

# MENU

## RESTAURANT

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

### TAPAS MENU

17.50  
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                          | 2.20 |
| 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 (120g) 14.50   (240g) 24.50    |
| Grilled Sea Bass 15.00                         |
| Grilled Salmon 14.00                           |
| Rump Steak 14.00                               |
| Grilled Chicken Breast 11.50                   |
| 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                   | 13.50 |

|                                                           |       |
|-----------------------------------------------------------|-------|
| Roast Octopus, Punched Potatoes, Turnip Greens            | 18.00 |
| Octopus Feijoada                                          | 11.50 |
| Octopus Rice, Red Bell Pepper Jam                         | 11.50 |
| Grilled Squid with Mild Vegetables Curry                  | 11.50 |
| Salt Cod Brás Style with Fresh Spinach                    | 14.50 |
| Salt Cod with Spinach and Cream                           | 11.50 |
| Salt Cod with Potato and Cream au Gratin                  | 11.50 |
| Salt Cod & Corn Bread Crumble (120g) 14.50   (240g) 24.50 |       |
| 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                             | 14.00 |

### MEAT

#### STEAK

Sirloin Steak 160g 18.00 • Rump Steak 140g 14.00  
choose steak type and choose your option

- Bifezinho - 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   | 12.00 |
| Duck Rice au Gratin                            | 11.50 |
| Free Range Chicken Rice in the Oven            | 11.50 |
| Melting Veal Cheek 12h with Parmesan Risotto   | 15.00 |
| Veal with Stroganoff Sauce, Potato Puree       | 13.50 |
| Crispy Suckling Pig with Truffled Potato Purée | 15.00 |
| Bolognese au Gratin                            | 10.50 |
| Roast Pork, Mustard Sauce, Punched Potatoes    | 11.50 |
| Roast Pork, Greens and Black-Eyed Peas Migas   | 11.50 |

#### CHICKEN BREAST

|                                                    |       |
|----------------------------------------------------|-------|
| Chicken Curry with Basmati Rice                    | 12.00 |
| Grilled Chicken Breast with Citrus Sauce           | 11.50 |
| Grilled Chicken Breast with Tarragon-Mustard Sauce | 11.50 |

# MENU

## RESTAURANT

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

### LIGHT

#### SALADS

|                                              |       |
|----------------------------------------------|-------|
| Chicken with Caesar Sauce                    | 10.50 |
| iceberg, croutons, bacon and parmesan cheese |       |
| Curad Salmon with Shallot and Fennel Sauce   | 11.50 |
| lettuce, orange, croutons                    |       |
| Warm Couscous with sauteed Vegetables        | 9.50  |

#### VEGETARIANS

|                                                            |       |
|------------------------------------------------------------|-------|
| Asparagus Risotto (v)                                      | 11.50 |
| White Beans Stew,<br>Sauteed Asparagus and Poached Egg (v) | 10.50 |
| Aubergine au Gratin,<br>Tomato Sauce and Parmesan (v)      | 9.50  |
| Warm Couscous with Sauteed Vegetables (v)                  | 9.50  |
| Pasta with Mushrooms, Spinach and Cream (v)                | 10.50 |
| Pasta with Cherry,<br>Tomate Sauce and Parmesan (v)        | 9.50  |
| Scrambled Eggs (v) ( see EGGS)                             | 8.50  |
| Quinoa and Chickpea Burger (v) ( see BURGERS)              | 7.50  |

#### EGGS

with fresh salad or french fries

|                                           |      |
|-------------------------------------------|------|
| Scrambled Eggs with Shrimp                | 9.50 |
| Scrambled Eggs with Parsley and Onion (v) | 8.50 |
| Scrambled Eggs with Green Asparagus (v)   | 8.50 |

### 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 | 6.50 | Sirloin Steaks & Ham | 9.00 |
|-------------------------|------|----------------------|------|

#### BURGERS

|                                                               |                       |
|---------------------------------------------------------------|-----------------------|
| Salmon Nordic                                                 | 80g 7.50   150g 9.50  |
| iceberg • red onion • cucumber • fennel mayo • potato chips   |                       |
| Salmon Mediterranean                                          | 80g 7.50   150g 9.50  |
| rocket • tomato • spicy mayo • potato chips                   |                       |
| Turkey Satay                                                  | 80g 7.50   150g 9.50  |
| iceberg • bacon • coriander • satay sauce • french fries      |                       |
| Turkey Lusitanian                                             | 80g 7.50   150g 10.50 |
| spinach • mushrooms • bacon • egg • aioli • french fries      |                       |
| Chicken Caesar                                                | 80g 7.50   150g 9.50  |
| iceberg • bacon • cheddar • caesar sauce • french fries       |                       |
| Chicken BBQ                                                   | 80g 7.50   150g 9.50  |
| iceberg • tomato • crispy onion • spicy sauce • french fries  |                       |
| Beef bb                                                       | 70g 7.50   150g 9.50  |
| mushrooms • spinach • aioli • french fries                    |                       |
| Beef Western                                                  | 70g 7.50   150g 9.50  |
| lettuce • tomato • cucumber • cheddar • aioli • french fries  |                       |
| Quinoa & Chickpea Burger (v)                                  | 110g 7.50             |
| tomato • bell pepper • cucumber • yogurt • pita bread • chips |                       |
| Sunny Side Up Egg Add-On                                      | 1.50                  |

#### BURGUESINHAS

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

choose 1

|                         |      |
|-------------------------|------|
| Burguesinha Chicken     | 8.00 |
| chicken patty and bacon |      |
| Burguesinha Roast Veal  | 8.00 |
| roast veal and lingwiza |      |
| Burguesinha Beef        | 8.00 |
| 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                                   | 12.00 |
| rumpsteak, lingwiza, ham, fresh sausage and fried egg |       |
| Francesinha Chicken                                   | 12.00 |
| chicken, lingwiza, ham, fresh sausage and fried egg   |       |

19 Aug 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

## 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 4.00

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

#### CONTINENTAL 6.00

CLASSIC + Fruit Salad

#### EGGS 14.00

CLASSIC + Fruit Salad +  
Eggs Scrambled with HC | Asparagus | Plain

#### TEA TIME 5.00

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 — 3.50

### VIENNOISERIE

Berliner — 1.30  
Rice Muffin • Nata • Croissant Brioche • Scone — 1.10  
Croissant • Yami — 1.50  
Croissant Almond — 1.80  
Glorinha — 1.00  
Pain au Chocolate • Pão de Deus • Palmier — 2.00  
Brioche Blackberry • 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 — 4.50  
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  
Marie Antoinette biscuit genoise, chantilly, strawberries — 6.00  
Miss Pipoka sablé breton, pop-corn caramel, — 3.50  
vanilla-chocolate mousse, chocolate glaze, caramelized pop-corn  
Panettone sweet bread with a very long proofing — 3.50  
of the day: chocolate yuzu & raspberry • confit citrus & ginger  
Paradis hazelnut dacquoise, white choco and hazelnut praliné, — 3.50  
white choco ganache, mousse tonka, fig cream, white choc glaze  
Temptation almond+cacao biscuit, praline, — 3.50  
black chocolate ganache, raspberry cream, black chocolate glaze  
Tiramisu hazelnut biscuit, cocoa, coffee, mascarpone, cointreau — 3.50  
Tropik chocolate sable, raspberry jam, passion fruit curd — 3.50  
cocoa biscuit, white choco+passion fruit ganache  
Variations chocolate +almond biscuit, praliné crispy — 3.50  
black chocolat ganache, chocolate mousse, chocolate glaze

### TARTELETTES

Raspberry • Fresh Fruit 3.00  
Lemon Meringue • Lemon • Passion Fruit 3.00  
Almond-Orange • Apple Crumble • Xoco-Raspberry 3.00

### DRINKS

Espresso — 0.80 | lunch & dinner 1.20  
Decaff — 0.90 | lunch & dinner 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 — 2.00  
Kusmi Black Tea earl grey • english breakfast — 2.60  
Kusmi Green ginge-lemon • jasmine • mint — 2.60  
Kusmi White Tea pai mu tan — 2.60  
Kusmi Wellbeing detox • rooibos — 2.60  
Lemonade Natural (25cl) — 2.00  
Fruit Juice (25cl) — 3.00

19 Aug 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

### ADULTS ONLY

Banoffy & Porto White 7.50

### CHOCOLATE

|                                                 |      |
|-------------------------------------------------|------|
| Chocolate Mousse Verrine                        | 4.00 |
| bb Chocolate Cake with Chocolate Ice Cream      | 5.00 |
| Folhadissimo Praliné with Lemon Sorbet          | 5.50 |
| Chocolate Variations with Caramel Ice Cream     | 5.50 |
| Xoco-Raspberry Temptation with Raspberry Sorbet | 5.50 |

### CLASSICS

|                                        |      |
|----------------------------------------|------|
| Portuguese Creme Brulée                | 4.00 |
| Honeymoon with Vanilla Ice Cream       | 5.50 |
| Apple Tarte Fine and Vanilla Ice Cream | 4.50 |
| Kloud and Blueberry Jam                | 4.50 |

### TARTELETTES

|                                        |      |
|----------------------------------------|------|
| Raspberry and Raspberry Sorbet         | 4.50 |
| Lemon Meringue and it's Sorbet         | 4.50 |
| Apple Crumble and Caramel Ice Cream    | 4.50 |
| Passion Fruit and Passion Fruit Sorbet | 4.50 |
| Strawberry and Lemon Sorbet            | 4.50 |
| Bee Sting and Vanilla Ice Cream        | 4.50 |
| Xoco-Raspberry and Raspberry Sorbet    | 4.50 |

### TREATS

|                                                      |      |
|------------------------------------------------------|------|
| Red Fruit Cheesecake with Red Fruit                  | 5.50 |
| Damask with Raspberry Sorbet                         | 5.50 |
| Ipanema with Passion Fruit Sorbet                    | 5.50 |
| Miss Pipoka with Caramel Ice Cream                   | 5.50 |
| Panacotta, Coconut, Pineapple with Vanilla Ice Cream | 4.00 |
| Paradis with Vanilla Ice Cream                       | 5.50 |
| Tiramisu                                             | 4.00 |
| Tropik with Lemon Sorbet                             | 5.50 |

### FRUIT

|                                   |      |
|-----------------------------------|------|
| Fruit Salad                       | 4.00 |
| Sliced Fruit (Orange or Apple)    | 4.00 |
| Sliced Fruit (Pineapple or Mango) | 5.00 |
| Assorted Sliced Fruit             | 5.50 |

### ICE CREAMS

#### MADE FRESH

6.50

in delicious mixes, with fruit of the day assembled at the moment you order by our pastry team

Raspberry Sorbet, Strawberries, Chantilly, Raspberry Coulis, Meringue

Passion Fruit Sorbet, Mango, Chantilly, Mango Coulis, Passion Fruit

Caramel Ice Cream, Chocolate Ice Cream, Chantilly, Toffee, Oats Crispy

#### IN COOKIE

4.50

2 Ice Creams (ic) or Sorbet (s) of your choice in cookie tulip

(ic) Caramel • (ic) Chocolate • (ic) Vanilla

(s) Lemon • (s) Passion Fruit • (s) Raspberry

### KUSMI TEA

#### BLACK

English Breakfast Bio 2.60

black tea from Ceylon and Assam. High in caffeine.

Earl Grey Bio 2.60

black tea from China. Bergamota flavours. High in caffeine.

4 Red Fruit Bio 2.60

black tea from China. Red fruit flavours. High in caffeine.

#### GREEN

Ginger-Lemon Bio 2.60

green tea from China with ginger-lemon aromas. Low in caffeine.

Jasmine Bio 2.60

green tea from China with jasmine flavours. Low in caffeine.

Mint Nanah Bio 2.60

green tea with mint. Low in caffeine.

#### WHITE

Pai Mu Tan Bio 2.60

white tea from China with peony flavours. Low in caffeine.

#### WELLBEING

Detox Bio 2.60

green tea from China, mate and citronelle. Low in caffeine.

Rooibos Bio 2.60

red tea from South Africa. Without caffeine.

19 Aug 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 WINE

## SPARKLING • CHAMPAGNE

Kompassus Blanc 2016 — 12,5cl 3.90 | 75cl 19.50  
Bairrada • Chardonnay, Pinot Noir, Tinto Cão Blend

Terras Demo Bruto Roze 2017 — 75cl 20.50  
Tavora Varosa • Touriga Nacional

Pequenos Rebentos O Principe e o Bandido 75cl 24.50  
Márcio Lopes • Vinhos Verdes • PETNAT •  
Alvarinho, Vinhão Blend

Taittinger Brut — 75cl 58.00  
France, Champagne • Chardonnay, Pinot Noir, Meunier Blend

## WHITE

Pequenos Rebentos 2019 — 15cl 2.90 | 75cl 14.50  
Márcio Lopes • Vinhos Verdes • Alvarinho, Trajadura Blend

Morphosis 2018 — 15cl 3.50 | 75cl 17.50  
Patricia de Magalhães • Douro • Viosinho, Verdelho Blend

Contacto 2020 — 15cl 3.90 | 75cl 19.50  
Anselmo Mendes • Vinhos Verdes • Alvarinho

Aventura 2019 — 75cl 19.50  
Susana Esteban • Alentejo • Vinhas Velhas

Vinha Grande 2019 — 75cl 20.50  
Ferreirinha • Douro • Viosinho, Arinto Blend

Haus Klosterberg 2019 — 75cl 22.50  
Markus Molitor • Germany, Mosel • Riesling

Menina d'Uva Liqueur 2020 — 75cl 24.50  
Aline Domingues • Trás-os-Montes • Natural • Malvasia Blend

Redoma 2019 — 75cl 26.00  
Niepoort • Douro • Rabigato, Codega Blend

Arenae 2017 — 50cl 27.50  
Adega Regional de Colares • Colares • Malvasia

Quinta dos Carvalhais 2019 — 75cl 28.00  
Sogrape • Dão • Encruzado

Permitido de Centenária 2018 — 75cl 33.50  
Márcio Lopes • Douro • Blend

Les Belles Filles 2018 — 75cl 61.50  
Pierre Yves Colin-Morey • France, Burgundy, Pernand Verge-  
lesse • Chardonnay

## ROZE

Lua Cheia 2019 — 15cl 2.90 | 75cl 14.50  
Douro • Old Vines

Redoma 2018 — 75cl 23.00  
Niepoort • Douro • Tinta Amarela, Touriga Franca Blend

Menina d'Uva Empusa 2019 — 75cl 23.00  
Aline Domingues • Trás-os-Montes • Natural • 50% Red  
Grapes (Negreda +), 50% White Grapes

Procura 2018 — 75cl 23.50  
Susana Esteban • Alentejo • Aragonês 85%, Moscatel Roxo  
15%

## RED

Pardusco 2019 — 75cl 15.50  
Anselmo Mendes • Vinhos Verdes • Alvarelhão, Pedral, Cainho  
Blend

Dão Rótulo 2018 — 15cl 3.10 | 75cl 15.50  
Niepoort • Dão • Touriga Nacional

Dinâmica 2019 — 75cl 18.50  
Filipa Pato • Bairrada • Baga

Cedro do Noval 2017 — 15cl 3.90 | 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

Praza de Roriz 2017 — 75cl 19.50  
P+S • Douro • Touriga Nacional, Touriga Franca Blend

Menina d'Uva Palomba 2020 — 75cl 23.50  
Aline Domingues • Trás-os-Montes • Natural • 90% Negreda

Post-Scriptum 2018 — 75cl 25.00  
P+S • Douro • Touriga Nacional Blend

Arenae 2011 — 50cl 29.50  
Adega Regional de Colares • Colares • Ramisco

Chave Selection Silène 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 — 75cl 53.00  
Ferreirinha • Douro • Touriga Franca, Touriga Nacional Blend

Domaine de la Janasse Tradition 2013 — 75cl 58.50  
Domaine Janasse • França, Rhone, Chateaufort du Pape • 65%  
Grenache Blend

Charme 2016 — 75cl 70.00  
Niepoort • Douro • Touriga Franca, Tinta Roriz Blend

Turris 2016 — 75cl 128.00  
Niepoort • Douro • Vinha Velha +130 Anos

## DESSERT

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

Restaurant Price = Deli Price+9€ (BYOB)

19 Aug 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

## 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 |
| Tap Water                  | 75cl 0.80               |
| Fresh Squeezed 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 2.60 | 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 2.60 | green tea from China, ginger-lemon. Low in caffeine. |
| Jasmine Bio 2.60      | green tea from China with jasmine. Low in caffeine.  |
| Mint Nanah Bio 2.60   | green tea with mint. Low in caffeine.                |

#### WHITE

|                     |                                                            |
|---------------------|------------------------------------------------------------|
| Pai Mu Tan Bio 2.60 | white tea from China with peony flavours. Low in caffeine. |
|---------------------|------------------------------------------------------------|

#### WELLBEING

|                          |                                                                                        |
|--------------------------|----------------------------------------------------------------------------------------|
| Detox Bio 2.60           | green tea from China, mate and citronelle. Ideal for sliming regimes. Low in caffeine. |
| Rooibos Natural Bio 2.60 | red tea from South Africa. Relaxing. Without caffeine.                                 |

### COFFEE SHOP

|                             |                           |
|-----------------------------|---------------------------|
| Espresso                    | 0.80   lunch, dinner 1.20 |
| Descafeinado                | 0.90   lunch, dinner 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 no Chantilly (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<br>• lime • grapefruit • bitter fee brothers                |      |
| Singapore Sling                                                                                     | 9.50 |
| sling gin • heering cherry • d.o.m. benedictine<br>• cointreau • pineapple • lime • grenadyne syrup |      |
| Barracuda                                                                                           | 8.50 |
| bacardi oro rum • galliano • pineapple • lime • prosecco                                            |      |
| Moscow Mule                                                                                         | 8.50 |
| stolichnaya vodka • lime •<br>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<br>• 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 6.50 • Sirloin & Ham 9.00

#### SANDWICHES

Chicken, Tomato and Rocket Pesto 6.00

Salmon, Cucumber, Lettuce and Fennel Mayo 6.50

Fresh Cheese, Tomato and Rocket Pesto (v) 6.00

#### BURGERS

Salmon Nordic 80g 7.50 | 150g 9.50  
iceberg • red onion • cucumber • fennel mayo • potato chips

Salmon Mediterranean 80g 7.50 | 150g 9.50  
rocket • tomato • spicy mayo • potato chips

Turkey Satay 80g 7.50 | 150g 9.50  
iceberg • bacon • coriander • satay sauce • french fries

Turkey Lusitanian 80g 7.50 | 150g 10.50  
spinach • mushrooms • bacon • egg • aioli • french fries

Chicken Caesar 80g 7.50 | 150g 9.50  
iceberg • bacon • cheddar • caesar sauce • french fries

Chicken BBQ 80g 7.50 | 150g 9.50  
iceberg • tomato • crispy onion • spicy sauce • french fries

Beef bb 70g 7.50 | 150g 9.50  
mushrooms • spinach • aioli • french fries

Beef Western 70g 7.50 | 150g 9.50  
lettuce • tomato • cucumber • cheddar • aioli • french fries

Quinoa & Chickpea Burger (v) 110g 7.50  
tomato • bell pepper • cucumber • yogurt • pita bread • chips

Sunny Side Up Egg Add-On 1.50

#### BURGUESINHAS

Homemade Muffin, Cheese, Sunny Side-Up Egg,  
Francesinha Sauce and French Fries

Burguesinha Chicken 8.00

Burguesinha Roast Veal 8.00

Burguesinha Beef Burger 8.00

#### FRANCESINHAS

Toasted Loaf, Special Sauce, Cheese & Fries

Francesinha bb 12.00

Francesinha Classic 12.00

Francesinha Chicken 12.00

### 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 11.50

Salt Cod with Spinach and Cream 11.50

### MEAT

Duck Rice au Gratin 11.50

Grilled Chicken Breast with Mustard Tarragon Sauce 11.50

Pasta Bolognese au Gratin 10.50

### LIGHT

#### SALADS

Chicken with Caesar Salad 10.50

Curad Salmon with Shallot-Fennel Sauce 11.50

Quiche do Dia com Salada Alfices e Cherry 6.50

As Saladas da Loja 8.50

#### VEGETARIANS

Warm Couscous with Sautéed Vegetables (v) 9.50

Pasta with Mushrooms, Spinach and Cream (v) 10.50

Pasta with Cherry, Tomato Sauce and Parmesan (v) 9.50

Scrambled Eggs (v) (see EGGS) 8.50

Quinoa and Chickpea Burger (v) (see BURGERS) 7.50

#### EGGS

with fresh salad or french fries

Scrambled Eggs with Shrimp 9.50

Scrambled Eggs with Parsley and Onion (v) 8.50

Scrambled Eggs with Green Asparagus (v) 8.50

### SOUPS

Couvert 1.20

Soup of the Day 2.20

Chicken Broth with Mushrooms 4.00

Almoço 12:00 às 15:30 • Jantar 19:00 às 22:00 • 3ª a sábado  
Lunch 12:00 to 15:30 • Dinner 19:00 to 23:00 • tue to sat

## SUSHI SASHIMI

|                                                                                                                    |       |
|--------------------------------------------------------------------------------------------------------------------|-------|
| Sashimi Simples (12 u) • Sashimi Simple (12 u) —                                                                   | 18.50 |
| atum + salmão + sardinha ou carapau<br>tuna + salmon + sardine or mackerel                                         |       |
| Sashimi Especial (20 u) • Sashimi Special (20 u) —                                                                 | 36.00 |
| atum + salmão + robalo ou pargo + sardinha ou carapau<br>tuna + salmon + sea bass or snapper + sardine or mackerel |       |
| Sushi Simples (12 u) • Sushi Simple (12 u) —                                                                       | 21.00 |
| 2 nigiri + 6 hosomaki + 4 california                                                                               |       |
| Sushi Especial (20 u) • Sushi Special (20 u) —                                                                     | 36.00 |
| 4 nigiri + 6 hosomaki + 4 california + 6 roll salmão • salmon                                                      |       |
| Sushi + Sashimi (30 u) —                                                                                           | 50.00 |
| 4 nigiri + 6 hosomaki + 4 california + 4 gunkan + 12 sashimi                                                       |       |

## ENTRADAS STARTERS

|                                                                      |      |
|----------------------------------------------------------------------|------|
| Miso Soup —                                                          | 4.50 |
| caldo de peixe com algas e tofu<br>fish stock with seaweeds and tofu |      |
| (v) Edamame —                                                        | 4.00 |
| (v) Edamame                                                          |      |
| (v) Crepes de Legumes (2 u) —                                        | 5.00 |
| (v) Vegetables Crepes (2 u)                                          |      |
| Tempura de Camarão e Legumes (2 u) —                                 | 5.00 |
| Shrimp and Vegetables Tempura (2 u)                                  |      |
| (v) Arroz de Sushi —                                                 | 3.50 |
| (v) Sushi Rice                                                       |      |

## TIRASHI

|                                                                                                                                     |       |
|-------------------------------------------------------------------------------------------------------------------------------------|-------|
| Barra —                                                                                                                             | 18.00 |
| 3 tipos de peixe em cubos. sementes de sésamo e sunomono<br>3 types of fish in cubes, sesame seeds and sunomono                     |       |
| Ebi —                                                                                                                               | 18.00 |
| salmão marinado, 2 camarões em tempura, teriyaki e cebola frita<br>marinated salmon, 2 tempura shrimps, teriyaki sauce, fried onion |       |
| (v) Vegetariano —                                                                                                                   | 15.50 |
| 4 saladas variadas, abacate e cebolinha<br>4 assorted salads, avocado and spring onion                                              |       |

## MAKIMONO

|                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------|-------|
| California Maki (8 u) —                                                                                   | 15.00 |
| camarão, pepino, maionese japonesa, manga ou abacate<br>shrimp, cucumber, japanese mayo, mango or avocado |       |
| Kappamaki (8 u) —                                                                                         | 8.00  |
| pepino • cucumber                                                                                         |       |
| Sakemaki (8 u) —                                                                                          | 8.00  |
| salmão • salmon                                                                                           |       |
| Tekkamaki (8 u) —                                                                                         | 8.00  |
| atum • tuna                                                                                               |       |

## NIGIRI

|                                           |      |
|-------------------------------------------|------|
| Ebi (2 u) camarão • shrimp —              | 6.00 |
| Ikura (2 u) ovas de salmão • salmon roe — | 6.00 |
| Iwashi (2 u) sardinha • sardine —         | 6.00 |
| Maguro (2 u) atum • tuna —                | 6.00 |
| Saba (2 u) cavala • horse mackerel —      | 6.00 |
| Sake (2 u) salmão • salmon —              | 6.00 |
| Tai (2 u) pargo • snapper —               | 6.00 |
| Tako (2 u) polvo • octopus —              | 6.00 |
| Tamago (2 u) ovo • egg —                  | 6.00 |
| Teion (2 u) robalo • sea bass —           | 6.00 |
| Unagi (2 u) enguia • eel —                | 8.00 |

## TEMAKI

|                              |      |
|------------------------------|------|
| Maguro (1 u) atum • tuna —   | 8.00 |
| Sake (1 u) salmão • salmon — | 8.00 |
| Ebi (1 u) camarão • shrimp — | 8.00 |

## SASHIMI

|                                         |       |
|-----------------------------------------|-------|
| Atum (8 u) • tuna —                     | 16.00 |
| Peixe do Dia (8 u) • catch of the day — | 16.00 |
| Salmão (8 u) • salmon —                 | 14.00 |

## BEBIDAS DRINKS

|                                                               |       |
|---------------------------------------------------------------|-------|
| Cerveja Kirin 33cl —                                          | 4.50  |
| Sake Fukumitsuya Kuroobi 15cl —                               | 8.00  |
| frio, ambiente ou aquecido • cold, ambiente or warm           |       |
| Sake Nanbubijin 15cl —                                        | 11.00 |
| frio • cold                                                   |       |
| Sake Fukuju 15cl —                                            | 9.50  |
| frio • cold                                                   |       |
| Takara Shochu Jun 6cl —                                       | 6.50  |
| Takara Plum Jun 33cl —                                        | 5.50  |
| tônica e gelo • soda and ice                                  |       |
| Chá Verde Kusmi Sencha —                                      | 6.50  |
| Japão • chá verde • green tea                                 |       |
| Chá Verde Kusmi Jamim —                                       | 6.50  |
| China • chá verde, aromas jasmim • green tea, jasmine flavour |       |