

Borda d'água

Menu de Refeições

Meal Menu


















rede: Bordad'Água
pass: bordadagua2015

A descrição dos pratos pode não conter todos os ingredientes.
Os nossos produtos podem conter vestígios de alergénios devido à contaminação cruzada.
Em caso de intolerância alimentar consulte-nos.

The menu description may not list all ingredients.
Our products may contain traces of allergens due to cross-contamination.
In case of food intolerance, please consult us.

- | | |
|--|--|
|  Soja - Soya |  Amendoins - Peanuts |
|  Aipo - Celery |  Lactose |
|  Frutos Casca Rija - Nuts |  Peixe - Fish |
|  Mustarda - Mustard |  Crustácios - Crustaceans |
|  Ovos - Eggs |  Moluscos - Molluscs |
|  Glúten |  Sulfitos - Sulfites |
|  Sésamo - Sesame | |

Para bebidas em embalagens de plástico ou lata, inferiores a 3 litros, cujo pagamento é efetuado antes do consumo ou se a embalagem for danificada ou se a embalagem ficar na posse do consumidor, acresce o valor de depósito de 10 cêntimos, não sujeito a IVA, por embalagem.
REGIME SDR: DL 152-D/2017 de 11-12 / Despacho 432/2026 de 15-01

For beverages in plastic or can packaging of less than 3 liters, for which payment is made before consumption, or if the packaging is damaged, or if the packaging remains in the consumer's possession, a deposit fee of 10 cents per unit applies, which is not subject to VAT.
SDR REGIME: DL 152-D/2017 of 11-12 / Dispatch 432/2026 of 15-01

Couvert


Tostas, Azeitonas, Azeite, Húmus
Toasts, olives, olive oil, hummus
5.00€



Entradas & Snacks . Appetizers & Snacks




Com sugestão de vinhos (não incluído)

With recommend wines (not included)

Batatas Fritas com Aioli . 6,00€  


French Fries with Aioli

 Bico Amarelo branco/white

Calamares com Molho Tártaro . 10,00€   

Calamari with Tartar Sauce

 Conde Villar verde

Camarão com Alho . 16,00€ 

Garlic Prawns



 Monte da Peceguina branco/white

Polvo à Borda D'Água . 14,00€  

Octopus "Borda D'Água"

Perfect match




 Aliança Tinto Bruto espumante/red sparkling wine

Asas de Frango com  

Molho Barbecue . 11,00€

Chicken Wings with
Barbecue Sauce



 Beyra branco/white

Camarão Torpedo . 10,00€   

Torpedo Prawns

 Bico Amarelo branco/white





Menu Infantil . Kids Menu

Fish and Chips . 10,00€  






Fish Fingers

Bife de Lombo Grelhado . 13,00€

Grilled Filet Mignon


Nuggets de Frango . 10,00€    

Chicken Nuggets

Kids Hambúrguer . 9,00€     

Kids Burger

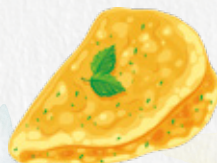
Alface, Tomate, Queijo Edam, Hambúrguer de 100gr
Lettuce, Tomato, Edam Cheese, 100gr Hamburger Patty

Omelete simples . 9,00€ 

Plain Omelette

*Batata frita incluída em todos os pratos do kids menu

*French fries included with all kids menu orders



EXTRA MOLHOS/SAUCES: Aioli | Tártaro/Tartar | Barbecue | Sweet Chilli . 1,00€

Ketchup | Maionese/Mayonnaise | Mostarda/Mustard . 0,50€

As imagens neste menu são meramente ilustrativas.
All pictures shown are for illustration photo.

Saladas . Salads

SALAD BOWLS

Escolha a sua proteína . Choose your protein


FRANGO - CHICKEN . 14,00€

CAMARÃO - PRAWN . 16,00€ 

SALMÃO FUMADO - SMOKED SALMON . 16,00€ 

ATUM FRESCO (CRÚ/MARINADO) - FRESH TUNA (RAW/MARINATED) . 16,00€ 

TOFU . 14,00€ 

 Beyra Sauvignon Blanc

Escolha a sua base . Choose your base



SALADA IBÉRICA - IBERIAN SALAD

ARROZ SUSHI - SUSHI RICE  

QUINOA   

Escolha o seu molho . Choose your sauce

PESTO    

MOLHO IOGURTE - YOGURT SAUCE  

COCKTAIL     

SOJA E LIMA - SOY AND LIME  

MAIONESE WASABI - WASABI MAYONNAISE     

opção extra - extra option . 2,00€

Todas as saladas vêm acompanhadas com couve-roxa, pepino, abacate, abacaxi, feijão eden, algas wakame, amendoim, coentros, sementes de sésamo

Bowls include red cabbage, cucumber, avocado, pineapple, eden bean, wakame seaweed, peanuts, coriander, sesame seeds

SALADA GREGA . GREEK SALAD





Tomate, Pepino, Cebola roxa, Azeitona, Hortelã, Queijo Feta, Vinagrete de mostarda . Tomato, Cucumber, Red onion, Olive, Mint, Feta cheese, Mustard vinaigrette

SIMPLES - SIMPLE . 14,00€

ATUM FRESCO (CRÚ/MARINADO) - FRESH TUNA (RAW/MARINATED) . 16,00€ 

 Tiago Cabaço Vinhas Velhas | branco/white

Massas . Pastas

Penne com Molho Pesto e Vegetais . 12,00€    

Penne with Pesto Sauce and Vegetables

Massa Penne, Molho Pesto, Ovo, Rúcula, Queijo Ralado, Cebola Frita
Penne Pasta, Pesto Sauce, Egg, Rocket leaves, Grated Cheese, Fried Onion

*Vinho não incluído/Wine not included

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All pictures shown are for illustration photo.





Sandes . Sandwiches

Panini Misto de Perú . 10,00€ 🌾 🥛 🍷

Turkey Ham and Cheese Panini

Queijo, Fiambre de Perú, Tomate, Manteiga, Orégãos
Cheese, Turkey Ham, Tomato, Butter, Oregano



Conde de Villar | verde



Panini Frango . 12,00€ 🌾 🥛 🍷

Chicken and Cheddar Panini

Pasta de frango, Queijo Cheddar, Azeitonas Pretas, Aioli
Chicken creamy, Cheddar Cheese, Black Olives, Aioli



Monte da Peceguina | rosé/rose



Panini Salmão . 14,00€ 🌾 🐟

Salmon Panini

Salmão Fumado com Pasta de Abacate, Rúcula, Tomate, Cebola Roxa
Smoked Salmon with smashed Avocado, Rocket leaves, Tomato, Red Onion



Beyra | rosé/rose

Panini Camarão . 14,00€ 🌾 🍷

Shrimp Panini

Camarão com Aioli e Tabasco Verde
Prawns with Aioli and Green Pepper Sauce "Tabasco"



Beyra | rosé/rose



Wrap de Salmão . 15,00€ 🌾 🍷 🍷 🐟

Salmon Wrap

Molho Tártaro, Rúcula, Legumes Chineses, Salmão Fumado, Molho de Laranja, Sementes Sésamo
Tartar Sauce, Rocket leaves, Chinese Vegetables, Smoked Salmon, Orange Dressing, Sesame Seeds



Beyra | rosé/rose

Sandes Club 🌾 🍷 🥛

Club Sandwich

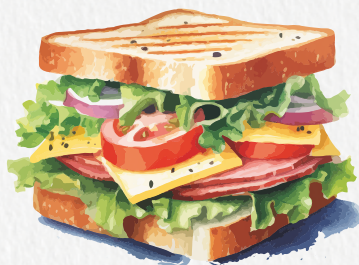
FRANGO - CHICKEN . 14,00€

CAMARÃO - PRAWN . 16,00€ 🍷

Alface Romana, Tomate, Abacate, Queijo, Bacon, Ovo
Romaine Lettuce, Tomato, Avocado, Cheese, Bacon, Egg



Bacalhôa Greco di Tufo | branco/white



Prego no Bolo do Caco . 16,00€ 🌾 🍷 🍷

Steak Sandwich

Bolo do Caco, Ragoût de Cogumelos, Rúcula, Bife de Lombo, Aioli
"Caco Bread", Mushroom Ragoût, Rocket leaves, Filet Mignon, Aioli



Aliança Bruto Reserva | espumante tinto/red sparkling wine

Prego de atum no Bolo do Caco . 16,00€ 🌾 🍷 🐟 🍷

Tuna Sandwich

Bolo do Caco, Legumes chineses, Atum fresco, Rúcula,
Maionese Wasabi . "Caco Bread", Chinese vegetables,
Fresh tuna , Rocket leaves, Wasabi mayonnaise



Monte da Peceguina | branco/white






*Batata Frita (Chips) incluída em todas as sandes

*Kettle Chips included with all sandwiches

*Vinho não incluído/Wine not included

Batata Frita / French Fries . 1,00€





Hambúrgueres . Burgers

Vegetariano . 14,00€    

Vegetarian

Hambúrguer Panado de Vegetais, Rúcula, Tomate Seco, Queijo Creme
Breaded Vegetable Burger, Rocket leaves, Sun-dried Tomato, Cream

 **Fiuza** | rosé/rose

Borda d'água . 15,00€    

Alface, Tomate, Hambúrguer, Cebola Frita, Bacon, Queijo Cheddar
Lettuce, Tomato, Burger, Fried Onion, Bacon, Cheddar Cheese

 **Castello D'Alba** | tinto/red

Frango . 14,00€    

Chicken

Peito de Frango, Rúcula, Ananás, Pepino, Molho Teriyaki
Chicken Breast, Rocket leaves, Pineapple, Cucumber, Teriyaki Sauce

 **Tiago Cabaço .Com** | tinto/red



*Batata frita (Chips) incluída em todos os hambúrgueres

*Kettle Chips included with all burgers

Pratos Principais . Main Dishes



**Bife de Lombo com Batata Petala e Vegetais
com molho pesto . 28,00€**

Filet Mignon with fried Potatoes and Veggies
with pesto sauce

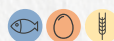
 **Beyra Reserva** | tinto/red





**Camarão Tigre com Manteiga de Alho e
Batata Petala . 28,00€**  

Tiger Prawns with Garlic Butter and
fried Potatoes

 **Beyra Moscatel Galego** | branco/white



Fish and Chips . 16,00€  

 **Conde Villar Alvarinho** | verde (branco/white)

*Vinho não incluído/Wine not included



Vinhos Brancos *White Wine*

 15cl  75cl

Algarve



Villa Alvor	4,00€	15,00€
Villa Alvor Sauvignon Blanc	6,00€	25,00€
Villa Alvor Domus		28,00€

Alentejo



Monte Velho	4,50€	16,00€
Monte da Peceguina	7,00€	26,00€
Tiago Cabaço .Com	4,50€	16,00€
Blog		60,00€
Tiago Cabaço Encruzado	6,00€	24,00€
Tiago Cabaço Vinhas Velhas	7,00€	25,00€
Pirr	5,00€	21,00€
Adega Mayor Verdelho		25,00€
Adega Mayor Esquissos - é +		30,00€



9,5% Vol.

Tejo



Fiuza Sauvignon Blanc	4,00€	16,00€
Fiuza Chardonnay	4,00€	16,00€
Fiuza 3 castas Espumante	4,00€	15,00€

Beira Interior



Beyra	4,50€	16,00€
Beyra Reserva Quartz	5,50€	24,00€
Beyra Sauvignon Blanc	5,50€	24,00€
Beyra Chardonnay	5,50€	24,00€
Beyra Moscatel Galego	5,50€	24,00€



Douro e Dão



Planalto	4,50€	16,00€
Castello D'Alba	4,50€	16,00€
Cabriz Encruzado	5,50€	22,00€
Lavra	4,00€	15,00€

Região Vinhos Verdes



Bico Amarelo	4,00€	15,00€
Quinta da Aveleda Alvarinho	4,50€	18,00€
Conde de Villar . Sparkling	4,50€	16,00€
Conde de Villar Alvarinho		20,00€
Conde de Villar Verde Rosé	4,50€	16,00€
Casal Garcia . Sparkling	4,00€	14,00€



Copo de Vinho à pressão 3,50€
Draft Wine Glass . 15cl





Vinhos Tintos Red Wine



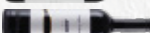




 15cl  75cl



Algarve


	Villa Alvor	4,00€	15,00€
	Villa Alvor Alicante Bouschet	5,50€	22,00€

Alentejo



	Monte Velho	4,50€	16,00€
	Monte da Peceguina	7,00€	26,00€
	Tiago Cabaço .Com	4,50€	16,00€
	Blog		60,00€
	Tiago Cabaço Vinhas Velhas	7,00€	25,00€
	Pirr	5,00€	21,00€
	Adega Mayor Esquissos Tudo ao Molho		30,00€





Tejo

	Fiuza Cabernet Sauvignon	4,00€	16,00€
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Beira Interior

	Beyra	4,50€	16,00€
	Beyra Reserva	6,00€	25,00€

Douro

	Castello D'Alba	4,50€	16,00€
	Lavra	4,00€	15,00€





Rosé Rosé Wine

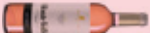

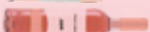

 15cl  75cl





Algarve

	Villa Alvor Moscatel Galego Roxo	5,50€	22,00€
	Villa Alvor	4,00€	16,00€

Alentejo

	Monte Velho	4,50€	16,00€
	Monte da Peceguina	7,00€	26,00€
	Tiago Cabaço .Com	4,50€	16,00€
	Pirr	5,00€	21,00€

Tejo

	Fiuza Rosé	4,00€	16,00€
	Fiuza 3 Castas Espumante	4,00€	16,00€



Beira Interior

	Beyra	4,50€	16,00€
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Região Vinhos Verdes

	Casal Garcia	4,00€	14,00€
	Conde de Villar Verde Rosé	4,50€	16,00€



	Mateus Dry (Bairrada)	4,50€	16,00€
	Mateus Original (Douro)	4,00€	15,00€



Champagne Champagne



Moët Chandon Brut

80,00€



Cava

Freixenet Cordon Negro



15cl



75cl

6,00€

25,00€

Espumante Sparkling Wine

Península de Setíbal / Bairrada



Casa Ermelinda Freitas Bruto

4,50€

15,00€



Aliança Tinto Bruto Reserva

4,50€

16,00€

Távora Varosa



Raposeira Blanc de Blancs

6,00€

25,00€



Raposeira Rosé Bruto

6,00€

25,00€

Alentejo



Tiago Cabaço Bruto Reserva

7,00€

35,00€



Malhadinha Bruto Rosé

10,00€

40,00€

Região Vinhos Verdes



Quinta das Arcas Reserva Bruto

6,50€

27,50€

Itália



Cinzano Pro Spritz

4,50€

15,00€



Mionetto Brut **Best Seller**

5,00€

20,00€



Freixenet Italian Rosé

6,50€

27,50€

Sem álcool / Baixos em calorias . Alcohol Free 0.0% / Low Calorie



Freixenet

5,50€

22,50€



Freixenet Rosé

5,50€

22,50€

Choose
your
favorite

Sangrias

	 60cl	 1,5L
Clássica Branca . Classic White	8,00€	22,00€
Clássica Tinta . Classic Red	8,00€	22,00€
Clássica Rosé . Classic Rose		22,00€
Clássica Maracujá . Classic Passion Fruit		22,00€
Espumante . Sparkling Wine		25,00€



Sangria Premium by BACANA

BOLHA FINA . FINE BUBBLE


1,5L

Branca Maracujá Passion Fruit White	30,00€
Branca Ananás e Tangerina White Pineapple and Tangerine	30,00€
Branca Maçã Verde e Pepino White Green Apple and cucumber	30,00€
Rosé Lichias e Morango Rosé Lychee and Strawberry	30,00€
Rosé Melância e Cherry Blossom Rosé Watermelon and Cherry Blossom	30,00€

Super
Fresh



Choose your
flavor

TASTE THE SUN



Bordad'água



rede: Bordad'Água
pass: bordadagua2015

SOARES  GARRAFEIRA
WINE & SPIRITS

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. DL 10/2015 de 16/1.

No dish (food or drinks) should be charged if not requested or unused by the customers.
DL 10/2015 de 16/1.

IVA incluído | VAT included



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www.bordadaguafuzeta.pt



Borda d'água

Menu de Refeição



