

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

facebook.com/inboccaallupobio

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

tapenade

green & black olives, herbs & condiments

focaccia

garlic & rosemary

3.60€

1.50€

1.50€

STARTERS

cheeseboard

parmigiano-reggiano, gorgonzola, goat cheese, scamorza affumicata

zucchini carpaccio

thin scented slices with olive oil, pepper & coriander

burrata di bufala

served in wedges sprinkled with basilic olive oil & balsamic glaze

parmigiano and rucola platter

thinly sliced parmigiano-reggiano with rocket salad an & d balsamic glaze

parmigiano and bresaola platter*

parmigiano-reggiano and bresaola

salad with Chef's sauce

fresh seasonal salads leaves with gogi & pumpkin/sunflower seeds

soup of the day

vegetables of the day

peppers & artichokes salad

grilled red peppers, artichokes & seasoning

charcuterie plate

bresaola, prosciutto di parma salami, chorizo, capers

Veg. 15.50€

V. 4.50€

Veg. 8.50€

Veg. 9.50€

9.50€

Veg. or V. 6.50€

V. 5.00€

V. 9.00€

19.50€

PASTA

option of gluten free pasta (2€)

penne al pesto#

Veg. 13.50€

penne al pomodoro. tomato, parmigiano-reggiano

Veg. or V. 12.50€

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€

almond cake vegan & gluten free almonds & corn flour

GF. LF. V.

6.00€

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 different fruits, lactose free

GF. LF. V.

5.50€

granita al caffè iced coffee with whipped cream

GF.

4.50€

lemon granita iced lemon with basil & vodka

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. Vegan pizzas available.

Gluten free & kamut dough available on pre-order.

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

balsamica. tomato, mozzarella, parma, parmigiano sliced, rocket & balsamic glaze 20.50€

bianca. mozzarella, parmigiano-reggiano Veg. 13.50€

bresaola. tomato, mozzarella, bresaola 16.50€

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

diavola. tomato, mozzarella, spicy salami 13.50€

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

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

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

margherita. tomato, mozzarella Veg. 11.50€

marinara. tomato, olive oil, fresh garlic Veg. 9.50€

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

napoletana. tomato, mozzarella, anchovy, basil 12.50€

orverde. mozzarella, spinach or chard, raisins, fennel, parmigiano-reggiano Veg. 16.00€

outono. bufala mozzarella, parmigiano, roasted pumpkin, almond, rosemary SEA. Veg. 17.50€

parma. tomato, mozzarella, prosciutto di Parma 15.50€

peperonata. tomato, mozzarella, peppers Veg. 13.50€

pesto#. pesto, bufala mozzarella Veg. 14.50€

pistache. mozzarella, parmigiano-reggiano, pistache Veg. 17.50€

potato. mozzarella, parmigiano, smoked cheese, potatoes, rosemary Veg. 17.50€

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

rossa. bufala mozzarella, dried tomato, fresh basil Veg. 14.00€

smoked purple. mozzarella, purple cabbage, apple, smoked cheese 18.50€

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

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

tonno. tomato, mozzarella, onion, tuna 14.00€

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

vegan. tomato, vegan cheese, basilico Veg. 13.00€

4 formaggi. tomato, mozzarella, bufala mozzarella, gorgonzola, parmigiano, smoked guda Veg. 19.50€

4 stagioni veg. tomato, mozzarella, artichoke, grilled vegetables, mushrooms, potatoes 16.50€

4 stagioni. tomato, mozzarella, artichoke, bresaola, spicy salami & onion, potatoes 18.50€

other ingredients you may choose or add:

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

PRE-ORDER MANDATORY FOR:

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

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

Letra A	. weiss . bottle 33cl	4.40€
Letra B	. pilsnere . bottle or draft 50 cl, 33cl, 25cl	6.40€ 4.40€ 3.45€
Letra C	. stout . bottle 33cl	4.40€
Letra D	. red ale . bottle 33cl	4.40€
Letra E	. belgian dark . bottle 33cl (only in winter)	5.40€
Letra F	. indian pale . bottle 33cl	4.80€
Letra I	. insomnia . bottle 33cl	5.80€
A.M.O	. witbier . bottle 33cl	4.00€
A.M.O	. coffee pale . bottle 33cl	4.00€
A.M.O	. american pale . bottle 33cl	4.00€
Zé Arnaldo	. robust porter . bottle 33cl	4.40€
Urraca Vendaval	. indian pale . bottle 33cl	5.40€
Vadia	. organic american pale . 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 2015	4.50€	16.00€
Cabriz . dão	4.50€	16.00€
Altano . douro 2016	5.50€	19.00€
Humus . Lisboa 2013	5.75€	19.50€
Casa de Mouraz . dão 2013	5.75€	19.50€
Herdade dos Lagos reserva . alentejo 2011	6.50€	25.00€
Humus without sulfits . Lisboa 2014		21.00€
Vinha da Malhada reserva . lisboa 2016		19.50€
Cepa Pura aragonêz . lisboa 2015		18.50€
Quinta do Côa . douro 2014		21.00€
Quinta do Monte d'Oiro . lisboa 2014		22.00€
Quinta da Caldeirinha . Syrah. beira interior 2013		39.00€
Quinta da Caldeirinha . Cabernet Sauvignon. beira interior 2014		39.00€
Quinta da Caldeirinha . Vinha Velha. beira interior 2009		52.00€

WHITES

	glass	bottle
Quinta do Cardo . beira interior 2016	4.50€	16.00€
Cepa Pura Fernão Pires . lisboa 2016	5.00€	18.00€
Casa de Mouraz . dão 2015	5.00€	18.00€
Cabriz . dão	5.00€	18.00€
Quinta da Caldeirinha . beira interior 2016		16.00€

ROSÉS

	glass	bottle
Vinha da Malhada . lisboa 2016	4.00€	14.00€
Herdade dos Lagos . alentejo 2015	4.50€	15.00€
Casa de Mouraz . dão 2016	5.00€	18.00€
Quinta da Caldeirinha . beira interior 2014		15.00€

VERDE

	bottle
Mica . penafiel 2016	14.50€
Alr . vale do lima 2016	14.50€
Quinta da Palmirinha . amarante 2015	14.50€

SPARKLING WINE

Lambrusco . dry	20.00€
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SANGRIAS

sparkling wine, red berries	1L 26.50€
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DIGESTIFS

Diplomático reserva rum	7.00€
Zacapa 23 añõs rum	11.00€
Old Parr 12 years whisky	8.50€
Balvenie 12 years single malt whisky	12.00€
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€
Limoncello	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 & 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€
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€