bar do Bruno
Praia do Baleal

SPRITZ

Martini Bianco 7
Prosecco, Martini Bianco, and sparkling water

Aperol 9
Prosecco, Aperol, and sparkling water

Campari 9
Prosecco, Campari, and sparkling water

Limoncello 9
Prosecco, Limoncello, and sparkling water

St. Germain 12
Prosecco, St. Germain elderflower liqueur, and sparkling water

COCKTAILS

Negroni 9
Bombay Sapphire, Campari, and Martini Rosso

Classic Mojito 9
Plantation Rum, lime, sugar, mint, and Castelo sparkling water

Raspberry Mojito 9
Bacardi Razz Rum, lime, sugar, mint, and Castelo sparkling water

Caipirinha / Caipiroska 8.5
Cachaça 51, lime, and sugar / 42 Below Vodka, lime, and sugar

Gin Fizz 9
Bombay Sapphire, lemon juice, sugar, and sparkling water

Vodka la Poire Grand Fizz 9
Grey Goose La Poire vodka, elderflower liqueur, lime juice, and sparkling water

Daiquiri (Classic/Frozen) 9
Plantation Rum, lime juice, and sugar

Margarita (Classic/Frozen) 9
Cazadores Tequila, Triple Sec, lime juice, and sugar

Tequila SunRise 9
Cazadores Tequila, fresh orange juice, and grenadine

Piña Colada 10
Plantation Rum, coconut pulp, pineapple juice, Penja, and lime juice

Moscow Mule 10
42 Below Vodka, Penja, lime juice, and ginger beer

Paloma 12
Patrón Reposado Tequila, lemon juice, grapefruit, soda, and agave

Espresso Martini 10
42 Below Vodka, coffee liqueur, coffee, and sugar

Irish Coffee 8.5
Irish Whiskey, coffee, sugar syrup, and whipped cream

Dark & Stormy 10
Sta Teresa 1796 Premium Aged Rum and ginger beer

SPARKLING WINES

Prior Lucas Rosé (Bairrada) 27

Filipa Pato (Bairrada) 26

Cinzano Dry Pro Spritz 18

Martini Prosecco D.O.C. 20

HOUSE SANGRIAS

White Sangria 19
Pineapple, apple, basil, and Campari

Glass 7

Red Sangria 19
Apple, orange, lemon, strawberry, mint

Glass 7

Sangria Rosé 19
Raspberries, lime, basil, and Limoncello

Sparkling Wine Sangria 22
Strawberries, wild berries, and mint

SPIRITS & LIQUEURS

Martini Bianco/Rosso 5.5

Licor Beirão 5.5

Licor St. Germain 9

Amêndoa Amarga (Bitter Almond Liqueur) 5.5

Ginja (Sour Cherry Liqueur) 5.5

Moscatel Roxo 7.5

Taylors Porto (White/Ruby) 7.5

Aguardente CRF 7.5

Aguardente Lourinhã D.O.C. 8

Rum Plantation/Plantation Aged Rum 7.5/11

Rum Santa Teresa 1796 11

Rum Bacardi Razz (Raspberry) 8

Vodka 42 Below 8

Vodka Goose La Poire 8

Tequila Cazadores Blanco 7.5

Tequila Patrón Reposado 10

Whisky Tullamore/Jameson/Bushmills 9

Whisky Jack Daniels 10

GINS

Bombay Sapphire 9

Hendricks 12

PORTUGUESE GIN

Sul 10

Sharish / Sharish Blue 10/12

VAT included at the legal rate

WHITE WINE

Lacrau (Douro) 17

Lacrau Colheita Sauvignon Blanc (Douro) 19

Herdade Grande Chardonnay (Alentejo) 24

Adega do Monte Branco Alento (Alentejo) 20

Vinha da Malhada Bio (Lisboa) 22

ROSÉ WINE

Lacrau (Douro) 17

Adega do Monte Branco Alento (Alentejo) 18

Quinta do Monte D`Oiro, (Lisboa) 22

RED WINE

Lacrau (Douro) 17

Adega do Monte Branco Alento (Alentejo) 20

Quinta do Monte D`Oiro (Lisboa) 24

VINHO VERDE

Soalheiro Allo (Alvarinho & Loureiro) 20

Pequenos Rebentos (Alvarinho/Trajadura) 18

WINE BY THE GLASS

Lacrau (Douro) 4.5
Red, white, or rosé

LIGHT WINE

Esquissos Tudo ao Molho 22
Red "palhete" wine from Adega Mayor

Esquissos -É+ 20
White wine from Adega Mayor

BEERS

Small Draft Beer (Imperial) 0,20L 2.6

Beer Mug (Caneca) 0,50L 6

Superbock 0,33L (Original, Stout, Non-alcoholic) 3.2

Sagres 0,33L 3.2

Corona 0,33L 5

Cider 40cl 4.5

PORTUGUESE CRAFT BEERS

Super Bock Bavaria Weiss (wheat malt) 5

Super Bock Munich Dunkel (Munich malt) 5

Sovina - Portuguese Craft Beer 6
Lager, Amber, Ipa and Stout

Surf, Food, Music — bar do Bruno, Praia do Baleal — and Good People

STARTERS

Trio 12
Hummus, guacamole, olive tapenade with crostinis and raw vegetables

Veggie Gyozas 9
6 pieces with sweet chili sauce

Panko Ebi Fry 10
6 breaded shrimps with sweet chili sauce

SOUPS

Soup of the day (homemade) 4

Fish Soup (Sunday) 6

SUGGESTIONS

Bruno's Bar Style Mussels 19
New Zealand mussels, garlic, martini, chili peppers, and herbs

Salmon Burger 18
Arugula, pickled red onion, avocado, and wasabi mayo, served with homemade french fries

Tuna Burger (with homemade french fries) 20
"Bolo do Caco" bread with cuttlefish ink, arugula, avocado, sriracha mayonnaise

Club House Sandwich 13
Breaded chicken, bacon, Brie cheese, quail egg, tomato, arugula, and cornbread with sunflower seeds

Shrimp Burger (with homemade french fries) 16
Arugula, lettuce, tomato, pickled onion house mayo and sriracha mayo

CEVICHES

Maguro Kimchi 17
Tuna, mango, red onion, raspberry, lime, togarashi, shoyu, and egg yolk, served with crostinis

Ponzu Salmon 17
Salmon, radish, chives, avocado, pickled red onion, ponzu, and sesame seeds, served with crostinis

STEAKS ON THE PLATE

ACCOMPANIED BY ROASTED VEGETABLES AND FRENCH FRIES

Burtoque 16
Beef burger served on a plate with garlic, bay leaf and quail egg

Tuna Steak 20
With teriyaki sauce and sesame seeds

Salmon Fillet 19
With pickled red onion and wasabi mayonnaise

BURGERS

(150G PREMIUM MEAT)

ACCOMPANIED BY A BASKET OF HOMEMADE FRENCH FRIES

Double Triple 24
Two burgers, 3 cheeses: Azorean cheese, cheddar, and goat curd, arugula, red onion, mayonnaise and cucumber pickles

Bruno's 17
Lettuce, bacon, cheddar cheese, quail egg, and mayonnaise

Red Onion 15
Lettuce, cheddar cheese, caramelized red onion, and mayonnaise

Rising Sun 15
Carob bread, breaded chicken, lettuce, wasabi mayonnaise, and tonkatsu sauce

Cheddar 14
Lettuce, cheddar cheese, and mayonnaise

VEGAN

Chickpea, Red Quinoa and Curry 14
Wheat bread, arugula, tomato, and vegan curry mayonnaise

Lentils and Brown Rice 13
Carob bread, red onion, arugula, and vegan mayonnaise

Beetroot and Red Beans 13
Carob bread, arugula, avocado, vegan mayonnaise, and boiled beetroot strips

Falafel 10
6 spiced chickpea balls, lettuce, arugula, cherry tomatoes, and vegan mayonnaise

ASIAN CORNER

Pad Thai
(Rice noodles, vegetables, scrambled egg, lime, peanuts, tamarind & soy sauce)

- Shrimp 17
- Breaded Chicken 16
- Bio Tofu 16

Nasi Goreng
(Fried rice, vegetables, scrambled egg, cilantro, lime, sweet chili, and soy sauce)

- Shrimp 17
- Breaded Chicken 16
- Bio Tofu 16

Vietnamese Shrimp Rolls 16
Rice paper, noodles, arugula, carrot, red cabbage, mint, and nüoc chàm sauce

SALADS

Fresh Tuna 18
Seared tuna with sesame seeds, mixed greens, avocado, orange, red onion, peanuts, red bell pepper, and cherry tomatoes, seasoned with sesame sauce

Shrimp Salad 17
Skewered shrimp, bacon, croutons, mixed greens, mango, avocado, and sriracha mayonnaise

Chicken & Fusilli 16
Breaded chicken, fusilli pasta, lettuce, arugula, Brie cheese, toasted almonds, crispy prosciutto, and arugula pesto

Goat Cheese 14
Goat curd cheese, lettuce, arugula, red onion, boiled beetroot, cherry tomatoes, and pumpkin seeds

KIDS MENU (UP TO 10 YEARS OLD)

Salmon Fillet 8
With pea rice

Kids Burger / With Cheese 7/7.5
Mini burger without or with cheddar cheese, served with homemade french fries

Kids Chicken 7
Breaded chicken with tricolor fusilli pasta

SNACKS

Açaí Bowl 9
With granola and assorted fruit

Granola and Yogurt 9
With granola and assorted fruit and honey

EXTRAS

Mixed Salad 6

French Fries 6
Subject to availability

Homemade Sauces 2

HOMEMADE DESSERTS

Lime and Avocado Pie 7

Moist Chocolate Cake 7
With cream-flavored ice cream

Apple Pie 7
With vanilla ice cream

Fini Artisanal Ice Cream 4
See dedicated menu for available flavors

Fini Artisanal Popsicle 2.8
See dedicated menu for available flavors

Spicy Dish/Sauce — Vegetarian Dish

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VAT included at the legal rate

COFFEE & HOT DRINKS

PLANT-BASED MILK OPTION (BIO) + €0.90

Espresso	1.4
Espresso Macchiato	1.6
Double Espresso	2.4
Iced Coffee*	2.9
Cappuccino*	3.8
Decaf Espresso	1.6
Americano / Black Coffee	1.6
Americano with a splash of milk	1.8
Decaf Americano	1.9
Flat White / White Coffee	2.4
Decaf Flat White	2.5
Latte*	2.6
Decaf Milk Coffee / Latte*	2.8
Salted Caramel Latte	4.5
Hot Chocolate*	3.8

*Option 1 extra flavor: whipped cream, caramel, vanilla or hazelnut +0.90

TEAS

Hot House Tea 3.8
Mint, ginger, lemon peel and honey

Matcha Tea (Bio) 3.6
*served with milk or bio plant-based milk (+0.40€)

Teas 2.8
Red berries, black, chamomile, green, linden

NON-ALCOHOLIC DRINKS

Why Not - Craft Soda (Bio) 3.6
Lemon and yerba mate / peach and ginger / raspberry and ginger.

Coca-cola / Ice Tea / Sumol / 7Up	3
Water 0,50L / 1L	1.8/3.2
Água das pedras (sparkling water) 0,25L / 0,75L	1.9/4.5
Fever-Tree (Premium Indian) Tonic Water	2.6
Ginger Ale Fever-Tree	2.6
Ginger Beer Fever-Tree (Premium)	2.6

KOMBUCHA BIO

Aquela - 100% Kombucha Bio 4.5
Original, ginger, strawberry (Produced in Portugal)

GINGER BEER

Organic Ginger Beer Klaaark 0,33L 4.5
Produced in Portugal

MILKSHAKES

Strawberry, banana or chocolate 6.5

PLANT-BASED SMOOTHIES

Bio Matcha and Orange Juice 7.5
Almond drink

Banana, Cacao and Peanut Butter 7.5
Rice drink

Strawberry and Banana 7.5
Soy drink

Beetroot and Banana 7.5
Oat drink

NATURAL JUICES

Orange	5
Lemonade	5

BRUNO'S BAR NATURAL JUICES

Green 6.5
Spinach, orange, mango, honey

Red 6.5
Strawberry, blackberry, orange

Yellow 6.5
Orange, banana, hemp seeds

Purple 7
Açaí, banana, strawberry

Pink 6.5
Lemon, strawberry and mint

MOCKTAILS (Non-Alcoholic Cocktails)

Bar do Bruno 8
Red fruits, rhubarb, lime, grapefruit, and yuzu

Virgin Mojito 7
Mint, lime, and Ginger Ale

Virgin Mojito strawberry 7
Mint, lime, Ginger Ale, strawberry and 7Up

Pina Colada 7
Coconut pulp, pineapple juice

VAT included at the legal rate

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