

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	1.50
Soup of the Day (v)	1/2un 2.00 1un 3.00
Our Caldo Verde	4.00
Shrimp Velouté	6.00

TO NIBLE

Puff Pastry with Chèvre, Hot Tomato Jam (v)	9.00
Spicy Shrimp with Ginger and Chilli	8.50
Cured Salmon Carpaccio, Green Apple, and Fennel	9.50
Sardines in Tomato in Scone Toasts	8.00
Salt Cod Fried Cakes with Olive Mayo	6.00
Meat Croquettes with Aioli	6.00
Bifaninha in the Pot	8.50
Peas with Sausages and Poached Egg	7.50

SIDE DISHES

Basmati Rice	2.50
Punched Potatoes	2.50
French Fries	3.50
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	2.00

FISH

SHRIMP

Shrimp Risotto with Coriander	17.00
Spicy Shrimp Pasta, Ginger and Chilli	16.00

Sea Bass, Potato Purée, Pok Choy, Seafood Sauce	18.00
Roast Octopus, Punched Potatoes, Spinach	19.00
Grilled Squid with Mild Vegetable Curry	14.50
Salt Cod Brás Style with Fresh Spinach	16.00
Salt Cod with Spinach and Cream	14.50
Grilled Salmon Skewers with Wok Vegetables	17.00

MEAT

Grilled Alheira, Punched Potatoes and Spinach	14.50
Duck Rice au Gratin	14.50

STEAK

20 Days Matured Striploin Steak 350g	25.00
mixed roast potatoes with spices and spinach	
Rump Steak 140g	18.00
choose your option	
• Bifezinha - au Gratin, Francesinha Sauce, French Fries	
• Prego - Sunny Side Egg, Spinach and French Fries	

SHORT RIB

with Parmigiano Risotto	19.00
with Sweet Potato in the Oven and Fresh Spinach	19.00

CHICKEN

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

PORK

Roast Pork, Mustard Sauce, Punched Potatoes	14.00
Roast Pork, Greens and Black-Eyed Peas Migas	14.00

VEAL

Bolognese	14.00
Veal 12h with Stroganoff Sauce, Potato Puree	16.00

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LIGHT

SALADS

Spicy Shrimp, Spinach and Mango	14.50
Gravlax Salmon with Shallot-Fennel Mayo lettuce, orange, croutons	14.50
Chicken with Caesar Sauce iceberg, croutons, bacon and parmesan cheese	13.50
Pear Confit and Caramelized Chèvre greens, walnuts, croutons, bell papper jam, crispy bacon	13.50

VEGETARIANS

Pear Confit and Caramelized Chèvre Salad (v)	13.50
Peas Risotto with Mint (v)	15.00
Eggplant, Sweet & Sour Chili Sauce	13.50
Pasta with Cherry, Tomato Sauce and Parmesan (v)	13.50
Scrambled Eggs with Green Asparagus (v)	10.50

EGGS

with fresh salad or french fries	
Scrambled Eggs with Shrimp	12.50
Scrambled Eggs with Green Asparagus (v)	10.50

SIDE DISHES

Basmati Rice	2.50
Punched Potatoes	2.50
Potatoes Chips	3.50
French Fries	3.50
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
Francesinha Sauce	1.50
Burger Sauce	0.50

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 12.50
Beef bb mushrooms • spinach • aioli • french fries	80g 9.50
Beef bb mushrooms • spinach • aioli • french fries	150g 12.50

BURGUESINHAS

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

Burguesinha Chicken 11.00
chicken patty and bacon

Burguesinha Beef 11.00
beef patty and lingwiza

FRANCESINHAS

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

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

Add French Fries	3.50
Add Potato Chips	3.50
Add Sunny Side Up Egg	2.00
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

Fruit Salad

choose 1 drink

Latte • Cappuccino • Lemonade • Herbal Tea • Tea

choose 2 options served with butter:

2 Small Buns • 1 Milk Bread

+ 1 VIENNOISERIE

TEA TIME 7.00

Kusmi Tea

Scones with Jam + Butter or Mascarpone Cream

Orange Juice (25cl)	3.50
Artisanal Jam bb (30g)	1.30
Butter (10g)	0.35
Chia Verrine with Red Fruit	4.00
Yogurt with Fruit	5.00

VIENNOISERIE

Bolo Arroz • Nata • Scone	1.30
Croissant Brioche	1.40
Croissant • Yami • Palmier	1.70
Almond Croissant • Pão de Deus	2.20
Brioche Apple-Cinnamon	2.30
Tarte Fine Apple • Pain au Chocolat	2.30

BRKFT SANDWICHES

Milk Bread with Cheese Ham H&C	2.00
Bun with Cheese Ham H&C	2.00
Butter Toast	2.50
H&C Toast	3.50
Croissant Brioche with Butter	1.80
Croissant Brioche with Cheese Ham H&C	2.40
Croissant with Butter	2.40
Croissant with Cheese Ham H&C	2.70

EGGS

with toast

Scrambled Eggs Plain (v) 8.50

Scrambled Eggs with Cheese • Ham • H&C 9.50

SAVOURY

Salt Cod Cake 1.40 • Samoza 1.40 • Meat Croquette 1.40

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

terrace service +0,20€/unit

*add-on for almond milk + 1.00€ per drink

Espresso	1.20
Decaff	1.30
*Latte Double • *Cappuccino • 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)	3.50
Lemonade Natural (25cl)	2.50
Fruit Juice (25cl)	3.50

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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 bowl (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

tea for 2 +0.50

terrace service +0,20€/unit

BLACK

English Breakfast Bio 3.50

black tea from Ceylon and Assam. High in caffeine.

Earl Grey Bio 3.50

black tea from China. Bergamota flavours. High in caffeine.

4 Red Fruit Bio 3.50

black tea from China. Red fruit flavours. High in caffeine.

GREEN

Ginger-Lemon Bio 3.50

green tea from China with ginger-lemon aromas. Low in caffeine.

Jasmine Bio 3.50

green tea from China with jasmine flavours. Low in caffeine.

Mint Nanah Bio 3.50

green tea with mint. Low in caffeine.

WHITE

Pai Mu Tan Bio 3.50

white tea from China with peony flavours. Low in caffeine.

WELLBEING

Detox Bio 3.50

green tea from China, mate and citronelle. Low in caffeine.

Rooibos Bio 3.50

red tea from South Africa. Without caffeine.

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DRINKS

terrace service + 0,20€/unit

WINE

— SPARKLING • CHAMPANHE —

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

Quinta do Rol Grande Reserva 2011 ———— 75cl 29.50
Lisboa • 100% Pinot Noir

WHITE

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

Morphosis 2019 ———— 15cl 4.10 | 75cl 20.50
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, Códega, Gouveio Blend

Ribeiro Santo Automático 2020 - 15cl 4.30 | 75cl 21.50
Dão • Magnum-Carlos Lucas • Encruzado 100%

Vicentino 2019 ———— 75cl 21.50
Alentejo • Vicentino • Sauvignon Blanc

Quinta do Javali Clos Bonifata 2019 ———— 75cl 29.50
Douro • Quinta do Javali • Viosinho, Arinto Blend

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

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

ROZE

Titular 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

WINE

RED

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

Morphosis 2017 ———— 15cl 4.10 | 75cl 20.50
Douro • Patricia de Magalhães • Field Blend Vinhas +50 Yrs

Ribeiro Santo Reserva 2018 ———— 15cl 4.50 | 75cl 22.50
Dão • Magnum-Carlos Lucas • Touriga Nacional, Alfrocheiro, Tinta Roriz Blend

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

Quinta do Rol 2010 ———— 75cl 27.50
Lisboa • Quinta do Rol • Pinot Noir 100%

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 • Ferreira • Touriga Nacional, Touriga Franca Blend

BEER

Super Bock Copo ———— 20cl 2.50 | 30cl 3.50 | 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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MOCKTAILS

Spice & Tonic seedlip spice 94 • tonic water	10.00
Garden & Tonic seedlip garden • tonic water	10.00
Shirley Temple grapefruit syrup • sprite • ginger ale • maraschino cherry	5.00
Cinderella orange • pineapple • grapefruit • cherry	6.00
Strawberry Mule fever tree ginger beer • strawberry • lime • mint	7.00

COCKTAILS

GIN

Monkey 47 tonic water • blueberry • lime	14.50
Monbasa Strawberry tonic water • morangos • hibisco • lima	12.00
Bulldog tonic water • amora	12.00

DRINKS

Fall Enzoni whisky Rye • campari • lemon • simple syrup • red grapes	9.50
Scorpions Reef mezcal • jamaican rum • pineapple • almond • lemon • chocolate bitters • angustura 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 • coffee syrup • lemon • sour mix • pineapple	9.50
Aperol Spritz aperol • sparkling wine • sparkling water	8.50
Moscow Mule vodka • lime • fever tree ginger beer	8.50
Chambord Gin Fizz gin • blackberry • lemon • 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 3.50
Lemonade	25cl 2.50
Coca-Cola • Coca-Cola Zero	33cl 2.20
Iced Tea	33cl 2.20
Summersby Apple • Red Fruit	33cl 3.00

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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 14.00

MEAT

Duck Rice au Gratin 14.50

Grilled Chicken Breast with Mustard Tarragon Sauce 14.00

Pasta Bolognese 14.00

LIGHT

SALADS

Spicy Shrimp, Spinach and Mango 14.50

Chicken with Caesar Sauce 13.50

Gravlax Salmon with Shallot-Fennel Mayo 14.50

VEGETARIANS

Pear Confit and Caramelized Chèvre Salad (v) 13.50

Pasta with Cherry, Tomato & Parmesan (v) 13.50

Scrambled Eggs with Green Asparagus (v) 10.50

EGGS

with fresh salad or french fries

Scrambled Eggs with Shrimp 12.50

Scrambled Eggs with Green Asparagus (v) 10.50

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 12.50

Veal Croquettes with Aioli 6.00

Duo of Pies of Your Choice 6.50

IN BREAD

SANDWICHES

Chicken, Tomato and Rocket Pesto 8.50

Salmon, Cucumber, Lettuce and Fennel-Shallot Mayo 9.50

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 12.50
iceberg • bacon • cheddar • caesar sauce • french fries

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

Beef bb 150g 12.50
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 11.00
chicken patty and bacon

Burguesinha Beef 11.00
beef patty and lingwiza

FRANCESINHAS

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

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

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