

# 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 por pessoa • minimum 2 persons

Sardines in Tomato Preserve  
Caldo Verde with Sausages Scones  
Spicy Shrimps with Giner & Chilli  
Game Alheira Bites with Quail Egg  
Bifaninhas 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

Creamy Sheep Cheese from Alentejo in the Oven 9.50  
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 18.00  
Grilled Corvina 17.00  
Grilled Salmon Skewers 17.00  
Rump Steak 18.00  
Sirloin Steak 32.00  
Grilled Chicken Breast 14.00  
choose 2 sides  
Basmati Rice • Baked Potato • Steamed Broccoli  
• Steamed Carrot • Steamed Green Beans

### FISH

#### SHRIMP

Shrimp Risotto with Coriander 17.00  
Spicy Shrimp Pasta, Pineapple, Ginger and Chilli 16.00  
Shrimp Curry with Basmati 17.00  
Shrimp Açorda with Poached Egg 16.00

Roast Octopus, Punched Potatoes, Turnip Greens — 19.00  
Octopus Feijoada ————— 14.50  
Octopus Rice, Red Bell Pepper Jam ————— 14.50  
Grilled Squid with Mild Vegetables Curry ————— 14.50  
Salt Cod Brás Style with Fresh Spinach ————— 16.00  
Salt Cod with Spinach and Cream ————— 14.00  
Salt Cod with Potato and Cream au Gratin ————— 14.00  
Salt Cod & Corn Bread Crumble ————— 19.00  
Grilled Sea Bass with Greens's Caldoso Rice ————— 18.00  
Grilled Sea Bass, Sweet Potato Purée, Green Beans — 18.00  
Grilled Corvina with Shrimp Sauce ————— 17.00  
Grilled Salmon Skewers with Ginger Lime Sauce — 17.00

### MEAT

#### STEAK

Sirloin Steak 180g 32.00 • Rump Steak 140g 18.00  
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

Roast Goatling, Potato Mix and Spinach — 2 Pax | 42.00  
Grilled Alheira, Punched Potatoes and Greens — 14.50  
Duck Rice au Gratin ————— 14.50  
Free Range Chicken Rice in the Oven ————— 14.50  
Veal Cheek 12H, Parmesan Risotto, Tomato Sauce — 18.00  
Veal with Stroganoff Sauce, Potato Puree ————— 16.00  
Crispy Suckling Pig with Truffled Potato Purée — 17.00  
Bolognese au Gratin ————— 14.00  
Roast Pork, Mustard Sauce, Punched Potatoes — 14.00  
Roast Pork, Greens and Black-Eyed Peas Migas — 14.00  
Breaded Turkey Steaks, Roast Potato Mix and Spinach 14.50

#### CHICKEN BREAST

Chicken Curry with Basmati Rice 14.50  
Grilled Chicken Breast with Citrus Sauce 14.00  
Grilled Chicken Breast with Tarragon-Mustard Sauce 14.00

23 Nov 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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# MENU

## RESTAURANT

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### LIGHT

#### SALADS

Chicken with Caesar Sauce iceberg, croutons, bacon and parmesan cheese	13.50
Curad Salmon with Shallot and Fennel Sauce lettuce, orange, croutons	14.50
Warm Couscous with sauteed Vegetables	12.50

#### VEGETARIANS

Asparagus Risotto (v)	14.50
White Beans Stew, Sauteed Asparagus and Poached Egg (v)	13.50
Aubergine, Sweet-Sour Chili Sauce, Basmati Rice (v)	13.50
Warm Couscous with Sauteed Vegetables (v)	12.50
Pasta with Mushrooms, Spinach and Cream (v)	13.50
Pasta with Cherry, Tomate Sauce and Parmesan (v)	13.50
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)	10.00

### SIDE DISHES

Basmati Rice	2.50
Punched Potatoes	2.50
French Fries	3.50
Potato Chips	3.50
Potato Purée	3.50
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	2.00
Take Away Box	0.50

### SPECIALS IN BREAD

#### FUN ON A BUN

Rump Steak & Prosciutto 9.50

#### BURGERS

Salmon Nordico iceberg • red onion • cucumber • fennel mayo • potato chips	80g 9.50
Salmon Mediterranean rocket • tomato • spicy mayo • potato chips	80g 9.50
Chicken Caesar iceberg • bacon • cheddar • caesar sauce • french fries	80g 9.50   150g 12.50
Chicken BBQ iceberg • tomato • crispy onion • spicy sauce • french fries	80g 9.50   150g 12.50
Beef bb mushrooms • spinach • aioli • french fries	70g 9.50   150g 12.50
Beef Western lettuce • tomato • cucumber • cheddar • aioli • french fries	70g 9.50   150g 12.50
Quinoa & Chickpea Burger (v) tomato • bell pepper • cucumber • yogurt • pita bread • chips	110g 9.50
Sunny Side Up Egg Add-On	2.00

#### BURGUESINHAS

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

choose 1

Burguesinha Chicken 10.50  
chicken patty and bacon

Burguesinha Roast Veal 10.50  
roast veal and lingwiza

Burguesinha Beef 10.50  
beef patty and lingwiza

Extra Sauce 2.00

#### FRANCESINHAS

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

Francesinha bb 14.00  
sliced veal, pork lingwiza, roast pork

Francesinha Classic 15.00  
rumpsteak, lingwiza, ham, fresh sausage and fried egg

Francesinha Chicken 14.00  
chicken, lingwiza, ham, fresh sausage and fried egg

Extra Sauce 2.00

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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 6.00

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

#### CONTINENTAL 9.00

CLASSIC + Fruit Salad

#### TEA TIME 7.00

Kusmi Tea  
Scones with Jam + Butter or Mascarpone

Add-On for Orange Juice (25cl)	3.30
Add-On for Artisanal Jam bb (30g)	1.30
Add-On for Butter (10g)	0.35
Add-On for Chia Verrine with Red Fruit	4.00

### VIENNOISERIE

Glorinha	1.10
Rice Muffin • Nata • Scone	1.30
Croissant Brioche	1.40
Jesuita • Palmier • Pão de Deus	1.70
Croissant • Yami	1.70
Croissant Almond	2.20
Pain au Chocolate • Danish	2.30
Apple Brioche • Jesuita • Tarte Fine Apple	2.30

### BRKFT SANDWICHES

\*choose bread: sourdough • seeds • sandwich loaf

Milk Bread+Cheese   Ham   H&C	2.00
*Bun+Cheese   Ham   H&C	2.00
*Butter Toast • Croissant French+Butter	2.50
*H&C Toast	3.50
Croissant Brioche+Butter	1.80
Croissant+Butter	2.10
Croissant Brioche+Cheese   Ham   H&C	2.40
Croissant+Cheese   Ham   H&C	2.70

### 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 1.40 • Samoza 1.40 • Meat Croquette 1.40  
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	2.50
Chocolate Milk	2.80
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)	3.50
Lemonade Natural (25cl)	2.50
Fruit Juice (25cl)	3.30

# MENU

## 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)

## NATURAL

Peq.Rebentos O Principe e o Bandido 2020-75cl 27.50  
Vinhos Verdes • PETNAT • Márcio Lopes •  
Alvarinho, Vinhão Blend • Rosé

Frey é BRANCO 018 ————— 75cl 44.50  
Douro • NATURAL • Branco

Frey TINTO 017 ————— 75cl 36.50  
Douro • NATURAL • Tinto

António Madeira Vinhas Velhas ————— 75cl 37.50  
Dão • NATURAL • Branco

António Madeira Vinhas Velhas ————— 75cl 42.50  
Dão • 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%

## WHITE

Morphosis 2019 ————— 15cl 3.90 | 75cl 19.50  
Douro • Patricia de Magalhães • Viosinho, Verdelho Blend

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

Contraste 2019 ————— 15cl 4.30 | 75cl 21.50  
Douro • Conceito • Rabigato, Códrega, Gouveio Blend

Ribeiro Santo Automático 2021 — 15cl 4.59 | 75cl 22.50  
Dão • Magnum • Encruzado 100%

Vicentino 2019 ————— 75cl 22.50  
Alentejo • Vicentino Wines • Sauvignon Blanc 100%

D. Berta Reserva Vinhas Velhas 2018 — 75cl 27.50  
Douro • D. Berta • Rabigato 100%

Pequenos Rebentos O Caminho 2020 — 75cl 28.50  
Vinhos Verdes • Márcio Lopes • Alvarinho 100%

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

XXVI Talhas Mestre Daniel 2018 — 75cl 31.50  
Alentejo • XXVI Talhas • Antão Vaz, Perrum, Roupeiro Blend

Quinta do Javali PGE 2020 ————— 75cl 49.50  
Douro • Quinta do Javali • Arinto, Viosinho Blend

## ROZE

Altano Bio 2021 ————— 15cl 3.70 | 75cl 18.50  
Douro • Symington • Tinta Roriz Blend

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

## RED

Altano Bio 2020 ————— 15cl 3.70 | 75cl 18.50  
Douro • Symington • Touriga Franca, Tinta Roriz Blend

Morphosis 2017 ————— 75cl 22.50  
Douro • Patricia de Magalhães • Field Blend Vinhas +50 Yrs

Ribeiro Santo Reserva 2018 — 15cl 4.50 | 75cl 22.50  
Dão • Magnum • Touriga Nacional, Alfocheiro Blend

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

Pequenos Rebentos Atlântico 2020 — 75cl 25.50  
Vinhos Verdes • Márcio Lopes • Alvarelhão, Caiño Tinto,  
Pedral Blend

P+S Post Scriptum 2019 ————— 75cl 28.50  
Douro • Symington • Touriga Franca, Touriga Nacional Blend

XXVI Talhas Mestre Daniel 2020 — 75cl 31.50  
Alentejo • XXVI Talhas • Trincadeira, Aragonês, Tinta Grossa  
Blend

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

Qt Javali Clos Fonte Santo Cap Cer 2019 — 75cl 36.50  
Douro • Quinta do Javali • Vinhas Velhas

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

Vicentino 2019 ————— 75cl 45.00  
Alentejo • Vicentino Wines • Pinot Noir 100%

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

Charme 2019 ————— 75cl 73.50  
Douro • Niepoort • Touriga Franca, Tinta Roriz Blend

Chryseia 2019 ————— 75cl 75.50  
Douro • P+S • Tinta Nacional, Touriga Franca Blend

Turris 2016 ————— 75cl 137.50  
Douro • Niepoort • Vinha Velha +130 Anos

# MENU DRINKS

## BEER

Super Bock	20cl 2.50   30cl 3.50   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   66cl 8.90   1,5lt 17.90
Sangria White	37cl 4.30   66cl 7.90   1,5lt 16.90
Sangria REd	37cl 4.30   66cl 7.90   1,5lt 16.90
Sangria Roze	37cl 4.30   66cl 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 3.50
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	3.30
black tea from Ceylon and Assam. High in caffeine	
Earl Grey Bio	3.30
black tea from China. Bergamota flavours. With caffeine.	
Red Fruit Bio	3.30
black tea from China. Red fruit flavours. With caffeine.	

### GREEN

Ginger-Lemon Bio	3.30
green tea from China, ginger-lemon. Low in caffeine.	
Jasmine Bio	3.30
green tea from China with jasmine. Low in caffeine.	
Mint Nanah Bio	3.30
green tea with mint. Low in caffeine.	

### WHITE

Pai Mu Tan Bio	3.30
white tea from China with peony flavours. Low in caffeine.	

### WELLBEING

Detox Bio	3.30
green tea from China, mate and citronelle. Ideal for sliming regimes. Low in caffeine.	
Rooibos Natural Bio	3.30
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	2.50
Capuccino	2.50
Mocha	2.50
Chocolate Milk	2.80
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   66cl 8.90   1,5lt 17.90
Sangria White	37cl 4.30   66cl 7.90   1,5lt 16.90
Sangria Red	37cl 4.30   66cl 7.90   1,5lt 16.90
Sangria Roze	37cl 4.30   66cl 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

#### SANDWICHES

- Rump Steak & Prosciutto Sandwich 9.50  
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 9.50 | 150g 12.50  
iceberg • bacon • cheddar • caesar sauce • french fries  
Chicken BBQ 80g 9.50 | 150g 12.50  
iceberg • tomato • crispy onion • spicy sauce • french fries  
Beef bb 70g 9.50 | 150g 12.50  
mushrooms • spinach • aioli • french fries  
Beef Western 70g 9.50 | 150g 12.50  
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  
Burguesinha Chicken 10.50  
Burguesinha Roast Veal 10.50  
Burguesinha Beef 10.50

#### FRANCESINHAS

- Francesinha bb 14.00  
sliced veal, black pork lingwiza, roast pork  
Francesinha Classic 15.00  
rumpsteak, lingwiza, ham, fresh sausage and fried egg  
Francesinha Chicken 14.00  
chicken, lingwiza, ham, fresh sausage and fried egg

### SIDE DISHES

- French Fries 3.50  
Cherry and Greens Salad 2.50  
Sunny Side Up Egg 1.50  
Extra Sauce 2.00

### SOUPS

- Couvert 1.50  
Soup of the Day 1/2un 2.00 | 1un 3.00  
Chicken Broth with Mushrooms 4.00

### CHEESE

- Sheep Cheese in the Oven 9.50  
buttery cured sheep cheese from Alentejo  
and toast from our sourdough bread

### SNACKS

- Meat Cake Slice 2.50 • Salt Cod Cake 1.40  
Samosa 1.40 • Croquette 1.40  
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 14.50  
Salt Cod with Spinach and Cream 14.00

### MEAT

- Duck Rice au Gratin 14.50  
Grilled Chicken Breast with Mustard Tarragon Sauce 14.00  
Pasta Bolognese au Gratin 14.00

### LIGHT

#### SALADS

- Chicken with Caesar Salad 13.50  
Curad Salmon with Shallot-Fennel Sauce 14.50  
Quiche do Dia com Salada Alfaces e Cherry 8.50  
As Saladas da Loja 9.50

#### VEGETARIANS

- Warm Couscous with Sauteed Vegetables (v) 12.50  
Pasta with Mushrooms, Spinach and Cream (v) 13.50  
Pasta with Cherry, Tomato Sauce and Parmesan (v) 13.50  
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) 10.50