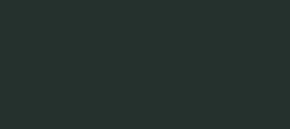


oBACo MENU



Amora Tônica / 7.00€

Porto Tônico / 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

Salmon Gravlax / €16.00

Beetroot, Rangpur Lime, Red Radish, Melba Toast, Crème Fraîche and Nasturtium Oil

Veal Carpaccio / €17.00

São Jorge Island Cheese, Capers Mayonnaise, Arugula and 'Bolo Lêvedo'

fish

Catch of the Day / €21.00

Peas à la Francaise, Serrano Ham, Potato Torne, Turnips and Garlic chips

Creamy Octopus Rice / €24.00

Green Beans Tempura and 'Molho Cru'

Fish Stew / €21.00

Codfish, Thornback Ray, Parrotfish, Prawns and Squid, Pommes Anna, Bell Pepper Gel and Saffron Foam

Azorean Tuna / €27.00

Parsley Mash Potato, Beetroot, Tomato Caviar and Lemon Velouté

meat

Confit Chicken Breast / €23.00

Bombon, Pumpkin, Polenta and Mustard Seed Sauce

Slow Cooked Pork Cheeks / €25.00

Smoked Celeriac Purée, Sautéed Apple, Potato Fondant and Rosemary Jus

'O Baco' Style Tornado / €27.00

Potato Rosti, Caramelized Shalots, Duxelles and Pink Peppercorn Sauce

A Moment for Two / €54.00

Sirloin Steak, Waved Potatoes, Roast Vegetables, Salad and Café de Paris Butter

vegetarian

Azorean Cheese Raviolis / €23.00

Pumpkin, Apple and Truffle Oil

'Arroz Malandrinho' of Local Tomatoes / €17.00

Basil Pesto, Mascarpone, Pistachios and Rocket Salad

Beetroot and Chickpeas Falafel / €19.00

Smoked Celeriac Purée, Seasonal Vegetables, Pickled Beetroot and Crème Fraîche

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

Dark Chocolate Parfait / €8.00

Hazelnut White Chocolate Ganache and Coffee Ice Cream

Pairing Suggestion: Graham's 20 Anos / €9.00

Sticky Toffee Pudding / €9.00

Salted Caramel, Cinnamon Tuille 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

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

oBACo CELAR



CHAMPAIGN

Champagne Veuve Clicquot França N/D €85.00 -

SPARKLING WINE

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

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 -

Ameal R. V. Verde 2023 €21.00 -

Pequenos Rebentos R. V. Verde 2024 €24.00 €7.50

Alvarinho R. V. Verde 2023 €27.00 -

● Quinta da Pedra Escrita Bio Douro 2022 €27.00 -

●● Terras do Grifo Reserva Douro 2022 €34.00 -

● Soito Encruzado Reserva Dão 2022 €44.00 -

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 2023 €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 Sauvignon Blanc Alentejo 2024 €20.00 €6.00

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 Alentejo 2024 €22.00 -

Herdade dos Grous Alentejo 2024 €22.00 -

Eufémia-oBaco Alentejo 2024 €42.00 -

Herdade dos Grous 1.5L Alentejo 2024 €42.00 -

oBaco-Eufémia Alentejo 2024 €42.00 -

Herdade dos Grous 1.5L Alentejo 2024 €42.00 -

Eufémia-oBaco Alentejo 2024 €42.00 -

RED WINE

Erupção Vulcânico Pico - €41.00 -

Cadmarvor Private Collection Pico 2023 €38.00 -

Vinhão R.V. Verde 2020 €18.00 -

Monte Cascas Colheita Douro 2021 €19.00 -

Meandro Vale do Meão Douro 2022 €29.00 -

●● Carm Reserva Douro 2023 €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 2023 €19.00 €7.00

Pedra Cancela Dão 2019 €17.00 -

Beyra Vinhas Velhas Beira 2021 €29.00 -

● Adega 23 Reserva Beira 2019 €51.00 -

Barca do Inferno Lisboa 2022 €29.00 €9.00

Flor de Trois Setúbal 2021 €19.00 -

Dom Rafael Alentejo 2021 €23.00 -

Monte dos Perdigões Alentejo 2023 €27.00 -

Alicante Bouschet Alentejo 2020 €37.00 -

Ponte Mouchão Alentejo 2015 €541.00 -

Blog 15 by Tiago Cabaço Double Magnum Alentejo 2022 €33.00 -

● Esporão Reserva Alentejo 2023 €21.00 -

● Esporão Colheita Alentejo 2023 €21.00 -

FROM THE CELAR

La Quintinye Royal Blanc Vermute N/D - €7.00

La Quintinye 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. Vinica 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