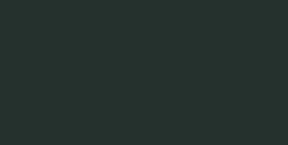


oBACo MENU



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 / €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

oBACo CELAR

CHAMPAIGN

Champagne Veuve Clicquot France N/D €90.00 -

SPARKLING WINE

São Domingo Extra Bairrada N/D €21.00 €8.00

Da Pedra Se Fez Pico 2022 €91.00 -

Espumante

ROSÉ

Flor de Trois Setúbal 2023 €19.00 -

Beyra Reserva Quartz Beira 2023 €22.00 -

Proibida Rosé Pico N/D €25.00 €11.00

Rosé Vulcânico Pico 2024 €25.00 -

WHITE WINE

Terras de Lava Pico 2024 €34.00 €13.00

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 €23.00 -

🍷 Covela Chardonay Reserva Bio Douro 2022 €27.00 -

🍷 Quinta da Pedra Escrita Bio Dão 2022 €27.00 €11.00

Soito Encruzado Beira 2022 €44.00 -

Beyra Riesling Beira 2023 €24.00 -

Beyra Vinhas Velhas Lisboa 2023 €29.00 -

Ravasqueira Sauvignon Blanc Lisboa 2024 €20.00 -

Quinta do Carneiro Reserva Lisboa 2017 €23.00 -

Ninfa Sauvignon Blanc Tejo 2023 €24.00 -

D.Ermelinda S.B e Verdelho Setúbal 2017 €25.00 -

Quinta do Piloto Roxo Setúbal 2023 €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 -

RED WINE

Quinta Jardimete Barrica de Carvalho São Miguel 2023 €37.00 -

Erupção Vulcânico Pico N/D €41.00 -

Cadmarmor Private Pico 2023 €38.00 -

Collection Pico N/D €38.00 -

A Proibida Isabella Trás-os-Montes 2023 €23.00 -

Quinta do Sobreiró Grande Reserva Trás-os-Montes 2023 €23.00 -

Meandro Vale do Meão Douro 2022 €29.00 €13.00

🍷 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 -

Monte Cascas Colheita Douro 2021 €19.00 -

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 2023 €27.00 -

Alicante Bouschet Alentejo 2020 €37.00 -

Ponte de Mouchão Alentejo 2022 €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 -

🍷🍷 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

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. 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

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