

MENU

RESTAURANT

Lunch from 12:00 to 15:30 • Dinner from 19:00 to 23:00. Fri and Sat 23.30

SOUP

Couvert 2.40
Soup of the Day (v) 1/2un 2.00 | 1un 3.00
Chicken Broth with Mushrooms 4.00
Tomato Velouté with Basil Scones (v) 3.00
Our Caldo Verde with Sausage Scones 1/2un 3.00 | 1un 4.00

TO NIBBLE

Creamy Sheep Cheese from Alentejo in the Oven 9.50
Spicy Shrimp with Ginger and Chilli 9.00
Cured Salmon Carpaccio, Green Apple, and Fennel 8.50
Salt Cod Fried Cakes with Olive Mayo 7.50
Puff Pastry with Chèvre, Hot Tomato Jam (v) 8.00
Game Alheira Bites with Quail Egg 8.00
Bifanas in the Pot 8.00
Meat Croquettes with Aioli 7.50

FISH

SHRIMP

Shrimp Risotto with Coriander 17.00
Spicy Shrimp Pasta, Pineapple, Ginger and Chilli 17.00
Shrimp Curry with Basmati 17.00
Shrimp Açorda with Poached Egg 17.00

OCTOPUS • SQUID

Roast Octopus, Punched Potatoes, Turnip Greens 19.00
Octopus Feijoada 14.50
Octopus Rice, Red Bell Pepper Jam 14.50
Grilled Squid with Mild Vegetables Curry 15.00

SALT COD

Salt Cod & Corn Bread Crumble 19.00
Salt Cod Rice in the Oven with Egg 14.50
Salt Cod Brás Style with Fresh Spinach 16.50
Salt Cod with Spinach and Cream 14.50
Salt Cod with Potato and Cream au Gratin 15.00

BASS • SALMON • BELT F

Grilled Sea Bass with Greens's Caldoso Rice 19.00
Grilled Sea Bass, Sweet Potato Purée, Green Beans 19.00
Grilled Bet Fish, Spinach Risotto 18.00
Salmon Skewers, Ginger Lime Sauce 18.00

GRILLED

Grilled Salt Cod with HB Egg 19.00
Grilled Sea Bass 19.00
Grilled Belt Fish 18.00
Grilled Salmon Skewers 18.00
Rump Steak 18.00
Grilled Chicken Breast 14.50

choose 2 sides

Basmati Rice • Baked Potato • Steamed Broccoli
• Steamed Carrot • Steamed Green Beans
Cabbage Confit

MEAT

STEAK

Rump Steak 140g 18.00
choose steak type and choose your option
• Bifezinha - au Gratin, Francesinha Sauce, French Fries
• Café- w/ Mustard Sauce, Fresh Spinach, French Fries
• Prego - Sunny Side Egg, Spinach Puree and French Fries

BEEF

Short Ribs with Parmiginano Risotto 23.00
Veal and Vegetables Caldoso Rice 16.00
Veal 24H with Strogonoff Sauce, Potato Puree 17.50
Bolognese au Gratin 14.50

CHICKEN • TURKEY • DUCK

Chicken Curry with Basmati Rice 15.00
Grilled Chicken Breast with Citrus Sauce 14.50
Grilled Chicken Breast with Tarragon-Mustard Sauce 14.50
Free Range Chicken Rice in the Oven 14.50
Breaded Turkey Steaks, Pasta in Tomato Sauce 14.50
Duck Rice au Gratin 14.50

PORK

Roast Pork, Mustard Sauce, Punched Potatoes 14.50
Roast Pork, Greens and Black-Eyed Peas Migas 14.50

SPECIALS

Roast Goatling, Potato and Spinach Mash 2 Pax | 42.00
Crispy Suckling Pig with Truffled Potato Purée 17.00
Grilled Alheira, Punched Potatoes and Greens 14.50

MENU

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Lunch from 12:30 to 15:30 • Dinner from 19:30 to 23:00 Fri and Sat 23.30

TAPAS MENU

23.00

price per person por pessoa • minimum 2 persons

Creamy Sheep Cheese in the Oven

Caldo Verde with Sausages Scones

Spicy Shrimps with Giner & Chilli

Game Alheira Bites with Quail Egg

Bifaninhas in the Pot

Dessert to Share

LIGHT

SALADS

Chicken with Caesar Sauce 13.50

iceberg, croutons, bacon and parmesan cheese

Cured Salmon with Shallot and Fennel Sauce 14.50

lettuce, orange, croutons

VEGETARIANS

Asparagus Risotto (v) 14.50

White Beans Stew, Asparagus and Poached Egg (v) 13.50

Roast Aubergine with Iceberg, Soy & Chili Sauce (v) 13.50

Warm Couscous with Sauteed Vegetables (v) 12.50

Pasta with Mushrooms, Spinach and Cream (v) 13.50

Pasta with Cherry, Tomato Sauce and Parmesan (v) 13.50

EGGS

with fresh salad or french fries

Scrambled Eggs with Shrimp 13.50

Scrambled Eggs with Parsley and Onion (v) 10.50

Scrambled Eggs with Green Asparagus (v) 12.50

SIDE DISHES

Basmati Rice 3.00

Punched Potatoes • Fries • Chips • Mash 4.00

Spinach Purée • Green Beans • Vegetables of the Day 4.00

Turnip Greens and Black Eyed Peas Mash 4.50

Cherry Tomato and Greens Salad 4.00

Sunny Side Up Egg 2.50

Extra Sauce Burger / Salad 1.00

Extra Sauce Francesinha / Burguesinha 2.00

Take Away Box (un) 0.60

SPECIALS IN BREAD

FUN ON A BUN

Rump Steak & Prosciutto 9.50

BURGERS

Salmon Nordico 80g 10.50
iceberg • red onion • cucumber • fennel mayo • potato chips

Salmon Mediterranean 80g 10.50
rocket • tomato • spicy mayo • potato chips

Chicken Caesar 80g 10.50 | 150g 13.50
iceberg • bacon • cheddar • caesar sauce • french fries

Chicken BBQ 80g 10.50 | 150g 13.50
iceberg • tomato • crispy onion • spicy sauce • french fries

Beef bb 70g 10.50 | 150g 13.50
mushrooms • spinach • aioli • french fries

Beef Western 70g 10.50 | 150g 13.50
lettuce • tomato • cucumber • cheddar • aioli • french fries

Quinoa & Chickpea Burger (v) 110g 10.50
tomato • bell pepper • cucumber • yogurt • pita bread • chips

Sunny Side Up Egg Add-On 2.50

BURGUESINHAS

Toasted Muffin, Choice of Meat, Linguiça, Cheese,
Sunny Side-Up Egg, Francesinha Sauce and Fries
choose 1

Burguesinha Chicken 11.50
chicken patty and bacon

Burguesinha Roast Veal 11.50
roast veal and linguiza

Burguesinha Beef 11.50
beef patty and linguiza

Extra Sauce 2.00

FRANCESINHAS

Toasted Loaf, Meats of your Choice, Special Sauce
Melted Cheese, French Fries

Francesinha bb 14.50
sliced veal, pork linguiza, roast pork

Francesinha Classic 15.00
rumpsteak, linguiza, ham, fresh sausage and fried egg

Francesinha Chicken 14.50
chicken, linguiza, ham, fresh sausage and fried egg

Extra Sauce 2.00

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If you are allergic to any product please inform our team. Our preparation environments are not totally free from allergens. There is a risk of cross contamination.

MENU

COFFEE SHOP

8:00 to 12:00 • 15:00 to 19:30

MENUS

FIBER 8.50

Granola Bowl • Yogurt • Fruit
+1 drink
Latte • Cappuccino • Tea • Lemonada • Herbal Tea

CLASSIC 7.00

choose 1 drink
Latte • Cappuccino • Lemonade • Herbal Tea • Tea
choose 2 options served with butter:
Duo of Buns • 1 Milk Bread
+ 1 VIENNOISERIE *

CONTINENTAL 11.00

Fruit Salad
choose 1 drink
Latte • Cappuccino • Lemonade • Herbal Tea • Tea
choose 2 options served with butter:
Duo of Buns • 1 Milk Bread
+ 1 VIENNOISERIE *

TEA TIME 8.00

Kusmi Tea
Scones with Jam + Butter or Mascarpone

ADD-ONNS

Fresh Squeezed Orange Juice (25cl) 3.50
Artisanal Jam bb (30g) 1.45
Butter (10g) 0.50
Chia Pudding, Passion Fruti & Pineapple 4.50
Chia Pudding with Red Fruit 4.50
Greek Yogurt with Fresh Fruit 6.00
Granola, Yogurt & Fruit 7.00

VIENNOISERIE

NEW

NY Roll Chocolate • Raspberry • Lemon 3.00
NY Roll 2.00
Swiss Bread Cream & Chocolate • Raspberry 2.80
Cruffin Passion Fruit • Blueberry 2.80

* Croissant Brioche 1.40
* Croissant Butter 1.70
* Pain au Chocolat 2.30
* Apple Tarte Finne 2.50
* Rice Muffin 1.30
* Pão de Deus (Coconut&Egg) Muffin 1.80
* Nata 1.30
* Scone 1.30

BRKFT SANDWICHES

*choose bread: sourdough • seeds • sandwich loaf

Milk Bun with Cheese | Ham | H&C 2.00

*Bun with Cheese | Ham | H&C 2.00

*Toast with Butter 2.50

*H&C Toast 3.50

Croissant Brioche Cheese | Ham | H&C 2.40

Croissant Butter Cheese | Ham | H&C 2.70

NY Roll Cheese | Ham | H&C 3.00

SAVOURY

Quiche Slice 5.50

Sausage Cake Slice 2.50 • Sausage Brioche 2.20

Salt Cod Cake 1.60 • Samoza 1.60 • Meat Croquette 1.60

Pie shrmip | beef | chicken | vegetables | spinach 1.80

EGGS

with toast

Scrambled Eggs (v) 9.50

Scrambled Egg with Cheese • Ham • H&C 11.50

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COFFEE SHOP

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CAKES FOR 1

4.50

- Banoffy** chocolat sable, salted caramel, banana ousse and jam
- Cheese Cake RF** crumble, yogurt mousse, red fruit
- Chocolate Cake bb** chocolate cake, no flour
- Folhadissimo** crunchy puff pastry, praline hazelnut cream
- Kloud** soft and light japanese style cheese cake
- Honeymoon** genoise biscuit, chantilly, chocolate ganache
- Laranjinha** cocoa sable, orangejam, chocolate mousee, 70%, raisins.
- Marikôko** coconut dacquoise, cream cheese mousse, passion fruit (creme brulée, jam, glacé)
- Rocha** biscuit honey+cinnamon, pear jam+muscado, pear mousse
- Sunshine** chocolete biscuit, chantilly, caramel chocolate glaze
- Temptation** almond+cocoa biscuit, praline, black chocolate ganache, rasperry cream, black chocolate glaze
- Tropik** chocolate sable, rasperry jam, passion fruit curd cocoa biscuit, white choco+passion fruit ganache
- Variations** chocolate +almond biscuit, praliné crispy black chocolat ganache, chocolate mousse, chocolate glaze

TARTELETTES

4.00

- Rasperry Tartelette
- Fresh Fruit Tartelette
- Fruit of the Day Tartelete
- Lime Coconut Tartelete
- Lemon Tartelette
- Lemon Meringue Tartelette
- Apple Crumble Tartelette
- Orange Almond Tartelette

VERRINES

4.50

- Leite Creme (Milk Custard)
- Chocolate Mousse
- Chia Pudding with Red Fruit
- Chia Pudding with Passion Fruit & Pineapple
- Praliné
- Tiramisu

DRINKS

add-on for almond drink 0.80€

- Espresso 1.20
- Decaff 1.30
- Latte 3.00
- Chocolate Milk 2.80
- Capuccino 2.80
- Cafe Moka 3.50
- Milk Shake (45cl) 5.50
raspberry • passion fruit • vanilla • chocolate
- Milk Shake with Chantilly (45cl) 6.00
raspberry • passion fruit • vanilla • chocolate
- Lemon Carioca 0.90
- Herbal Teas 2.50
comomille • cidreira • tilia
- Lemonada Natural (25cl) 2.50
- Freshly Squeezed Fruit Juice (25cl) 3.50
- Freshly Squeezed Orange Juice (25cl) 3.50

KUSMI TEA

tea for 2 +0.50

BLACK

- English Breakfast Bio 3.50
black tea from Ceylon and Assam. High in caffeine
- Earl Grey Bio 3.50
black tea from China. Bergamota flavours. With caffeine.
- Red Fruit Bio 3.50
black tea from China. Red fruit flavours. With caffeine.

GREEN

- Ginger-Lemon Bio 3.50
green tea from China, ginger-lemon. Low in caffeine.
- Jasmine Bio 3.50
green tea from China with jasmine. Low in caffeine.
- Mint Nanah Bio 3.50
green tea with mint. Low in caffeine.

WHITE

- Pai Mu Tan Bio 3.50
white tea from China with peony flavours. Low in caffeine.

WELLBEING

- Detox Bio 3.50
green tea from China, mate and citronelle. Ideal for sliming regimes. Low in caffeine.
- Rooibos Natural Bio 3.50
red tea from South Africa. Relaxing. Without caffeine.

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DESSERTS

12:30 to 15:30 • 19:30 to 23:00

CHOCOLATE

Duo de Mousses de Chocolate 70% e 53% (6-2)	7.00
Bolo bb, Gelado de Chocolate (6-2)	7.00
Laranjinha e Gelado de Chocolate (10-4)	7.00
Folhadissimo Praliné, Sorvete de Limão (10-5)	7.00
Sunshine com Gelado Baunilha (10-3)	7.00
Variações de Chocolate, Gelado de Caramelo (10-4)	7.00
Tentação Xoco-Framboesa, Sorvete de Framboesa (8-2)	7.00

CLASSICS

Portuguese Cream with Caramel or Brulée (10-3)	6.50
Honeymoon with Vanilla Ice Cream (9-3)	7.00
Apple Tarte Fine and Vanilla Ice Cream (4-9)	6.00
Kloud (the Jiggling Japanese) with Jam	6.50

TARTELETTES

Raspberry and Raspberry Sorbet (2)	6.50
Fresh Fruit and Passion Fruit Sorbet (9-1)	6.50
Lemon Meringue and it's Sorbet (11)	6.50
Lime & Coconut and Lemon Sorbet (11)	6.50
Apple Crumble and Caramel Ice Cream (4-10)	6.50
Bee Sting and Vanilla Ice Cream (10-5)	6.50

TREATS

Banoffy with Caramel Ice Cream (1-8)	7.00
Cheesecake with Red Fruit (2-8)	7.00
Marikôko with Passion Fruit Sorbet (9-11)	7.00
Rocha with Vanilla Ice Cream (8-9)	7.00
Tropik with Lemon Sorbet (3-10)	7.00

SPOON

Tiramisu	6.50
Chocolate Mousse	6.50
Chia Pudding with Red Fruit	6.50
Chia Pudding with Passion Fruit and Pineapple	6.50
Praliné	6.50

ICE CREAMS

MADE FRESH

9.00
delicious pairings with fruit made to order
Raspberry Sorbet, Ref Fruit, Chantilly, Raspberry Coulis, Meringue (2-8)
Passion Fruit Sorbet, Mango, Chantilly, Mango Coulis, Passion Fruit (9-11)
Caramel Ice Cream, Chocolate Ice Cream, Chantilly, Toffee, Chocolate Puffed Rice (10-3)

IN COOKIE

6.00
2 Ice Cream of your choice in banana tulip Caramel • Chocolate • Vanilla

IN BOWL

5.00
2 Sorbets of your choice in a bowl Raspberry • Lemon • Passion Fruit

FRUIT

Fruit Salad (1-11)	5.50
Sliced Fruit (Orange or Apple)	5.50
Sliced Fruit (Pineapple or Mango)	7.50
Assorted Sliced Fruit	7.50

DESSERT WINE

Porto Dry White (1) 6cl	4.00
Porto Ruby (2) - 6cl	4.50
Porto The Senior Tawny (3) - 6cl	4.50
Porto 10Y Old Tawny (4) - 6cl	6.00
Porto 20Y Old Tawny (5) - 6cl	10.00
Porto Niepoort Vintage 2000 (6) - 31,5cl	72.50
Jerez Pedro Ximenes VOS 20Y (7) - 6cl	14.00
Moscatel Roxo (8) - 6cl	4.50
Moscatel 10Y (9) - 6cl	6.00
Madeira Boal 10Y (10) 6cl	6.00
Late Harvest (11) 6cl	4.50

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AFTERNOON

15:30 to 19:30

IN BREAD

SANDWICHES

- Rump Steak & Prosciutto Sandwich 9.50
Chicken, Tomato and Rocket Pesto 9.50
Salmon, Cucumber, Lettuce and Fennel Mayo 9.50
Fresh Cheese, Tomato and Rocket Pesto (v) 9.00

BURGERS

- Salmon Nordic 80g 10.50
Salmon Mediterranean 80g 10.50
Chicken Caesar 80g 10.50 | 150g 13.50
Chicken BBQ 80g 10.50 | 150g 13.50
Beef bb 70g 10.50 | 150g 13.50
Beef Western 70g 10.50 | 150g 13.50
Quinoa & Chickpea Burger (v) 110g 10.50

BURGUESINHAS

Toasted Muffin, Choice of Meat, Linguiça, Cheese, Sunny Side-Up Egg, Francesinha Sauce and Fries

- Burguesinha Chicken 11.50
Burguesinha Roast Veal 11.50
Burguesinha Beef 11.50

FRANCESINHAS

- Francesinha bb 14.50
sliced veal, black pork lingwiza, roast pork
Francesinha Classic 15.00
rumpsteak, lingwiza, ham, fresh sausage and fried egg
Francesinha Chicken 14.50
chicken, lingwiza, ham, fresh sausage and fried egg

SIDE DISHES

- French Fries 4.00
Sunny Side Up Egg 2.50
Extra Sauce 2.00

SOUPS

- Covert 2.40
Soup of the Day 1/2un 2.00 | 1un 3.00
Chicken Broth with Mushrooms 4.00

CHEESE

Sheep Cheese in the Oven 9.50
buttery cured sheep cheese from Alentejo
and toast from our sourdough bread

SNACKS

- Meat Cake Slice 2.50 • Salt Cod Cake 1.60
Samosa 1.60 • Croquette 1.60
Pie 1.80 • Quiche 5.50
4 Veal Croquettes with Aioli 7.50
Homemade Chicken Nuggets, Sweet&Sour Sauce 12.50

FISH

- Octopus Rice, Red Bell Pepper Jam 14.50
Creamy Salt Cod with Spinach 15.00

MEAT

- Duck Rice au Gratin 14.50
Grilled Chicken Breast with Mustard Tarragon Sauce 14.50
Pasta Bolognese au Gratin 14.50

LIGHT

SALADS

- Chicken with Caesar Salad 13.50
Curad Salmon with Shallot-Fennel Sauce 14.50
Quiche of the Day with Greens and Tomato Salad 9.00

VEGETARIANS

- Warm Couscous with Sautéed Vegetables (v) 12.50
Pasta with Mushrooms, Spinach and Cream (v) 13.50
Pasta with Cherry, Tomato Sauce and Parmesan (v) 13.50
Quinoa and Chickpea Burger (v) (see BURGERS) 10.50

EGGS

- with fresh salad or french fries
Scrambled Eggs with Shrimp 13.50
Scrambled Eggs with Parsley and Onion (v) 10.50
Scrambled Eggs with Green Asparagus (v) 12.50

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MENU WINE

Restaurant Price = Deli Price+10€ (BYOB)

SPARKLING · CHAMPAGNE

Kompassus Blanc Brut 2021 — 12,5cl 4.50 | 75cl 22.50
Bairrada • Kompassus
Chardonnay Blend

Bágeiras Brut Nature Rosé 2021 — 75cl 22.50
Bairrada • Quinta das Bágeiras
Baga 100%

Peq.Rebentos O Príncipe e o Bandido 2021 75cl — 27.50
Vinhos Verdes • PETNAT • Márcio Lopes
Alvarinho, Vinhão Blend

Tattinger Reserva Bruto — 75cl 65.50
Champagne • Tattinger
Chardonnay, Pinot Noir Blend

WHITE

Tormes 2022 — 15cl 3.90 | 75cl 19.50
Vinhos Verdes • Fundação Eça de Queiroz
Arinto, Avesso Blend

Morphosis 2021 — 15cl 4.10 | 75cl 20.50
Douro • Patricia de Magalhães
Viosinho, Verdelho Blend

Ribeiro Santo Encruzado 2022 — 15cl 4.50 | 75cl 22.50
Dão • Magnum Vinhos
Encruzado 100%

Pequenos Rebentos 2022 — 15cl 4.50 | 75cl 22.50
Vinhos Verdes • Márcio Lopes
Alvarinho 100%

Luis Pato Vinhas Velhas 2021 — 75cl 22.50
Dão • Luis Pato
Bical, Cerceal, Sercialinho

Xisto Ilimitado 2021 — 75cl 24.50
Douro • Luis Seabra Vinhos
Rabigato Blend

Vicentino 2020 — 75cl 24.50
Alentejo • Vicentino Wines
Sauvignon Blanc 100%

Clos Bonifata 2019 — 75cl 29.50
Douro • Quinta do Javali
Viosinho, Arinto Blend

Redoma 2021 — 75cl 29.50
Douro • Niepoort
Rabigato, Codega Blend

Dona Berta Reserva VV 2021 — 75cl 29.50
Douro • Dona Berta
Rabigato 100%

Quinta do Javali PGE 2019 — 75cl 52.50
Douro • Quinta do Javali
Viosinho, Arinto Blend

ROZE

Lacrau 2022 — 15cl 4.10 | 75cl 20.50
Douro • Secret Spot
Touriga Nacional 100%

Proibido Clarete 2021 — 75cl 24.50
Douro • Covela
Touriga Nacional 100%

Redoma 2021 — 75cl 24.50
Douro • Niepoort
Tinta Amanrela, Touriga Franca Blend

RED

Dão Rótulo 2019 — 15cl 4.10 | 75cl 20.50
Dão • Niepoort
Touriga Nacional 100%

Cedro do Noval 2020 — 15cl 4.90 | 75cl 24.50
Douro • Quinta do Noval
Touriga Nacional, Syrah Blend

Vadio 2020 — 15cl 5.10 | 75cl 25.50
Bairrada • Vadio
Baga 100%

Morphosis 2018 — 75cl 25.50
Douro • Patricia de Magalhães
Field Blend Vinhas +50 Yrs

Zafirah 2021 — 75cl 25.50
Vinhos Verdes • Constantino Ramos
Alvarelhão, Borraçal, Pedral, Vinhão Blend

Xisto Ilimitado 2020 — 75cl 25.50
Douro • Luis Seabra Vinhos
Touriga Franca, Tinta Amarela, Tinta Roriz Blend

Quinta do Javali Reserva 2021 — 75cl 34.50
Douro • Quinta do Javali
Tinta Nacional, Touriga Franca Blend

Redoma 2020 — 75cl 39.50
Douro • Niepoort
Tinta Amarela, Touriga Franca Blend

Proibido Grande Reserva 2020 — 75cl 50.50
Douro • Márcio Lopes
Vinhas Velhas Blend

Quinta da Leda 2018 — 75cl 56.50
Douro • Ferreira
Tinta Nacional, Touriga Franca Blend

Charme 2019 — 75cl 78.50
Douro • Niepoort
Touriga Franca, Tinta Roriz Blend

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DRINKS

BEER

Super Bock	20cl 2.50 30cl 3.50 50cl 4.50
Super Bock Original Bottle	33cl 2.50
Super Bock Stout Bottle	33cl 2.50
Super Bock No Alcohol Bootle	33cl 2.50
Coruja IPA India Pale	33cl 3.00
Coruja American Amber	33cl 3.00
Cerveja Artesanal 1927 Munich Dunkel	33cl 3.80
Cerveja Artesanal 1927 Bavaria Weiss	33cl 3.80
Cerveja Artesanal 1927 Bengal Amber IPA	33cl 3.80

SANGRIA

Sangria Sparkling	37cl 4.90 66cl 8.90 1,5lt 17.90
Sangria White	37cl 4.30 66cl 7.90 1,5lt 16.90
Sangria REd	37cl 4.30 66cl 7.90 1,5lt 16.90
Sangria Roze	37cl 4.30 66cl 7.90 1,5lt 16.90

OTHER

Água das Pedras	25cl 2.00 75cl 3.00
Água das Pedras Flavours	25cl 2.20
Tonic Water	25cl 2.00
Água Vitalis	37,5cl 2.00 75cl 3.00
Fresh Squeezed Fruit Juice	25cl 3.50
Lemonade	25cl 2.50
Coca-Cola	33cl 2.20
Coca-Cola Zero	33cl 2.20
Iced Tea	33cl 2.20
Summersby Apple	33cl 3.00
Summersby Red Fruit	33cl 3.00

KUSMI TEA

tea for 2 +0.50

BLACK

English Breakfast Bio	3.50
black tea from Ceylon and Assam. High in caffeine	
Earl Grey Bio	3.50
black tea from China. Bergamota flavours. With caffeine.	
Red Fruit Bio	3.50
black tea from China. Red fruit flavours. With caffeine.	

GREEN

Ginger-Lemon Bio	3.50
green tea from China, ginger-lemon. Low in caffeine.	
Jasmine Bio	3.50
green tea from China with jasmine. Low in caffeine.	
Mint Nanah Bio	3.50
green tea with mint. Low in caffeine.	

WHITE

Pai Mu Tan Bio	3.50
white tea from China with peony flavours. Low in caffeine.	

WELLBEING

Detox Bio	3.50
green tea from China, mate and citronelle. Ideal for sliming regimes. Low in caffeine.	
Rooibos Natural Bio	3.50
red tea from South Africa. Relaxing. Without caffeine.	

COFFEE SHOP

add-on for almond drink 0.80€

Expresso	1.20
Descafeinado	1.30
Latte Double	3.00
Capuccino	2.80
Chocolate Milk	2.80
Herbal Teas	2.50
camomile • melissa • linden	

MILKSHAKES

Raspberry • Passion Fruit • Chocolate • Vanilla	
Milkshake with Chantilly (45cl)	6.00
Milkshake (45cl)	5.50

MENU

BAR

GIN

Monkey 47	14.00
tonic water • lemon • lime • juniper	
Plymouth Sloe	11.00
tonic water • grapefruit • juniper	
Bulldog	11.00
tonic water • lime • blackberries	

COCKTAILS

Ruby	9.50
stolichnaya vodka • elderflower licquor • lime • grapefruit • bitter fee brothers	
Singapore Sling	9.50
sling gin • heering cherry • d.o.m. benedictine • cointreau • pineapple • lime • grenadyne syrup	
Barracuda	8.50
bacardi oro rum • galliano • pineapple • lime • prosecco	
Moscow Mule	8.50
stolichnaya vodka • lime • bitter angostura • fever tree ginger beer	
Aperol Spritz	8.00
aperol • prosecco • sparkling water	
Midori Slice	8.00
midori liquor • malibu • pineapple • milk cream	
Fireman Sour	7.00
plantation 3 stars rum • grenadine syrup • lime • bitter fee brothers	

SANGRIA

Sangria Sparkling	37cl 4.90 66cl 8.90 1,5lt 17.90
Sangria White	37cl 4.30 66cl 7.90 1,5lt 16.90
Sangria Red	37cl 4.30 66cl 7.90 1,5lt 16.90
Sangria Roze	37cl 4.30 66cl 7.90 1,5lt 16.90

APERITIF • DIGESTIVE

Porto Dry White	6cl 4.00
Porto Ruby	6cl 4.50
Porto The Senior Tawny	6cl 4.50
Porto 10Y Old Tawny	6cl 6.00
Porto 20Y Old Tawny	6cl 10.00
Porto Niepoort Vintage 2000	31,5cl 72.50
Jerez Pedro Ximenes VOS 20Y	6cl 14.00
Moscatel Roxo	6cl 4.50
Moscatel 10Y	6cl 6.00
Madeira Boal 10Y	6cl 6.00
Late Harvest	6cl 4.50
Aguardente Velha	6cl 7.00
Whisky Novo	6cl 5.00
Whisky 15Y	6cl 8.00
Glenrothes Selection Whisky	6cl 10.00

PORTO

Porto Tonic	7.00
porto white niepoort • tonic water	

MOCKTAILS

Sun Kissed	5.00
orange • pineapple • lime • orgeat syrup	
Strawberry Mule	6.00
strawberry syrup • lime • bitter angostura • fever tree ginger beer	
Mr. Howard	8.00
seedlip spiced 94 • grapefruit • lime • syrup • bitter fee brothers	

LEMONADES

Pomegranate Watermelon	5.50
Blueberry Hibiscus	5.50
Yuzu Ginger	5.50