

IN BOCCA AL LUPO is Lisbon's first organic pizzeria & restaurant.

Organic, seasonal, gourmet and homely,

In Bocca Al Lupo is headed by Chefs Mandillo who bring a new approach to the roman pizza baked in a traditional stone oven and based on the very best organic ingredients sourced directly from producers in Portugal and Italy.

We have several delicious vegetarian, vegan & gluten free pizzas, as well as a selection of deserts made daily from the freshest ingredients to meet the taste and expectations of all our guests, both grownup and kids.

To drink, Chefs Mandillo propose a selection of the very best Portuguese organic wines and both national and international craft beers.

We offer a range of tea and coffee from diferent regions in the world which are obviously organic and sourced only through fairtrade avenues.

In our shop you'll be able to find a selection of some of the products you can taste in our restaurant, most notably some of our wines, beers, coffees and canned tuna.

Our space strives to be both welcoming and casual. We love exquisite food and all our dishes are meticulously chosen and prepared to inspire you to taste!

In Bocca Al Lupo is a friendly wish of good luck given out to someone about to undertake a challenge!

*If you are allergic or intolerant to and any of the following substances, and have doubts whether this was used in the preparation/ cooking you may request information from our employees: cereals containing gluten; crustaceans; eggs; fish; peanuts; soybeans; milk; nuts; celery; mustard; sesame seeds; sulfur dioxide and sulfites; lupine; molluscs.*

### CLOSED ON TUESDAYS

opened on Wednesdays, Thursdays, Fridays, Saturdays, Sundays, Mondays

19H00 open • 00H00 close (door closes at 23h00)

[inboccaallupo.pt](http://inboccaallupo.pt)

[facebook.com/inboccaallupobio](https://facebook.com/inboccaallupobio)

[reservas@inboccaallupo.pt](mailto:reservas@inboccaallupo.pt)

+351 213 900 582



**Nota Bene:** For food brought from outside (particularly birthday cakes) a rate of 2.5 € per person will be charged.

#### Booking policy

- mandatory minimum consumption of 10 € will be applied on the basis of the number of bookings made and non cancelled by email until 18h30 of the day of the reservation
- for large groups, booking will be confirmed upon acceptance by Email or SMS of the terms and time window proposed.

**No dish, food or drink, including the cover charge can be charged if not requested by the customer.**

# IN BOCCA AL LUPO

## PIZZERIA BIO TRATTORIA

### MENU



all our ingredients are 100% organic

VAT included in all prices



## AMUSE BOUCHE

focaccias, olives & dips Δ. portion 3.60€

## STARTERS

**cheeseboard** Veg. 14.50€  
*parmigiano-reggiano, gorgonzola, goat cheese, scamorza affumicata*

**zucchini carpaccio** V. 4.50€  
*thin scented slices with olive oil, pepper & coriander*

**burrata di bufala** Veg. 8.50€  
*served in wedges sprinkled with basilic olive oil & balsamic glaze*

**parmigiano and rucola platter** Veg. 9.50€  
*thinly sliced parmigiano-reggiano with rocket salad an & d balsamic glaze*

**parmigiano and bresaola platter\*** 9.50€  
*parmigiano-reggiano and bresaola*

**salad with Chef's sauce** Veg. or V. 6.50€  
*fresh seasonal salads leafs with gogi & pumpkin/sunflower seeds*

**soup of the day** V. 5.00€

**peppers & artichokes salad** V. 9.00€  
*grilled red peppers, artichokes & seasoning*

**charcuterie plate** 19.50€  
*bresaola, prosciutto di parma salami, chorizo, capers*

**caprese salad** Veg. 11.50€  
*sliced bufala mozzarella, tomato, basil, capers & seasoning*

**grilled vegetables of the day** v. 9.50€  
*variety of grilled vegetables & seasonings*

**seafood appetizer** 22.50€

## PASTA option of gluten free pasta (2€)

**penne al pesto** Veg. 13.50€

**penne al pomodoro** V. 12.50€

**spaghetti all bottarga** 19.50€

## DESSERTS

*lactose free, sugar free & vegan desserts available*

**tiramisù** *ladyfinger, rum, coffee, chocolate, mascarpone, orange peel* 6.00€

**panna cotta** *cream, milk, raspberry coulis* GF. 5.00€

**vegan chocolat mousse** *chocolat, tofu, chili & spices* GF. Lf. V. S. 5.00€

**white and dark** *ice cream covered with melted chocolate* 5.00€

**soft cake** *moist chocolate cake with whipped cream* GF. 5.50€

**affogato al caffè** *ice cream drowned in strong coffee with whisky & whipped cream* 6.00€

**nuts ice cream** *almonds, dates, coconut\** GF. Lf. V. sugar free 6.50€

**parfait au chocolat** *chocolate ice cream with vodka and a touch of raspberry* 5.00€

**chocolate ice cream** 5.00€

**fruits sorbet sorbet** GF. Lf. V. 5.50€

**granita al caffè** *iced coffee with whipped cream* GF. 4.50€

**lemon granita** *iced lemon with basil & vodka* GF. 4.50€

**cola granita** *Whole Earth cola* GF. 5.00€

**fruit(s) of the day \*** GF. Lf. V. 5.00€

## PIZZE

*Our pizza is thin and crispy made only with wheat flour and olive oil and no yeast. It is topped with our delicious sauce made from the finest ripped tomatos and with authentic fresh mozzarella fior di latte. Gluten free pizzas & vegan pizzas available on order.*

**lupo.** *mozzarella di bufala, parmigiano-reggiano, grilled & fresh tomato, basil* SEA. Veg. 18.50€

**bocca.** *tomato, mozzarella di bufala, fresh tomato, basil (cold pizza)* SEA. Veg. 16.50€

**gorgonzola & pear** . *mozzarella, pear, gorgonzola, chives* SEA. Veg. 17.50€

**autumn.** *mozza di bufala, parmigiano, roasted pumpkin, almond, rosemary* SEA. Veg. 16.50€

**margherita.** *tomato, mozzarella* Veg. 11.50€

**funghi.** *tomato, mozzarella, fresh mushrooms* Veg. 13.50€

**napoletana.** *tomato, mozzarella, anchovy* 12.50€

**hortolana.** *tomato, mozzarella, grilled vegetables* Veg. 13.50€

**tre formaggi.** *tomato, mozz., gorgonzola, parmigiano-reggiano* Veg. 14.50€

**caprese.** *tomato, mozzarella di bufala, fresh tomato, rocket* Veg. 14.50€

**spinaci.** *tomato, mozzarella di bufala, fresh tomato, baby spinach* Veg. 14.50€

**tonno.** *tomato, mozzarella, onion, tuna* 13.50€

**parma.** *tomato, mozzarella, prosciutto di Parma* 15.50€

**bresaola.** *tomato, mozzarella, bresaola* 16.50€

**diavola.** *tomato, mozzarella, spicy salami* 13.50€

**pesto#.** *pesto, mozzarella di bufala* Veg. 14.50€

**vegan.** *tomato, vegan cheese* Veg. 12.50€

**marinara.** *tomato, olive oil, fresh garlic* Veg. 9.00€

**peperonata.** *tomato, mozzarella, peppers* Veg. 13.50€

**bianca.** *mozzarella, parmigiano-reggiano* Veg. 13.50€

**rossa.** *mozzarella di bufala, dried tomato, fresh v* Veg. 14.00€

**orverde.** *mozzarella., saute spinach, raisins, fennel, parmigiano-reggiano* SEA. Veg. 16.00€

**porcini.** *mozzarella, parmigiano-reggiano, porcini mushrooms* 17.50€

**smoked purple.** *mozz., purple cabbage, apple, smoked cheese* 18.50€

**4 formaggi.** *tomate, mozzarella, mozz. di bufala, gorgonzola, parmigiano, mozza affumicata* Veg. 19.50€

**affumicata.** *smoked bufala mozza., grilled courgette, artichoke, chives* Veg. 19.50€

**muxama.** *tuna muxama, coriander, mozzarella, fresh tomato* 19.50€

**tartufo.** *mozzarella, parmigiano-reggiano, truffles* Veg. 22.00€

### you may add the following ingredients:

garlic	0.50€	vegetable(s)	4.00€
onion	0.75€	mozzarella di bufala	4.00€
olives	0.75€	soft tofu	4.00€
basil	1.80€	sliced parmigiano	4.00€
egg	2.00€	ham	4.50€
dried tomato	2.00€	artichoke	5.00€
rocket	2.00€	prosciutto di parma	5.50€
gratted parmigiano	2.00€	bresaola	6.00€
fresh tomato	2.00€	porcini	6.50€
capers	2.00€	smoked cheese	6.50€
anchovy	2.50€	goat cheese	6.50€
baby spinach	3.00€	mozzarella affumicata	7.50€
mushrooms	3.50€	muxama (dried & salted tuna)	7.50€
tofu sausage	3.50€	truffles	10.00€
tuna	3.50€		
vegan cheese	3.50€		
gorgonzola	3.50€		
spicy salami	4.00€		

### PRE-ORDER

**kamut dough** or **gluten free dough** V. 4.50€  
**special desserts, cakes, special dishes** V. ou Veg. .... €

V. vegan Veg. vegetarian GF. gluten free Lf. lactose free S. spicy

#contain almonds Δcontain sesame SEA. seasonal \*when available



100% organic ingredients

fresh part of ingredients are organic

# IN BOCCA AL LUPO DRINKS

VAT included in all prices

## COCKTAILS / APÉRITIFS

*our cocktail suggestions made with gin, vodka, whisky and rum and with Fever-Tree's natural mixers*

<b>mojito</b>	rum, lime, mint or basil, soda (added sugar)	7.50€
<b>in bocca orange</b>	orange, carrot, apple, indian tonic	5.50€
<b>in bocca red</b>	beetroot, apple, ginger beer	5.50€
<b>passione</b>	passion fruit, vodka Wyborowa (added sugar)	8.50€
<b>al lupo</b>	rum, orange/lemon, carrot, beetroot, apple (no added sugar)	8.00€
<b>gin &amp; tonic</b>	gin, indian tonic, curl of lemon/lime	8.00€
<b>red gin &amp; tonic</b>	gin, indian tonic, strawberry, basil (added sugar)	9.50€
<b>rosemary gin</b>	gin, indian tonic, rosemary	8.50€
<b>whisky &amp; ginger</b>	scotch, ginger ale, ginger	8.50€
<b>caipiroska</b>	vodka Wyborowa, lime, (added sugar)	6.50€
<b>morangoska</b>	vodka Wyborowa, strawberry, (added sugar)	8.50€
<b>moscow mule</b>	vodka Wyborowa, ginger beer, lime	8.00€
<b>red daiquiri</b>	rum, lime, raspberry (added sugar)	9.50€
<b>caipigingerhoney</b>	cachaça lime, honey, ginger (added sugar)	9.00€
<b>arancello cocktail</b>	arancello, soda, orange, ginger	9.00€
<b>caipirinha</b>	cachaça lime, sugar(added sugar)	8.00€
<b>daiquiri</b>	rum, lime, (added sugar)	8.00€

## EXTRAS

gin tonic organic premium	3.50€
vodka organic premium	3.50€

## BEERS PORTUGUESE our selection of the best Portuguese craft beer

<b>Letra A</b> . weiss . bottle 33cl	4.40€
<b>Letra B</b> . pilsnere . bottle bottle or draft 33cl or 20cl	4.40€   3.45€
<b>Letra C</b> . stout . bottle 33cl	4.40€
<b>Letra D</b> . red ale . bottle 33cl	4.40€
<b>Letra E</b> . belgian dark . bottle 33cl (only in winter)	5.40€
<b>Letra F</b> . indian pale . bottle 33cl	4.80€

<b>Zé Arnaldo</b> . robust porter . bottle 33cl	4.40€
<b>Urraca Vendaval</b> . india pale ale . bottle 33cl	5.40€
<b>Vadia</b> . Organic American Pale Ale garrafa 33cl	5.40€

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## BEERS *INTERNATIONAL*

Bitburger . pilsnere . bottle 33cl	3.00€
Benediktiner weiss . bottle 50cl	4.80€
Benediktiner dunkel . bottle 50cl	4.80€
Erdinger alcool free . bottle 50cl	4.80€
Rochefort Trapist 10 . bottle 33cl	6.20€
Chimay Bleue Trapist . bottle 33cl	6.20€
Mongozo .pilsener. bottle 33cl (gluten free) 	5.30€

## WINES

### REDS

	glass	bottle
Quinta do Cardo . beira interior 2014	4.50€	16.00€
Altano . douro 2014	5.00€	19.00€
Humus . Lisboa 2012	5.75€	19.50€
Casa de Mouraz . dão 2012	5.75€	19.50€
Herdade dos Lagos reserva . alentejo 2011	6.50€	25.00€
Humus especial. Lisboa 2014		21.00€
Vinha da Malhada reserva . lisboa 2015		19.50€
Cepa Pura aragonêz . lisboa 2011		18.50€
Cepa Pura touriga nacional . lisboa 2014		18.50€
Quinta do Côa . douro 2012		21.00€
Quinta do Monte d'Oiro . lisboa 2011		22.00€
Lambrusco. dry		20.00€
Casal de Jordões . douro 2010		27.00€
Quinta da Caldeirinha. Syrah. beira interior 2014		39.00€
Quinta da Caldeirinha. Cabernet Sauvignon. beira interior 2013		39.00€
Quinta da Caldeirinha. Vinha Velha. beira interior 2009		52.00€

### WHITES

Vinha da Malhada . lisboa 2015	4.00€	14.00€
Cepa Pura Fernão Pires . lisboa 2015	5.00€	18.00€
Quinta do Cardo . beira interior 2015	4.50€	16.00€
Casa de Mouraz . dão 2012	5.00€	18.00€
Quinta da Caldeirinha. beira interior 2014		16.00€
Herdade do Cebolal. setúbal 2015		18.00€
Quinta do Monte d'Oiro . lisboa 2014		20.50€

### ROSÉS

Vinha da Malhada . lisboa 2015	4.00€	14.00€
Herdade dos Lagos . alentejo 2015	4.50€	15.00€
Quinta do Monte d'Oiro . lisboa 2014		20.50€
Quinta da Caldeirinha. beira interior 2014		15.00€
Herdade do Cebolal. setúbal 2015		16.00€

### VERDE

Mica . penafiel 2013		14.50€
Air . vale do lima 2013		14.50€
Quinta da Palmirinha . amarante 2013		14.50€
Covela 2014		17.00€

### SPARKLING WINE

GP . grande reserva bruto		22.00€
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### SANGRIAS

sparkling wine GP, red berries		1L	26.50€
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## DIGESTIFS

Diplomático reserva rum	7.00€
Zacapa 23 anõs rum	11.00€
Old Parr 12 years whisky	8.50€
Balvenie 12 years single malt whisky	12.00€
Main Fields organic whisky 	6.00€
Grappa	6.00€
Medronho aguardente bio 	6.00€
Fim de Século aguardente	7.00€
Casal de Jordões Porto. tawny bio 	5.50€
Churchill's Reserve Port	5.50€
Churchill's Late Bottled Vintage Port	7.00€
Churchill's White Port Aperitif	6.50€
Muska licoroso doce bio . doc algarve 	3.50€
LuCitanea Hidromel	3.50€
Amaretto	4.50€
Arancello <i>(home made)</i>	4.50€
Limoncello	4.50€
Caipigingerhoney shot <i>(cachaca, honey, ginger - home made)</i>	4.50€
Vodka shot	2.50€
Vodka shot organic premium 	4.50€

## COLD DRINKS *WITHOUT ALCOHOL*

water filtered 1L   1/2L	1.50€	1.00€
water Co2 1L   1/2L	3.00€	2.00€
fresh ice tea <i>(home made)</i> 		2.50€
fresh japanese green tea <i>(no sugar added)</i> 		2.00€
fresh basil lemonade <i>(home made)</i> 		3.50€
kombucha <i>(home made)</i> 		3.00€
fresh squeezed juice <i>(according to the fruits &amp; vegetables available, no sugar added)</i> 		3.70€
fresh passion fruit juice <i>(with or without sugar added) (home made)</i>		3.70€

### Soft drinks

cola Whole Earth. 33cl 	3.00€
orange & lemon Whole Earth. 33cl 	3.00€
ginger Whole Earth . lata 33cl 	3.00€
indian tonic water F ever-Tree. 20cl	2.85€
ginger ale Fever-Tree. 20cl	2.85€
ginger beer Fever-Tree. 20cl	2.85€

## HOT DRINKS

coffee	expresso	filter
decaf	1.25€	1.55€
mexico chiapas . 100% arabica	1.25€	1.55€
stretto . blend of arabica and robusta	1.25€	1.55€
cappuccino		3.50€
cereal coffee		2.50€
hot chocolate - chocolat Viennois		4.00€
tea		
sencha . green tea . Japan		3.50€
pu erh . fermented black tea . China		3.00€
oolong qilan . China		3.00€
genmaicha . green tea . China		3.00€
darjeliing . black tea . India		3.00€
rooibos		2.70€
herbal infusions lemon grass, anise, verbena, lemon		2.50€
passion fruit infusion		3.00€
hot ginger . ginger, lemon, honey		3.50€

# IN BOCCA AL LUPO

**Nota Bene:** For food brought from outside (particularly birthday cakes) a rate of 2.5 € per person will be charged.

#### **Booking policy**

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- for large groups, booking will be confirmed upon acceptance by Email or SMS of the terms and time window proposed.

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**Nota Bene:** Para alimentos trazidos de fora (em particular bolos de aniversário) será cobrada uma taxa de 2,5€ por pessoa.

#### **Política de reservas**

- consumo mínimo obrigatório aplicado em função das reservas efectuadas.
- Para reserva de grupos, a reserva só estará confirmada após aceitação por Email ou SMS das condições e horário propostos.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.

## PIZZERIA BIO TRATTORIA

### BOLOS - BAKERY



todos os nossos ingredientes são 100% biológicos

IVA incluído à taxa em vigor

**all our ingredients are 100% organic**

VAT included in all prices

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## **BOLOS INTEIROS** (por encomenda e também para fora)

### **chiffon de chocolate**

*base de bolo húmido de chocolate, recheado com coulis de framboesa e chantilly, lamelas de chocolate*

### **black forest**

*bolo de chocolate com ganache, coulis de framboesa, chantilly, & nougatine*

### **zuppa inglese**

*palitos la reine, vinho do porto, rum, chantilly, creme pasteleiro*

### **tiramisu**

*palitos la reine,, chocolate, café, rum, mascarpone, raspa de laranja*

### **tiramisu sem lactose**

*palitos la reine,, chocolate, café, rum, tofu, raspa de laranja*

### **mousse de chocolate vegan**

*chocolate, tofu e especiarias*

### **mousseline de frutos secos vegan** (sem açúcar)

*amendoas, sultanas, tâmaras, coco e especiarias*

### **panna cotta** vegan

*leite de amêdoas e coulis de framboesa*

38.00€ dose para ± 8 a 10 pessoas; 52.00€ dose para ± 12 a 14 pessoas; 75.00€ dose para ± 20 a 24 pessoas

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## **WHOLE CAKES** (pre-ordered and also for take-away)

### **chocolate chiffon**

*wet chocolate cake with whipped cream with raspberry coulis & chocolate slices 70%*

### **vegan chocolat mousse**

*chocolat, tofu & spices*

### **black forest**

*chocolat cake with ganache, whipped cream, raspberry coulis & nougatine*

### **zuppa inglese**

*ladyfingers, porto wine, rum, whipped cream, pastry cream*

### **tiramisu**

*ladyfingers, rum, coffee, chocolate, mascarpone, orange peel*

### **tiramisu lactose free**

*ladyfingers, rum, coffee, chocolate, tofu, orange peel*

### **dry fruits mousseline vegan** (sugar free)

*almonds, raisins, dates, coconut and spices*

38.00€ for ± 8 to 10 portions; 52.00€ for ± 12 to 14 portions; 75.00€ for ± 20 to 24 portions

*Se é alérgico ou intolerante a alguma das substâncias a seguir discriminadas, e tem dúvidas se esta foi utilizada na preparação/confecção do que pretende consumir, pode solicitar informação aos nossos colaboradores: cereais que contêm glúten; crustáceos; ovos; peixe; amendoins; soja; leite; frutos de casca rija; aipo; mostarda; sementes de sésamo; dióxido de enxofre e sulfitos; tremçoço; moluscos.*