

MENU

RESTAURANT

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

TAPAS MENU

18.50
price per person
minimum 2 persons

- Our Caldo Verde with Sausage Scones
- Spicy Shrimps with Ginger and Chilli
- Salt Cod Salad and Bell Pepper Gravel
- Game Alheira Bites with Quail Egg
- Baby Burguesinha with Francesinha Sauce
- Dessert to Share

SOUP

- Couvert 1.20
- Soup of the Day (v) 2.50
- Chicken Broth with Mushrooms 4.00
- Tomato Velouté with Basil Scones (v) 3.00
- Our Mini Caldo Verde with Sausage Scones 3.00
- Our Caldo Verde with Sausage Scones 4.00

TO NIBBLE

- Spicy Shrimp with Ginger and Chilli 7.50
- Cured Salmon Carpaccio, Green Apple, and Fennel 6.50
- Salt Cod and Bell Pepper Gravel Salad 6.50
- Grilled Squid Chimichurri Sauce 6.50
- Salt Cod Fried Cakes with Olive Mayo 5.00
- Puff Pastry with Chèvre, Hot Tomato Jam (v) 7.00
- Game Alheira Bites with Quail Egg 6.00
- Meat Croquettes with Aioli 5.00

GRILLED • BAKED

- Salt Cod Confit with HB Egg 18.00
- Grilled Sea Bass 15.00
- Grilled Salmon 14.00
- Rump Steak 14.50
- Sirloin Steak 19.00
- Grilled Chicken Breast 12.50
- choose 2 sides
- Basmati Rice • Baked Potato • Steamed Broccoli
- Steamed Carrot • Steamed Green Beans

FISH

SHRIMP

- Shrimp Risotto with Coriander 15.50
- Spicy Shrimp Pasta, Pineapple, Ginger and Chilli 13.50
- Shrimp Curry with Basmati 15.50
- Shrimp Açorda with Poached Egg 14.00

- Roast Octopus, Punched Potatoes, Turnip Greens 18.00
- Octopus Feijoada 12.50
- Octopus Rice, Red Bell Pepper Jam 12.50
- Grilled Squid with Mild Vegetables Curry 12.50
- Salt Cod Brás Style with Fresh Spinach 14.50
- Salt Cod with Spinach and Cream 12.50
- Salt Cod with Potato and Cream au Gratin 12.50
- Salt Cod & Corn Bread Crumble 18.00
- Grilled Sea Bass with Greens's Caldoso Rice 15.00
- Grilled Sea Bass, Sweet Potato Purée, Green Beans 15.00
- Salmon with Ginger-Lime Sauce 15.00

MEAT

STEAK

- Sirloin Steak 160g 19.00 • Rump Steak 140g 14.50
- choose steak type and choose your option
- Bifezinha - au Gratin, Francesinha Sauce, French Fries
- with Mushrooms Sauce, French Fries
- with Mustard Sauce, French Fries
- Prego - Sunny Side Egg, Spinach Puree and French Fries

- Grilled Alheira, Punched Potatoes and Greens 12.50
- Duck Rice au Gratin 12.50
- Free Range Chicken Rice in the Oven 12.50
- Veal Cheek 12H, Parmesan Risotto, Tomato Sauce 15.00
- Veal with Strogonoff Sauce, Potato Puree 13.50
- Crispy Suckling Pig with Truffled Potato Purée 16.00
- Bolognese au Gratin 11.50
- Roast Pork, Mustard Sauce, Punched Potatoes 12.50
- Roast Pork, Greens and Black-Eyed Peas Migas 12.50

CHICKEN BREAST

- Chicken Curry with Basmati Rice 12.50
- Grilled Chicken Breast with Citrus Sauce 12.50
- Grilled Chicken Breast with Tarragon-Mustard Sauce 12.50

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LIGHT

SALADS

Chicken with Caesar Sauce iceberg, croutons, bacon and parmesan cheese	11.50
Curad Salmon with Shallot and Fennel Sauce lettuce, orange, croutons	11.50
Warm Couscous with sauteed Vegetables	10.50

VEGETARIANS

Asparagus Risotto (v)	12.50
White Beans Stew, Sauteed Asparagus and Poached Egg (v)	11.50
Aubergine au Gratin, Tomato Sauce and Parmesan (v)	10.50
Warm Couscous with Sauteed Vegetables (v)	10.50
Pasta with Mushrooms, Spinach and Cream (v)	11.50
Pasta with Cherry, Tomato Sauce and Parmesan (v)	11.50
Scrambled Eggs (v) (see EGGs)	9.50
Quinoa and Chickpea Burger (v) (see BURGERS)	8.50

EGGS

with fresh salad or french fries	
Scrambled Eggs with Shrimp	10.50
Scrambled Eggs with Parsley and Onion (v)	9.50
Scrambled Eggs with Green Asparagus (v)	9.50

SIDE DISHES

Basmati Rice	2.00
Punched Potatoes	2.00
French Fries	2.00
Potato Purée	3.00
Spinach Purée	3.00
Turnip Greens and Black Eyed Peas Mash	4.00
Vegetables of the Day	3.00
Cherry and Greens Salad	2.00
Sunny Side Up Egg	1.50

SPECIALS IN BREAD

FUN ON A BUN

Rump Steak & Prosciutto	7.00
Sirloin Steaks & Ham	9.00

BURGERS

Salmon Nordic iceberg • red onion • cucumber • fennel mayo • potato chips	80g 8.50 150g 10.50
Salmon Mediterranean rocket • tomato • spicy mayo • potato chips	80g 8.50 150g 10.50
Chicken Caesar iceberg • bacon • cheddar • caesar sauce • french fries	80g 8.50 150g 10.50
Chicken BBQ iceberg • tomato • crispy onion • spicy sauce • french fries	80g 8.50 150g 10.50
Beef bb mushrooms • spinach • aioli • french fries	70g 8.50 150g 10.50
Beef Western lettuce • tomato • cucumber • cheddar • aioli • french fries	70g 8.50 150g 10.50
Quinoa & Chickpea Burger (v) tomato • bell pepper • cucumber • yogurt • pita bread • chips	110g 8.50
Sunny Side Up Egg Add-On	1.50

BURGUESINHAS

Toasted Muffin, Choice of Meat, Linguiça, Cheese, Sunny Side-Up Egg, Francesinha Sauce and Fries choose 1
Burguesinha Chicken 9.00 chicken patty and bacon
Burguesinha Roast Veal 9.00 roast veal and lingwiza
Burguesinha Beef 9.00 beef patty and lingwiza

FRANCESINHAS

Toasted Loaf, Meats of your Choice, Special Sauce Melted Cheese, French Fries
Francesinha bb 12.00 sliced veal, black pork lingwiza, roast pork
Francesinha Classic 13.00 rumpsteak, lingwiza, ham, fresh sausage and fried egg
Francesinha Chicken 12.00 chicken, lingwiza, ham, fresh sausage and fried egg

MENU

COFFEE SHOPP

8:00 to 12:00 • 15:00 to 19:30

MENUS

FIBER 7.00

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

CLASSIC 4.50

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

CONTINENTAL 6.00

CLASSIC + Fruit Salad

EGGS 14.00

CONTINENTAL +
Eggs Scrambled with HC | Asparagus | Plain

TEA TIME 6.00

Kusmi Tea + choose 1 from
Scones with Jam + Butter or Mascarpone •
CAKES FOR 1 • TARTELETTES

Add-On for Orange Juice (25cl)	3.00
Add-On for Artisanal Jam bb (30g)	1.00
Add-On for Butter (10g)	0.30
Add-On for Chia Verrine with Red Fruit	4.00

VIENNOISERIE

Glorinha	1.00
Berliner	1.50
Rice Muffin • Nata • Croissant Brioche • Scone	1.10
Croissant • Yami	1.50
Croissant Almond • Kougloff	1.80
Croissant Quince Jam • Danish	2.00
Pain au Chocolate • Pão de Deus • Palmier	2.00
Apple Brioche • Jesuita • Tarte Fine Apple	2.00

BRKFT SANDWICHES

Milk Bread+Cheese Ham H&C	1.40
Bun+Cheese Ham H&C	1.80
Butter Toast • Croissant+Butter	1.80
H&C Toast	2.80
Croissant Brioche+Butter	1.30
Croissant French+Butter	1.80
Croissant Brioche+Cheese Ham H&C	2.10
Croissant+Cheese Ham H&C	2.50

SAVOURY

Sausages Cake 2.50 • Savoury Brioche 2.20 •
Salt Cod Cake 1.20 • Samoza 1.20 • Meat Croquette 1.20
Pie shrimp | beef | chicken | vegetables | spinach 1.80

CAKES FOR 1

Banoffy chocolat sable, salted caramel, banana ousse and jam	3.50
Chocolate Cake bb chocolate cake, no flour	3.50
Cheese Cake RF crumble, yogurt mousse, red fruit	3.50
Damask soft nuts biscuit, apricot mousse, litchie cream	4.00
Folhadissimo crunchy puff pastry, praline hazelnut cream	3.50
Ipanema mango-passion fruit cream and mouss, pistachio financier	3.50
Kloud soft and light japanese style cheese cake	3.50
Honeymoon genoise biscuit, chantilly, chocolate ganache	3.50
Mont Blanc chestnut cream, chantilly vanilla	3.50
Panettone of the Day	3.50
Paradis hazelnut dacquoise, white choco and hazelnut praliné, white choco ganache, mousse tonka, fig cream, white choc glaze	3.50
Pumpkin biscuit granola, pumpkin jam, cream cheese mousse	3.50
Rocha biscuit honey+cinnamon, pear jam+muscado, pear mousse	3.50
Temptation almond+cocoa biscuit, praline, black chocolate ganache, raspberry cream, black chocolate glaze	3.50
Tropik chocolate sable, raspberry jam, passion fruit curd	3.50
cocoa biscuit, white choco+passion fruit ganache	3.50
Variations chocolate +almond biscuit, praliné crispy black chocolate ganache, chocolate mousse, chocolate glaze	3.50
Xocobomb biscuit cocoa, ganache ch. 70%, praliné hazelnut, truffled rice w/ black chocolate, chocolate mousse 70%	3.50

VERRINES

Tiramisu • Praliné • Tropical Panacotta • Leite Creme • Mousse
Chocolate • Chia Pudding w/ Red Fruit
4.00

TARTELETTES

Almond-Orange • Apple Crumble • Chocolate Crumble • Fresh
Fruit • Lemon Meringue • Lemon • Passion Fruit
3.50

DRINKS

add-on for almond drink 0.80€

Espresso	counter 0.80 table 1.20
Decaff	counter 0.90 table 1.30
Latte Double • Cappuccino • Mocha	2.00
Chocolate Milk	2.50
Milk Shake (45cl)	5.50 with chantilly 6.00
raspberry • passion fruit • vanilla • chocolate	
Herbal Teas camomile • melissa • linden	2.80
Kusmi Teas (goto MENU DRINKS)	2.80
Lemonade Natural (25cl)	2.00
Fruit Juice (25cl)	3.00

26 Nov 2021 • Prices in €, all taxes included. May change without prior notice

bbGourmet Maiorca - Rua António Cardoso 301, 4150-082 Porto • Reservations 226 092 003 • Sun to Thur from 08:00 to 23:00 • Fri and Sat from 08:00 to 23:30
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

DESSERTS

12:30 to 15:30 • 19:30 to 23:00

CHOCOLATE

Chocolate Mousse Verrine (6-2)	4.50
bb Chocolate Cake with Chocolate Ice Cream (6-2)	6.50
Folhadissimo Praliné with Lemon Sorbet (10-5)	6.50
Chocolate Variations with Caramel Ice Cream (10-4)	6.50
Xoco-Raspberry Temptation with Raspberry Sorbet (8-2)	6.50
Xocobomb with Caramel Ice Cream (7-5)	6.50

CLASSICS

Portuguese Creme Brulée Verrine (10-3)	4.50
Honeymoon with Vanilla Ice Cream (9-3)	6.50
Apple Tarte Fine and Vanilla Ice Cream (4-9)	5.50
Kloud and Blueberry Jam	5.50

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
Apple Crumble and Caramel Ice Cream (4-10)	6.50
Chocolate Crumble and Raspberry Sorbet (8-2)	6.50
Passion Fruit and Passion Fruit Sorbet (9-11)	6.50
Bee Sting and Vanilla Ice Cream (10-5)	6.50

TREATS

Red Fruit Cheesecake with Red Fruit (8-2)	6.50
Damask with Lichee Sorbet (9-11)	6.50
Ipanema with Passion Fruit Sorbet (9-11)	6.50
Panacotta, Coconut, Pineapple Verrine (11)	4.50
Paradis with Vanilla Ice Cream (8-4)	6.50
Tiramisu Verrine (10-3)	4.50
Tropik with Lemon Sorbet (10-3)	6.50

FRUIT

Fruit Salad (1-11)	4.50
Sliced Fruit (Orange or Apple)	4.50
Sliced Fruit (Pinnacle or Mango)	5.50
Assorted Sliced Fruit	5.50

ADULTS ONLY

Banoffy & Porto Dry White 7.50

SEASONAL

Mont Blanc, Chestnuts Toffee & Vanilla Ice Cream (4-10)	6.50
Pumpkin with Vanilla Ice Cream (10-8)	6.50
Rocha with Vanilla Ice Cream (10-8)	6.50

ICE CREAMS

MADE FRESH

7.00
delicious pairings with fruit made to order
Raspberry Sorbet, Strawberries, 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, Crispy Oats (10-3)

IN COOKIE

5.00
2 Ice Cream of your choice in banana tulip
Caramel • Chocolate • Vanilla

IN BOWL

5.00
2 Sorbets of your choice in a bowl
Framboesa • Limão • Maracujá

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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WINE

Restaurant Price = Deli Price+9€ (BYOB)

SPARKLING • CHAMPAGNE

- Kompassus Blanc 2016 — 12,5cl 3.90 | 75cl 19.50
Bairrada • Chardonnay, Pinot Noir, Tinto Cão Blend
- Pequenos Rebentos O Principe e o Bandido 75cl 24.50
Márcio Lopes • Vinhos Verdes • PETNAT •
Alvarinho, Vinhão Blend
- Giz Cuvée des Noirs 2017 — 75cl 35.00
Luis Gomes • Bairrada • Baga
- Taittinger Brut — 75cl 58.00
France, Champagne • Chardonnay, Pinot Noir, Meunier Blend

WHITE

- White Wine Selection — 15cl 2.90 | 75cl 14.50
- Morphosis 2018 — 15cl 3.50 | 75cl 17.50
Patricia de Magalhães • Douro • Viosinho, Verdelho Blend
- Aventura 2019 — 75cl 19.50
Susana Esteban • Alentejo • Vinhas Velhas
- Vinha Grande 2020 — 15cl 4.10 | 75cl 20.50
Ferreirinha • Douro • Viosinho, Arinto Blend
- Haus Klosterberg 2019 — 75cl 22.50
Markus Molitor • Germany, Mosel • Riesling
- Menina d'Uva Liquen L020 — 75cl 24.50
Aline Domingues • Trás-os-Montes • Natural • Malvasia Blend
- Redoma 2020 — 75cl 26.00
Niepoort • Douro • Rabigato, Codega Blend
- Arenae 2017 — 50cl 27.50
Adega Regional de Colares • Colares • Malvasia
- Quinta dos Carvalhais 2019 — 75cl 29.00
Sogrape • Dão • Encruzado
- Permitido de Centenária 2019 — 75cl 33.50
Márcio Lopes • Douro • Blend
- Guru 2020 — 75cl 39.50
Wine&Soul • Douro • Gouveio, Viosinho, Rabigato,
Código de Larinho Blend

ROZE

- Roze Wine Selection — 15cl 2.90 | 75cl 14.50
- Redoma 2020 — 75cl 23.00
Niepoort • Douro • Tinta Amarela, Touriga Franca Blend
- Procura 2018 — 75cl 23.50
Susana Esteban • Alentejo • Aragonês, Moscatel Roxo Blend

RED

- Red Wine Selection — 15cl 2.90 | 75cl 14.50
- Pardusco 2018 — 75cl 15.50
Anselmo Mendes • Vinhos Verdes • Alvarelhão, Pedral, Cainho
Blend
- Dinâmica 2020 — 75cl 18.50
Filipa Pato • Bairrada • Baga
- Praza de Roriz 2018 — 15cl 3.90 | 75cl 19.50
P+S • Douro • Touriga Nacional, Touriga Franca Blend
- Cedro do Noval 2017 — 75cl 19.50
Quinta do Noval • Douro • Touriga Nacional, Syrah Blend
- Morphosis 2017 — 75cl 19.50
Patricia de Magalhães • Douro • Field Blend Vinhas +50 Yrs
- Menina d'Uva Palomba L020 — 75cl 23.50
Aline Domingues • Trás-os-Montes • Natural • 90% Negreda
- Post-Scriptum 2019 — 75cl 25.00
P+S • Douro • Touriga Nacional Blend
- Arenae 2011 — 50cl 29.50
Adega Regional de Colares • Colares • Ramisco
- Chave Selection Siléne 2018 — 75cl 30.50
J.L. Chave • France, Rhone, Crozes Hermitage • Syrah
- Morgon 2019 — 75cl 31.50
Domaine Jean Foillard • France, Beaujolais • Gamay
- Redoma 2018 — 75cl 35.50
Niepoort • Douro • Tinta Amarela, Touriga Franca Blend
- Reynolds Grande Reserva 2012 — 75cl 36.50
Reynolds • Alentejo • Alicante Bouschet, Trincadeira
- Chorey Les Beaunes, Les Bons Ores 2015 — 75cl 48.50
Domaine Guyon • France, Burgundy • Pinot Noir
- Quinta da Leda 2016-2018 — 75cl 53.00
Ferreirinha • Douro • Touriga Franca, Touriga Nacional Blend
- Domaine de la Janasse Tradition 2013 — 75cl 58.50
Domaine Janasse • França, Rhone, Chateauf du Pape • 65%
Grenache Blend
- Charme 2016 — 75cl 70.00
Niepoort • Douro • Touriga Franca, Tinta Roriz Blend
- Turris 2016 — 75cl 128.00
Niepoort • Douro • Old Vine +130 Years

DESSERT

- 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

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MENU DRINKS

BEER

Super Bock	20cl 2.00 30cl 2.50 50cl 4.50
Super Bock Original Bottle	33cl 2.00
Super Bock Stout Bottle	33cl 2.00
Super Bock No Alcohol Bootle	33cl 2.00
Coruja IPA India Pale	33cl 2.80
Coruja Session Season	33cl 2.80
Coruja American Amber	33cl 2.80
Coruja Hoppy Lager	33cl 2.80
Cerveja Artesanal 1927 Munich Dunkel	33cl 3.50
Cerveja Artesanal 1927 Bavaria Weiss	33cl 3.50
Cerveja Artesanal 1927 Bengal Amber IPA	33cl 3.50
Cerveja Artesanal 1927	33cl 3.50

SANGRIA

Sangria Sparkling	37cl 4.90 77cl 8.90 1,5lt 17.90
Sangria White	37cl 4.30 77cl 7.90 1,5lt 16.90
Sangria REd	37cl 4.30 77cl 7.90 1,5lt 16.90
Sangria Roze	37cl 4.30 77cl 7.90 1,5lt 16.90

OTHER

Água das Pedras	25cl 1.80 75cl 3.00
Água das Pedras Flavours	25cl 2.00
Tonic Water	25cl 2.00
Água Vitalis	37,5cl 1.80 75cl 3.00
Fresh Squezed Fruit Juice	25cl 3.00
Lemonade	25cl 2.00
Coca-Cola	33cl 2.00
Coca-Cola Zero	33cl 2.00
Iced Tea	33cl 2.00
Summersby Apple	33cl 2.90
Summersby Red Fruit	33cl 2.90

KUSMI TEA

BLACK

English Breakfast Bio	2.80
black tea from Ceylon and Assam. High in caffeine	
Earl Grey Bio	2.60
black tea from China. Bergamota flavours. With caffeine.	
Red Fruit Bio	2.60
black tea from China. Red fruit flavours. With caffeine.	

GREEN

Ginger-Lemon Bio	2.80
green tea from China, ginger-lemon. Low in caffeine.	
Jasmine Bio	2.80
green tea from China with jasmine. Low in caffeine.	
Mint Nanah Bio	2.80
green tea with mint. Low in caffeine.	

WHITE

Pai Mu Tan Bio	2.80
white tea from China with peony flavours. Low in caffeine.	

WELLBEING

Detox Bio	2.80
green tea from China, mate and citronelle. Ideal for sliming regimes. Low in caffeine.	
Rooibos Natural Bio	2.80
red tea from South Africa. Relaxing. Without caffeine.	

COFFEE SHOP

add-on for almond drink 0.80€

Espresso	counter 0.80 table 1.20
Descafeinado	counter 0.90 table 1.30
Latte Double	2.00
Capuccino	2.00
Mocha	2.00
Chocolate Milk	2.50
Herbal Teas	2.00
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 77cl 8.90 1,5lt 17.90
Sangria White	37cl 4.30 77cl 7.90 1,5lt 16.90
Sangria REd	37cl 4.30 77cl 7.90 1,5lt 16.90
Sangria Roze	37cl 4.30 77cl 7.90 1,5lt 16.90

APERITIF • DIGESTIVE

Niepoort Porto Dry White	6cl 4.80
Niepoort Porto Ruby	6cl 4.80
Niepoort Porto The Senior Tawny	6cl 5.80
Niepoort Porto 10Y Old Tawny	6cl 9.80
Niepoort Porto 20Y Old Tawny	6cl 12.80
Secrets Spot Moscatel 10Y	6cl 9.80
Aguardente (Brandy) Old	6cl 7.00
Whisky Young	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

MENU

AFTERNOON

15:30 to 19:30

IN BREAD

FUN ON A BUN

Rump Steak & Prosciutto 7.00

Sirloin Steaks & Ham 9.00

SANDWICHES

Chicken, Tomato and Rocket Pesto 6.50

Salmon, Cucumber, Lettuce and Fennel Mayo 6.50

Fresh Cheese, Tomato and Rocket Pesto (v) 6.50

BURGERS

Salmon Nordic 80g 8.50 | 150g 10.50
iceberg • red onion • cucumber • fennel mayo • potato chips

Salmon Mediterranean 80g 8.50 | 150g 10.50
rocket • tomato • spicy mayo • potato chips

Chicken Caesar 80g 8.50 | 150g 10.50
iceberg • bacon • cheddar • caesar sauce • french fries

Chicken BBQ 80g 8.50 | 150g 10.50
iceberg • tomato • crispy onion • spicy sauce • french fries

Beef bb 70g 8.50 | 150g 10.50
mushrooms • spinach • aioli • french fries

Beef Western 70g 8.50 | 150g 10.50
lettuce • tomato • cucumber • cheddar • aioli • fries

Quinoa & Chickpea Burger (v) 110g 8.50
tomato • bell pepper • cucumber • yogurt • pita bread • chips

Sunny Side Up Egg Add-On 1.50

BURGUESINHAS

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

Burguesinha Chicken 9.00
chicken patty and bacon

Burguesinha Roast Veal 9.00
roast veal and lingwiza

Burguesinha Beef 9.00
beef patty and lingwiza

FRANCESINHAS

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

Francesinha bb 12.00
sliced veal, black pork lingwiza, roast pork

Francesinha Classic 13.00
rumpsteak, lingwiza, ham, fresh sausage and fried egg

Francesinha Chicken 12.00
chicken, lingwiza, ham, fresh sausage and fried egg

SNACKS

Meat Cake Slice 2.50 • Salt Cod Cake 1.20

Samosa 1.20 • Croquette 1.20

Pie 1.80 • Quiche 2.00

4 Veal Croquettes with Aioli 5.00

Homemade Chicken Nuggets, Sweet&Sour Sauce 6.50

FISH

Octopus Rice, Red Bell Pepper Jam 12.50

Salt Cod with Spinach and Cream 12.50

MEAT

Duck Rice au Gratin 12.50

Grilled Chicken Breast with Mustard Tarragon Sauce 12.50

Pasta Bolognese au Gratin 11.50

LIGHT

SALADS

Chicken with Caesar Salad 11.50

Curad Salmon with Shallot-Fennel Sauce 11.50

Quiche do Dia com Salada Alfaces e Cherry 6.50

As Saladas da Loja 8.50

VEGETARIANS

Warm Couscous with Sauteed Vegetables (v) 10.50

Pasta with Mushrooms, Spinach and Cream (v) 11.50

Pasta with Cherry, Tomato Sauce and Parmesan (v) 10.50

Scrambled Eggs (v) (see EGGS) 9.50

Quinoa and Chickpea Burger (v) (see BURGERS) 8.50

EGGS

with fresh salad or french fries

Scrambled Eggs with Shrimp 10.50

Scrambled Eggs with Parsley and Onion (v) 9.50

Scrambled Eggs with Green Asparagus (v) 9.50

SOUPS

Couvert 1.20

Soup of the Day 2.50

Chicken Broth with Mushrooms 4.00

26 Nov 2021 • Prices in €, all taxes included. May change without prior notice

bbGourmet Maiorca - Rua António Cardoso 301, 4150-082 Porto • Reservations 226 092 003 • Sun to Thur from 08:00 to 23:00 • Fri and Sat from 08:00 to 23:30
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.