

EUFÉMIA AND THE LEGEND OF 'SETE CIDADES'

In the enchanted land of 'Sete Cidades' lived Eufémia, daughter of the kings, known for her beauty and free spirit. Every afternoon, she would walk through the fields, where one day she met a young shepherd returning with his flocks. They talked, laughed, and shared secrets. Day after day, a pure and deep love blossomed between them — but Eufémia was promised to a prince from a neighboring kingdom.

When the king discovered the forbidden romance, he ordered their meetings to end immediately. Even so, he granted them one final farewell. In that last moment, they cried so much that two lagoons formed at their feet: the blue one, from the tears of the blue-eyed princess, and the green one, from the tears of the green-eyed shepherd.

It is also said that these lagoons guard the secret entrance to the lost kingdom of Atlantis (Antillia).

The visual identity of the Eufémia restaurant is born from this legend. The icon represents the two united lagoons — a symbol of eternal love. The typography is custom-designed, with subtle details that evoke teardrops in the different letters, honoring the emotion that gave birth to this magical place.



REPRESENTATION OF THE 'SETE CIDADES' LAGOON



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

Recommended by the nutritionists at Elevation Personal Training Studio.

ON THE TABLE

SHARING FOR 2 PEOPLE

AZOREAN MEATS

CHATEAUBRIAND

T-BONE €35.00

€37.00

SIDE DISHES: Homemade Frech Fries, Mashed Potatoes, Sautéed Vegetables, Broccoli with Almonds, Garlic Green Beans or Mixed Lettuce

Choice of 2 Extra Side Dishes: €3.50

SAUCES: 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	
BACO'S TIRAMISÙ	€6.00
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

OUR RESTAURANTS:



HOTEL PONTA DELGADA R. JOÃO FRANCISCO CABRAL 49C, 9500-208 PONTA DELGADA

RESERVATIONS: 960 494 372

@ RESTAURANTEOBACO



ANTILLIA HOTEL RUA DO PERÚ, 105, 9500-311 PONTA DELGADA

RESERVATIONS: 936 147 908

@ EUFEMIARESTAURANTE