

oBACo

MENU

A special combination of dishes, selected to tempt your appetite this summer



welcome drinks

- Amora Tónica / €7.00
- Porto Tónico / €7.00
- Aperol Spritz / €7.00
- Caipirinha / €8.00
- A Mimosa Portuguesa / €6.00
- Azorean Sour / €7.50
- O Negroni Portuense / €8.00

appetizers

- Soup of the Day** / €4.00
The daily Selection of the Chef
- Typical Portuguese Fish Soup** / €6.00
Variety of Fresh Fish from the Market
- Cheese Plate** / €17.00
Archipelago Trilogy, homemade Compote and Saltines
- Local Fresh Cheese Salad** / €13.00
Mix Lettuce, Cherry Tomatoes, Cucumber, Caramelized Walnuts and Berry Vinaigrette
- Black Pudding & Pineapple Cones** / €15.00
Pineapple Curd and Chutney
- Tuna Tartar** / €17.00
Ceviche Gel, Sweet Potato Chips and Purée and Watercress
- Veal Carpaccio** / €17.00
São Jorge island Cheese, Capers Mayonnaise, Arugula and ‘Bolo Lêvedo’



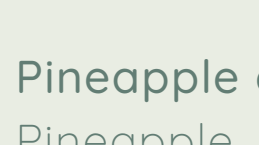
fish

- Forkbeard fish** / €23.00
Mash Potatoes, Spinach, ‘Vilão’ Gel and White Wine Sauce
- Creamy Octopus Rice** / €24.00
Green Beans Tempura and ‘Molho Cru’
- Thornback Ray Involtni** / €21.00
Herbs Mousse, homemade Linguini, Sea Vegetables and Shoyu Sauce
- Azorean Tuna** / €27.00
Sweet Potato Gratin, Green Peas and Citrus Sauce



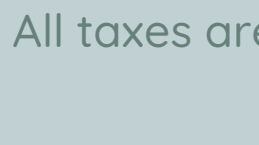
meat

- Confit Chicken Breast** / €23.00
Croquette, Sweet Corn, Ratatouille and Fricassée Sauce
- Slow Cooked Pork Tenderloin** / €25.00
Nuts and Herbs Crust, Potato Rissolé, Organic Kairós Vegetables and Thyme Jus
- ‘O Baco’ Style Tornado** / €27.00
Potato Pavé, Smoked Aubergine, Baby Carrots and Bourguignon Sauce
- A Moment for Two** / €54.00
Sirloin Steak, Waved Potatoes, Roast Vegetables, Salad and Café de Paris Butter



vegetarian

- Vegetable ‘Brás’** / €19.00
Roast Mediterranean Vegetables and ‘Picadinho Algarvio’
- ‘Arroz Malandrinho’ of Local Tomatoes** / €17.00
Basil Pesto, Mascarpone, Pistachios and Rocket Salad
- Beetroot and Chickpeas Falafel** / €17.00
Baba Ghanoush, Beetroot Pickle, Fresh Cream and Organic Kairós Vegetables



desserts

- Queen of Islands Iced Coffee** / €6.00
Coffee & Vanilla Ice Cream, Tuille and Chantilly
Pairing Suggestion: Pico Island Liqueur 10 years / €11.00
- Tiramisù** / €8.00
Azorean ‘Mulata’ Biscuit and ‘Amêndoa Amarga’ Liqueur
Pairing Suggestion: Tawny Porto Rozés / €6.00
- Chocolate Dome** / €9.00
Hazelnut and Coffee Ice Cream
Pairing Suggestion: Graham’s 20 Anos / €9.00
- Raspberries, Vanilla and White Chocolate** / €7.00
Raspeberry Mousse, Almonds and Vanilla Ice Cream
Pairing Suggestion: Moscatel Roxo Alambre / €6.00
- Pineapple and Almonds** / €9.00
Pineapple Confit, Almond Foam and Coconut Sorbet
Pairing Suggestion: Lajido Fine Old Reserva / €8.00

terms

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 have allergenic products, ask our staff for more information, and keep us informed of any intolerances or restrictions.

Complaints Book Available.

All taxes are included.

oBACo
RESTAURANTE

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Rua João Francisco Cabral 49C,
9500-208 Ponta Delgada

 Eufémia

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Rua do Peru 105, 9500-311 Ponta Delgada

oBACo CELAR

A special selection of Portuguese
wines, from regional to national



CHAMPAIGN

Champagne Veuve Clicquot	França	N/D	€85.00	-
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SPARKLING WINE

São Domingo Extra Reserva Bruto	Bairrada	N/D	€18.00	€7.00
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ROSÉ

Flor de Trois	Setúbal	2023	€19.00	-
Beyra Reserva Quartz	Beira	2023	€21.00	-
Proibida Rosé	Pico	N/D	€25.00	€11.00
Rosé Vulcânico	Pico	2024	€25.00	-

WHITE WINE

Terras de Lava	Pico	2023	€31.00	€11.00
Frei Gigante	Pico	2023	€38.00	-
Ameixâmbar Arinto dos Açores	Pico	2022	€53.00	-
Pedras Brancas Reserva	Graciosa	2022	€43.00	-
Pequenos Rebentos	R. V. Verde	2023	€20.00	-
Loureiro				
Pequenos Rebentos	R. V. Verde	2023	€24.00	€7.50
Alvarinho				
Covela Chardonay	R. V. Verde	2023	€27.00	-
Reserva Bio				
Monte Cascas Colheita Douro	Douro	2023	€19.00	-
Quinta da Pedra Escrita Bio	Douro	2022	€27.00	-
Terras do Grifo Reserva	Douro	2022	€34.00	-
Soito Encruzado Reserva	Dão	2021	€44.00	-
Beyra	Beira	2024	€18.00	-
Beyra Riesling	Beira	2023	€23.00	-
Beyra Vinhas Velhas	Beira	2023	€29.00	-
Mar do Inferno	Lisboa	2023	€23.00	-
Quinta do Carneiro Reserva	Lisboa	2017	€23.00	-
Ninfa Sauvignon Blanc	Tejo	2024	€23.00	-
Flor de Trois	Setúbal	2023	€20.00	-
Quinta do Piloto Roxo	Setúbal	2023	€24.00	-
Vidigueira Antão Vaz	Alentejo	2023	€19.00	-
Monte da Ravasqueira	Alentejo	2023	€20.00	€6.00
Sauvignon Blanc				
Altas Quintas Reserva	Alentejo	2023	€39.00	-
Esporão Colheita	Alentejo	2023	€21.00	-
Esporão Reserva	Alentejo	2023	€29.00	-
Herdade dos Grous	Alentejo	2024	€22.00	-
oBaco-Eufémia				
Herdade dos Grous	Alentejo	2024	€22.00	-
Eufémia-oBaco				
Herdade dos Grous 1.5L	Alentejo	2024	€42.00	-
oBaco-Eufémia				
Herdade dos Grous 1.5L	Alentejo	2024	€42.00	-
Eufémia-oBaco				
Ameal Loureiro	Minho	2023	€21.00	-

RED WINE

Quinta Jardimete Barrica de Carvalho	S. Miguel	2023	€37.00	€12.00
Erupção Vulcânico	Pico	-	€41.00	-
Cadmarvor Private Collection	Pico	2023	€38.00	-
Vinhão	R.V. Verde	2020	€18.00	-
Monte Cascas Colheita Douro	Douro	2020	€19.00	€7.00
Meandro Vale do Meão	Douro	2022	€29.00	-
Carm Reserva	Douro	2022	€24.00	-
Castello de Alba Limited Edition	Douro	2020	€35.00	-
Quinta de Valbom Vinhas Velhas	Douro	2016	€64.00	-
Prova Cega Reserva	Douro	2021	€35.00	-
Dandy de Cidrô Tinto	Douro	2021	€19.00	€7.00
Pedra Cancela	Dão	2019	€17.00	-
Beyra Vinhas Velhas	Beira	2023	€29.00	-
Adega 23 Reserva	Beira	2019	€51.00	-
Barca do Inferno	Lisboa	2022	€29.00	€9.00
Castelo do Sulco Reserva	Lisboa	2017	€135.00	-
Jeroboam				
Flor de Trois	Setúbal	2021	€19.00	-
Quinta do Piloto C. Sauvignon	Setúbal	2018	€25.00	-
Dom Rafael	Alentejo	2021	€23.00	-
Monte dos Perdigões	Alentejo	2020	€27.00	-
Alicante Bouschet				
Ponte Mouchão	Alentejo	2020	€37.00	-
Blog 15 by Tiago Cabaço	Alentejo	2015	€541.00	-
Double Magnum				
Esporão Reserva	Alentejo	2022	€33.00	-
Esporão Colheita	Alentejo	2023	€21.00	-

FROM THE CELAR

La Quintinge Royal Blanc	Vermute	N/D	-	€7.00
La Quintinge Royal Rouge	Vermute	N/D	-	€7.00
Lajido Reserva Meio Seco	V. Licoroso	2008	-	€8.00
Alambre Moscatel de Setúbal	V. Licoroso	N/D	-	€6.00
Licoroso Pico 10 years	V. Licoroso	N/D	-	€11.00
Graham's - The Tawny	V. Porto	N/D	-	€6.00
Graham's 20 years	V. Porto	N/D	-	€9.00
Graham's 30 years	V. Porto	N/D	-	€14.00
Mosca	Ag. Vínica	N/D	-	€7.00
Nikka Blended	Whisky	N/D	-	€7.00
Bulleit Rye	Whisky	N/D	-	€7.00
Hennessy	Cognac	N/D	-	€13.00

Organic Vegan

Sommelier's Selection · Corkage Fee €15.00

COLD DRINKS

Water 0.375 L	€1.50
Water 0.75 L	€2.50
Sparkling Water 0.375 L	€1.50
Sparkling Water 0.75 L	€3.00
Soda	€3.00
Kima Passion Fruit	€3.00
Baco Style Lemonade	€4.50
Baco Style Iced Tea	€4.50
Baco Style Sangria	€17.00
Alcohol-free Beer	€3.50
Bottled Local Beer - Especial - 0.33 L	€3.50
Bottled Local Beer - Extra Especial - 0.33 L	€4.00
Munich Beer 0.33 L	€4.00

WARM DRINKS

Espresso	€2.20
Decaf	€2.20
Latte	€3.00
Cappuccino	€3.50
Tea	€2.50