

TERMS

All taxes are included.

This restaurant benefits from a support program for the acquisition of local products.

This establishment provides a Couvert service. The Couvert Service has a cost of €3.00 per person. No dish, product or beverage, including the couvert, can be charged unless it is asked for or consumed.

Our menu has allergenic products, ask our staff for more information, and keep us informed of any Intolerences or restrictions.

Complaints Book Available.

STARTERS

SOUP OF THE DAY	€2.00
■ TRADITIONAL FISH SOUP Market Fish, Rice and Saffron	€4.00
PANZANELLA Tomato, Cucumber, Onion, Croutons, Lettuce and Basil ADD-ONS: Veal + €3.50 Chicken + €3.00 Shrimp + €3.50	€5.00
■ SEARED TUNA SALAD Sesame Seeds, Cherry Tomatoes, Cucumber, Bell Peppers, Lettuce and Soy Vinaigrette	€12.00
■ FRIED FRESH CHEESE SALAD (VEGAN) Pepper Jam, Mixed Lettuce, Tomato and Lemon Vinaigrette	€11.00
TO SHARE	
AZOREAN MEZZE PLATTER Regional Sausages, 'Pé de Torresmo', Fresh Cheese, 'São Jorge' Cheese, 'Bolo Lêvedo' and Rustic Bread	€13.00

Recommended by the nutritionists at Elevation Personal Training Studio.

MAINS

FISH

•	CATCH OF THE DAY	€16.00
	Market Fish, Mashed Potatoes, Seasonal Vegetables, 'Molho Verde' and Tomato Foam	
	CODFISH ON TILE	€17.00
	Roasted Vegetables, Spinach, Rissolé Potatoes and Garlic Olive Oil	
	CUTTLEFISH LINGUINE WITH TIGER PRAWNS	€15.00
	'Bisque', Cherry Tomatoes and Criolla Parsley	
	BACO'S OCTOPUS RICE	€21.00
	'Picadinho Algarvio' and Green Beans Tempura	
	MEAT	
	GRILLED PORK RIBS	€18.00
	Sweet Potato, Sautéed Vegetables, Sesame Seeds and Soy-Honey Sauce	
	BEEF BOURGUIGNON	€21.00
	Mashed Potatoes, Chives, Mushrooms and Bacon	
	VEGETARIAN	
	TAGLIATELLE AL TARTUFO E FUNGHI	€16.00
	Azorean Cheese Foam, Mushrooms and Truffle Oil	
	BACO'S VEGETARIAN À 'BRÁS'	€15.00
	Julienned Vegetables, Crispy Potato Straws, Broccoli and Criolla Parsley	

Recommended by the nutritionists at Elevation Personal Training Studio.

ON THE TABLE

SHARING FOR 2 PEOPLE

AZOREAN MEATS

T-BONE	€35.00	
CHATEAUBRIAND	€37.00	

SIDE DISHES: Homemade Frech Fries, Mashed Potatoes, Onion Rings, Sautéed Vegetables, Broccoli with Almonds, Garlic Green Beans or Mixed Lettuce Choice of 2 Extra Side Dishes: €3.50

SAUCES: Hollandaise, Chimichurri, Café de Paris Sauce, Green Pepper Sauce or Truffle Mayonnaise Choice of 2 Extra Sauce: €3.50

DESSERTS

CHOCOLATE FONDANT	€7.00
Salted Caramel and Vanilla Ice Cream	
CRÈME BRÛLÉE	€6.00
Served with Chocolate Crumble and Strawberry Ice Cream	
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BACO'S TIRAMISÙ	€6.00
DACO S TIRAMISO	€0.00
Azorean 'Mulata' Biscuit and 'Amêndoa Amarga' Liqueur	



Bottle / Glass

€20.00

€19.00

SPARKLING WINE

SÃO DOMINGOS EXTRA RESERVA BRUTO | €18.00/€7.00 BAIRRADA

ESPUMANTE DE PEDRA SE FEZ ESPUMANTE €91.00 2° EDIÇÃO | PICO ISLAND

ROSÉ WINE

HERDADE DO ROCIM | ALENTEJO €21.00

WHITE WINE

AMEAL LOUREIO | MINHO €21.00

CONTRASTE | DOURO €23.00

MAPA | DOURO €22.00

ESPORÃO COLHEITA ORGANIC | ALENTEJO €21.00/€6.00

BLANC | ALENTEJO

QUINTA DO GRADIL ALVARINHO | LISBON €25.00

MONTE DA RAVASQUEIRA SAUVIGNON

RED WINE

MEANDRO | DOURO €26.00

ADEGA 23 | BEIRA €24.00

ADEGA MÃE PINOT NOIR | LISBON €22.00

ESPORÃO COLHEITA ORGANIC| ALENTEJO €21.00/€6.00

QUINTA DO PILOTO CABERNET €24.00

SAUVIGNON | SETÚBAL

Check our Regional Wines Selection. Corkage Fee €19.00

FLOR DE TROIS | SETÚBAL

TO REFRESH

KIMA REGIONAL PASSION FRUIT SOFT DRINK	€3
LARANJADA REGIONAL ORANGE SOFT DRINK	€3
OTHER SOFT DRINKS	€3
LEMONADE	€5
NATURAL ORANGE JUICE	€6
MINERAL WATER 375ML	€1.5
MINERAL WATER 1LT	€2.5
SPARKLING WATER 25CL	€2
BEERS	
CERVEJA ESPECIAL 33CL	€3
ALCOHOL-FREE BEER 33CL	€3.5
DRAUGHT BEER 20CL	€2.5
DRAUGHT BEER 40CL	€4
DRAUGHT BEER 50CL	€5.5
Check the other beers available.	

TO WARM UP

COFFEE

ESPRESSO COFFEE	€2
DECAF	€2
AMERICAN COFFEE	€2.3
LATTE	€2.7
CAPPUCCINO	€3.5
TEA SELECTION	€2.5