

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

Frizz Limão 10€

Gin | lime | limoncello | meringue

Ay Caramba! 10€

Tequila | tamarind | tabasco | lime | Mezcal

Smoked Peach 11€

Bourbon | lime | peach | egg white | sparkling wine

MENU

Get your maw ready

Couvert	6,7€	Cheese board	1/2	1
Butter, bread, olives and olive oil		And homemade jam	10,5€	19,8€
Hummus	6,8€	Portuguese Sausage board	10€	18,7€
Hummus duo with toasts		Best variety of cured meat		
Iberian Smoked Ham	16,8€	Cheese and Portuguese Sausage board	10€	18,7€
Pata negra, hand sliced		an amazing mix		
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	10,9€
Ponzu sauce, spring onion and slow poached egg	

Leek	9,5€
Roasted Leek, ajo blanco, miso and mixed nuts	

Tomato	12€
Beefsteak tomato, caesar salad, tsunomono, and blue cheese	

Cauliflower two textures	11,3€
Pureed and grilled, ponzu marinade and garlic puree	

Ceviche	13,5€
White fish, leche de tigre, sweet potato puree, crispy corn and algae	

Prawn	15,5€
sautéed with garlic, chayote and coriander sprouts	

Codfish Tempura	13,8€
with ponzu aioli , lemon and cilantro	

Crudo	13,8€
Cured catch of the day, thai sauce and rice crisp	

Tacos

Tuna	10,9€/2uni.
Tartare, with lime mayo and chilli	

Eggplant	8,6€/2uni.
Chicory, dengaku, goma dare and pickles	

Meaty treats for our squad

Black Angus sirloin	19,5€
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Beef dry-aged, Aprox. 250/270gr
Demi-glacé, mustard and shallot confit

Pica-Pau	16,9€
Stir fried beef with homemade pickles and portuguese sauce	

Pork belly	14,5€
With crackling skin, chestnut purée, pork jus and kimchi	

Beef Tartare	15,5€
Beef tenderloin, tartar sauce, squid ink crisp, radish and mustard	

Chicken Katsu	11€
Roasted tomato sauce and parmesan	

Oxtail	10,9€/2uni.
In bao, cheese, tsunomono, demi-glacé	

Presa	19€
Iberian pork "presa", pleurotus mushroom sauce	

These go along so well

Padrón Peppers	7,6€
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Fried Potatoes	5,8€
With aioli and salsa brava	

Huevos Rotos	9,7€
Potatoes, poached egg, onion, prosciutto cream cheese and spicy aioli	

Desserts

Churros	6,5€
Chocolate sabayon and hazelnut foam	

Lemon Tart	6€
Lemon curd, meringue and salty biscuit	

Crema Catalan	6€
Goat cheese mousse and shiitake crumble	

Tiramisu	6,5€
Olive oil cake, popcorn curd, mascarpone foam, and espresso martini	

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€

Poireau

Poireau rôti, ajo blanco, miso et fruits secs

9,5€

Tomate

Tomate cœur de bœuf, salade césar, tsunomono et fromage bleu

12€

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€

Crudo

Poisson du jour mariné, sauce thaï et croustillant de riz

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"

Env. 250-270 g

Demi-glace, moutarde et shallot confit

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

Presa ibérique 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, aioli épicé 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€

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€

Mainova

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

25€

Talhão 02

Sousão 2021
(14 months wood stage)

40€

Douro

Andreza Reserva

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

22€

Quinta Nova Colheita

Touriga N e F, Tinta Roriz

22,5€

Quinta de Ventozelo Syrah

Syrah Oaked Matured
(12 months wood stage)

29€

Quinta Nova Reserva

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

33€

Vilarissa Valley Grande Reserva

Touriga N e F
(12 months wood stage)

34€

Grandes Quintas Reserva ★

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

31,5€

Wine by the glass

Ask us what we have for today

Wine A 5€

Wine B 6€

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€

Confidencial Reserva

10 variedades de uva
(6 months wood stage)

19€

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€

Qta Casal Branco Reserva

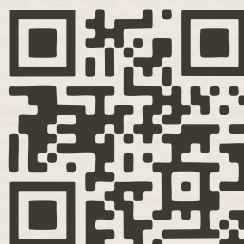
Alicante Bouchet, Syrah, Castelão
(12 months wood stage)

26€

Lapa Homenagem ★

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

35€



Off-the-menu Wines

We have more off-the-menu
options. See here or ask our staff
for more information.

Vins hors carte

Nous avons d'autres vins hors carte.
Consultez-les ici ou demandez plus
d'informations à notre équipe.

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

Falcoaria Vinhas Velhas 28€
Fernão Pires 2022
(6 months wood stage)

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

Esporão Reserva ★ 🍷 31€
Antão Vaz, Arinto, Roupeiro
(6 months wood stage)

Beiras

Beyra 24,5€
Riesling

Douro

Quinta de Ventozelo 25,5€
Viosinho/Malvasia

Golpe Bio 🍷 22€
Rabigato, Gouveio & Viosinho

Dão

Quinta da Ramalhosa 24€
Encruzado

Green Wine

Minho

Maria Papoila 20€
Loureiro/Alvarinho

Maria Bonita 19€
Loureiro

Maria Bonita 22€
Alvarinho

Quinta D'Amores 23€
Alvarinho



White - Green - Rosé

Rosé Wine

Dão 19€

Beyra Rosé
Touriga Nacional

Tejo

Nana Rosé 22€
Touriga Nacional & Aragonez

Champagne & Sparkling wine

PetNat ★ 🍷 24€
Natural Sparkling wine
Portugal

Beiras

Nana Espumante 23€
Malvasia 7€ glass

França

Champagne MUMM 54€
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



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€
	0,25lt	0,7lt
Sparkling Water	2€	3,5€
	0,2lt	
Schweppes	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

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

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 & orange</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



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



Tomato



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



Creme
Catalana

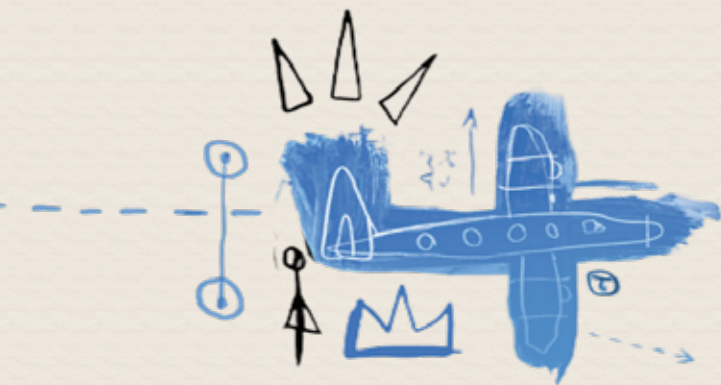


Lemon
Tart



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€