



# MENU

Welcome to Capa na Baixa.  
Here we have been serving Porto tradition since 1972

## STARTERS

### *Capa-style Broken Eggs 13*

Crispy French fries, topped with delicately fried eggs and finished with sausage and linguíça

### *Garlic Bread with Cheese 9*

A thin, crispy pizza base, flavored with garlic, generously topped with melted cheese and finished with a touch of oregano.

### *Rich Sharing Board 22*

A generous selection of house-made cheeses and cured meats — ideal for sharing.

### *Capa Negra Rissóis*

- 1 Rissol 2
- 2 Rissóis with fries or rice 6
- 5 Rissóis 8

Made with premium ingredients, these are a true specialty and part of Porto's gastronomic culture.

### *Francesinha (Portuguese sandwich) Sliced bread 14*

Our Francesinha, but served on toasted sliced bread, in the style of our original restaurant, Capa Negra II.

## FRANCESINHA

### *Francesinha Queen 14*

The timeless classic. Toasted bijou bread, juicy steak (100g Uruguayan beef), linguíça, fresh sausage, ham, mortadella and melted cheese.

### *Vegetarian Francesinha 13*



A Francesinha with vegan sausage, eggplant, mushrooms, and vegetarian sauce.

### *Mini Francesinha 9*

Virtue lies in the middle. Here we have a Francesinha cut in half.

### *Francesinha Sevillana 15*


Francesinha with gratinéed shrimp under a melted cheese topping. Served with Bijou or Regular bread.


### *Choose your sauce.*

- The Traditional: A secret recipe with 52 years of history in Porto.
- Extra Spicy: For those who like their sauce very spicy.

### *Extras - French Sandwich*

 This 1

 French Fries Platter 3.5

 Sirloin Steak 5



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### MEAT

#### *Bife Cortador (for 2 pp) 42*

A classic for sharing. Grilled Steak Cortado (2 people), perfect for sharing... and repeating.

#### *Capa na Baixa Hamburger 15*

Homemade burger made with 100% sirloin steak, served with sliced french fries.


#### *T-Bone 30*

T-bone steak served with french fries, salad, and rice.

#### *Bifes Capa na Baixa 21*

Sirloin steak served with sliced fried potatoes.

Supplement: Sirloin steak 8

- *Frying Pan Sauce* 

Special bay leaf sauce.

- *Mustard Sauce*

A blend of Dijon and classic mustard.

- *Hot Sauce*

Delicious 3-pepper sauce.

- *Steak on a Plate*

Griddled steak with no sauce, topped with egg.

#### *Menu: "Small but Gold" 15*

Small portion, premium ingredients and only 250 kcal

- Sea bass fillet (200g), vegetables and cherry tomatoes.
- Chicken steak (200g), lettuce, carrot and cheese

### FISH

#### *Grilled Cod 2pp 45*

Delicious and succulent grilled cod dish.

#### *Shrimp Açorda 2pp 40*

Shrimp açorda served in a puff pastry timbale, serves 2. Cooking time: 15 minutes.

#### *Codfish Braga style 2pp 45*

Made with olive oil, garlic, onion, and potatoes — an explosion of traditional flavor.

#### *Sea bass with vegetables 17*

Scaled sea bass fillet, served with vegetables and boiled potatoes.

#### *Salmon fillet 20*

Salmon loin, served with vegetables and boiled potatoes.



#### *Children's Menu 12*

- Hamburger with french fries.
- Spaghetti Bolognese.
- Pizza.

All menus include Um Bongo juice.

And a piece of fruit or a scoop of ice cream for dessert.



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## SALADS

### *Feta Cheese Salad 16*

Mixed lettuce, feta cheese, walnuts, tomato, boiled egg, vinaigrette dressing, and mustard.

### *Caprese Salad 16*

Cherry tomatoes, mozzarella cheese, olive oil, oregano, and basil.

### *Capa na Baixa Salad 20*

Our house salad with shrimp, fresh fruit, and cocktail dressing.

### *Chicken Salad 16*

Grilled chicken, fresh vegetables, croutons, and pine nuts. Sauce on the side.

## ITALY

### *Pizza Calzone 16*

Tomato sauce, mozzarella cheese, ham, egg, pepperoni, and garlic butter with oregano.

### *Pizza Picanti 15*

Tomato sauce, mozzarella cheese, pepperoni, jalapeños, and red onion.

### *Vegetarian Pizza 14*

Tomato sauce, vegan mozzarella cheese, cherry tomatoes, mushrooms, and arugula.

## WHEEL OF PECORINO ROMANO CHEESE

### *Carbonara alla Ruota 22*

The real deal! Pasta with egg yolk and pancetta, wrapped in Pecorino Romano cheese. Choose between spaghetti, tagliatelle, or penne.

### *Mushrooms with truffle oil 22*

Mushrooms sautéed in truffle oil, wrapped in Pecorino Romano cheese. Spaghetti, tagliatelle or penne.

### *Shrimp Ruotta 25*

Pasta with Pecorino Romano cheese, topped with shrimp sautéed in olive oil, garlic, and cilantro. Choose between spaghetti, tagliatelle, or penne.

## ITALY

### *Pizza Capa 15*

Tomato sauce, mozzarella cheese, cherry tomatoes, basil, and ham.

### *Pizza Margherita 12*

Tomato sauce, mozzarella cheese, and basil.

### *Spaghetti Bolognese 13*

Minced meat and tomato.

### *Chicken Pasta 14*

Chicken, cream, mushrooms and basil.



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### GRILL

#### *Special Hot-Dog 13*

Special hot dog with fresh sausage, ham, cheese and Francesinha sauce.

#### *Sirloin Steak Sandwich 15*

Served with cheese, ham, and french fries.

#### *Pica Pau 14*

Disassembled Francesinha (ideal for sharing).

#### *Hot Dog with Cheese 9*

Hot dog with cheese and ham.

#### *Omelet: 12*

#### *Shrimp / Mixed / Simple*

Served with french fries and salad.



### DESSERTS

#### *Capa's Signature Dessert 7*

Pantagrue chocolate blast-chilled dessert with panna cotta inside, served with vanilla ice cream. Ideal for sharing and available in limited quantities.

#### *Crème Brûlée Burnt Custard 4*

Milk, egg yolks, sugar and lemon peel. Caramelized right in front of you.

#### *Bolo Chocolate 6*

Homemade chocolate cake, made with Pantagrue chocolate and a frozen pistachio ball.

#### *Tarte Bolacha 6*

Frozen chocolate tart with Maria biscuits and coconut. Simple on the outside, delicious on the inside.

#### *Mousse Chocolate 6*

Homemade mousse, made with Pantagrue chocolate.

#### *Seasonal fruit / Ice cream 3*

Choose fresh seasonal fruit or an ice cream of your choice.

🌿 Thank you for visiting Capa na Baixa 🌿 If you enjoyed your experience, please leave your online review and help more people discover this little corner of Porto.

To say thank you, we're offering a 0.15L craft beer of your choice. 🍺 Because at Capa, every visit counts. And every share counts too.



# CAPA NA BAIXA



## BEERS, WINES AND DRINKS

Our selection to toast with soul.

### BEERS

#### *Super Bock*

Fresh aroma, slightly malty and fruity, medium body and balanced flavor, well-structured bitterness with malt sweetness and a light, dry finish.

- Lambretta 1.5l 1.5
- Up to 2.0l 2
- Prince 0.4l 4
- Caneca 0.5l 5

#### *Super Bock Stout*

A dark beer made with pale malt, caramel malt, and chocolate malt, which gives it a distinct aroma and taste, as well as a creamy and long-lasting head.

- Lambretta 1.5l 2
- Up to 2.0l 2.5
- Prince 0.4l 4.5
- Caneca 0.5l 6

#### *Bavaria Weiss*

Very clear and hazy, it reveals a harmony of fruity aromas, cloves, and spices. The body is light, the flavor smooth and refreshing, slightly bitter with good acidity, and a short finish.

- Cup 0.25l 3.5

### BEERS

#### *Abadia Lager*

It is characterized by its amber color, full body, and a flavor that blends notes of sweet malt, caramel, dried fruit, and a light touch of spice. It is appreciated for having a richer and more complex flavor.

- Cup 0.3l 3.5

#### *Coruja IPA*

Dark, bitter, with 100% natural ingredients and a personality accentuated by dry hopping - the late addition of hops.

- Cup 0.2l 3

#### *Grimbergen Ale*

Belgian Abbey beer, with ripe fruit character and markedly malty, benefiting from good acidity. It has a captivating and liqueur-like fragrant profile, balanced between bitterness and malty and floral aromas.

- Cup 0.25l 3.5

#### *Somersby*

A cider that's more than just cider; it's a refreshing experience. Perfect for sharing with good friends, family, and even strangers.

- Bottle 0.33l 3.5



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## SANGRIA

### White Champagne Sangria

2 cinnamon sticks, 3 mint leaves, 2cl Beirão liqueur, 4cl gin, 1/2 bottle of champagne, sparkling lemonade.



Cup 0.33l 6

Mug 1l 22

### Red Sangria

2 cinnamon sticks, 3 mint leaves, 2cl brandy, 4cl triple sec, 1/2 bottle of red wine, sparkling lemonade.

- Cup 0.33l 6
- 1L mug 20

## COCKTAILS

### Cocktails

Simple, fresh, and always perfectly chilled. A light toast, Porto style.

- Capa Gin — Classic gin and tonic with citrus fruits. 6
- Porto Baixa — White port with tonic water and lemon. 6
- Negro & Pepsi — Whiskey with Pepsi and ice. 6
- Citrus Vodka — Vodka with mineral water, lemon flavor. 6

## WINES

### Douro wines

A major symbol of northern culture, they are born from the steep terraces of the river and hold in their flavor the strength of the land and tradition. A toast to the pride of the North.

- Calheiros Cruz 15
- Quinta do Crasto 25
- Dialogue 22
- Quinta do Crasto Superior 35

### Alentejo Wines

Sunny, gentle and inviting, they reflect the tranquility of the plains and the generous soul of the south. A flavorful journey through the warm lands of Alentejo.

- Help ½ 8 15

### Alvarinho

Fresh, elegant and aromatic — the white wine from Minho that celebrates the lightness and tradition of the verdant region.

- Due la Deu

22

### Mateus Rose

A Portuguese icon with a light and refreshing spirit. Fruity, delicate, and perfect for sharing in good company.

18



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Our selection to toast with soul.



## SPARKLING WINES

### Sparkling wines

Born in the granite cellars of Távora-Varosa, they combine sophistication and freshness in a tradition of Portuguese excellence.

- Murganheira Super Reserva Bruto 30
- Murganheira Reserva Meio Seco 25

## PORT AND SPIRITS

### Port and Spirits

Intense flavors to conclude the meal with soul and character.

- Porto Dry White 5
- Porto 10 Years 8
- Tear 5
- Tawny 5
- Johnny walker black 12
- Whiskey bushmills: 6
- Whiskey johnny walker red 6
- Gin hendrick's 10
- Gin gordon's 5
- Brandy Croft 3.5
- CRF 8 Brandy
- Licor Beirão 5
- Absolut Vodka 6

## WATERS AND JUICES

### Waters and juices

To best complement your meal.

- Water 0.5l 1.5
- Sparkling water 2
- Sumo natural 5
- Refrigerated dispensers 2.5
- Compal flavors 4
- A bongo 2
- Flavored Stones 2.5
- Homemade Lemonade 1l 6
- Tonic water 3
- Ginger Ale 3

## CAFETERIA

### Cafeteria

Our cafeteria section.

- Café 2
- Decaffeinated 2.5
- Pingo 2
- Infusion 2
- Carioca 2