

# 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

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

## Croquettes

<b>Prosciutto</b>	2,2€/uni.
<b>Calamari</b>	2,2€/uni.
<b>Mushrooms</b>	2,2€/uni.
<b>Oxtail</b>	2,2€/uni.

## From land and sea

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

## Tacos

<b>Tuna</b> Tartare, with lime mayo and chilli	10,9€/2uni.
<b>Eggplant</b> Chicory, dengaku, goma dare and pickles	8,6€/2uni.

## Meaty treats for our squad

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

## These go along so well

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

## Desserts

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

# 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, végé-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 aioli, 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 filet "Black Angus"

Env. 250-270 g  
Demi-glace and moutarde

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.

### Presa

Presas ibériques avec sauce aux pleurotes

19€

## Accompagne si bien

### Piments Padron

7,6€

### Patates Frites

Avec aioli et sauce brave

5,8€

### 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** 30€  
*Antão Vaz, Arinto, Roupeiro  
(6 months wood stage)  
Alentejo*



## Green Wine

### Minho

**Maria Papoila** 20€  
*Loureiro/Alvarinho*

**Maria Bonita** 19€  
*Loureiro*

**Maria Bonita** 19,5€  
*Alvarinho*

**Quinta D'Amareis** 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** 24€  
*Natural Sparkling wine  
Portugal*



### França

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

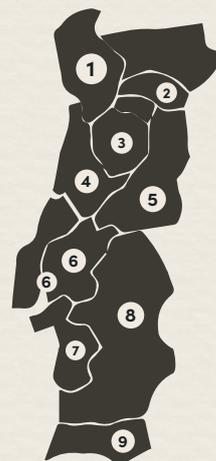
## Wine by the glass

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

## Liquors & Digestives

	shot	dose
Ginjinha	2€	3€
Licor Beirão	3€	5€
Amêndoa Amarga <i>With lemon</i>		5,5€
Macieira	3€	5€
Macieira Cream <i>Irish cream</i>	3€	5€
CRF / 1920	3,5€	6€

## 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

	shot	dose
Jameson Original <i>Whisky</i>	3,5€	6,5€
Jameson Black Barrel <i>Whisky</i>	4€	8€
Chivas Regal 12A <i>Whisky</i>	4,5€	8,5€
Four Roses <i>Bourbon</i>	4€	7€
Havana 3 anejos <i>Rum</i>	4€	7€
Olmecca Silver <i>Tequila shot</i>	4€	7€
Olmecca Reposado <i>Tequila shot</i>	4€	7€
Absolut <i>Vodka</i>	4€	7€
Absolut Elyx <i>Vodka</i>	6€	12€
William Hinton 3 years <i>Rum da Madeira</i>	4€	7€

## Soft drinks

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

# CLASSICS & CREATIONS

## Cocktails

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

## Gin tonic

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

## Sangria

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



# ALLERGENS

Any doubt, please ask us



Lactose



Sesame



Shellfish



Gluten



Nuts



Vegan



Spicy



Bio Wine

Bread



gluten and sesame free available

Hummus



gluten free available

Croq. Calamari



Croq. Prosciutto



Croq. Mushroom



Croq. Oxtail



Padron Peppers

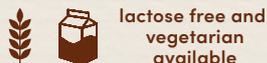


gluten free available

Potatoes Brava



Huevos Rotos



lactose free and vegetarian available

Portobello



lactose and gluten free available

Codfish tempura



Pumpkin Salad



Buckwheat



lactose and gluten free available

Cauliflower



vegan option available

lactose and gluten free available

Ceviche



lactose and gluten free available

White Croaker



gluten and nuts free available

Prawn



lactose free available

Pica-pau



lactose and gluten free available

Tartare



Chicken Katso



lactose free available

Tuna Taco

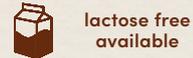


Vegetarian Taco



sesame free available

Black Angus



lactose free available

Pork belly



sesame free available

Churros



Crema Catalana



Lemon Tart

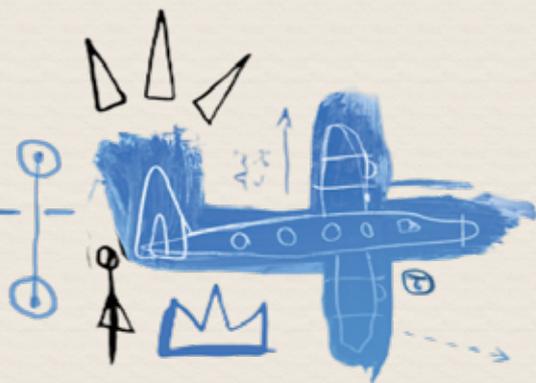


Tiramisu



# 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€