

TAPA BUCHO

Gastrobar

In the heart of Bairro Alto, the concept of Tapa Bucho started in Portugal, the land that inspires us. With a curious mind, we explore flavors from all around the world and without prejudice, but we always return to our roots.

As good Portuguese people, we know exactly which flavors you need to begin an epic gastronomic experience. **Enjoy!**



Merger 11€

Bourbon | ginger syrup | cucumber | lime

Damascus Energy 10€

Gin Beefeater | apricot syrup | lime | basil

Obsession 11€

Rum from Madeira Island | aperol | passion fruit
clarified

Last Mint 9,5€

Gin | lime | mint | ginger syrup and foam | rosemary

Honey Medicine 9,5€

Gin | honey syrup | lime | ginger

Tennessee Cherry 11€

Whisky Jack Daniel's | cherry | red vermouth | lime | egg white

Ay Caramba! 10€

Tequila | tamarind | tabasco | lime | Mezcal

Smoked Peach 11€

Bourbon | lime | peach | egg white | sparkling wine

ME NU

Get your maw ready

Couvert Butter, bread, olives and olive oil	6,7€	Cheese board And homemade jam	1/2 10,5€	1 19,8€
Hummus Hummus duo with toasts	6,8€	Portuguese Sausage board Best variety of cured meat	10€	18,7€
Iberian Smoked Ham Pata negra, hand sliced	16,8€	Cheese and Portuguese Sausage board an amazing mix	10€	18,7€
Bread basket	4,3€			

Croquettes

Prosciutto	2,2€/uni.
Calamari	2,2€/uni.
Mushrooms	2,2€/uni.
Oxtail	2,2€/uni.

From land and sea

Portobello Ponzu sauce, spring onion and slow poached egg	10,9€
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Pumpkin Roasted and puréed with warm potato salad	9,5€
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Creamy Buckwheat Mushrooms, green asparagus, veggie-demi and parmesan	8,9€
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Cauliflower two textures Pureed and grilled, ponzu marinade and garlic puree	11,3€
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Ceviche White fish, leche de tigre, sweet potato puree, crispy corn and algae	13,5€
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Prawn sautéed with garlic, chayote and coriander sprouts	15,5€
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Codfish Tempura with ponzu aioli , lemon and cilantro	13,8€
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White Seabass Grilled, nori, cataplana sauce, fermented pak choi and pistachio crumble	13,8€
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Tacos

Tuna Tartare, with lime mayo and chilli	10,9€/2uni.
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Eggplant Chicory, dengaku, goma dare and pickles	8,6€/2uni.
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Meaty treats for our squad

Black Angus sirloin Beef dry-aged, Aprox. 250/270gr	19,5€
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Pica-Pau Stir fried beef with homemade pickles and portuguese sauce	16,9€
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Pork belly With crackling skin, chestnut purée, pork jus and kimchi	14,5€
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Beef Tartare Beef tenderloin, tartar sauce, squid ink crisp, radish and mustard	15,5€
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Chicken Katsu Roasted tomato sauce and parmesan	11€
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Oxtail In bao, cheese, tsunomono, demi-glacé	10,9€/2uni.
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Goat

Young goat, oxtail in oven baked rice

18€

These go along so well

Padrón Peppers	7,6€
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Fried Potatoes With aioli and salsa brava	5,8€
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Huevos Rotos Potatoes, poached egg, onion, cream cheese and prosciutto	9,7€
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Desserts

Churros Chocolate sabayon and hazelnut foam	6,5€
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Lemon Tart Lemon curd, meringue and salty biscuit	6€
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Creme Catalan Goat cheese mousse and shiitake crumble	6€
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Tiramisu Olive oil cake, popcorn curd, mascarpone foam, and espresso martini	6,5€
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ME NU

Ouvre la bouche

Couvert

Beurre, pain, olives huile d'olive

6,7€

Houmous

Un duo de houmous et de pain grillé

6,8€

Jambon Fumé

"Pata Negra" coupé à la main

16,8€

Panier à pain

4,3€

Planche à Fromages

Et notre confiture

1/2 1
10,5€ 19,8€

Planche de Saucisses Portugaise

10€ 18,7€

Planche de Saucisses et fromage

le meilleur mélange

10€ 18.7€

Croquettes

Jambon Fumé 2,2€/uni.

Calamar 2,2€/uni.

Champignons 2,2€/uni.

Queue de Boeuf 2,2€/uni.

De la mer à la terre

Portobello

Au ponzu, céboullette et oeuf poché 10,9€

Potiron

Rôti et réduit en purée, servi avec une salade tiède de pommes de terre 9,5€

Sarrasin crémeux

Champignons, asperges vertes, végété-demi et parmesan 8,9€

Chou-fleur deux textures

purée et grillée, marinade ponzu, purée d'ail 11,3€

Ceviche

Lait de tigre de poisson blanc, purée de patates douces, maïs frit et algues 13,5€

Crevettes

Non pelé, sauté avec des pousses d'ail, de chayote et de coriandre 15,5€

Tempura de Morue

Avec aïoli, citron et coriandre 13,8€

Bar blanc

Grillé, nori, sauce cataplana, pak choï fermenté et crumble de pistache 13,8€

Tacos

Thon

tartare, avec mayonnaise à la lime et au piment 10,9€/2uni.

Aubergine

Chicorée, dengaku, goma dare et pickles 8,6€/2uni.

Viande pour mes chéris

Faux fillet "Black Angus"

Boeuf maturée à la plancha
Env. 250-270 g 19,5€

Pica-Pau

Boeuf sauté et cornichons maison 16,9€

Poitrine de porc

Avec craquelin de peau, purée de marrons, jus de porc et kimchi 14,5€

Tartare de bœuf

Filet de bœuf, sauce tartare, croustillant à l'encre de seiche, radis et moutarde 15,5€

Poulet Katsu

Avec sauce tomate rôtie et parmesan 11€

Queue de bœuf

En bao, fromage, tsunomono et demi-glace 10,9€/2uni.



Chevreau

Chevreau et queue de bœuf mijotés au four avec du riz parfumé 18€

Accompagne si bien

Piments Padron 7,6€

Patates Frites 5,8€
Avec aïoli et sauce brave

Huevos Rotos

Pommes de terre, oignon, œuf, fromage à la crème et jambon fumé 9,7€

Desserts

Churros

Sabayon au chocolat et mousse de noisette 6,5€

Tarte au Citron

Crème au citron, meringue et biscuit salé 6€

Crème catalane

Mousse de chèvre et crumble de shitake 6€

Tiramisu

Gâteau à l'huile d'olive, curd de popcorn, mousse de mascarpone et espresso martini 6,5€

White wine

Lisboa & Tejo

Our white wine 22€
Alvarinho

Victor Horta 18€
Fernão Pires & Arinto

Casa Santos Lima 20€
Sauvignon Blanc

Casa Santos Lima 20€
Chardonnay

Micasta 22€
Arinto

Lagoalva Reserva 23€
Arinto & Chardonnay

"Pirão" 23€
Fernão Pires

Alentejo

Altas Quintas 600 19,5€
Arinto, Verdelho & Fernão Pires

Monte da Peceguina 24,5€
Antão Vaz, Arinto, Roupeiro & Verdelho

Mainova 24€
Arinto, Verdelho & Antão Vaz

Beiras

Beyra 24,5€
Riesling

Douro

Quinta de Ventozelo 25,5€
Viosinho/Malvasia

Golpe 22€
Rabigato, Gouveio & Viosinho

Dão

Quinta da Ramalhosa 24€
Encruzado

OUR
SUGGESTION

Esporão Reserva
*Antão Vaz, Arinto, Roupeiro
(6 months wood stage)
Alentejo*

30€

Green Wine

Minho

Maria Papoila 20€
Loureiro/Alvarinho

Maria Bonita 19€
Loureiro

Maria Bonita 19,5€
Alvarinho

Quinta D'Amores 21€
Alvarinho



White - Green - Rosé

Rosé Wine

Dão

Beyra Rosé 19€
Touriga Nacional

Tejo

Nana Rosé 20€
Touriga Nacional & Aragonez

Champagne & Sparkling wine

Beiras

Nana Espumante 23€
Malvasia

OUR
SUGGESTION

PetNat
*Natural Sparkling wine
Portugal*

24€

França

Champagne MUMM 46€
*Pinot Meunier, Pinot Noir, Chardonnay
(Cordon Rouge)*

Wine by the glass

Ask us what we have for today

Wine A 5€

Wine B 6€

1. Minho
2. Douro & Porto
3. Dão
4. Bairrada
5. Beiras
6. Lisboa e Vale do Tejo
7. Setúbal
8. Alentejo
9. Algarve



Alentejo

Encosta do Guadiana Res.

Touriga Nacional, Aragonez Alicante
Bouchet e Trincadeira
(12 months wood stage)

20€

Monte da Peceguina

Aragonez, Syrah, Cabernet
Sauvignon, Touriga Nacional
(12 months wood stage)

25€

Artefacto Syrah

Syrah (6 months wood stage)

22€

Guadalupe WineMakers

Alicante Bouschet, Aragonez & Syrah
(12 months wood stage)

23€

Mainova

Alicante Bouschet, Touriga Nacional
& Baga (8 months wood stage)

25€

Quinta do Quetzal Reserva

Syrah, Alicante Bouschet & Trincadeira
(20 months wood stage)

39€

OUR SUGGESTION

Grandes Quintas Reserva

Touriga N, Tinto Cão e Sousão
(18 months wood stage)
Douro

31,5€

Lapa Homenagem

Touriga Nacional, Merlot,
Cabernet Sauvignon e Syrah
(24 months wood stage)
Tejo

33,5€

Douro

Andreza Reserva

Touriga N e F, Tinta Roriz
(10 months wood stage)

22€

Golpe

Touriga N e F, Tinta Roriz
(18 months wood stage)

22€

Quinta de Ventozelo Syrah

Syrah Oaked Matured
(12 months wood stage)

29€

Quinta Nova Colheita

Touriga N e F, Tinta Roriz

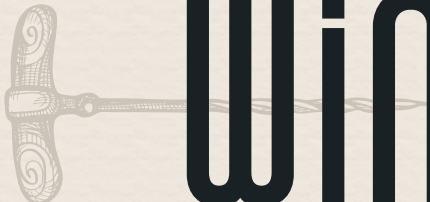
22,5€

Quinta Nova Reserva

Touriga N e F, Tinta Roriz e Amarela
(6 months wood stage)

33€

THE RED WINE



Lisboa & Tejo

Our red wine

Touriga nacional, Merlot, Cabernet
& Syrah (12 months wood stage)

23€

Victor Horta

Touriga Nacional & Syrah

18,5€

Victor Horta

Castelão & Aragonez

18,5€

Confidencial Reserva

10 variedades de uva
(6 months wood stage)

19€

Nana Reserva

Touriga Nacional, Castelão, Alicante
Bouschet (12 months wood stage)

21,5€

Qta Lapa Reserva Merlot

Merlot (12 months wood stage)

23,5€

Qta Lapa Reserva Pinot Noir

Pinot Noir (12 months wood stage)

23,5€

Bal da Madre

Rufete & Aragonez
Beira

23€

Wine by the glass

Ask us what we have for today

Wine A 5€

Wine B 6€

BEYOND WINE

Vermute & Appetizer

Martini Bianco	4,5€
Martini Rosso	4,5€
Ricard	5€
Aperol <i>(not spritz)</i>	6€
Angues Passionfruit	6€

Liquors & Digestives

Ginjinha	3€
Licor Beirão	5€
Amêndoa Amarga <i>With lemon</i>	5,5€
Macieira	5€
Macieira Cream <i>Irish cream</i>	5€

Beer

	25cl	33cl	50cl
Estrella Damm <i>Lager</i>	2,3€	3€	5€
Bock Damm <i>Dark Lager</i>	3€		
Free Damm <i>0% alcohol</i>	3€		
Craft Beer Portuguese <i>IPA</i>		4,5€	

Porto wine & Moscatel

Dalva Tawny Reserva	5€
Dalva White Reserva	5€
Dalva Ruby Reserva	5,5€
Dalva L.B.V.	6€
Moscatel de Setúbal	4,5€

Whisky and others

Jameson Original <i>Whisky</i>	6,5€
Jameson Black Barrel <i>Whisky</i>	8€
Ballantine's 12A <i>Whisky</i>	7€
Chivas Regal 12A <i>Whisky</i>	8,5€
Four Roses <i>Bourbon</i>	7€
Havana 3 anejos <i>Rum</i>	7€
Olmeca Silver <i>Tequila shot</i>	4€
Olmeca Reposado <i>Tequila shot</i>	4€
Moskovskaya <i>Vodka</i>	6€
Absolut <i>Vodka</i>	7€
Absolut Elyx <i>Vodka</i>	12€

Soft drinks

	0,5lt	0,75lt
Still Water	2€	2,8€
	0,25lt	0,7lt
Sparkling Water	2€	3,5€
Ginger Ale		2,5€
Lemonade		2,8€
Pepsi / Pepsi Max		2,5€
7Up		2,5€
Ice tea <i>Lemon or peach</i>		2,5€
Expresso		2€

- Cocktails -

Ay Caramba! 🌶️ <i>Tequilla, tamarind, tabasco, time and Mezcal</i>	9,5€
Pornstar Martini <i>Vodka, passion fruit, lime, vanilla and Prosecco</i>	10€
Merger <i>Bourbon, ginger syrup, cucumber and lime</i>	10€
Obsession clarified 🍹 <i>Rum from Madeira island, aperol, passion fruit</i>	10€
Honey Medicine <i>Gin, honey syrup, lemon and ginger</i>	8,5€
Last Mint <i>Gin, lime, mint, ginger in syrup and foam, and rosemary branch</i>	9€
Smoked Peach <i>Bourbon, lemon, peach, egg white and sparkling wine</i>	10€
Damascus Energy <i>Beefeater, apricot syrup, lemon juice and Basil</i>	9,5€
Tennessee Cherry <i>Whisky Jack Daniel's, sour cherry, red Vermouth and lemon</i>	10€
Expresso Martini <i>Vodka, coffee liqueur and expresso</i>	8,5€
Aperol Spritz <i>Orange, sparkling wine and soda</i>	8€
Pisco Sour <i>Pisco, lime and angostura</i>	9€
Old Fashioned <i>Whisky, orange and angostura</i>	8,5€
Margarita <i>Tequilla, cointreau and lime</i>	8€
Mojito <i>Rum, lime, mint and soda</i>	7,5€
Caipirinha/Caipiroska Classic <i>Cachaça/Vodka and lime</i>	7,5€
Caipirinha/Caipiroska Tropical <i>Cachaça/Vodka, lime, kiwi and pineapple</i>	8€
Moscow Mule <i>Vodka, lima e ginger beer</i>	9€
Porto Tonic <i>Dry White Porto, tonic and lemon zest</i>	7€
Tropical Mocktail (no alcool) <i>Lime, passionfruit, pineapple and ginger</i>	5,5€

- Gin Tonic -

Victor Horta <i>Lime and juniper</i>	7,5€	Hendricks <i>Cucumber & juniper</i>	9€
Beefeater <i>Lime and juniper</i>	7,5€	Nordés <i>Grape & ginger</i>	9€
Beefeater 24 <i>Orange zest and parsley</i>	9€	Monkey 47 <i>Orange, mint & pink pepper</i>	13€
Bulldog <i>Cinnamon stick and lime</i>	8,5€		

TO DRINK

- Sangria -

	1 lt	glass
Red	13,5€	5,5€
White	13,5€	5,5€
Sparkling wine <i>Red fruits</i>	15€	6€

- Beer -

	25cl	33cl	50cl
Estrella Damm <i>Lager</i>	2,3€	2,8€	4,5€
Bock Damm <i>Dark Lager</i>	3€		
Craft Beer Portuguese <i>IPA</i>		4,5€	

- Whisky e outros -

Mezcal	4€
Jameson Original <i>Whisky</i>	6€
Jameson Black Barrel <i>Whisky</i>	8€
Ballantine's 12A <i>Whisky</i>	6,5€
Chivas Regal 12A <i>Whisky</i>	8,5€
Four Roses <i>Bourbon</i>	6,5€
Havana 3 anejos <i>Rum</i>	6€
Olmeca Silver <i>Tequila</i>	3€
Olmeca Reposado <i>Tequila</i>	3€
Moskovskaya <i>Vodka</i>	5€
Absolut <i>Vodka</i>	6€
Absolut Elyx <i>Vodka</i>	12€

- Soft Drinks -

	0,5lt	0,75lt
Still Water	2€	2,8€
	0,25lt	0,7lt
Sparkling Water	2€	3,5€
Ginger Ale		2,4€
Lemonade		2,8€
Pepsi / Pepsi Max		2,2€
7Up		2,2€
Ice tea <i>Lemon or peach</i>		2,2€
Expresso		2€

CLASSICS & CREATIONS

Cocktails

Ay Caramba! 🌶️ <i>Tequilla, tamarind, tabasco, time and Mezcal</i>	10€	Expresso Martini <i>Vodka, coffee liqueur and expresso</i>	10€
Pornstar Martini <i>Vodka, passion fruit, lime, vanilla and Prosecco</i>	11€	Aperol Spritz <i>Orange, sparkling wine and soda</i>	8,5€
Merger <i>Bourbon, ginger syrup, cucumber and lime</i>	11€	Pisco Sour <i>Pisco, lime and angostura</i>	10€
Obsession clarified 🍹 <i>Rum from Madeira island, aperol, passion fruit</i>	11€	Old Fashioned <i>Whisky, orange and angostura</i>	10€
Honey Medicine <i>Gin, honey syrup, lemon and ginger</i>	9,5€	Margarita <i>Tequilla, cointreau and lime</i>	8,5€
Last Mint <i>Gin, lime, mint, ginger foam and rosemary</i>	9,5€	Mojito <i>Rum, lime, mint and soda</i>	8€
Smoked Peach <i>Bourbon, lemon, peach, egg white and sparkling wine</i>	11€	Caipirinha/Caipiroska Classic <i>Cachaça/Vodka and lime</i>	8€
Damascus Energy <i>Beefeater, apricot syrup, lemon juice and Basil</i>	10€	Caipirinha/Caipiroska Tropical <i>Cachaça/Vodka, lime, kiwi, pineapple and passion fruit</i>	8€
Tennessee Cherry <i>Whisky Jack Daniel's, cherry, red Vermouth, lemon and egg white</i>	11€	Moscow Mule <i>Vodka, lima e ginger beer</i>	10€
Tropical Mocktail (no alcool) <i>Lime, passionfruit, pineapple and ginger</i>	6,5€	Porto Tonic <i>Dry White Porto, tonic and lemon zest</i>	7,5€

Gin tonic

Victor Horta <i>Lime & juniper</i>	8€
Beefeater <i>Lime & juniper</i>	8€
Beefeater 24 <i>Orange zest & parsley</i>	9,5€
Bulldog <i>Cinnamon stick & lime</i>	9€
Hendricks <i>Cucumber & juniper</i>	10,5€
Nordés <i>Grape & ginger</i>	10,5€

Sangria

	1 lt	glass
Red	13,5€	6€
White	13,5€	6€
Sparkling wine <i>Red fruits</i>	15€	7€



ALLERGENS

Any doubt, please ask us



Lactose



Sesame



Gluten



Vegan



Spicy



Bio Wine

Bread



gluten free
available

Hummus



gluten free
available



Croq. Calamari



Croq. Prosciutto



Croq. Mushroom



Croq. Oxtail



Padron Peppers



gluten free
available



Potatoes Brava



Huevos Rotos



lactose free and
vegetarian
available

Portobello



lactose and
gluten free
available

Codfish
tempura



Lettuce

lactose free
available



Buckwheat



Cauliflower



Ceviche



lactose and
gluten free
available

Corvina
(white croaker)



gluten free
available



Prawn



lactose free
available

Pica-pau



lactose and
gluten free
available

Tartare



Chicken Katso



lactose free
available

Tuna Taco



Vegetarian
Taco



sesame free
available

Black Angus



lactose free
available

Pork belly



Churros



Crema
Catalana

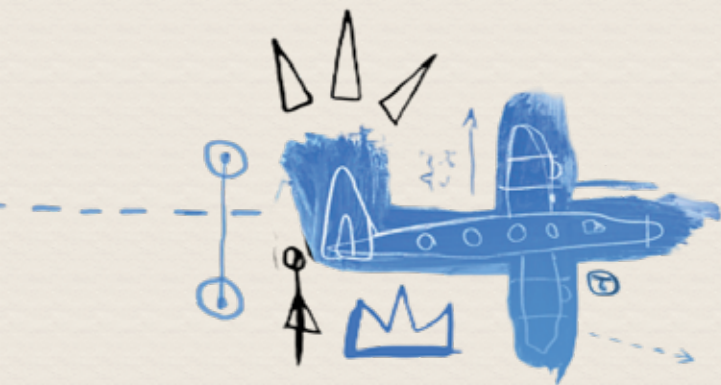


Lemon
Tart



Tiramisu





TAKE TAPA WITH YOU

Our products



Extra Virgin Olive Oil *Huile d'Olive Vierge Extra*

Superior category olive oil obtained directly from olives solely by mechanical means.

8€



T-shirt Tapa Bucho

Various sizes and styles available
Tailles et modèles variés disponibles

35€



Our Wine *Notre Vin*

Tinto ou branco.

21€