





# MENU FOOD

bago

We also have coffees, juices, smoothies and our specialty, wine. Ask for the drinks menu!

## Breakfast



Pastel de nata 	2,5€
Croissant 	2,5€
Croissant with turkey ham	3€
Croissant with cheese 	3€
Croissant with cheese and turkey ham	3,5€
Croissant with red fruit jam	3,5€
Sheep's cheese sandwich with cured ham	6€
Tiborna 	6€
Toasted bread, sundried tomatoes in olive oil and arugula, seasoned with quality olive oil, pepper and salt	
Scrambled eggs with slow-fermented bread	7€
Danish breakfast	13€
Slow-fermented bread, gouda cheese, avocado, scrambled egg, butter, red fruit jam	

## Pancakes

Classic pancake	6€
Honey and cinnamon	
Bago pancake	8€
Mascarpone, honey, red berries, pistachios	
Oreo pancake	8€
Chocolate and hazelnut cream, red fruits, oreo cookie, whipped cream	
Banoffee pancake	8€
Dulce de leche, banana, cookie, whipped cream, cinnamon	
Tutti-Frutti pancake	8€
Acer syrup, mixed fruit, red fruit jam	

## Toast

Toasted wholemeal rustic bread

Bago toast 	8€
Cream cheese, sliced avocado, olive oil, tomato, lemon	
Italian toast	12€
Cured ham, burrata, tomato, pesto, basil	
Norwegian toast	12€
Cream cheese with herbs, smoked salmon, pistachios and arugula	
Spanish toast 	12€
Cream cheese, scrambled egg, sundried tomatoes in olive oil and arugula	




## Bowls

Bago Bowl	7€
Greek yogurt, homemade granola, various fruits and a little honey on top	



## Brunch

Bago Brunch	17€
Natural orange juice, 1 slice of natural slow-fermented bread, 1 croissant, red fruit jam, turkey ham, cheese, yogurt with homemade granola, mixed fruit, classic pancake with honey and cinnamon, espresso or american coffee or cappuccino or black tea	
Afonso Brunch	19€
Orange juice, 1 slice of natural slow-fermented bread, 1 croissant, red fruit jam, turkey ham, cheese, yogurt with homemade granola, mixed fruit, classic pancake with honey and cinnamon, scrambled eggs, espresso or american coffee or cappuccino or black tea	
Brunch Simão	22€
Orange juice, 1 slice of natural slow-fermented bread, 1 croissant, red fruit jam, turkey ham, cheese, yogurt with homemade granola, mixed fruit, classic pancake with honey and cinnamon, scrambled eggs, espresso or american coffee or cappuccino or black tea, 1 glass of mimosa or 1 glass of sparkling wine	

## Salads



Mozzarella salad 	12€
Arugula, fresh mozzarella, sundried tomatoes preserved in olive oil and basil	
Tuna and Corn	13€
Arugula, tuna, corn, croutons and cherry tomatoes	
Fresh Burrata 	14€
Arugula, fresh burrata, cherry tomatoes, pesto and walnuts	
Smoked Salmon	14€
Arugula, smoked salmon, feta cheese, croutons	
Mango and avocado 	15€
Arugula, mango, avocado, feta cheese and walnuts	

## Eggs

Scrambled eggs with asparagus 	9€
Scrambled eggs with grilled asparagus, cherry tomatoes and coriander mayonnaise	
Scrambled eggs with cured ham	11€
Scrambled eggs with cured ham, cherry tomatoes and curry mayonnaise	
Scrambled eggs with smoked salmon	13€
Scrambled eggs with smoked salmon, pistachios, cherry tomatoes and coriander mayonnaise	
Cheese Omelette 	13€
Cheese omelette with arugula salad and cherry tomatoes	
Cured ham and cheese omelette	14€
Cheese and cured ham omelette, with arugula salad and cherry tomatoes	

## Pintxos

2 pieces of crusty bread

Goat's Cheese, Honey and Walnut Pintxo 	7€
Pesto, Mozzarella, Cherry Tomato and Basil Pintxo 	7€
Pesto, Arugula, Ham and Thin Slice of Cow's Cheese Pintxo	7€
Pumpkin Jam, Salami Chorizo, Goat's Cheese and Cherry Tomatoes Pintxo	7€







Vegan



Ovolacto-vegetarian

## Couvert

Cow's cheese shavings 	1,5€
The first is offered with wine	
Olives 	1,5€
The first is offered with wine	
Basket of bread 	3€
Olive oil with balsamic vinegar and salt flower 	3€

## Tapas

Shrimp Rissol with Coriander Mayonnaise	2€
Croquette with Mustard	2€
Chicken Pie with Curry Mayonnaise	2,5€
Dried Tomatoes in Olive Oil 	4€
Anchovies in Vinegar and Olive Oil	6€
Padrón peppers 	6€
Grilled padrón peppers	
Smoked Salmon with Roquefort Cheese	12€
Camembert cheese in the oven	14€
Served with oven-roasted cherry tomatoes, honey and toasted bread (recommended for 2 to 4 people)	
Melted Azeitão Cheese 	14€
Sheep's cheese from the Azeitão area with honey and walnuts	
Veal Carpaccio	14€
Beef carpaccio with parmesan shavings and arugula	
Cured Duck ham	14€
Thin slices of cured duck ham	
Cod Carpaccio in Olive Oil	15€
Thin cod slices	
Foie Gras with Red Fruit Jam	16€

## Roasted Chorizo

Half roasted chorizo	10€
Whole roasted chorizo	14€



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VAT included  
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## Algarve Fish Tapas

Tuna with Sweet Potato and Coriander	7€
Algarve Style Tuna	7€
Mackerel with Carrot and Coriander	7€
Sardines with Confit Tomatoes	7€
Mackerel with Habanero Peppers	7€
Mackerel with Olives and Almonds	7€
Codfish with Organic Olive Oil	8€
Mackerel with Lemon and Olive Oil	8€
Mackerel with Cloves and Olive Oil	8€
Mackerel with Organic Virgin Olive Oil	8€
Sardines in Tomato	8€
Sardines in Spicy Tomato	8€
Sardines with Chilli and Olive Oil	8€
Sardines with Lemon and Olive Oil	8€
Smoked Sardines with Olive Oil	8€

## Portuguese charcuterie and cheeses

All the cured hams and chorizos are from black pigs from the Algarve or Alentejo fed only on acorns

Cheese platter 	12€
Sheep, cow's and goat's cheeses	
Charcuterie platter	12€
Cured ham and paiola	
Cured ham platter	14€
Mixed plate	15€
Cow's cheese, sheep's cheese and cured ham	
Cheese board 	20€
Sheep, cow's and goat's cheeses	
Charcuterie Board	20€
Cured ham, paiola and Iberian salpicão	
Cured ham board	22€
Mixed board	23€
Cow's cheese, sheep's cheese, cured ham and chorizo	

## Fish Plates

Salmon fillet with sweet potatoes	15€
Salmon fillet cooked at low temperature, served with arugula and sweet potatoes	
Octopus Tentacle with Sweet Potato	19€
Boiled octopus tentacle, served with sweet potato and mango curry mayonnaise on the side	

## Meat Dishes

Rabbit	15€
Stewed rabbit, served boneless, with crispy potato chips, arugula salad and cherry tomatoes	
Chicken	15€
Stewed chicken, slow-cooked in a slightly spicy sauce and served shredded, boneless, with crispy potato chips, arugula salad and cherry tomatoes	
Duck	15€
Stewed duck, slow-cooked and served shredded with crispy potato chips, arugula salad and cherry tomatoes.	
Partridge with Vinegar Sauce	19€
Partridge stew, slow-cooked in a vinegar sauce, shredded and served with crispy potato chips and arugula salad with cherry tomatoes	

## Desserts

Grapes 	3€
Orange 	4€
Mango 	5€
Almond Cake with Egg Custard 	2,5€
Two scoops of ice cream 	4€
Ask which flavors are available	
Expresso affogato 	5€
1 scoop of vanilla ice cream, with espresso, whipped cream and chocolate topping	
Cheese with marmalade 	6€
Castelo Branco sheep's cheese, accompanied by a slice of homemade marmalade	
Pavlova 	6€
Crunchy meringue cake, served with red fruit jam, whipped cream and raspberries	
Petit Gâteau 	7€
Melted chocolate cake, served with two scoops of vanilla ice cream, whipped cream and blackberries	

bago

brunch | lunch | dinner

kitchen open all day

# MENU DRINKS

bago

brunch | lunch | dinner

kitchen open all day

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We also have breakfast, brunch, tapas, meat and fish dishes! Ask for the food menu.

## Coffees and teas

We use only oat milk and the brand of coffee is Nespresso

Espresso	1,5€
Double espresso	3€
Americano	2,5€
Americano with milk	3€
Café Pingado	2€
Coffee with milk (latte)	3€
Coffee with Ice	3€
Coffee with Ice and Milk	3,5€
Cappuccino	4€
Black, Green, Lemon Balm and Green Mint Tea	4€
Black tea from Portugal, from quinta do soalheiro	
Extra Caramel	0,5€
You can add extra caramel to any of the coffees	

## Drinks

Water (0,5L   1L)	2€   3€
Sparkling Water (0,25L   1L)	2,5€   4€
Coca-Cola	2,5€
Soda Why Not	4€
Non-Alcoholic Wine Glass	6,5€
Craft Beer (0,33 L)	4€
Algarvian Craft Beer	
Niepoort White Port Wine Glass	6,5€
Niepoort LBV Red Port Glass	8,5€
Kopke 10 Year Old Tawny or 10 Year Old White Port Glass	10,5€
Blandy's Sercial Madeira Wine	7€
Madeiran liqueur wine	
Barbeito Rainwater Madeira Wine	7€
Madeiran liqueur wine	
Barbeito Malvasia Madeira Wine	8,5€
Madeiran liqueur wine	
Barbeito Boal Madeira Wine	8,5€
Madeiran liqueur wine	
Muscatel glass	8,5€
Glass of Aguardente Vínica Lourinhã DOC	
Matriz	12€
Glass of Lourinhã DOC Classic Wine Spirit	15€
Sangria (1L   2L)	18€   25€
Red, white or rose wine, with 7up, red fruits and port wine	
Glass of Kombucha	7,5€
Green tea fermented with a culture of live bacteria and yeasts	
Kombucha	31€
1 liter of naturally fermented organic tea drink	

## Natural juices

Orange	4€
Freshly squeezed oranges	
Lemonade	4€
Freshly squeezed lemons with basil	
Berry	5,5€
Strawberry, pear, basil	
Sea	5,5€
Banana, orange, blackberry, blueberry	
Field	5,5€
Apple, carrot, lemon	
Summer	5,5€
Orange, carrot, ginger	

## Smoothies

Mango Smoothie	7€
Mango, orange, Greek yogurt, goji berries	
Banana smoothie	7€
Banana, Greek yogurt, honey, granola and cinnamon	
Strawberry Smoothie	7€
Strawberry, Greek yogurt, granola, blueberries	

## Cocktails

Douro Grape Gin and Tonic	12€
Port Tonic (White or Rosé)	9€

## Wines *Our specialty! Ask us about it!*

### Wine list

Our wine list is all the wines that are displayed on the walls. They are all divided by region. We have over 150 references. Our wines are all Portuguese. We specialize in natural, organic and biodynamic wines. All the wines have two prices displayed, the price for purchase and the price for consumption in our space.

### Wine by the glass

We always have around 20 references by the glass every day. Our prices for wine by the glass vary between €4.50 and €15 per glass. The price depends on the quality of the wine.

### Happy Hour

Our happy hour is between 16:00 and 19:00 every day of the week. We don't have happy hour at weekends or on public holidays. The price of wine by the glass at happy hour applies only to one wine reference chosen by us that day. To take advantage of the happy hour wine by the glass price, you must ask us that you want the happy hour wine by the glass.



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