.00
Coconut-Pineapple Panacotta (11)	4.00
Chocolate Mousse (7-2)	4.00
Chia Pudding with Red Fruit	4.00
Portuguese Creme Brulée with Caramel (10-3)	4.00

ADULTS ONLY

Banoffy + Porto Dry White	8.00
Rocha + Moscatel Roxo	8.00
Xocobomb + Porto 20Y Old Tawny	13.50

ICE CREAMS

MADE FRESH

8.00
delicious pairings with fruit made to order
Raspberry Sorbet, Ref Fruit, Chantilly, Raspberry Coulis, Meringue (2-8)
Passion Fruit Sorbet, Mango, Chantilly, Mango Coulis, Passion Fruit (9-11)
Caramel Ice Cream, Chocolate Ice Cream, Chantilly, Toffee, Chocolate Puffed Rice (10-3)

IN COOKIE

6.00
2 Ice Cream of your choice in banana tulip
Caramel • Chocolate • Vanilla

IN BOWL

5.00
2 Sorbets of your choice in a bowl
Raspberry • Lemon • Passion Fruit

FRUIT

Fruit Salad (1-11)	4.50
Sliced Fruit (Orange or Apple)	5.00
Sliced Fruit (Pinapple or Mango)	6.00
Assorted Sliced Fruit	6.00

DESSERT WINE

Porto Dry White (1)	6cl	4.00
Porto Ruby (2)	6cl	4.50
Porto The Senior Tawny (3)	6cl	4.50
Porto 10Y Old Tawny (4)	6cl	6.00
Porto 20Y Old Tawny (5)	6cl	10.00
Porto Niepoort Vintage 2000 (6)	31,5cl	72.50
Jerez Pedro Ximenes VOS 20Y (7)	6cl	14.00
Moscatel Roxo (8)	6cl	4.50
Moscatel 10Y (9)	6cl	6.00
Madeira Boal 10Y (10)	6cl	6.00
Late Harvest (11)	6cl	4.50

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MENU WINE

Restaurant Price = Deli Price+10€ (BYOB)

ORGANIC • BIODINAMIC • NATURAL

- Frey é BRANCO 018 ————— 75cl 44.50
Douro • NATURAL • Branco
- Peq.Rebentos O Principe e o Bandido 2020-75cl 27.50
Vinhos Verdes • PETNAT • Márcio Lopes •
Alvarinho, Vinhão Blend • Rosé
- Bioma 2017 ————— 75cl 27.50
Douro • ORGÁNICO • Niepoort • Tinta Amarela, Touriga
Franca Blend • Tinto
- Frey TINTO 017 ————— 75cl 36.50
Douro • NATURAL • Tinto

SPARKLING • CHAMPANHE

- Kompassus Blanc 2017 ————— 12,5cl 4.30 | 75cl 21.50
Bairrada • Chardonnay, Pinot Noir, Tinto Cão Blend
- Água Viva 2016 ————— 75cl 31.50
Bairrada • Niepoort • Baga 100%
- Bollinger Special Cuvée ————— 75cl 78.50
França, Champagne • Chardonnay, Pinot Noir, Meunier Blend

WHITE

- Contacto 2021 ————— 15cl 3.90 | 75cl 19.50
Vinhos Verdes • Anselmo Mendes • Alvarinho 100%
- Pequenos Rebentos O Caminho 2020 ————— 75cl 28.50
Vinhos Verdes • Márcio Lopes • Alvarinho 100%
- Morphosis 2019 ————— 15cl 3.90 | 75cl 19.50
Douro • Patricia de Magalhães • Viosinho, Verdelho Blend
- Contraste 2019 ————— 75cl 21.50
Douro • Conceito • Rabigato, Códega, Gouveio Blend
- Quinta do Javali Clos Bonifata 2019 ————— 75cl 29.50
Douro • Quinta do Javali • Viosinho, Arinto Blend
- Dona Berta Reserva Vinhas Velhas 2019 ————— 75cl 27.50
Douro • Dona Berta • Rabigato 100%
- Redoma 2020 ————— 75cl 29.50
Douro • Niepoort • Rabigato, Codega Blend
- Quinta do Javali PGE 2020 ————— 75cl 49.50
Douro • Quinta do Javali • Arinto, Viosinho Blend
- Campolargo Bical de Sempre 2019 ————— 75cl 20.50
Bairrada • Campolargo • Bical 100%
- Conciso 2018 ————— 75cl 29.50
Dão • Niepoort • Encruzado, Bical Blend
- Arenae 2018 ————— 50cl 28.50
Colares • Adega Regional de Colares • Malvasia 100%
- Quinta da Chocapalha Arinto 2019 ————— 75cl 20.50
Lisboa • Quinta da Chocapalha • Arinto 100%
- Vicentino 2019 ————— 75cl 22.00
Alentejo • Vicentino • Sauvignon Blanc 100%
- Marmoré de Borba 2020 ————— 15cl 3.90 | 75cl 19.50
Alentejo • Sovibor • Antão Vaz, Arinto, Verdelho Blend
- XXVI Talhas Mestre Daniel 2018 ————— 75cl 31.50
Alentejo • XXVI Talhas • Antão Vaz, Perrum, Roupeiro Blend
- Haus Klosterberg 2019 ————— 75cl 25.50
Germany, Mosel • Markus Molitor • Riesling 100%

ROZE

- Redoma 2020 ————— 75cl 24.50
Douro • Niepoort • Tinta Amarela, Touriga Franca Blend
- Vicentino 2019 ————— 15cl 3.90 | 75cl 19.50
Alentejo • Vicentino • Pinot Noir Blend

RED

- Pequenos Rebentos Atlântico 2020 ————— 75cl 25.50
Vinhos Verdes • Márcio Lopes • Alvarelhão, Caiño Tinto,
Pedral Blend
- Prazo de Roriz 2018 ————— 15cl 3.90 | 75cl 19.50
Douro • P+S • Touriga Nacional, Touriga Nacional Blend
- Morphosis 2017 ————— 75cl 21.50
Douro • Patricia de Magalhães • Field Blend Vinhas +50 Yrs
- Cedro do Noval 2019 ————— 75cl 24.50
Douro • Quinta do Noval • Touriga Nacional, Syrah Blend
- Post Scriptum 2018 ————— 75cl 26.50
Douro • P+S • Touriga Nacional, Touriga Franca Blend
- Redoma 2018 ————— 75cl 39.50
Douro • Niepoort • Tinta Amarela, Touriga Franca Blend
- Quinta do Javali Reserva 2016 ————— 75cl 34.50
Douro • Quinta do Javali • Tinta Nacional, Touriga Franca
Tinta Roriz Blend
- Qt Javali Clos Fonte Santo Cap Cer 2019 — 75cl 36.50
Douro • Quinta do Javali • Vinhas Velhas
- Dona Leonor Grande Reserva 2013 ————— 75cl 41.50
Douro • Dona Leonor • Touriga Nacional, Tinta Roriz Blend
- Quinta da Leda 2018 ————— 75cl 56.50
Douro • Ferreirinha • Tinta Nacional, Touriga Franca Blend
- Chryseia 2019 ————— 75cl 69.50
Douro • P+S • Tinta Nacional, Touriga Franca Blend
- Charme 2019 ————— 75cl 73.50
Douro • Niepoort • Touriga Franca, Tinta Roriz Blend
- Turris 2016 ————— 75cl 137.50
Douro • Niepoort • Vinha Velha +130 Anos
- Dinâmica 2021 ————— 75cl 21.50
Bairrada • Filipa Pato • Baga 100%
- Alameda de Santar Parcelas 2017 ————— 75cl 23.50
Dão • Quinta da Alameda • Touriga Nacional 100%
- Arenae 2011 ————— 50cl 30.50
Colares • Adega Regional de Colares • Ramisco 100%
- Marmoré de Borba 2019 ————— 15cl 3.90 | 75cl 19.50
Alentejo • Sovibor • Alicante Bouschet, Syrah, Castelão Blend
- XXVI Talhas Mestre Daniel 2020 ————— 75cl 31.50
Alentejo • XXVI Talhas • Trincadeira, Aragonês, Tinta Grossa
Blend
- Reynolds Grande Reserva 2013 ————— 75cl 39.50
Alentejo • Reynolds • Alicante Bouschet, Trincadeira Blend
- Morgon 2019 ————— 75cl 34.50
França • Beaujolais • Domaine Jean Foillard • Gamay 100%

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MENU DRINKS

BEER

Super Bock	20cl 2.50 30cl 2.50 50cl 4.50
Super Bock Original Bottle	33cl 2.50
Super Bock Stout Bottle	33cl 2.50
Super Bock No Alcohol Bootle	33cl 2.50
Coruja IPA India Pale	33cl 3.00
Coruja American Amber	33cl 3.00
Cerveja Artesanal 1927 Munich Dunkel	33cl 3.80
Cerveja Artesanal 1927 Bavaria Weiss	33cl 3.80
Cerveja Artesanal 1927 Bengal Amber IPA	33cl 3.80

SANGRIA

Sangria Sparkling	37cl 4.90 77cl 8.90 1,5lt 17.90
Sangria White	37cl 4.30 77cl 7.90 1,5lt 16.90
Sangria REd	37cl 4.30 77cl 7.90 1,5lt 16.90
Sangria Roze	37cl 4.30 77cl 7.90 1,5lt 16.90

OTHER

Água das Pedras	25cl 2.00 75cl 3.00
Água das Pedras Flavours	25cl 2.20
Tonic Water	25cl 2.00
Água Vitalis	37,5cl 2.00 75cl 3.00
Fresh Squeezed Fruit Juice	25cl 3.00
Lemonade	25cl 2.50
Coca-Cola	33cl 2.20
Coca-Cola Zero	33cl 2.20
Iced Tea	33cl 2.20
Summersby Apple	33cl 3.00
Summersby Red Fruit	33cl 3.00

KUSMI TEA

tea for 2 +0.50

BLACK

English Breakfast Bio 3.00	black tea from Ceylon and Assam. High in caffeine
Earl Grey Bio 3.00	black tea from China. Bergamota flavours. With caffeine.
Red Fruit Bio 3.00	black tea from China. Red fruit flavours. With caffeine.

GREEN

Ginger-Lemon Bio 3.00	green tea from China, ginger-lemon. Low in caffeine.
Jasmine Bio 3.00	green tea from China with jasmine. Low in caffeine.
Mint Nanah Bio 3.00	green tea with mint. Low in caffeine.

WHITE

Pai Mu Tan Bio 3.00	white tea from China with peony flavours. Low in caffeine.
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WELLBEING

Detox Bio 3.00	green tea from China, mate and citronelle. Ideal for sliming regimes. Low in caffeine.
Rooibos Natural Bio 3.00	red tea from South Africa. Relaxing. Without caffeine.

COFFEE SHOP

add-on for almond drink 0.80€

Expresso	1.20
Descafeinado	1.30
Latte Double	2.20
Capuccino	2.20
Mocha	2.20
Chocolate Milk	2.50
Herbal Teas	2.50
camomile • melissa • linden	

MILKSHAKES

Raspberry • Passion Fruit • Chocolate • Vanilla	
Milkshake with Chantilly (45cl)	6.00
Milkshake (45cl)	5.50

MENU

BAR

GIN

Monkey 47	14.00
tonic water • lemon • lime • juniper	
Plymouth Sloe	11.00
tonic water • grapefruit • juniper	
Bulldog	11.00
tonic water • lime • blackberries	

COCKTAILS

Ruby	9.50
stolichnaya vodka • elderflower licquor • lime • grapefruit • bitter fee brothers	
Singapore Sling	9.50
sling gin • heering cherry • d.o.m. benedictine • cointreau • pineapple • lime • grenadyne syrup	
Barracuda	8.50
bacardi oro rum • galliano • pineapple • lime • prosecco	
Moscow Mule	8.50
stolichnaya vodka • lime • bitter angostura • fever tree ginger beer	
Aperol Spritz	8.00
aperol • prosecco • sparkling water	
Midori Slice	8.00
midori liquor • malibu • pineapple • milk cream	
Fireman Sour	7.00
plantation 3 stars rum • grenadine syrup • lime • bitter fee brothers	

SANGRIA

Sangria Sparkling	37cl 4.90 77cl 8.90 1,5lt 17.90
Sangria White	37cl 4.30 77cl 7.90 1,5lt 16.90
Sangria REd	37cl 4.30 77cl 7.90 1,5lt 16.90
Sangria Roze	37cl 4.30 77cl 7.90 1,5lt 16.90

APERITIF • DIGESTIVE

Porto Dry White	6cl 4.00
Porto Ruby	6cl 4.50
Porto The Senior Tawny	6cl 4.50
Porto 10Y Old Tawny	6cl 6.00
Porto 20Y Old Tawny	6cl 10.00
Porto Niepoort Vintage 2000	31,5cl 72.50
Jerez Pedro Ximenes VOS 20Y	6cl 14.00
Moscatel Roxo	6cl 4.50
Moscatel 10Y	6cl 6.00
Madeira Boal 10Y	6cl 6.00
Late Harvest	6cl 4.50
Aguardente Velha	6cl 7.00
Whisky Novo	6cl 5.00
Whisky 15Y	6cl 8.00
Glenrothes Selection Whisky	6cl 10.00

PORTO

Porto Tonic	7.00
porto white niepoort • tonic water	

MOCKTAILS

Sun Kissed	5.00
orange • pineapple • lime • orgeat syrup	
Strawberry Mule	6.00
strawberry syrup • lime • bitter angostura • fever tree ginger beer	
Mr. Howard	8.00
seedlip spiced 94 • grapefruit • lime • syrup • bitter fee brothers	

LEMONADES

Pomegranate Watermelon	5.50
Blueberry Hibiscus	5.50
Yuzu Ginger	5.50

MENU

AFTERNOON

15:30 to 19:30

IN BREAD

FUN ON A BUN

Rump Steak & Prosciutto 8.00

SANDWICHES

Chicken, Tomato and Rocket Pesto 8.00

Salmon, Cucumber, Lettuce and Fennel Mayo 8.50

Fresh Cheese, Tomato and Rocket Pesto (v) 7.50

BURGERS

Salmon Nordic 80g 9.50
iceberg • red onion • cucumber • fennel mayo • potato chips

Salmon Mediterranean 80g 9.50
rocket • tomato • spicy mayo • potato chips

Chicken Caesar 80g 9.00 | 150g 11.00
iceberg • bacon • cheddar • caesar sauce • french fries

Chicken BBQ 80g 9.00 | 150g 11.00
iceberg • tomato • crispy onion • spicy sauce • french fries

Beef bb 70g 9.00 | 150g 11.00
mushrooms • spinach • aioli • french fries

Beef Western 70g 9.00 | 150g 11.00
lettuce • tomato • cucumber • cheddar • aioli • fries

Quinoa & Chickpea Burger (v) 110g 9.50
tomato • bell pepper • cucumber • yogurt • pita bread • chips

BURGUESINHAS

Toasted Muffin, Choice of Meat, Linguiça, Cheese,
Sunny Side-Up Egg, Francesinha Sauce and Fries
choose 1

Burguesinha Chicken 9.50

Burguesinha Roast Veal 9.50

Burguesinha Beef 9.50

FRANCESINHAS

Francesinha bb 13.50
sliced veal, black pork lingwiza, roast pork

Francesinha Classic 14.00
rumpsteak, lingwiza, ham, fresh sausage and fried egg

Francesinha Chicken 13.50
chicken, lingwiza, ham, fresh sausage and fried egg

SIDE DISHES

French Fries 2.50

Cherry and Greens Salad 2.50

Sunny Side Up Egg 1.50

Extra Sauce 1.50

SNACKS

Meat Cake Slice 2.50 • Salt Cod Cake 1.30

Samosa 1.30 • Croquette 1.30

Pie 1.80 • Quiche 2.00

4 Veal Croquettes with Aioli 6.00

Homemade Chicken Nuggets, Sweet&Sour Sauce 8.50

FISH

Octopus Rice, Red Bell Pepper Jam 13.50

Salt Cod with Spinach and Cream 13.50

MEAT

Duck Rice au Gratin 13.50

Grilled Chicken Breast with Mustard Tarragon Sauce 13.50

Pasta Bolognese au Gratin 13.50

LIGHT

SALADS

Chicken with Caesar Salad 12.50

Curad Salmon with Shallot-Fennel Sauce 13.50

Quiche do Dia com Salada Alfaces e Cherry 8.50

As Saladas da Loja 9.50

VEGETARIANS

Warm Couscous with Sauteed Vegetables (v) 11.50

Pasta with Mushrooms, Spinach and Cream (v) 12.50

Pasta with Cherry, Tomato Sauce and Parmesan (v) 12.50

Scrambled Eggs (v) (see EGGS) 9.50

Quinoa and Chickpea Burger (v) (see BURGERS) 9.00

EGGS

with fresh salad or french fries

Scrambled Eggs with Shrimp 10.50

Scrambled Eggs with Parsley and Onion (v) 9.50

Scrambled Eggs with Green Asparagus (v) 9.50

SOUPS

Couvert 1.50

Soup of the Day 1/2un 2.00 | 1un 3.00

Chicken Broth with Mushrooms 4.00

1 Jun 2022 • Prices in €, all taxes included. May change without prior notice

bbGourmet Maiorca - Rua António Cardoso 301, 4150-082 Porto • Reservations 226 092 003 • Sun to Thur from 08:00 to 23:00 • Fri and Sat from 08:00 to 23:30
If you are allergic to any product please inform our team. Our preparation environments are not totally free from allergens. There is a risk of cross contamination.