

MENU

RESTAURANT

Lunch from 12:00 to 15:00 • Diner from 19:30 à 22:30

TAPAS MENU

21.00

price per person • minimum 2 persons

Sardines in Tomato Preserve

Shrimp Veloutée

Peas with Sausages and Poached Egg

Puff Pastry with Chèvre, Hot Tomato Jam (v)

Bifanas in the Pot

Dessert to Share

SOUP

Couvert 1.20

Soup of the Day (v) 1/2un 2.00 | 1un 3.00

Our Caldo Verde 4.00

TO NIBLE

Puff Pastry with Chèvre, Hot Tomato Jam (v) 8.00

Spicy Shrimp with Ginger and Chilli 7.50

Cured Salmon Carpaccio, Green Apple, and Fennel 8.50

Sardines in Tomato in Scone Toasts 7.00

Salt Cod Fried Cakes with Olive Mayo 6.00

Meat Croquettes with Aioli 6.00

Bifaninha in the Pot 7.00

Peas with Sausages and Poached Egg 7.50

SIDE DISHES

Basmati Rice 2.50

Punched Potatoes 2.50

French Fries 2.50

Potato 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

FISH

SHRIMP

Shrimp Risotto with Coriander 16.00

Spicy Shrimp Pasta, Ginger and Chilli 15.00

Sea Bass, Potato Purée, Pok Choy, Seafood Sauce 16.00

Roast Octopus, Punched Potatoes, Spinach 19.00

Grilled Squid with Mild Vegetable Curry 13.50

Salt Cod Brás Style with Fresh Spinach 15.50

Salt Cod with Spinach and Cream 13.50

Grilled Salmon Skewers with Wok Vegetables 15.00

MEAT

Grilled Alheira, Punched Potatoes and Spinach 13.50

Duck Rice au Gratin 13.50

STEAK

20 Days Matured Striploin Steak 350g 24.00
mixed roast potatoes with spices and spinach

Rump Steak 140g 16.00

choose your option

• Bifezinha - au Gratin, Francesinha Sauce, French Fries

• Prego - Sunny Side Egg, Spinach and French Fries

CHICKEN

Chicken Curry with Basmati Rice 13.50

Grilled Chicken Breast with Mustard-Tarragon Sauce 13.50

PORK

Roast Pork, Mustard Sauce, Punched Potatoes 13.50

Roast Pork, Greens and Black-Eyed Peas Migas 13.50

VEAL

Bolognese 13.50

Melting Veal Cheek 12h with Parmesan Risotto 16.00

Veal with Strogonoff Sauce, Potato Puree 14.00

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LIGHT

SALADS

Spicy Shrimp, Spinach and Mango	13.50
Gravlax Salmon with Shallot-Fennel Mayo lettuce, orange, croutons	13.50
Chicken with Caesar Sauce iceberg, croutons, bacon and parmesan cheese	12.50
Pear Confit and Caramelized Chèvre greens, walnuts, croutons, bell papper jam, crispy bacon	12.50

VEGETARIANS

Pear Confit and Caramelized Chèvre Salad (v)	12.50
Peas Risotto with Mint (v)	13.50
Eggplant, Sweet & Sour Chili Sauce	12.50
Pasta with Cherry, Tomato Sauce and Parmesan (v)	12.50
Scrambled Eggs with Green Asparagus (v)	9.50

EGGS

with fresh salad or french fries	
Scrambled Eggs with Shrimp	10.50
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
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

SPECIALS IN BREAD

BURGERS

Salmon Nordic iceberg • red onion • cucumber • fennel mayo • potato chips	80g 9.50
Chicken Caesar iceberg • bacon • cheddar • caesar sauce • french fries	80g 9.50
Chicken Caesar iceberg • bacon • cheddar • caesar sauce • french fries	150g 11.50
Beef bb mushrooms • spinach • aioli • french fries	80g 9.50
Beef bb mushrooms • spinach • aioli • french fries	150g 11.50

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 Beef 9.50
beef patty and lingwiza

FRANCESINHAS

Toasted Loaf, Assorted Meast, Egg,
Special Sauce, Cheese and Fries

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

Add French Fries	2.50
Add Potato Chips	2.50
Add Sunny Side Up Egg	1.50
Add Francesinha Sauce Extra	1.50

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MENU

COFFEE SHOP

8:30 to 12:00 • 15:00 to 19:30

MENUS

* add for almond milk + 1.00€

FIBER 7.50

Bowl of Granola, Yogurt & Fruit
+1 drink

*Latte • *Cappuccino • Tea • Lemonade • Herbal Tea

CONTINENTAL 9.00

Orange Juice

Fruit Salad

Bun or Navette
with butter + jam

1 Viennoiserie (see below)

TEA TIME 6.50

Kusmi Tea

Scones with Jam + Butter or Mascarpone Cream

Orange Juice (25cl)	3.00
Artisanal Jam bb (30g)	1.00
Butter (10g)	0.30
Chia Verrine with Red Fruit	4.00
Yogurt with Fruit	5.00

VIENNOISERIE

Bolo Arroz • Nata • Croissant Brioche • Scone	1.20
Croissant • Yami	1.70
Almond Croissant • Quince Croissant	2.20
Pain au Chocolat • Pão de Deus	2.20
Brioche Apple-Cinnamon • Palmier	2.20
Tarte Fine Apple • Danish Pastry	2.20

BRKFT SANDWICHES

Milk Bread with Cheese Ham H&C	2.00
Bun with Cheese Ham H&C	2.00
Butter Toast	2.00
H&C Toast	3.00
Croissant Brioche with Butter	1.50
Croissant Brioche with Cheese Ham H&C	2.50
Croissant with Butter	2.20
Croissant with Cheese Ham H&C	2.50

EGGS

with toast

Scrambled Eggs Plain (v) 8.50

Scrambled Eggs with Cheese • Ham • H&C 9.50

SAVOURY

Salt Cod Cake 1.30 • Samoza 1.30 • Meat Croquette 1.30

Pie shrimp • beef • chicken • vegetables • spinach 1.80

CAKES FOR 1

4.50

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, orange jam, 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 • Caramel Milk Cream •

Chocolate Mousse • Chia Pudding w/ Red Fruit

TARTELETTES

4.00

Almond-Orange • Apple Crumble • Chocolate Crumble

• Fresh Fruit • Lemon Meringue • Lemon • Passion Fruit

DRINKS

outdoor service charge + 0.20€ per unit
add-on for almond milk + 1.00€ per drink

Espresso	1.00
Decaff	1.10
*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 • red fruit • linden	2.50
Kusmi Teas (goto MENU DESSERTS)	3.00
Lemonade Natural (25cl)	2.50
Fruit Juice (25cl)	3.00

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MENU

DESSERTS

12:30 to 21:00

VERRINES

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

- Tiramisu 4.00
- Praliné 4.00
- Panacotta Coconut-Pineapple 4.00
- Portuguese Custard Cream 4.00
- Chocolate Mousse 4.00
- Chia Pudding with Red Fruit e 4.00

CHOCOLATE

- bb Chocolate Cake Slice 4.50
- Folhadissimo Praliné (puff pastry, caramel, praliné) 4.50
- Chocolate Variations (layers of chocolate textures) 4.50
- Laranjinha (chocolate, orange, raisins) 4.50
- Temptations (chocolate, nuts, raspberry) 4.50
- Xocobomb (dark chocolate, toffee, praliné) 4.50

TARTELETTES

- Almond-Orange 4.00
- Apple Crumble 4.00
- Chocolate & Ref Fruit Crumble 4.00
- Fresh Fruit 4.00
- Lemon Meringue 4.00
- Lemon 4.00
- Passion Fruit 4.00

TREATS

- Banoffy (banana, vanilla, white&black choc, caramel) 4.50
- Cheese Cake Frutos Vermelhos (yogurt, red fruit) 4.50
- Honeymoon (genoise, chantilly and chocolate) 4.50
- Ipanema (almond, passion fruit & mango) 4.50
- Pumpkin (biscuit granola, abóbora, mousse queijo) 4.50
- Rocha (biscuit mel+canela, pera+moscatel, mousse pera) 4.50
- Tropik (maracujá, framboesa, chocolate) 4.50

CLASSICS

- Honeymoon 4.50
- Kloud and Artisanal Jam 5.50

ICE CREAMS

IN BOWL

5.00
2 ice cream boal (g) or sorbet (s) your choice
with cookie or topping of the day

- (i) Vanilla • (i) Chocolate
- (s) Raspberry • (s) Passion Fruit

FRUIT

- Fruit salad Verrine 4.50

KUSMI TEA

outdoor service charge + 0.20€ per unit

PRETO

- 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. High in caffeine.
- 4 Red Fruit Bio 3.00
black tea from China. Red fruit flavours. High in caffeine.

GREEN

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

WHITE

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

WELLBEING

- Detox Bio 3.00
green tea from China, mate and citronelle. Low in caffeine.
- Rooibos Bio 3.00
red tea from South Africa. Without caffeine.

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DRINKS

outdoor service + 0.20€/unit

WINE

— SPARKLING • CHAMPANHE —

Kompassus Blanc 2017 ———— 12,5cl 4.50 | 75cl 22.50
Bairrada • Chardonnay, Pinot Noir, Tinto Cão Blend

Água Viva 2016 ———— 75cl 31.50
Bairrada • Niepoort • Baga 100%

WHITE

Pequenos Rebentos Escolha 2021 15cl 3.50 | 75cl 17.50
Vinhos Verdes • Márcio Lopes • Alvarinho, Trajadura Blend

Marmoré de Borba 2020 ———— 15cl 3.70 | 75cl 18.50
Alentejo • Sovibor • Antão Vaz, Arinto, Verdelho Blend

Morphosis 2019 ———— 15cl 4.10 | 75cl 20.50
Douro • Patricia de Magalhães • Viosinho, Verdelho Blend

Caminhos Cruzados Colheita 2020 ———— 75cl 20.50
Dão • Caminhos Cruzados PT • Encruzado, Cerceal, Malvasia Blend

Contacto 2021 ———— 15cl 4.30 | 75cl 21.50
Vinhos Verdes • Anselmo Mendes • Alvarinho 100%

Vinha Grande 2020 ———— 15cl 4.70 | 75cl 23.50
Douro • Ferreirainha • Viosinho, Arinto Blend

Redoma 2020 ———— 75cl 29.50
Douro • Niepoort • Rabigato, Codega Blend

Quinta dos Carvalhais 2020 ———— 75cl 32.50
Dão • Quinta dos Carvalhais • Encruzado 100%

Guru 2020 ———— 75cl 41.00
Douro • Wine&Soul • Gouveio, Viosinho Blend

ROZE

Caminhos Cruz. Titular C. 2020 – 15cl 3.50 | 75cl 17.50
Dão • Caminhos Cruzados PT • Touriga Nacional 100%

Vicentino 2019 ———— 15cl 4.20 | 75cl 21.00
Alentejo • Vicentino • Pinot Noir Blend

Redoma 2020 ———— 75cl 25.50
Douro • Niepoort • Tinta Amarela, Touriga Franca Blend

WINE

RED

Dão Rótulo 2018 ———— 15cl 3.50 | 75cl 17.50
Dão • Niepoort • Touriga Nacional 100%

Marmoré de Borba 2019 ———— 15cl 3.70 | 75cl 18.50
Alentejo • Sovibor • Alicante Bouschet, Syrah, Castelão Blend

Morphosis 2017 ———— 15cl 4.30 | 75cl 21.50
Douro • Patricia de Magalhães • Field Blend Vinhas +50 Yrs

Cedro do Noval 2019 ———— 15cl 4.90 | 75cl 24.50
Douro • Quinta do Noval • Touriga Nacional, Syrah Blend

Quinta do Javali Reserva 2016 ———— 75cl 34.50
Douro • Quinta do Javali • Tinta Nacional, Touriga Franca Tinta Roriz Blend

Redoma 2018 ———— 75cl 39.50
Douro • Niepoort • Tinta Amarela, Touriga Franca Blend

Reynolds Grande Reserva 2013 ———— 75cl 39.50
Alentejo • Reynolds • Alicante Bouschet, Trincadeira Blend

Quinta da Leda 2018 ———— 75cl 56.50
Douro • Ferreirainha • Tinta Nacional, Touriga Franca Blend

BEER

Super Bock Copo ———— 20cl 2.50 | 30cl 3.00 | 50cl 5.00

Super Bock Original Garrafa ———— 33cl 2.50

Super Bock Stout Garrafa ———— 33cl 2.50

Super Bock Sem Alcool Garrafa ———— 33cl 2.50

Coruja IPA India Pale ———— 33cl 3.50

Coruja American Amber ———— 33cl 3.50

Duvel ———— 33cl 6.50

Chimay Red ———— 33cl 6.50

SANGRIA

Sangria Sparkling 35cl 6.50 | 1lt 18.00

Sangria White 35cl 6.00 | 1lt 16.00

Sangria Roze 35cl 6.00 | 1lt 16.00

Sangria Red 35cl 6.00 | 1lt 16.00

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DRINKS

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MOCKTAILS

Spice & Tonic seedlip spice 94 • água tônica	10.00
Garden & Tonic seedlip garden • água tônica	10.00
Shirley Temple xarope romã • sprite • ginger ale • cereja maraschino	5.00
Cinderella laranja • ananás • romã • cereja	6.00
Strawberry Mule fever tree ginger beer • morango • lima • hortelã	7.00

COCKTAILS

GIN

Monkey 47 àgua tônica • mirtilos • lima	14.50
Monbasa Strawberry àgua tônica • morango • hibisco • lima	12.00
Bulldog àgua tônica • amora	12.00

DRINKS

Fall Enzoni whisky Rye • campari • limão • simple syrup • uvas vermelhas	9.50
Scorpions Reef mezcal • jamaican rum • abacaxi • amendoa • limão • chocolate bitters • angistura bitters	9.50
Unusual Negroni gin • aperol • lillet blanc	8.00
Tokyo Iced Tea vodka • gin • rum • tequilla • midori sour mix • soda	9.50
Bahama Mama aged rum • coconut rum • rum overproof • licor de café • limão • sour mix • abacaxi	9.50
Aperol Spritz aperol • espumante • àgua gás	8.50
Moscow Mule vodka • lima • fever tree ginger beer	8.50
Chambord Gin Fizz gin • amora • limão • soda	9.00

PORTO

Porto Tónico	7.00
Porto • light • complex fruits • citrus	

SANGRIA

Sangria Sparkling	35cl 6.50 1lt 18.00
Sangria White	35cl 6.00 1lt 16.00
Sangria Roze	35cl 6.00 1lt 16.00
Sangria Red	35cl 6.00 1lt 16.00

APERITIF • DIGESTIF

Porto Dry White (6cl)	4.50
Porto Tawny (6cl)	4.50
Porto 10 Years Tawny	6.00
Porto 20 Years Tawny	10.00
Porto LBV	6.00
Old Portuguese Brandy (6cl)	7.00
Whisky Jack Daniel's Gentleman Jack (6cl)	8.00

OUTRAS

Water Vitalis 37,5cl	2.00
Água das Pedras 25cl	2.00
Água das Pedras Flavours 25cl	2.50
Tonic Water 25cl	2.50
Freshly Squeezed Fruit Juice 25cl	3.00
Lemonade 25cl	2.50
Coca-Cola • Coca-Cola Zero 33cl	2.20
Iced Tea 33cl	2.40
Summersby Apple • Red Fruit 33cl	3.00

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TERRACE

15:00 to 19:30

TAPAS MENU

21.00

price per person • minimum 2 persons

Sardines in Tomato Preserve

Shrimp Veloutée

Peas with Sausages and Poached Egg

Puff Pastry with Chèvre, Hot Tomato Jam (v)

Bifanas in the Pot

Dessert to Share

FISH

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 13.50

LIGHT

SALADS

Spicy Shrimp, Spinach and Mango 13.50

Chicken with Caesar Sauce 12.50

Gravlax Salmon with Shallot-Fennel Mayo 13.50

VEGETARIANS

Pear Confit and Caramelized Chèvre Salad (v) 12.50

Pasta with Cherry, Tomato & Parmesan (v) 12.50

Scrambled Eggs with Green Asparagus (v) 9.50

EGGS

with fresh salad or french fries

Scrambled Eggs with Shrimp 10.50

Scrambled Eggs with Green Asparagus (v) 9.50

SOUPS

Couvert 1.50

Soup of the Day (v) 1/2un 2.00 | 1un 3.00

HAPPY HOUR

Olives 1.50

Potato Chips 2.50

Salt Cod Fried Cakes with Olive Mayo 6.00

Chicken Nuggets with Sweet&Sour Sauce 9.50

Veal Croquettes with Aioli 6.00

Duo of Pies of Your Choice 6.50

IN BREAD

SANDWICHES

Chicken, Tomato and Rocket Pesto 7.50

Salmon, Cucumber, Lettuce and Fennel-Shallot Mayo 8.50

BURGERS

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

Chicken Caesar 80g 9.50
iceberg • bacon • cheddar • caesar sauce • french fries

Chicken Caesar 150g 11.50
iceberg • bacon • cheddar • caesar sauce • french fries

Beef bb 80g 9.50
mushrooms • spinach • aioli • french fries

Beef bb 150g 11.50
mushrooms • spinach • aioli • french fries

BURGUESINHAS

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

Burguesinha Chicken 9.50
chicken patty and bacon

Burguesinha Beef 9.50
beef patty and lingwiza

FRANCESINHAS

Toasted Loaf, Meats of your Choice, Egg,
Special Sauce, Cheese, Fries

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

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