

Welcome



*Feel at Home, in Guimarães...
with Portuguese flavours as part of your table*

SOUPE

Galega Green Cabbage, Potato and Chorizo Soup	3.00
Vegetable Soup	2.50

STARTERS

Bread	2.50
Butter	0.60
Olives	1.50
Grilled Mirandela Sausage	4.50
Scrambled Eggs (Bio) with Mushrooms	6.00
Cod Fish Friters (4)	4.00
Garlic, Oignon and Olive Oil Shredded Cod Fish Salad	4.50
Shrimps Friters (4)	4.00
Tripes Cassoulet	4.00
Cheese and Fruit Jam	5.00
“Pata Negra” Ham, Maize Bread and Carm Premium Olive Oil	8.00
Octopus Salad with Oignons, Persil, Vinagar and Olive Oil	6.00
Clams in Olive Oil, Garlic and White Wine	14.00
Sauteed Shrimps with Olive Oil and Garlic	8.00

SALADS

Mixt Salad	3.50
Chef Salad	11.00

KIDS MENU

Grilled Veal Steak, Egg, Chips, Stew Rice and Salad	9.00
Pizza Cheese and Ham	7.00

VEGETARIAN MENU

Vegetarian Pie	13.00
Sauteed Pasta with Fresh Vegetables	11.00

FISH

Baked Cod and Maize Bread	12.00
Grilled Octopus Sea Salt Potatoes and Olive Oil	15.00
Grilled Sole	16.00
Seafood Pie	13.00
Grilled Salmon Fillets with Brie Cheese	14.00

MEAT

Cow Trips Stew with White Beans and Sausages	10.00
Trás-os-Montes Veal Steak	14.00
Steak of Acorn Fed Black Pork and “Migas” of Bread	13.00
Grilled Lamb Racks	15.00
Grilled Chicken Breast	11.00
Grilled Beef Rib, 350g approx.	16.00
Beef Tournedó, Pasta and Prawns	16.00
Poultry Pie	13.00
Francesinha (Steak, Ham and Cheese, French Fries and Chef Sauce)	10.00

DESSERTS

Regional Mountain Cheese	6.00
Guimarães Cake	4.50
Guimarães Egg and Almond Cake	4.00
Cheesecake	4.00
Cinamon Apple Pie	4.00
Lemon Tarte	4.00
Chocolate Cake	4.00
Buxa Flan	4.00
Chocolate Mousse	4.00
Fruit Salad	4.00
Creme Caramel (Bio Eggs)	4.00

By Order *(at least 8 Pax)*

Chicken Rice Stew (Bloody or not)	12.00/Pax
Grilled Lamb with Buxa Sauce	15.00/Pax
Rojões à Minhota (Sauteed Pork Meat)	11.00/Pax
Pot-au-Feu, Potatoes, Vegetables and Assorted Meats	11.00/Pax
Monkfish Rice Stew	13.00/Pax
Pork Belly Stuffed with Pork Meat and Baked Potatoes	11.00/Pax

Prices in euro (€). VAT include. No dish, food product, beverage, including cover charge, will be charged on the bill if it has not been ordered by the customer, unless of course the customer has deliberately consumed it.



#restaurantebuxa

PORTO / APERITIVES

Porto Bco Casa Amarela Res.	5.00
Gin Tónico Friends	9.00
Porto Tto Ruby Casa Amarela	5.00
Taylors 20 Anos Tawny	8.00

DOURO WINE**White**

Urze	10.00
Urze Reserva	15.00
Maria Mansa (0,375)	9.00
CARM Colheita	14.00
CARM Reserva	21.00
Dialogo	14.00
Cottas Colheita	15.00
Crasto	20.00
Pomares	13.00
Quinta do Cabril	14.00
Flor de S. José	20.00
Casa Amarela Reserva	17.00
Maria de Lurdes CARM	27.00
Redoma	24.00
CM da Carm	51.00

Red

Urze	10.00
Urze Reserva	15.00
Maria Mansa (0,375)	9.00
Pomares	14.00
Quinta do Cabril	13.00
Quinta do Cabril Reserva	18.00
Cottas Colheita	15.00
Cottas Reserva	22.00
Dialogo	14.00
CARM Colheita	14.00
CARM Reserva	21.00
Duas Quintas	19.00
Duas Quintas (0,375cl)	10.00
Casa Amarela	18.00
Vallado	15.00
Crasto	20.00
Crasto (0,375cl)	11.00

Quinta Nova	17.00
Quinta de S. José	20.00
Cedro do Noval	21.00
Quinta de S. José Reserva	38.00
CM da CARM	99.00
Redoma	49.00
Chrysea	89.00
Batuta	98.00

VINHOS VERDES**White**

Quinta de Maderne (Loureiro)	10.00
D. Diogo Arinto	11.00
D. Diogo Azal	11.00
D. Diogo Trajadura Alvarinho	13.00
Muralhas	11.00
Muralhas (0,375cl)	6.00

Alvarinhos

Alvarinho Deu la Deu	13.00
Alvarinho Soalheiro	19.00
Alvarinho Soalheiro 1as Vinhas	27.00
Carballal de Sande – Rias Baixas	18.00

White Biologic

Aphros Loureiro	15.00
Aphros Aether	17.00
Aphros Phaunus Amphora Loureiro	21.00

Red

D. Diogo Vinhão	11.00
Aphros Vinhão (Biologic)	16.00

OTHERS REGIONS**White**

Quinta dos Currais (Beiras)	11.00
Vinha Paz (Dão)	17.00
Ermelinda Freitas (Setúbal)	13.00

Red

Vale Pradinhos (Trás-os-Montes)	19.00
Quinta dos Currais (Beiras)	11.00
Vinha Paz (Dão)	17.00
Filipa Pato Baga (Bairrada)	15.00
Ermelinda Freitas Res. (Setúbal)	15.00

ALENTEJO WINES**White**

Torre de Estremoz	10.00
.Com	11.00
.Com (0,375cl)	6.00
Pato Frio Grande Escolha	16.00
Tiago Cabaço Vinhas Velhas	18.00
Monte da Peceguina	18.00
Pêra Manca	45.00

Red

Torre de Estremoz	10.00
.Com	11.00
.Com (0,375cl)	6.00
Tiago Cabaço Vinhas Velhas	18.00
Monte da Peceguina	18.00
Monte da Peceguina (0,375cl)	10.00
Cartuxa	29.00
Blog	38.00
Malhadinha	49.00
Pêra Manca	PV

ROSÉ

Monte da Peceguina (Alentejo)	17.00
Casa Amarela Rosé (Douro)	17.00
Urze (Douro)	11.00
Mateus Rosé	9.00

CHAMPAGNE

H. Blin Brut	39.00
H. Blin Brut (0,375cl)	25.00

DESSERT WINE

Clã Douro Quinta Nova Moscatel	5.00
Grandjô "Late Harvest"	7.00

SPARKLING

Alvarinho Soalheiro	24.00
Alvarinho Soalheiro Rosé	24.00
Vertice Bruto	25.00
Quinta de Maderne Chardonnay	13.00
Quinta de Maderne Rosé	13.00
Aphros Loureiro (Biologic)	16.00

WINE BY GLASS (20cl)

Vinho da Casa Verde/white	4.00
Monte da Peceguina white/red	6.00
Quinta de S. José white/red	6.00
Torre de Estremoz white/red	4.00
Urze white/red	4.50
Urze Rosé	4.50
D. Diogo Arinto Verde/white	4.50
Aphros Loureiro (Biologic)	5.50

OTHERS DRINKS

Sangria (1 L)	10.00
Natural Orange Juice	5.00
Juice 100%	2.50
Water (0.25L)	1.00
Water (0.50L)	1.60
Water (1 L)	2.50
Water w/ gas (0.20L)	1.40
Water w/ gas (1 L)	3.00
Sodas	1.80
Beer/Draft (0.25L)	1.60
Beer (0.33L)	1.80
Beer (0.50L)	3.00
Erdinger (0.50L)	5.00
Chimay (0.33L)	5.50
Heineken (0.25L)	2.00
Sommersby	2.80
Radler	2.40
Licores	3.50
Whisky Novo	4.00
Whisky Malt	6.00

CAFETARIA

Coffee	1.20
Tea	2.50
Coffee w/ Milk	2.50
Capuccino	3.50
American Coffee	2.40