



oBACo
RESTAURANTE

. appetizers

"Ribeira Grande's Cozido das Caldeiras" Patê en Crout | 6€

"Ribeira Grande's Cozido das Caldeiras" in Puff Pastry, Fresh Herbs Salad with Mustard, Nuts and Regional Honey

Vegetable "À Brás" | 6€

Fried Root and Vegetables, Slightly Smoked Egg Yolk, Regional Pepper Powder, Vegetables Sauteed Mushrooms with Creamy Egg Yolk Puree

The Regional Egg and the Archipelago Cheeses | 6.5€

Sous Vide Eggs From the Region, Toasted Smoked Cabbage with Sea Spinaches, Azorean Cheese Milk and Smoked Local Brioche Crumble

Our Codfish Açorda | 7€

Flaked Codfish cooked at Low Temperature, Clarified Codfish Stock with Chlorophyll, Low Temperature Cooked Egg, Massa Sovada Crunch, Pil Pil Sauce, Greens and Roasted Pepper Gel

Faial Island's Creamy Cheese Raviolis | 7€

Faial's Creamy Cheese Raviolis, Smoked Vegetable Dashi, Toasted Pumpkin Seeds, Sea Spinaches, Mushrooms and Fresh Herbs

Santa Maria Island's Sausage | 7€

Seared Medallions of Santa Maria Sausage with Spinach and Sauteed Chards, Low Temperature Cooked Egg and Reduction of Ezequiel's Blackberry Liqueur

Azorean Tuna and Peanuts | 8€

Seared Tuna from the Azores in Peanuts, Homemade Limão Galego Ponzu, Regional Style Kimchi with Pimenta da Terra and Homemade Muxama

Ceviche Fish from the Azores | 9€

Azorean Ceviche, Sweet Potato Mousseline, Pickled Corn from Furnas, Tiger's Milk, Corno de Cabra Pepper, Fresh Coriander, Sea Fennel and Pickled Onion



. main courses

Regional Beet Cabidela Rice | 13€

Regional Beet Risotto, Beets, Raspberry Vinegar, Fresh Broad Beans and Old Cheese from the Azores

Biological Regional Pumpkin | 13€

Roasted and Caramelized Regional Pumpkin, Sweet Potato Puree, Roasted Pepper Gel, Greens Gel, Crunchy Vegetables and Fermented Onion Sauce

Chicken and Santa Maria Sausage | 13€

Chicken Leg Stuffed with Santa Maria Sausage, Regional Vegetable Stew, Smashed Sweet Potato and Fennel from the Azores

Terceira Island's Stewed Veal Cheeks | 14€

From the "Terceira" Island, the Veal Cheeks Stew, Regional Roasted Vegetable Ratatouille, Yam Puree and Fresh Herbs

Pig Belly with Bairrada Sauce | 14€

Regional Pig Belly Confit Seared with à Bairrada Sauce, Regional Tuber Crisp, Pineapple and Fresh Herb Salad with Mustard and Beet

Codfish Served in a Tile | 14€

Codfish Confit, Regional Chickpea Mousse, Local Crunchy Vegetables, Codfish Pil Pil Sauce, Regional Legumes and Homemade Pickles

Azorean Tuna Fish and Sweet Potato | 14€

Seared Azorean Tuna, Sweet Potato Puree, Roasted Pepper Gel, Greens Gel, Crunchy Vegetables and Fermented Onion Sauce,

Fish from the Azores in Banana Tree Leaf | 16€

Steamed Cured Fish in Banana Tree Leaf and Regional Lemon, Regional Tomato Salad and Green Banana "à Brás" Style

Fisherman Stew Fish Rice | 16€

Fisherman Stew Fish Rice, Sea Lettuce, Seared Fish, Roasted Peppers, Garlic Tuille and Fresh Tomatoes

Grilled Steak à O Baco | 18€

Regional Seared and Grilled Steak, Regional Steak Gravy, Velvety Potato Puree, Arugula, Dried Tomatoes and 24 month Cured São Jorge Cheese





. desserts

Azorean Pannacotta and Gorreana Tea | 5.5€

Azorean PannaCotta, *Gorreana* Tea and *Araçá* Ice Cream

The Biscuit Cake and the Azorean Banana | 6€

Mulata Biscuit Cake from the Azores, Regional Passion Fruit and Banana Ice Cream, Fruit Gel and Caramelized Peanuts

Orelha de Santa Maria Biscuit and Melon | 6.5€

Crunchy Slices of Orelha Biscuit, Santa Maria Island's Melon and Limão Galego Ice Cream, Homemade Pickled Fruits and Fresh Herbs

Light Chocolate Mousse | 6.5€

Light Chocolate Mousse, Sponge Cake Crunch, Azorean Yogurt Ice Cream and Salted Caramel



Kids Menu

. to start

Vegetables Soup | 2€

Soup of the Day | 2€

. main courses

Grilled 'catch of the day', Sauteéd Vegetables and Carrot Rice | 12€

Grilled Chicken Breast, Sauteéd Vegetables and Carrot Rice | 10€

Pasta Bolognese | 10€

. desserts

Sliced Fruit | 12€

Our Ice Cream with M&M's | 10€

Couvert Service, Homemade Bread with Regional Flowers and Sourdough with Artisanal Butter from the Island | 2 € Pax

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RESTAURANTE

All taxes included. | Complaints Book Available. This Restaurant benefits from a support program for the acquisition of local products. No dish, product or beverage can be charged unless it is asked for or consumed. Our menus have allergenic products, ask our staff for more information, and keep us informed of any intolerances or restrictions.