

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, condiments	
Focaccia 	1.50€
garlic and rosemary	

STARTERS

Cheeseboard.....	15.50€
parmigiano-reggiano, gorgonzola, goat cheese, smoked cheese	
Zucchini Carpaccio 	4.50€
thin scented slices with olive oil, pepper and coriander	
Creamy Bufala Mozzarella.....	8.50€
sprinkled 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	
Caprese Salad.....	11.50€
sliced bufala mozzarella, tomato, basil, capers and seasoning	
Peppers & Artichokes Salad 	9.00€
grilled red peppers, artichokes and seasoning	
Charcuterie Plate.....	19.50€
bresaola, prosciutto di parma, spicy salami, capers	

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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 ripped tomatoes and with authentic fresh mozzarella "fior di latte"
Vegan pizzas available. Gluten free & kamut dough available on pre-order.

AFFUMICATA19.50€ smoked bufala mozzarella, parmigiano, grilled courgette, artichokes, chives	PARMA15.50€ tomato, mozzarella, prosciutto di Parma
BALSAMICA20.50€ tomato, mozzarella, prosciutto di Parma, parmigiano sliced, rocket & balsamic glaze	PATATE17.50€ mozzarella, parmigiano, smoked cheese, potatoes, rosemary
BIANCA13.50€ mozzarella, parmigiano-reggiano	PEPERONATA13.50€ tomato, mozzarella, grilled sweet red peppers
IN BOCCA16.50€ tomato, bufala mozzarella, fresh tomato, basil (cold pizza)	PESTO14.50€ homemade pesto (parmigiano, basil, garlic, olive oil, almonds), bufala mozzarella
BRESAOLA16.50€ tomato, mozzarella, bresaola	PORCINI17.50€ mozzarella, parmigiano-reggiano, authentic porcini mushrooms
CAPRESE14.50€ tomato, bufala mozzarella, fresh tomato, rocket	ROSSA14.00€ bufala mozzarella, dried tomato, fresh basil
DIAVOLA13.50€ tomato, mozzarella, spicy salami	ROXA FUMADA18.50€ mozzarella, purple cabbage, apple, smoked cheese
GORGONZOLA & PEAR17.50€ mozzarella, pear, gorgonzola, chives	SPINACI14.50€ tomato, bufala mozzarella, fresh tomato, baby spinach (raw)
FUNGHI12.50€ tomato, mozzarella, fresh mushrooms	TARTUFO22.00€ mozzarella, parmigiano-reggiano, black truffles & white truffle olive oil
HORTOLANA13.50€ tomato, mozzarella, grilled vegetables	TONNO13.50€ tomato, mozzarella, onion, tuna
AL LUPO17.50€ bufala mozzarella, parmigiano-reggiano, grilled & fresh tomato, basil	TRE FORMAGGI14.50€ tomato, mozzarella, gorgonzola, parmigiano-reggiano
MARGHERITA10.50€ tomato, mozzarella	VEGAN 13.00€ tomato, vegan cheese, fresh basil
MARINARA 9.00€ tomato, olive oil, fresh garlic	4 FORMAGGI19.50€ tomato, mozzarella, bufala mozzarella, gorgonzola, parmigiano, smoked cheese
MUXAMA19.50€ tuna muxama, coriander, mozzarella, fresh tomato	4 STAGIONI VEG16.50€ tomato, mozzarella, artichokes, grilled vegetables, mushrooms, potatoes
NAPOLETANA13.00€ tomato, mozzarella, anchovies, fresh basil	4 STAGIONI18.50€ tomato, mozzarella, artichokes, bresaola, spicy salami & onion, potatoes
ORVERDE16.00€ mozzarella, spinach or chard, raisins, fennel, parmigiano-reggiano	Gluten free dough or kamut dough4.50€ pre-order mandatory

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OTHER INGREDIENTS

garlic.....	0.50€	gorgonzola.....	3.50€
onion.....	0.75€	spicy salami.....	4.00€
olive.....	0.75€	pesto.....	3.00€
basil.....	1.80€	grilled vegetable(s).....	4.00€
egg.....	2.00€	bufala 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€
caper.....	2.00€	bresaola.....	6.00€
anchovy.....	3.00€	porcini mushroom.....	6.50€
vegan cheese.....	2.50€	smoked cheese.....	6.50€
baby spinach.....	3.00€	goat cheese.....	6.50€
mushroom.....	2.50€	smoked bufala mozzarella.....	7.50€
tofu sausage.....	3.00€	tuna muxama.....	7.50€
tuna.....	3.00€	black truffle.....	10.00€

PASTA

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

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DESSERTS

Parfait au Chocolat.....	5.00€
chocolate ice cream with vodka and a touch of raspberry	
White & Dark.....	5.00€
vanilla ice cream covered with melted chocolate	
Soft Cake.....	5.00€
moist chocolate cake with whipped cream, gluten free	
Granita al Caffè con Panna.....	4.50€
iced espresso coffee with whipped cream	
Affogato al Caffè.....	6.00€
ice cream drowned in espresso coffee with whisky & whipped cream	
Tiramisù.....	6.00€
ladyfingers, rum, espresso 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 & 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	
Cola Granita 	4.50€
from Whole Earth bio cola	
Fruit(s) of the Day 	5.00€
a fresh combination of fruits	

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

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DRINKS

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

COCKTAILS

Mojito.....	7.50€	Caipiroska.....	6.50€
rum, lime, mint or basil, soda		vodka Wyborowa, lime	
Passione.....	8.50€	Morangoska.....	8.50€
passion fruit, vodka Wyborowa		vodka Wyborowa, strawberry	
Al Lupo.....	8.00€	Moscow Mule.....	8.00€
rum, orange/lemon, carrot, beetroot, apple (no added sugar)		vodka Wyborowa, ginger beer, lime	
Gin & Tonic.....	8.00€	Red Daiquiri.....	9.50€
gin, indian tonic, curl of lemon/lime		rum, lime, raspberry	
Red Gin & Tonic.....	9.50€	Caipigingerhoney.....	9.00€
gin, indian tonic, strawberry, basil		cachaça, lime, honey, ginger	
Rosemary Gin.....	8.50€	Caipirinha.....	8.00€
gin, indian tonic, rosemary		cachaça, lime	
Whisky & Ginger.....	8.50€	Daiquiri.....	8.00€
scotch, ginger ale, ginger		rum, lime	

NON-ALCOHOLIC COCKTAILS

In Bocca Orange.....	5.50€
orange, carrot, apple, indian tonic	
In Bocca Red.....	5.50€
beetroot, apple, ginger beer	

EXTRAS

Gin Tonic Biostilla.....	2.00€
organic	
Vodka Biostilla.....	1.50€
organic	

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ORGANIC RED WINES

glass | bottle

Quinta do Cardo Beira Interior 2016.....	4.50€	16.00€
Cabriz Dão 2013.....	4.50€	17.00€
Felisbela Alentejo 2016.....	5.00€	18.00€
Altano Douro 2016.....	5.00€	19.00€
Humus Lisboa 2013.....	5.75€	19.50€
Casa de Mouraz Dão 2014.....	5.75€	19.50€
Herdade dos Lagos reserva Alentejo 2015.....	6.50€	25.00€
Zebro Alentejo 2016.....		17.00€
Cepa Pura Aragonez Lisboa 2015.....		18.50€
Vinha da Malhada reserva Lisboa 2016.....		19.50€
Humus especial s/sulfitos Lisboa 2014.....		21.00€
Quinta do Côa Douro 2015.....		21.00€
Quinta do Monte d'Oiro Lisboa 2015.....		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 2013.....		52.00€
Lambrusco (dry).....		20.00€

ORGANIC SANGRIA

jar

Lambrusco wine, red berries (1L).....	20.00€
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ORGANIC WHITE WINES

glass | bottle

Quinta do Cardo Beira Interior 2015.....	4.50€	16.00€
Tarika Quinta da Caldeirinha Beira Interior 2016.....	5.00€	17.00€
Cepa Pura Fernão Pires Lisboa 2016.....	5.00€	18.00€
Casa de Mouraz Dão 2016.....	5.00€	18.00€
Luminoso vinho laranja Alentejo 2016.....	5.00€	18.00€
Zebro Blanc Noir Alentejo 2016.....		17.50€

ORGANIC ROSÉ WINES

glass | bottle

Vinha da Malhada Lisboa 2016.....	4.00€	14.50€
Tarika Quinta da Caldeirinha Beira Interior 2016.....	4.50€	15.00€
Herdade dos Lagos Alentejo 2016.....	5.00€	17.00€
Casa de Mouraz Dão 2016.....	5.00€	18.00€

ORGANIC GREEN WINES

bottle

Mica Penafiel 2016.....	14.50€
AIR Vale do Rio Lima 2016.....	15.00€
Quinta da Palmirinha Amarante 2015.....	15.00€

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NATIONAL BEERS

(our selection of the best Portuguese craft beer)

Letra A	weiss (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€
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€

INTERNACIONAL 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€
Rochefort	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.....	4.50€
Vodka	shot.....	3.00€

Organic:

Grappa	Biostillia.....	6.00€
Medronho	aguardente.....	6.00€
Pêra	Rocha pear aguardente.....	7.00€
Trovisca	Reserve Port ruby.....	5.50€
Quinta do	Infantado Port reserve.....	5.50€
Casal de	Jordões Port tawny.....	5.50€
LuCitanea	Hidromel.....	4.00€
Vodka	shot Biostillia.....	4.00€
Gin	Biostillia.....	4.50€

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WATER, ORGANIC COLD TEAS AND JUICES

CO2 water (1/2L).....	2.00€
CO2 water (1L).....	3.00€
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).....	3.00€
organic orange & lemon Whole Earth (33cl).....	3.00€
organic ginger Whole Earth (33cl).....	3.00€
indian tonic water Fever-Tree (20cl).....	2.85€
ginger ale Fever-Tree (20cl).....	2.85€
ginger beer Fever-Tree (20cl).....	2.85€

ORGANIC CAFE

decaf.....	1.40€
expresso (100% arábica).....	1.25€
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

sencha (green tea Japan).....	3.50€
pu-erh (fermented black tea China).....	3.00€
oolong qilan (China).....	3.00€
genmaicha (green tea Japan).....	3.00€
darjeeling (black tea India).....	3.00€
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€

7:00pm opening | 0:00am closing
(door closes at 11:00pm)
Weekly closing on Tuesdays

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