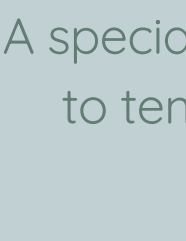


oBACo



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'



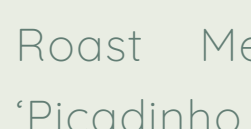
fish

- 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.

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RESTAURANTE

+351 960 494 372 | @restauranteobaco
Rua João Francisco Cabral 49C,
9500-208 Ponta Delgada

 **Eufémia**

+351 936 147 908 | @eufemiarestaurante
Rua do Peru 105, 9500-311 Ponta Delgada

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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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Espumante Adega 23 Bruto	Beira	N/D	€33.00	-
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PALHETO

Espera Palheto	Lisboa	N/D	€20.00	-
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ROSÉ

Flor de Trois	Setúbal	2023	€19.00	-
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Beyra Reserva Quartz	Beira	2022	€21.00	-
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Proibida Rosé	Pico	N/D	€25.00	€11.00
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Rosé Vulcânico	Pico	2024	€25.00	-
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WHITE WINE

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

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

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

Vegan

Sommelier's Selection · Corkage Fee €15.00

COLD DRINKS

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

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