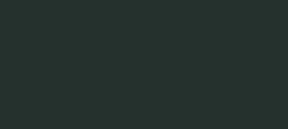


oBACo MENU



welcome drinks

- Amora Tônica / 7.00€
- Tonic Kopke on Ice / 8.00€
- 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 / €7.00

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 / €25.00

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

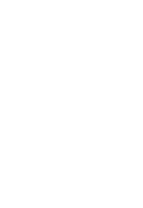
Creamy Octopus Rice / €28.00

Green Beans Tempura and 'Molho Cru'



Fish Stew / €27.00

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



Azorean Tuna / €29.00

Parsley Mash Potato, Beetroot, Tomato Caviar and Lemon Velouté

meat

Confit Chicken Breast / €26.00

Bombon, Pumpkin, Polenta and Mustard Seed Sauce



Slow Cooked Pork Cheeks / €27.00

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



'O Baco' Style Tornado / €30.00

Potato Rosti, Caramelized Shalots, Duxelles and Pink Peppercorn Sauce



A Moment for Two / €58.00

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

vegetarian

Azorean Cheese Raviolis / €25.00

Pumpkin, Apple and Truffle Oil

'Arroz Malandrinho' of Local Tomatoes / €19.00

Basil Pesto, Mascarpone, Pistachios and Rocket Salad

Beetroot and Chickpeas Falafel / €21.00

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

desserts

Queen of Islands Iced Coffee / €7.00

Coffee & Vanilla Ice Cream, Tuille and Chantilly

Pairing Suggestion: Pico Island Liqueur 10 years / €11.00



Tiramisù / €9.00

Azorean 'Mulata' Biscuit and 'Amêndoa Amarga' Liqueur

Pairing Suggestion: Tawny Porto Rozés / €6.00

Dark Chocolate Parfait / €9.00

Hazelnut White Chocolate Ganache and Coffee Ice Cream

Pairing Suggestion: Graham's 20 Anos / €9.00

Sticky Toffee Pudding / €10.00

Salted Caramel, Cinnamon Tuille and Vanilla Ice Cream

Pairing Suggestion: Moscatel Roxo Alambre / €6.00

Pineapple and Almonds / €10.00

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

+351 960 494 372 | @restauranteobaco

Rua João Francisco Cabral 49C,

9500-208 Ponta Delgada

CARTA de VINHOS



CHAMPAING

Veuve Clicquot	França	N/D	€90.00	-
Lanson Le Black Creation	França	N/D	€89.00	-
Lanson Brut Rose	França	N/D	€119.00	-

SPARKLING WINE

São Domingo Extra	Bairrada	N/D	€21.00	-
Da Pedra Se Fez Espumante 36 months	Pico	2022	€91.00	-
Da Pedra Se Fez Espumante 50 months	Pico	2022	€121.00	-

ROSÉ

Beyra Reserva Quartz	Beira	2023	€22.00	-
Proibida Rosé	Pico	N/D	€25.00	€11.00
Rosé Vulcânico	Pico	2025	€25.00	-

WHITE WINE

Terras de Lava	Pico	2024	€34.00	€13.00
Frei Gigante	Pico	2023	€38.00	-
Ameixâmbar Arinto dos Açores	Pico	2023	€53.00	-
Pedras Brancas Reserva	Graciosa	2022	€43.00	-
Ameal	R. V. Verde	2024	€23.00	-
● Covela Chardonnay Reserva Bio	Douro	2023	€27.00	-
Quinta da Pedra Escrita Bio	Dão	2023	€27.00	-
Soito Encruzado	Beira	2022	€44.00	-
Beyra Riesling	Beira	2023	€24.00	-
Beyra Vinhas Velhas	Lisboa	2023	€29.00	-
Ninfa Sauvignon Blanc	Tejo	2023	€24.00	-
D.Ermelinda S.B e Verdelho	Setúbal	2024	€25.00	-
Quinta do Piloto Roxo	Setúbal	2024	€24.00	-
Adega Mayor Comendador	Alentejo	2022	€35.00	€12.00
Altas Quintas Reserva	Alentejo	2023	€39.00	-
● Esporão Colheita	Alentejo	2023	€23.00	-
● Esporão Reserva	Alentejo	2023	€29.00	-
●● Herdade dos Grous Concerte	Alentejo	2023	€37.00	-
●● Herdade dos Grous Eufémia - oBaco	Alentejo	2024	€31.00	-
●● Herdade dos Grous oBaco - Eufémia	Alentejo	2024	€31.00	€11.00

RED WINE

Adega do Vulcão	Pico	2025	€41.00	-
Erupção Vulcânico	Pico	N/D	€41.00	-
Terras de Lava	Pico	N/D	€35.00	-
Quinta do Sobreiró Grande Reserva	Trás-os-Montes	2020	€23.00	-
Meandro Vale do Meão	Douro	2023	€29.00	-
●● Carm Reserva	Douro	2023	€25.00	-
Quinta de Valbom Vinhas Velhas	Douro	2016	€64.00	-
Titan Fragmentado Blend 3	Douro	N/D	€119.00	-
Prova Cega Reserva	Douro	2021	€33.00	-
Quinta da Carregosa Grande Reserva	Douro	2021	€29.00	-
Taboadella Blend Unoaked	Dão	2023	€25.00	-
Vinha de Pucaros	Dão	2021	€27.00	€12.00
Beyra Vinhas Velhas	Beira	2021	€29.00	-
Adega 23 Reserva	Beira	2019	€51.00	-
Barca do Inferno	Lisboa	2022	€30.00	-
Ermelinda Garrafeira	Setúbal	2017	€37.00	-
Quinta do Piloto Cabernet Sauvignon	Setúbal	2023	€25.00	-
Monte dos Perdigões	Alentejo	2024	€27.00	-
Alicante Bouschet	Alentejo	2020	€37.00	-
Ponte de Mouchão	Alentejo	2020	€37.00	€12.00
Adega Mayor Comendador	Alentejo	2022	€37.00	€12.00
● Esporão Reserva	Alentejo	2022	€33.00	-
● Esporão Colheita	Alentejo	2023	€23.00	-
●● Herdade Dos Grous Single Oak	Alentejo	2024	€31.00	€11.00
●● Herdade dos Grous 23 Barricas	Alentejo	2023	€37.00	-
Juromenha Tannat	Alentejo	2020	€39.00	-

● Organic ●● Vegan

Sommelier's Selection · Corkage Fee €15.00

FROM THE CELAR

Néctar dos Currais	V. Licoroso	2008	-	€20.00
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 Anos	V. Licoroso	N/D	-	€11.00
Graham's - The Tawny	V. Porto	N/D	-	€6.00
Graham's 20 anos	V. Porto	N/D	-	€9.00
Graham's 30 anos	V. Porto	N/D	-	€14.00
Bulleit Rye	Whisky	N/D	-	€7.00
Hennessy	Cognac	N/D	-	€13.00

COLD DRINKS

Water 0.375 L	€2.00
Water 0.75 L	€3.50
Sparkling Water 0.375 L	€2.00
Sparkling Water 0.75 L	€3.50
Soda	€3.00
Kima Passion Fruit	€3.00
Baco Style Lemonade	€6.00
Baco Style Iced Tea	€6.00
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