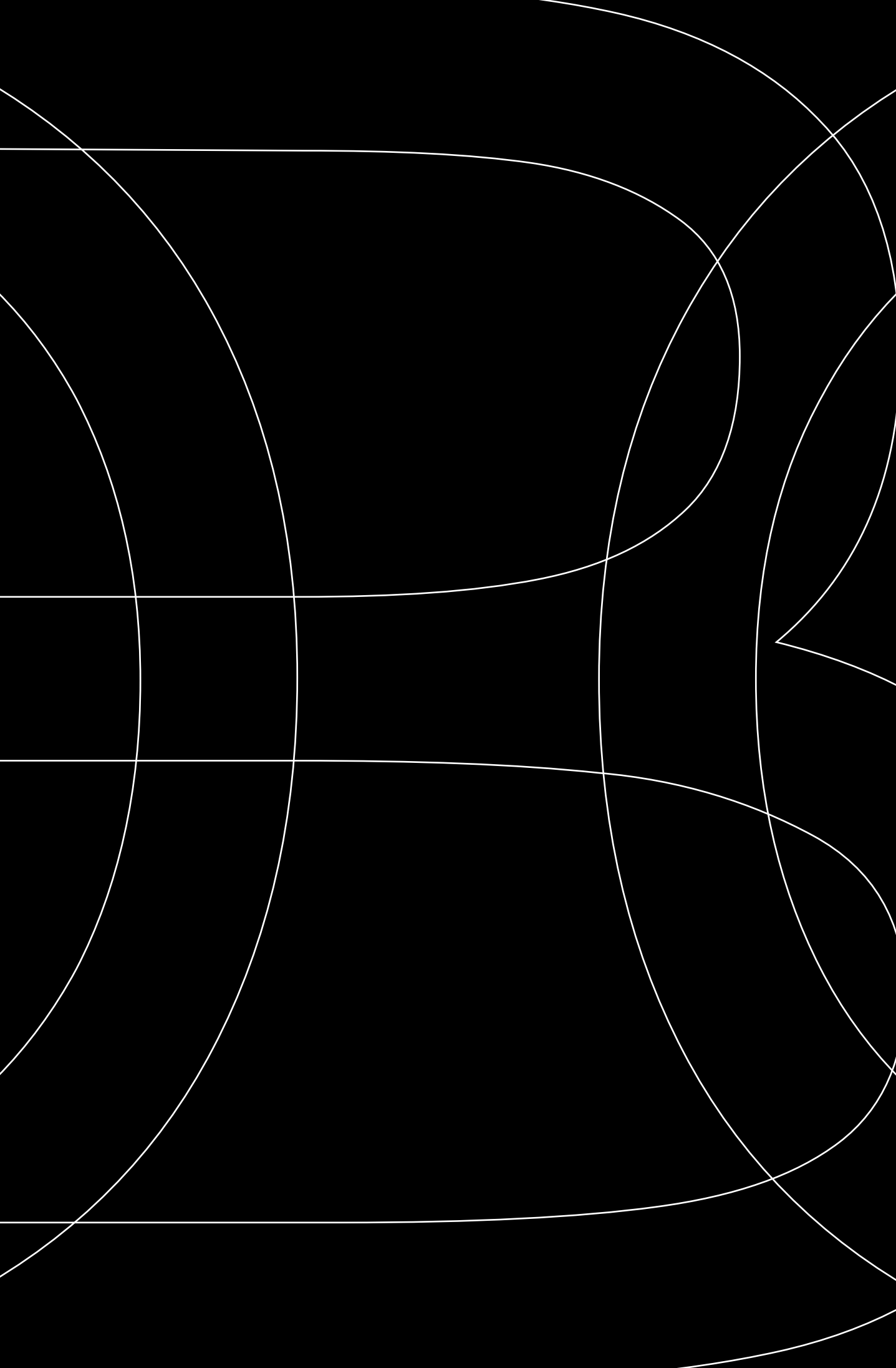


@RESTAURANTE.BONO.LISBOA

WIFI PASSWORD  
lisbon2022



WELCOME TO

# BONO

RESTAURANTE

The idea is simple: to cook tasty dishes, with classic techniques, smoked on the grill, colorful, inventive, local products and a cosmopolitan gastronomy, in short, **Mediterranean Cuisine with an Atlantic vocation**. Everything is prepared on the spot and in a completely open kitchen, in a red-hot oven.

*Chete Robson Oliveira*

# Appetizers

## COUVERT 6,5€

Long-fermented bread, eggplant paste, miso butter. (for 2 people)

## CARROT SALAD WITH AUTUMN COLORS 12,5€

Roasted carrots, goat cheese, honey, mini tomato, pumpkin seed popcorn, Japanese Sesame Sauce and Grapefruit Essential Oil Spray.

## SMOKED VEAL STEAK TARTARE 16€

Hand minced meat, yolk cured in japonese sauce, italian capers, pickles, toasted hazelnuts, hand-made sauce.

Serving Sugestion - French fries. 3,5€

## ITALIAN HOMEMADE BURRATA 13,5€

Homemade burrata, Beef heart smoked tomato and Genovese pesto.

Serving Sugestion - Long fermentation bread and olive oil. 3,5€

## CEVICHE 17,5€

Fresh catch of the day, pickled red onion, ponzo and tapioca pearls

(Is there a vegan option )

## MUSSEL 12,5€

This dish starts with olive oil and garlic. Then comes the taste of the sea, mussels, mixed with the fresh aroma of coriander. Serving suggestion French Fries 3,5€

## OYSTER 7€

Portuguese oyster with citrus foam - Raw or grilled (2 units).

## CONSUMÉ EAT FRESH MUSHROOMS 8,5€

Mushroom broth and celery foam

## PORK SHANK CROQUETTE 8€

Pork shank croquette, pineapple pickles and lightly spicy sauce (2 units).

## POLENTA BONO – FRIED CORN 8€

Crispy Fried Polenta with Cured São Jorge Cheese (7 - 10 months).

## PORTUGUESE CHEESES 13,5€

Selected Portuguese cheeses with tomato compote, fruits and nuts. All with portuguese excellence.

Serving Sugestion - Long fermentation bread and olive oil. 3,5€



## TOMATO RICE WITH SEAFOOD 23€

Land and Sea - Brothed black rice, squid, shrimp and pork sausage, all made in our basque grill (JOSPER).

## GRILLED OCTOPUS 27,5€

Grilled octopus (josper), chickpea puree, toasted watercress, lemon and tomato confit.

## COD STEAK 32,5€

Norwegian cod fillet (8 months to 1 year of curing), bread crumbs, celeriac puree, coriander emulsion and extra virgin Portuguese olive oil, cooked in a hot oven (JOSPER).

## BEEF LOIN WITH GNOCCHI 29€

Beef loin medallin (filet mignon), mushroom crust, demi-glace sauce, orange sweet potato gnocchi and grilled 'grelos'.

## IBERIAN PORK AND ROASTED PUMPKIN 25,5€

Grilled Iberian pork neck, Portuguese chestnut, grilled pumpkin and broccoli with pork demi-glace sauce.

## TIGER SHRIMP WITH VEGETABLES 26,5€

Tiger prawns and seasonal vegetables grilled over charcoal, served with "Beurre Blanc".

## LAMB "AU VIN" WITH MOROCCAN COUSCOUS 24,5€

Lamb cooked in wine (12 hours), mint cream, accompanied by Moroccan couscous with nuts.

## PASTA "ALLA" CARBONARA 16€

Italian pasta (grano duro), egg cream, cured cheese sauce and guanciale. Option of pomodoro paste with cherry tomatoes.

## BBQ BONO BURGER 15,5€

Grilled hamburger, brioche bread, sun-dried tomato and mustard sauce, arugula, and fries.

## GRILLED VEGETABLES AND HUMMUS 18€

BBQ vegetables, hummus, roasted watercress, lemon confit and mini tomato. 

## SMOKED CAULIFLOWER 16,5€

Grilled smoked cauliflower, sautéed mushrooms, olives and orange sauce.



# Desserts

## INTENSE SHADES OF CHOCOLATE 7,5€

Textures of 65% chocolate, cake, ganache and chocolate powder.

## KINDER BONO 7,5€

Chocolate and hazelnut base, white chocolate and hazelnut mousse, topped with delicious semisweet chocolate.

## CLASSIC TIRAMISU 7€

Tiramisu cream, champagne biscuits, illy coffee and cocoa

## THE FAMOUS TIRAMISU 9,5€

Alcoholic Cocktail with Absolut Vanilla, Tiramisu Syrup, Almond Liqueur, illy coffee and mascarpone foam.

## FLAMBÉ PINEAPPLE 7€

Pineapple roasted in the oven and flamed, accompanied by ice cream with cinnamon and toasted walnuts.

## CHEESECAKE BASCO 6,5€

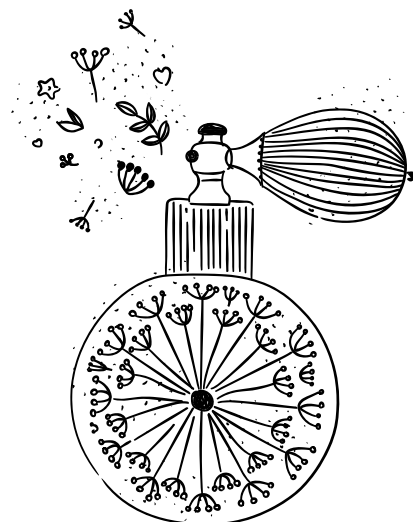
Cheesecake Basco, crumble et forest fruit compote

## ICE CREAM BALL 3€

Mascarpone or chocolate

## LEMON PIE BONO 6,5€

Bono lemon pie, crumble, meringue brüllé and spicy toppings



\*If you suffer from food intolerances and allergies, please let us know if you would like clarification on our ingredients before placing your order for food and beverages. Because most of our products contain cheese or fatty fruits. There is a map of allergens for consultation.

\*Prices in €, include VAT at the legal rate in force.

# Cocktails

## BONO COCKTAILS

### BONO CLOVER 9,5€

Gin Hendricks, lime mix, red berry syrup, egg white and burnt cinnamon.

### MAI TAI CUMARU 9,5€

Run Havana 7 years infused with cumaru, bitter almond liqueur, lime mix, orange and angustura oils.

### ULTRA VIOLET 9€

Flower-infused Absolut, artisanal orange liqueur, bono torange soda.

### LAYLA 9,5€

Jamerson Ipa, beefeater zest lemon, lime mix, tincture of roman and mint leaves.

### PISCO SOUR SUPREME 9,5€

Pisco brandy, agave syrup, lime mix and plant emulsifying bitters.

### BOTANIC 9,5€

Beefeater zest lemon, pear reduction with basil, lime mix, fernet and brut sparkling wine.

### SCOTCH NUTS 9,5€

Whiskey Chivas 12 years, chestnut reduction with honey, sweet sour mix and angustura.

### THE FAMOUS TIRAMISU 9,5€

Alcoholic Cocktail with Absolut Vanilla, Tiramisu Syrup, Almond Liqueur, illy coffee and mascarpone foam.

## N/A

### MOJITO BLACK BARRY 6,5€

Red fruit syrup, lime mix, mint and sparkling water

### DEVANEIO 6,5€

Passion Fruit Syrup, Lime Mix, Ginger Ale and Cotton Candy

### PERA MULE 6€

Pear puree, lime mix, soda and citrus foam

## CLASSICS

### CAIPIRINHA 8€

### MOJITO 8€

### WHISKEY SOUR 8€

### APEROL SPRITZ 8€

### OLD FASHIONED 8€

(suggestion - clericot)

### GIN TONIC 8€

(opção premium 11€)

### EXPRESSO MARTINI 8,5€

### NEGRONI 8,5€

(suggestion - smoked)

### MANHATTAN 9€

### DRY MARTINI 10€

### OLD FASHIONED 8,5€

