

TASTING MENU

Some moments require unique creations... Discover our essence personalized by the hand of Chef Tiago Raposo and enhanced by his gastronomic expertise.





3 moments | €39

Couvert & Amuse Bouche

Baco "Style" Fish Soup

Market Fish, Rice and Saffron

Azorean Tuna

Sweet Potato Mille-Feuille, Peas and
Meunière Sauce

Chocolate Parfait

Hazelnut and Coffee Ice Cream

3 moments | €39

Couvert & Amuse Bouche

Fresh Cheese Salad

Mixed Greens, Caramelized Walnuts
and Red Fruit Vinaigrette

BT Chicken Breast

Ratatouille, Pomme Amandine and
Port Wine Jus

Pineapple Mille-Feuille

Coconut Sorbet and Crème Diplomate

Wine Pairing Supplement

All menus include a Selection of Wines from
our Cellar, Beer, Soft Drinks, Mineral and
Carbonated Water, Tea and Coffee



4 moments | 47€

Couvert & Amuse Bouche

French Onion Soup

Crostini with São Jorge Cheese

**Black Pudding with Pineapple
Cones**

Forkbeard Fillet

Potato Purée, Spinach, 'Gel de Vilão'
and White Wine Espuma

or

Pork Tenderloin

Fondant Potatoes, Organic Carrots,
and Reduced "Abafado" Wine Jus

Red Fruit Cheesecake

White Chocolate Ganache and Mint
Sorbet

Wine Pairing Supplement

All menus include a Selection of Wines from
our Cellar, Beer, Soft Drinks, Mineral and
Carbonated Water, Tea and Coffee



5 moments | 59€

Couvert & Amuse Bouche

Veal Capaccio

Bolo Lêvedo, Capers and Arugula

Ray

Tomato 'Malandrinho' Rice, Spinach
and 'Molho Verde'

Palate Cleanser

Sorbet

Pico Sirloin

Potato Rosti, Watercress, Organic
vegetables and Port wine jus

Queen of Islands Iced Coffee

Crème Brûlée

Orange Textures

Wine Pairing Supplement

All menus include a Selection of Wines from
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Carbonated Water, Tea and Coffee



Wine Pairing Supplement

Pairing

Gold | 15€

It includes a special Selection of our best **Azorean Wines**.

Pairing

Premium | 25€

Includes a Selection of **Premium Quality National Wines** from our cellar.



Conditions:

All orders must be placed 96 hours in advance. Menus valid for groups from 10 people.

This Restaurant benefits from a support program for the acquisition of local products. No dish, product or beverage, including the couvert, can be charged unless it is asked for or consumed.

Complaints Book Available.

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

All taxes are included.

OBACO
RESTAURANTE



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HOTEL GROUP

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