

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 9.50
Cured Salmon Carpaccio, Green Apple, and Fennel 9.50
Salt Cod Fried Cakes with Olive Mayo 7.50
Puff Pastry with Chèvre, Hot Tomato Jam (v) 9.00
Game Alheira Bites with Quail Egg 9.00
Bifanas in the Pot 8.50
Meat Croquettes with Aioli 7.50

FISH

SHRIMP

Shrimp Risotto with Coriander 18.00
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 16.50

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 17.50
Salt Cod with Spinach and Cream 15.00
Salt Cod with Potato and Cream au Gratin 14.50

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 19.00
Grilled Chicken Breast 15.00

choose 2 sides

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

MEAT STEAK

Rump Steak 140g 19.00

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 16.50
Veal 24H with Strogonoff Sauce, Potato Puree 17.50
Bolognese au Gratin 14.50

CHICKEN • TURKEY • DUCK

Chicken Curry with Basmati Rice 15.50
Grilled Chicken Breast with Citrus Sauce 15.00
Grilled Chicken Breast with Tarragon-Mustard Sauce 15.00
Free Range Chicken Rice in the Oven 14.50
Breaded Turkey Steaks, Pasta in Tomato Sauce 15.50
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 15.00

MENU

RESTAURANT

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 • minimum 2 persons

Creamy Sheep Cheese in the Oven

Caldo Verde

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) 15.00

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) 13.50

Pasta with Mushrooms, Spinach and Cream (v) 14.00

Pasta with Cherry, Tomato Sauce and Parmesan (v) 14.00

EGGS

with fresh salad or french fries

Scrambled Eggs with Shrimp 13.50

Scrambled Eggs with Parsley and Onion (v) 11.50

Scrambled Eggs with Green Asparagus (v) 13.50

SIDE DISHES

Basmati Rice 4.00

Punched Potatoes • Fries • Chips • Mash 4.00

Spinach Purée • Green Beans • Vegetables of the Day 4.50

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 1.50

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 12.50
chicken patty and bacon

Burguesinha Roast Veal 12.50
roast veal and lingwiza

Burguesinha Beef 12.50
beef patty and lingwiza

Extra Sauce 2.00

FRANCESINHAS

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

Francesinha bb 14.50
sliced veal, pork lingwiza, roast pork

Francesinha Classic 16.00
rumpsteak, lingwiza, ham, fresh sausage and fried egg

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

Extra Sauce 2.00

1st May 2024 • Prices in €, all taxes included. May change without prior notice

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MENU

COFFEE SHOP

8:00 to 12:00 • 15:00 to 19:30

MENUS

*add-on for vegetable drink 0.80€

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) 1.50
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

EGGS

with toast
Scrambled Eggs (v) 9.50
Scrambled Egg with Cheese • Ham • H&C 11.50

VIENNOISERIE

Berliner 1.90
Rice Cake 1.50
Croissant Brioche 1.50
Croissant 1.80
Croissant Almonds 2.50
Cruffin with Cream 2.80
Pain au Chocolat 2.50
Pain au Chocolat with Hazelnut 3.50
Nata 1.40
NY Roll Chocolate • Raspberry • Lemon 3.00
NY Roll 2.00
Pão de Deus 2.00
Pain Suisse Pastry Cream+Chocolate • Raspberry 2.80
Apple Tarte Fine 3.50
Scone 1.40
Yami 1.90

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
Sausages Stuffed Cake Slice 2.50
Sausage Brioche 2.20
Samoza 1.60
Beef Croquette 1.60
Chicken Puff Pie 2.00
Veal and Vegetables Pie 2.00
Salt Cod Cake 1.60
Shrimp Pie 2.00
(v) Spinach Puff Pie 2.00
(v) Vegetables Pie 2.00

MENU

COFFEE SHOP

8:00 to 12:00 • 15:00 to 19:30

CHOCOLATE

5.00

bb Chocolate Cake
moist chocolate cake no flour

Folhadissimo Praliné
puff pastry, hazelnut praliné

Lua de Mel
genoise biscuit, chantilly, chocolate glaze

Sunshine
chocolate genoise biscuit, chantilly, caramel chocolate glaze

Chocolate Variations
chocolate biscuit, praliné crisy, chocolate ganache 70%, chocolate
mousse, chocolate glaze

Chocolate-Raspberry Temptation
chocolate 70% biscuit, hazelnut praliné, raspberry cream, chocolate
mousse, raspberry glaze

TREATS

5.00

Banana Kay
banana (biscuit, mousse, cream), toffee

Banoffy
chocolate sable, caramel, banana mousse & cream

Cheese Cake RF
crumble biscuit, yogurt mousse, red fruit

Heartbbeat
lemon cream, raspberry jelly, beetroot mousse, cacao crumble, crispy
cereal, seeds & raspberry

MariKoko
coconut dacquoise, cream cheese mousse, passion fruit (cream brulée,
jam, glaze)

Queen G
cheese cream, guava jelly, yogurt cream, vanilla mousse, seeds & yogurt
crispy

Perfect Matcha
soft matcha biscuit, cherry cream, matcha mousse, white chocolate

Red Velvet
soft cocoa and raspberry biscuit, cream cheese, raspberry jam, raspberries

Rocha
honey and cinnamon biscuit, pear and moscatel jam, pear mousse

Sweet Karolime
carrot moist biscuit, lemon cream, orange jam, sable breton, citrus

Tropik
chocolate sable, raspberry jam, passion fruit curd, cocoa biscuit, passion
fruit ganache

VERRINES

4.50

Leite Creme (Milk Custard)

Chocolate Mousse

Chia Pudding with Red Fruit

Chia Pudding with Passion Fruit & Pineapple

Praliné

Tiramisu

TARTELETTES

4.20

Raspberry • Fresh Fruit
Fruit of the Day • Coconut-Lime
Lemon • Lemon Meringue
Apple Crumble
Almond-Orange

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
camomille • lemon balm • linden

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 Organic 3.50

Earl Grey Organic 3.50

Red Fruit Organic 3.50

GREEN

Ginger and Lemon Organic 3.50

Jasmine Organic 3.50

Mint Nanah Organic 3.50

WHITE

Pai Mu Tan Organic 3.50

WELLBEING

Detox Organic 3.50

Rooibos Organic 3.50

MENU

DESSERTS

12:30 to 15:30 • 19:30 to 23:00

CHOCOLATE

Duo de Mousses de Chocolate 70% e 53% (6-2)	8.50
Bolo bb, Gelado de Chocolate (6-2)	8.50
Folhadissimo Praliné, Sorvete de Limão (10-5)	8.50
Sunshine com Gelado Baunilha (10-3)	8.50
Variações de Chocolate, Gelado de Caramelo (10-4)	8.50
Tentação Xoco-Framboesa, Sorvete de Framboesa (8-2)	8.50

CLASSICS

Portuguese Cream with Caramel or Brulée (10-3)	6.50
Honeymoon with Vanilla Ice Cream (9-3)	8.50
Apple Tarte Fine and Vanilla Ice Cream (4-9)	8.50
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
Almond-Orange and Vanilla Ice Cream (10-5)	6.50

TREATS

Banana Kay with Lemon Sorbet	8.50
Cheese Cake Red Fruit & Red Fruit	8.50
Marikôko with Pasion Fruit Sorbet	8.50
Perfect Matcha with Matcha Sorbet	8.50
Heartbeet with Raspberry Sorbet	8.50
Queen G with Guava Sorbet	8.50
Sweet Karolime with Lemon Sorbet	8.50

SPOON

Tiramisu	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

6.50

2 Ice Cream of your choice in banana tulip

Caramel • Chocolate • Vanilla

IN BOWL

6.00

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 (Pinapple 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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MENU

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 2.00 • 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 15.00
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) 13.50
Pasta with Mushrooms, Spinach and Cream (v) 14.00
Pasta with Cherry, Tomato Sauce and Parmesan (v) 14.00
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) 11.50
Scrambled Eggs with Green Asparagus (v) 13.50

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