TASTING MENUS

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

3 moments | 36€

Couvert & Amuse Bouche

Leek Velouté Trufle Oil

Braised Swordfish Mashed Potatoes with Chives, Spinach and Meunière Sauce

Tiramisù

3 moments | 40€

Couvert & Amuse Bouche

Azorean Fish Tartar Sweet Potato Chips, Watercress and Passionfruit Gel

Low Temperature Pork Loin Potato Gratin, Carrot Confit and Port Wine Jus

Chocolate Mille Feuille Vanilla Ice Cream

Wine Pairing Suplement

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

4 moments | 46€

Couvert & Amuse Bouche

Fish Soup Bacchus Style

Black Pudding with Pineapple In Textures

Tuna from the Azores Olive Polenta, Spinach, Broccoli and Galician Lemon

or

Beef from Pico Island Potato Gratin, Carrot Confit and Mulled Wine Jus

Passionfruit Cheesecake Monté Ganache and Mint Sorbet

Wine Pairing Suplement

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

5 moments | 49€

Couvert & Amuse Bouche

Octopus Carpaccio Passionfruit Gel, Mizuna, Balsamic and Citrus Foam

Tuna from the Azores Polenta with Olives, Spinach, Broccoli and Galician Lemon

Palate Cleanser

Duck Magret Pomme Macaire, Celery, Carrot, Red Fruits and Port Wine Jus

Queen of Islands Iced Coffee

Pineapple and Honey Almond Textures and Coconut Sorbet

Wine Pairing Suplement

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

Wine Pairing Suplement

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 48 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 courvert, 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 intolerences or restrictions.

All taxes are included.



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