

IN BOCCA AL LUPO

PIZZERIA BIO TRATTORIA

OUR INGREDIENTS ARE 100% ORGANIC

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

Organic, seasonal, gourmet and homely, In Bocca Al Lupo is headed by Chef Mandillo who brings 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, Chef Mandillo proposes 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 different regions in the world which are obviously organic and sourced only through fair trade avenues.

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!

The symbol  next to the dishes indicates our vegan options..

VAT included in all prices.

AMUSE BOUCHE

Focaccia, Olives & Dips.....	3.60€
portion	
Focaccia & Tapenade 	3.00€
green and black olives, herbs, spices	
Focaccia 	1.50€
garlic and rosemary	

STARTERS

Cheeseboard.....	15.50€
parmigiano-reggiano, gorgonzola, goat cheese, smoked cheese	
Zucchini Carpaccio 	4.50€
thin slices of zucchini with olive oil, pepper and coriander	
Creamy Buffalo Mozzarella.....	8.50€
drizzled with basilic olive oil & balsamic glaze	
Parmigiano & Rucola Platter.....	9.00€
thinly sliced parmigiano-reggiano with rocket salad and balsamic glaze	
Parmigiano & Bresaola Platter.....	9.50€
parmigiano-reggiano and bresaola	
Green Salad with Chef's Sauce 	6.50€
fresh seasonal salad leaves with goji, pumpkin/sunflower seeds and sprouts	
Soup of the Day 	4.50€
vegetables of the day	
Peppers & Artichokes Salad 	9.00€
grilled red peppers, artichokes and seasoning	
Charcuterie Plate.....	19.50€
bresaola, prosciutto di parma, spicy salami, capers	

IN BOCCA AL LUPO

PIZZERIA BIO TRATTORIA

PIZZE

Thin and crispy made only with organic wheat flour and olive oil and no yeast.

It is topped with our delicious sauce made from the finest vine-ripened tomatoes and with authentic fresh mozzarella "fior di latte".

Vegan pizzas available. Gluten-free or kamut dough option available on prior order until 6:00 pm on the day itself (4.50 €).

AFFUMICATA19.50€ smoked buffalo mozzarella, parmigiano, grilled courgette, artichokes, chives	PARMA16.00€ tomato, mozzarella, prosciutto di Parma
BALSAMICA20.50€ tomato, mozzarella, prosciutto di Parma, parmigiano sliced, rocket & balsamic glaze	PATATE17.50€ mozzarella, parmigiano, smoked cheese, roasted potatoes with rosemary
BRESAOLA16.50€ tomato, mozzarella, bresaola	PEPERONATA13.50€ tomato, mozzarella, grilled sweet red peppers
CAPRESE14.50€ tomato, buffalo mozzarella, fresh tomato, rocket	PESTO14.50€ homemade pesto (parmigiano, basil, garlic, olive oil, almonds), buffalo mozzarella
DIAVOLA14.00€ tomato, mozzarella, spicy salami	PORCINI17.50€ mozzarella, parmigiano-reggiano, authentic porcini mushrooms
GORGONZOLA & PEAR17.50€ mozzarella, pear, gorgonzola, chives	ROSSA14.00€ buffalo mozzarella, dried tomato, fresh basil
FUNGHI13.00€ tomato, mozzarella, fresh mushrooms	ROXA FUMADA18.50€ mozzarella, purple cabbage, apple, smoked cheese
HORTOLANA13.50€ tomato, mozzarella, grilled vegetables	SPINACI14.50€ tomato, buffalo mozzarella, fresh tomato, baby spinach (raw)
MARGHERITA11.00€ tomato, mozzarella	TARTUFO22.00€ mozzarella, parmigiano-reggiano, black truffles & white truffle olive oil
MARINARA 9.00€ tomato, olive oil, fresh garlic	TONNO13.50€ tomato, mozzarella, onion, tuna
MUXAMA19.50€ tuna muxama, coriander, mozzarella, fresh tomato	TRE FORMAGGI14.50€ tomato, mozzarella, gorgonzola, parmigiano-reggiano
NAPOLETANA13.00€ tomato, mozzarella, anchovies, fresh basil	4 FORMAGGI19.50€ tomato, mozzarella, buffalo mozzarella, gorgonzola, parmigiano, smoked cheese
ORVERDE16.00€ mozzarella, spinach or chard, raisins, fennel, parmigiano-reggiano	4 STAGIONI VEG16.50€ tomato, mozzarella, artichokes, grilled vegetables, mushrooms, potatoes
VEGAN 13.00€ tomato, vegan cheese, fresh basil	4 STAGIONI18.50€ tomato, mozzarella, artichokes, bresaola, spicy salami & onion, potatoes

IN BOCCA AL LUPO

PIZZERIA BIO TRATTORIA

OTHER INGREDIENTS

garlic.....	0.50€	gorgonzola.....	3.50€
onion.....	0.75€	spicy salami.....	4.00€
olives.....	0.75€	pesto.....	3.00€
basil.....	1.80€	grilled vegetables.....	4.00€
egg.....	2.00€	buffalo mozzarella.....	3.50€
dried tomato.....	2.00€	silken tofu.....	3.50€
rocket.....	2.00€	sliced parmigiano.....	3.50€
grated parmigiano.....	2.00€	grilled artichoke in olive oil.....	5.00€
fresh tomato.....	2.00€	prosciutto di Parma.....	5.50€
capers.....	2.00€	bresaola.....	6.00€
anchovies.....	3.00€	porcini mushroom.....	6.50€
vegan cheese.....	2.50€	smoked cheese.....	6.50€
baby spinach.....	3.00€	goat cheese.....	6.50€
fresh mushrooms.....	2.50€	smoked buffalo mozzarella.....	7.50€
tofu sausages.....	3.00€	tuna muxama.....	7.50€
tuna.....	3.00€	laminated black truffles.....	10.00€

PASTA

Penne al Pesto.....	13.50€
homemade Pesto (parmigiano, basil, garlic, olive oil, almonds)	
Penne al Pomodoro.....	11.50€
tomato, parmigiano-reggiano, basil	
Gluten free pasta.....	2.00€

IN BOCCA AL LUPO

PIZZERIA BIO TRATTORIA

DESSERTS

All our desserts are gluten-free

Parfait au Chocolat.....	5.00€
chocolate ice cream with vodka and a touch of raspberry	
Black & White.....	5.00€
vanilla ice cream covered with melted chocolate	
Chocolate Mousse Cake.....	5.00€
moist chocolate cake with whipped cream, gluten free	
Granita al Caffè con Panna.....	4.50€
iced expresso Olisipo coffee with whipped cream	
Affogato al Caffè.....	6.00€
ice cream drowned in expresso Olisipo coffee with whisky & whipped cream	
Tiramisù.....	6.00€
ladyfingers, rum, expresso Olisipo coffee, dark chocolate, mascarpone, orange peel	
Spicy Vegan Chocolate Mousse 	5.00€
dark chocolate, silken tofu, chilli & spices, lactose free	
Almond Cake 	6.00€
almonds and cornmeal with a fresh almond and lime vegan cream, gluten free	
Panna Cotta.....	5.00€
cream, milk, raspberry coulis	
Fruit Sorbet 	5.50€
daily flavours, lactose free	
Chocolate Ice Cream.....	5.00€
our Parfait au Chocolat without alcohol	
Almonds, Dates & Coconut Ice Cream 	6.50€
sugar, lactose and gluten free	
Lemon Granita 	5.00€
fresh and delicious made with our basil lemonade and vodka	

NOTA BENE

The symbol  next to the dishes indicates our vegan options.

If you are allergic or intolerant to 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; sulphur dioxide and sulphites; lupine; molluscs.

No dish, food or drink, including the amuse bouche, can be charged if not requested by the customer.

Reservations can be made through the telephone + 351 213 900 582 or the e-mail reservas@inboccaalupo.pt. Group bookings are confirmed only after acceptance by e-mail or SMS of the proposed time and conditions.

For food or drinks brought from outside (particularly birthday cakes) a rate of 2.5 € per person will be charged.

IN BOCCA AL LUPO

PIZZERIA BIO TRATTORIA

DRINKS

Cocktails, Wines, Beers, Digestifs, Cold & Hot Drinks

COCKTAILS

Mojito.....	9.50€	Caipiroska.....	8.50€
rum, lime, mint or basil, soda, sugar		vodka Wyborowa, lime, sugar	
Passione.....	10.00€	Morangoska.....	10.00€
passion fruit, vodka Wyborowa, sugar		vodka Wyborowa, strawberry, sugar	
Espresso Martini.....	9.00€	Moscow Mule.....	9.50€
Olisipo coffee, vodka, sugar		vodka Wyborowa, ginger beer, lime	
Gin & Tonic.....	9.50€	Red Daiquiri.....	11.00€
gin, indian tonic, curl of lemon/lime		rum, lime, raspberry, sugar	
Red Gin & Tonic.....	11.00€	Caipirinha.....	9.50€
gin, indian tonic, strawberry, basil		cachaça, lime, sugar	
Rosemary Gin.....	10.00€	Daiquiri.....	9.50€
gin, indian tonic, rosemary		rum, lime, sugar	
Whisky & Ginger.....	10.00€		
scotch, ginger ale, ginger			

NON-ALCOHOLIC COCKTAILS

In Bocca Orange.....	6.50€
orange, carrot, apple, indian tonic	
In Bocca Red.....	6.50€
beetroot, apple, ginger beer	

EXTRAS

Gin Tonic Biostilla.....	3.00€
organic	
Vodka Biostilla.....	2.50€
organic	

IN BOCCA AL LUPO

PIZZERIA BIO TRATTORIA

ORGANIC RED WINES

glass | bottle

Três Castas Quinta da Caldeirinha / Beira Interior.....	5.00€	18.00€
Cabriz Dão.....	5.00€	18.00€
Altano Douro.....	5.00€	19.00€
Humus Lisboa.....	5.75€	19.50€
Casa de Mouraz Dão.....	5.75€	19.50€
Herdade dos Lagos reserva Alentejo.....	6.50€	25.00€
Zebro Alentejo.....		17.00€
Cepa Pura Aragonez Lisboa.....		18.50€
Vinha da Malhada reserva Lisboa.....		19.50€
Humus especial s/sulfitos Lisboa.....		21.00€
Quinta do Côa Douro.....		21.00€
Quinta do Monte d'Oiro Lisboa.....		22.00€
Quinta da Caldeirinha Syrah Beira Interior.....		39.00€
Quinta da Caldeirinha Cabernet Sauvignon Beira Interior.....		39.00€
Quinta da Caldeirinha Vinha Velha Beira Interior.....		52.00€

ORGANIC WHITE WINES

glass | bottle

Tarika Quinta da Caldeirinha Beira Interior.....	5.00€	17.00€
Cepa Pura Fernão Pires Lisboa.....	5.00€	18.00€
Casa de Mouraz Dão.....	5.00€	18.00€
Zebro Blanc Noir Alentejo.....		17.50€

ORGANIC ROSÉ WINES

glass | bottle

Vinha da Malhada Lisboa.....	4.00€	14.50€
Tarika Quinta da Caldeirinha Beira Interior.....	4.50€	15.00€
Herdade dos Lagos Alentejo.....	5.00€	17.00€
Casa de Mouraz Dão.....	5.00€	18.00€

ORGANIC GREEN WINES

bottle

Mica Penafiel.....	14.50€
AIR Vale do Rio Lima.....	15.00€
Quinta da Palmirinha Amarante.....	15.00€

ORGANIC SANGRIAS

1l jar

Sparkling wine, red berries.....	26.50€
----------------------------------	--------

IN BOCCA AL LUPO

PIZZERIA BIO TRATTORIA

NATIONAL BEERS

(our selection of the best Portuguese craft beer)

Letra A	blond ale (bottle 33cl).....	4.40€
Letra B	pilsner (bottle or draft 50cl 33cl 25cl).....	6.40€ 4.20€ 3.40€
Letra C	stout (bottle 33cl).....	4.40€
Letra D	red ale (bottle 33cl).....	4.40€
Letra E	belgian dark (bottle 33cl - seasonal beer).....	5.40€
Letra F	indian pale ale (bottle 33cl).....	4.80€
A.M.O	witbier (bottle 33cl).....	4.00€
A.M.O	coffee pale ale (bottle 33cl).....	4.00€
A.M.O	Borboletas (bottle 33cl).....	4.00€
Zé Arnaldo	robust porter (bottle 33cl).....	4.40€
Urraca Vendaval	indian pale ale (bottle 33cl).....	5.40€
Joe da Silva	american pale ale (bottle 33cl).....	4.40€
Vadia	organic american pale ale (bottle 33cl).....	5.40€

INTERNATIONAL BEERS

Bitburger	pilsner (bottle 33cl).....	3.00€
Benediktiner	weiss (bottle 50cl).....	4.80€
Benediktiner	dunkel (bottle 50cl).....	4.80€
Erdinger	alcohol free (bottle 50cl).....	4.80€
Rocheport	Trapist 10 (bottle 33cl).....	6.20€
Chimay	Bleue Trapist (bottle 33cl).....	6.20€
Grisette	Blanche Bio organic witbier (bottle 25cl).....	4.80€
Grisette	Blonde Bio organic blonde ale (bottle 25cl - gluten free).....	4.80€
Mongozo	organic pilsner (bottle 33cl - gluten free).....	5.30€
Cider	Galipette Bio organic 100% apple cider (bottle 33cl).....	5.30€

DIGESTIFS

(shot)

Diplomático	reserve rum.....	7.00€
Zacapa	23 years - rum.....	11.00€
Old Parr	12 years - whisky.....	8.50€
Balvenie	12 years - single malt whisky.....	12.00€
Fim de Século	old aguardente.....	7.00€
Churchill's	Reserve Port 10 years - tawny.....	7.50€
Churchill's	Late Bottled Vintage Port vintage 2012.....	7.00€
Churchill's	White Port Aperitif.....	7.50€
Amaretto	5.00€
Limoncello	limontejo.....	5.50€
Vodka	shot.....	3.00€

ORGANIC DIGESTIFS

(shot)

Grappa	Biostilla.....	6.00€
Pêra Rocha	pear aguardente.....	7.00€
Trovisca	Reserve Port ruby.....	5.50€
Quinta do	Infantado Port reserve.....	5.50€
LuCitanea	Hidromel.....	4.00€
Vodka	shot Biostilla.....	4.00€
Gin	Biostilla.....	4.50€

IN BOCCA AL LUPO

PIZZERIA BIO TRATTORIA

WATER, ORGANIC COLD TEAS AND JUICES

CO2 water (1/2L).....	2.50€
CO2 water (1L).....	4.00€
fresh ice tea.....	2.50€
fresh japanese green tea (no sugar added).....	2.00€
fresh basil lemonade (home made).....	3.00€
kombucha (home made).....	3.00€
fresh squeezed juice (no added sugar).....	3.70€
fresh passion fruit juice (no added sugar).....	4.00€

SOFT DRINKS

organic cola Whole Earth (33cl).....	3.50€
organic orange & lemon Whole Earth (33cl).....	3.50€
organic ginger Whole Earth (33cl).....	3.50€
indian tonic water Fever-Tree (20cl).....	3.00€
ginger ale Fever-Tree (20cl).....	3.00€
ginger beer Fever-Tree (20cl).....	3.00€

ORGANIC CAFE

decaf.....	1.40€
expresso Olisipo.....	1.50€
filter coffee or filter decaf.....	1.60€
cappuccino.....	3.50€
cereal coffee.....	2.50€
organic hot chocolate (chocolat Viennois).....	4.00€

ORGANIC TEAS AND INFUSIONS

from Companhia Portuguesa do Chá

sencha (green tea Japan).....	3.50€
pu-erh (fermented black tea China).....	3.00€
oolong jiang xi (China).....	3.50€
genmaicha (green tea Japan).....	3.00€
darjeeling (black tea India).....	3.00€
houjicha (smoked green tea Japan).....	3.00€
jasmim mandarim (perfumed green tea China).....	3.00€
special tea, ask about it.....	3.50€
rooibos (South Africa).....	2.70€
herbal infusions - lemon grass, anise, verbena, lemon.....	2.50€
passion fruit infusion.....	3.00€
hot ginger - ginger, lemon & honey.....	3.50€

WI-FI
Net: In Bocca al Lupo
Pass: IBAL2014

inboccaallupo.pt | reservas@inboccaallupo.pt
facebook: /inboccaallupobio | instagram: @inboccaallupo_pizza
+ 351 213 900 582