

THE PROJECT

Welcome to Folias de Baco!

Here you're going to have the privilege to taste an unique and seductive range of handcrafted natural wines made by ourselves since 2007.

Combine them with the finest selection of cheeses, smoked hams and sausages produced by local farmers, seafood salads, homemade delicacies and vegetables locally sourced.

Take your seat and enjoy the richness and simplicity of the flavours that makes the Douro Valley!

THE NATURAL WINES

From the cooler slopes of Douro Valley directly to your glass.

The organic grapes of these nectars are manually harvested and the entire process of creating them is carefully monitored and controlled, combining tradition and investigation.

White, red, orange, sparkling or sweet wine, you choose!
Pair your taste and food with more than 15 different wines from our brand Uivo.

White

Moscatel Galego | Rabigato | Old vines | Loureiro
Cronológico

glass 15cl from 4,50 to 13,50 | bottle 75cl from 18,00 to 54,00

Red and Claret

Renegado Old vines | Semi | Old vines | Tinta Francisca
Cronológico

glass 15cl from 4,50 to 13,50 | bottle 75cl from 18,00 to 54,00

Orange

Curtido | Ânfora

glass 15cl 4,50 | bottle 75cl from 18,00 to 24,00

Pet-Nat (Sparkling)

Rosé | White | Curtido | Renegado Old vines
bottle 75cl 20,00

Sweet wine

LH+

glass 7,5cl 8,50 | bottle 37,5cl 34,00

MENUS FOR DINNER



FLAVOURS FROM DOURO

includes:

bread and olives

1 plate of cured smoked hams for 2 people

1 plate of cheeses for 2 people

1 grilled sausage for 2 people (*choose 1 from 3 different options*) 

2 torricado (*choose 2 flavours from 4 different options*) 

2 espresso or herbal tea 

1 bottle water 70cl (*choose still or sparkling*)

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VEGETARIAN

includes:

bread and olives

1 plate of cheeses for 2 people

1 vegan salad for 2 people

2 vegan muffins for 2 people 

2 torricado (*choose 2 flavours from 4 different options*) 

2 espresso or herbal tea 

1 bottle water 70cl (*choose still or sparkling*)

Price for two people

35,00 (17,50 x2)



CASH ONLY, NO CARDS

VAT included in the prices.



These dishes are cooked and served warm.



These drinks are served hot.

MENU

Autumn/Winter '23



TORRICADOS

PEAR | 5,50   

Slice of rye bread, pear pure, goat cheese, hazelnuts and micro parsley.

MUSHROOMS | 5,50   

Slice of rye bread, blue cheese *chantilly*, shiitake and baby bella mushrooms, arugula, walnuts and honey.

PROSCIUTTO | 5,50 

Slice of rye bread, prosciutto, cow cheese, mint, watercress and figs in red wine syrup.

MACKEREL | 5,50  

Slice of rye bread, hummus tahini, roasted red bell pepper, mackerel and micro coriander.



SMOKED GRILLED SAUSAGES

ALHEIRA | 5,50 

From north of Portugal made with bread, pork and chicken meat.

CHOURIÇO | 5,50 

Classic Iberian sausage made with pork meat.

MOIRA | 5,50  

Black sausage made with pork meat.



SALADS

CODFISH | 10,00 

Codfish, black-eyed peas, chinese cabbage, cherry tomato, red onion, feta cheese, green olives tapenade and micro coriander.

SALMON | 10,00    

Salmon gravlax, arugula, orange, sunomono, sesame seeds and roasted almonds.

OCTOPUS | 10,00

Octopus, black beans, roasted bell pepper, red onion, parsley and vinegar. Served with bread.

VEGAN | 6,00

Selection of seasonal vegetables and fruits, dressing and mixed seeds.



SANDWICHES

CHEESE & SMOKED HAM | 4,50

CHEESE & PROSCIUTTO | 4,50

only with CHEESE, SMOKED HAM or PROSCIUTTO | 4,00

Served with rye bread, oregano leaves and olives.



PLATE OF CURED SMOKED HAMS | 5,50

Thin sliced traditional smoked hams from Douro.

PLATE OF CHEESES | 5,50

Cured cow, goat and sheep cheeses from Douro, served with homemade mango chutney.

BOLA DE CARNE | 5,00

Traditional portuguese meat loaf made with bread, smoked hams and cheese.

HAM-WRAPPED DATES | 5,00

Plate of 12 dates rolled in smoked ham. Grilled.

VEGAN MUFFINS | 5,00

2 vegan muffins with seasonal vegetables. Served with sweet potato chips.



WHILE YOU WAIT

BASKET OF BREAD | 2,00 

with olive oil from our trees.

OLIVES | 1,50 

HAPPY ENDINGS

ROASTED WHITE CHOCOLATE MOUSSE | 4,50 
with whiskey.

CORN PUDDING | 4,50 
crème brûlée style.

HOMEMADE PUMPKIN JAM | 4,50  
with goat cheese.

OUR "PETISCOS" ARE MEANT TO BE SHARED AND YOUR ORDER WILL NOT COME TO THE TABLE ALL AT THE SAME TIME. JUST RELAX AND ENJOY. "BOM APETITE!"

COFFEE AND OTHER DRINKS

Espresso coffee or decaf | 1,00 (with milk + 0,50)  

Double espresso | 2,00 

Latte | 2,00  

Herbal tea | 1,50 

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Natural grape juice | glass 20cl 3,00 | bottle 75cl 9,00 

Handcrafted apple cider "Nua" | bottle 33cl 5,00 

Handcrafted beer "Mesmo boa" | bottle 33cl 5,00 

Aqua Nat Piquette "Uivo" | bottle 33cl 5,00 

Water (still or sparkling) | bottle 70cl 2,00

Aguardente (grappa) | 2cl 2,00



FOOD ALLERGIES AND INTOLERANCES

Before order your food and drinks, please speak with our staff if you have a food allergy or intolerance. There may be a risk of cross contamination which could affect those with severe allergies.

Cellery  | Crustaceans  | Eggs  | Fish  | Gluten 

Lupin  | Milk  | Molluscs  | Mustard  | Peanuts 

Sesame seeds  | Soya  | Sulphites  | Tree nuts 



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Vegetarian dishes.