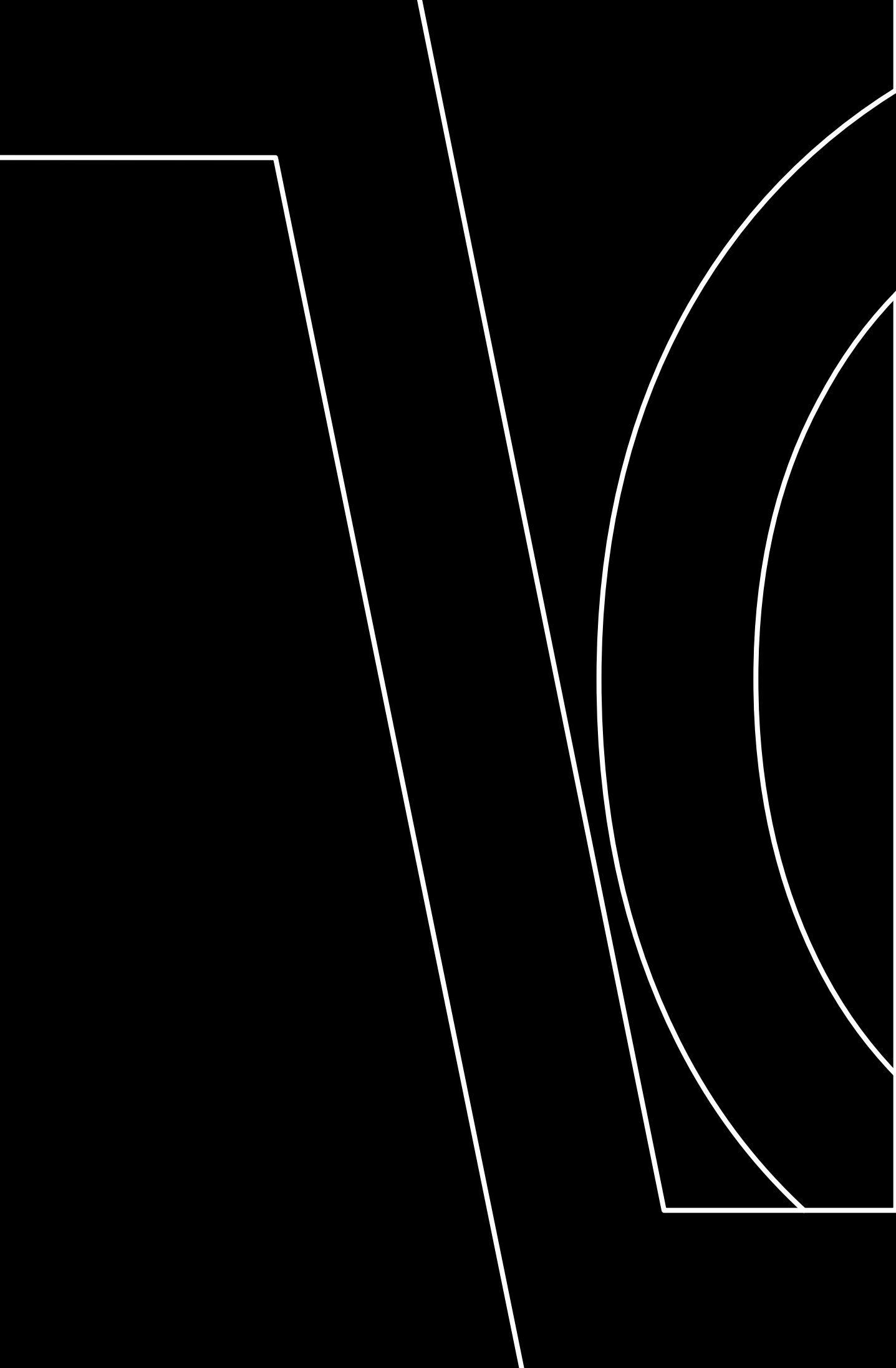
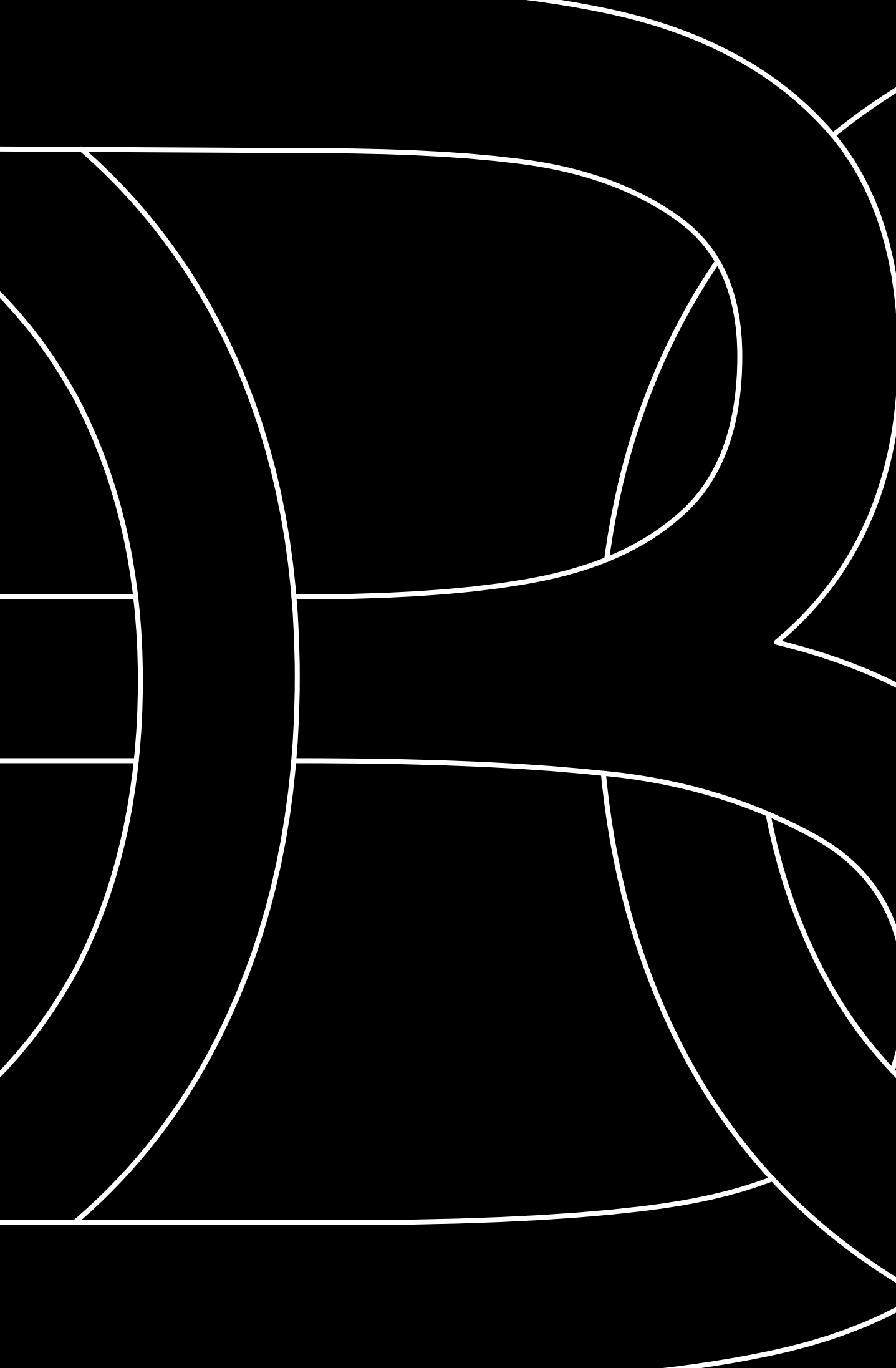




 @.bono_lisboa
WIFI PASSWORD - lisbon2022



Bem-vindo ao

BONO

RESTAURANTE

The idea is simple: to cook tasty dishes, with Brazilian influence, classic techniques, smoked over coals, colorful, inventive, and using local products. At Bono, we work intuitively with fire and seasonal ingredients.

The kitchen is powered by coals and everything is freshly prepared. We use the embers for cooking in order to enhance the natural characteristics of the ingredients..

Prize - 2 Forks from the Lisboa à Prova contest

22/23/24



Bono

Cozinha Contemporânea



Chef Robson Oliveira

APPETIZERS

COUVERT 9€

Bread, cassava flour grissini, passion fruit butter, and tropical eggplant (2 people)
Pain, gressins à la farine de manioc, beurre de fruit de la passion et aubergine tropicale



GRILLED SHRIMP BONO STYLE 19€

- The favorite! Grilled shrimp, bisque, caipirinha pearls, citrus farofa, and mango compote with malagueta pepper.
- Le favori ! Crevettes grillées, bisque, perles de caipirinha, farofa aux agrumes et compote de mangue au piment malagueta.

CRISPY PRESSED CASSAVA WITH SHRIMP MOQUECA (TASTE OF BRAZIL) 16,5€

- Crispy pressed cassava, an essential indigenous ingredient in Brazilian cuisine, served with a creamy shrimp moqueca, rich in coconut milk and dendê oil.
- Manioc croquant pressé, un ingrédient indigène essentiel de la cuisine brésilienne, servi avec une moqueca de crevettes crémeuse, riche en lait de coco et huile de dendê.

CARROT SALAD WITH AUTUMN COLORS 16,5€

- Roasted carrots, sheep's cheese, sugarcane molasses, pumpkin seed popcorn, and mirin-sesame dressing.
- Carottes rôties, fromage de brebis, mélasse de canne à sucre, pop-corn de graines de courge et sauce mirin-sésame.

"STEAK TARTARE" CARNE DO SOL 18,5€

- Cured veal loin, dehydrated egg yolk, toasted cashew nuts, and pickles mustard.
- Filet de veau séché, jaune d'œuf déshydraté, noix de cajou grillées et pickles de moutarde.
- Serving suggestion - French fries 3.5€

CEVICHE 18,5€

- A specialty that has never left our menu since opening! Fresh Atlantic fish, red onion pickled, House-made ponzu, and tapioca pearls.
- Une spécialité qui n'a jamais quitté notre menu depuis l'ouverture ! Poisson frais de l'Atlantique, oignon rouge mariné, ponzu artisanal et perles de tapioca.

TROPICAL OCTOPUS SALAD 16,5€

- Octopus, confit tomato, vegetables, avocado and mango vinaigrette, tapioca pearls, and micro cilantro.
- Poulpe, tomate confite, légumes, vinaigrette à l'avocat et à la mangue, perles de tapioca et micro coriandre.

PORK CROQUETTE 10,5€

- Pork knuckle croquette, pickled pineapple, and spicy guava paste sauce (2 pieces).
- Croquette de jarret de porc, pickles d'ananas et sauce épicée à la pâte de goyave (2 pièces)

MUSSELS WITH PASSION FRUIT BUTTER 15€

- Fresh mussels with passion fruit butter and white wine.
- Moules fraîches au beurre de fruit de la passion et vin blanc.

Serving suggestion - Hand-cut fries 3.5 €

HANDCRAFTED CREAMY BURRATA 15€

- Handcrafted burrata served with confit tomatoes and a touch of olive oil.
- Burrata artisanale servie avec des tomates confites et un filet d'huile d'olive.





MAINS

SEA

GRILLED ATLANTIC FISH 34,5€

- Fresh Atlantic fish, shrimp bisque sauce, grilled vegetables, and black rice.
- Poisson frais de l'Atlantique, sauce bisque de crevettes, légumes grillés et riz noir.

GRILLED OCTOPUS 33,5€

- Charcoal-grilled octopus served with a crispy chickpea crunch, fresh garden vegetables, and finished with artisanal bacon demi-glace.
- Poulpe grillé au charbon, servi avec un croustillant de pois chiches, des légumes frais du jardin et une demi-glace artisanale au bacon.

MEAT

T-BONE STEAK WITH A CHARCOAL TOUCH (GASTRONOMIC EXPERIENCE) 85 €

- Seasonal dish – consult our team. Succulent grilled T-Bone steak, served with charcoal-grilled sweet potato, watercress salad with burnt orange, and Bono sauce with bone marrow.
- Plat de saison – consultez notre équipe. Succulent T-Bone Steak grillé, servi avec de la patate douce braisée, une salade de cresson et orange brûlée, et une sauce Bono avec moelle osseuse.

BONE-IN RIBEYE BONO STYLE 32,5€

- Slow-roasted beef ribs (14 hours), manioc mousseline, sauce, and orange gremolata.
- Côte de bœuf rôtie lentement pendant 14 heures, mousseline de manioc, sauce et gremolata à l'orange.

BEEF RIB RICE WITH BONO SAUCE 28,5€

- Creamy beef rib rice with dark beer, demi-glace, green beans, and cured egg yolk.
- Riz crémeux aux côtes de bœuf avec bière brune, demi-glace, haricots verts et jaune d'œuf curé.

BEEF TENDERLOIN WITH GNOCCHI 34,5€

- Beef tenderloin medallion, mushroom crust, Rossini sauce with truffle and foie gras, and orange sweet potato gnocchi.
- Médallion de filet de bœuf, croûte de champignons, Sauce Rossini à la truffe et au foie gras et gnocchis de patate douce orange.

GRILLED IBERIAN PORK 29,5€

- Grilled Iberian pork neck, demi-glace sauce with Portuguese chestnuts, grilled pumpkin, and broccoli.
- Échine de porc ibérique grillée, sauce demi-glace aux châtaignes portugaises, potiron et brocoli grillés.

DUCK MAGRET 33,5€

- Duck magret, potato mousseline, and tangerine miso sauce.
- Magret de canard, mousseline de pommes de terre et sauce à la mandarine et au miso.

CARBONARA PASTA WITH CURED EGG YOLK 23,5€

- Creamy carbonara pasta with crispy pancetta and cured egg yolk.
- Pâtes carbonara crémeuses avec pancetta croustillante et jaune d'œuf curé.

VEGETARIAN

GRILLED GARDEN VEGETABLES 22,5€

- Grilled garden vegetables, umami-bomb sauce, with a side suggested by the chef.
- Légumes grillés du jardin, sauce umami-bomb, avec un accompagnement suggéré par le chef.

BRAZIL IN EVERY SPOON: VEGETABLE MOQUECA WITH BLACK RICE AND GRILLED VEGETABLES 23,5 €

- Zucchini, eggplant, bell pepper, and carrot stew in a tomato and coconut milk sauce, served with black rice, grilled vegetables, and umami-bomb sauce.
Ragoût de courgettes, aubergines, poivrons et carottes dans une sauce tomate et lait de coco, accompagné de riz noir, de légumes grillés et de sauce umami-bomb.



DESSERTS

CAKE WITH BRAZILIAN COFFEE (GLUTEN FREE) 9,5€

Creamy coffee cake, chocolate sauce, cinnamon whipped cream, chocolate crumbs, and cream ice cream.
Gâteau crémeux au café, sauce au chocolat, chantilly à la cannelle, miettes de chocolat et glace à la crème.

MANGO, PASSION FRUIT, AND CILANTRO PAVLOVA 9.5€

A dessert with the authentic tropical flavors of Brazil, balancing exotic sweetness with a fresh touch of cilantro.

Un dessert aux saveurs tropicales authentiques du Brésil, équilibrant la douceur exotique avec une touche fraîche de coriandre.

KINDER BONO 9,5€

Chocolate and hazelnut base, white chocolate and hazelnut mousse, topped with delicious semisweet chocolate.

Base au chocolat et aux noisettes, mousse au chocolat blanc et aux noisettes, garnie d'un délicieux chocolat mi-amer.

GARDEN OF CANDIED AND CONFIT FRUITS 9€

Delicately candied and marinated fruits, served with crème Chiboust — a light and velvety emulsion of pastry cream and Italian meringue.

Fruits délicatement cristallisés et marinés, servis avec une crème Chiboust — une émulsion légère et veloutée de crème pâtissière et de meringue italienne.

ICE CREAM 3,5€

Check the flavor of the day.

COFFEE

(ALL OUR DESSERTS PAIR PERFECTLY WITH COFFEE)

BRAZILIAN FILTERED COFFEE 3,5€

AFFOGATO 6,5€

Vanilla ice cream "drowned" in a hot espresso.

ICED COFFEE WITH BAILEYS 7,5€

ESPRESSO/ DECAFFEINATED 2,5€



*If you suffer from food intolerances and allergies, please let us know if you would like clarification on our ingredients before placing your order for food and beverages. Because most of our products contain cheese or fatty fruits. There is a map of allergens for consultation. Prices in €, include VAT at the legal rate in force.

COCKTAILS



BONO COCKTAILS

MACUNAÍMA (BRAZIL- 2014) 11€

Cachaça, fernet, fresh lime juice, syrup.

BONO PENICILLIN 12€

Whiskey aged in Portuguese oak barrels, ginger, honey, lemon, and a single malt aroma.

BRAMBLE KISS FUMADO 12€

London Dry Gin, lime juice, simple syrup, and smoked crème de cassis liqueur.

NY SOUR 12,5€

Bourbon whiskey, lemon juice, simple syrup, and red wine.

PISCO SOUR PASSION 12,5€

Pisco brandy, agave syrup, lemon, passion fruit, and emulsifier.

APEROL MARGARITA 11,5€

Tequila, Aperol, lemon juice, and simple syrup.

BRAZILIAN ICE TEA 11€

Gin, Tequila, Vodka, Rum, Cointreau, Banana Liqueur, Lime Juice, and Lemonade.

N/A

REFRESQUINO 5,5€

Flavored sparkling water, lemon juice, lemon syrup, and sliced cucumber.

A ETERNIDADE DO DEVANEIO 8,5€

The best! Passion fruit syrup, lime, ginger ale, and cotton candy.

CLASSIC

COSMOPOLITAN (NY -1988) 13€

Vodka, orange liqueur (such as Cointreau), cranberry juice, and fresh lemon juice.

DAMA BLANCA(LONDON - 2017) 12€

Tequila, orange liqueur (such as Cointreau or Triple Sec), and fresh lemon juice.

ALMOND OLD FASHIONED (LONDON - 2005) 12€

Tequila, almond syrup (or orgeat), and Angostura bitters.

SOUTH SIDE (CHICAGO - 1920) 11€

Gin, fresh lemon juice, sugar syrup, mint leaves.

NEGRONI BIANCO(LONDON - 2016) 11€

Gin, bianco vermouth (white vermouth), and white bitter

FITZGERALD (NY- 1990) 11,5€

Gin, fresh lemon juice, simple syrup, and Angostura bitters.

CAIPIRINHA 10,5€

MOJITO 10€

PORNSTAR MARTINI 11€

APEROL SPRITZ 11€

CUBA LIBRE 10€

GIN TONIC 10,5€
(opção premium 13€)

ESPRESSO MARTINI 11€

NEGRONI 11,5€

KIR ROYAL 10€

DRY MARTINI 11,5€

OLD FASHIONED 12€

MARGARITA 10,5€

LONG ISLAND ICE TEA
11,5€

DIGESTIVE

DRAMBUIE 9€

COGNAC 13,5€
(Hennessy/VSO)

FIREBALL 9€

DISARONNO 9€

CRF 9€

PORTO 10 ANOS 9€

PORTO 20 ANOS 14,5€

