

ABOUT OLIBOILE

At 18, a passion for cooking was born. Later on, as a result of a little “drinking habit”, the videos came along and took over Portuguese screens.

From north to south, smiles spread and the love for cooking only grew.

Here, I share my passion for food.

I hope you enjoy it, have fun, laugh, and above all, make the most of the experience.

Enjoy your meal, you dogs!

Francisco Ruivo (Oliboile)

COUVERT

always start with foreplay

OLIBOILE ´S COUVERT

portuguese bread, extra virgin olive oil, Azores ´ butter, olives

4
(per person)

STARTERS

normally you order more than one

OLIEGG (most ordered)

glazed eggs, truffled mashed potatoes, portobello mushrooms, mozzarella

11

“CROQUITOS” (1/3)

homemade shredded beef croquettes, with mustard

4/9

PICANHA CARPACCIO

Cured picanha, arugula, parmesan shavings, pesto, with toast

13

PICANHA “PICA-PAU”

Sautéed picanha, traditional sauce, pickles, with bread

14

LITTLE MUTS (4)

mini Wagyu sliders
100% Wagyu, cheddar & flamengo, truffle mayonnaise

22

ALL YOU CAN EAT

hot as f*ck

24,50

24,50 lunch / 28,50 dinner

Included:

South American Picanha | Black Pork Secrets

Traditional Sides

Premium Upgrade (+3,5€)

Grilled "Queijo Coalho"

MAIN DISH

warning: this is where addiction is born

WAGYU PICANHA	39
australian Wagyu picanha (200g) w/truffled mashed potatoes and asparagus	
CARNIVORES' BOARD <small>(to share, serves 2-3)</small>	54
premium Argentine AA picanha, sirloin steak, pork "secretos", grilled fresh sausage with grilled "Queijo Coalho", and classic sides	
"LARACHO"	23
sirloin steak, special house sauce, with sides of your choice	
PICANHA	22
AA Premium Argentinian Picanha with sides of your choice	
BYOLIBOILE FRANCESINHA <small>(most ordered)</small>	18
Bread, cheese, fillings, picanha, egg, classic sauce	
TASCADA	17,5
uruguayan picanha (200g) with two sides of your choice	
OLIBOILE ´S CHICKEN	16
48h marinated chicken, juicy, with two sides of your choice	
PASTA POMODORO <small>(vegetarian)</small>	15
spaghetti, tomato, garlic, basil with <i>Grana Padano</i>	
PICANHA BURGER	15
20% Wagyu & 80% Uruguayan beef, Iberian chorizo, arugula, mixed cheeses, served with fries	

DESERTS

MANDATORY

DOG ´S DROOL <small>(most ordered)</small> secret house recipe · to share	6,5
CHEESECAKE Red berries or peach of the day	6,5
GELATO ARTIGIANALE ITALIANO flavours: <i>panna cotta · amarena fabbri · tiramisu</i>	5,5

BEBIDAS

ninguém fica só por uma

THE CLASSICS

LUSO WATER (1 l) <small>(most ordered)</small>	5
LUSO WATER (50 cl)	3
CASTELLO SPARKLING WATER (75 cl)	4,5
CASTELLO SPARKLING WATER (25 cl)	3
CASTELLO SPARKLING WATER LEMON (25 cl)	3
SOFT DRINKS <small>(coca-cola, fuze-tea, sprite, fanta)</small>	4
LEMONADE	4
ORANGE JUICE	4
RUIVO 's JUICE	4,5

DRAFT & BOTTLED BEER

HEINEKEN (25 cl)	3
HEINEKEN 0% (25 cl)	3
APPLE CIDER (25 cl)	3
HEINEKEN MUG (50 cl) <small>(most ordered)</small>	4,5
APPLE CIDER MUG (50 cl)	4,5

TO SHARE (0,75L / 1,8L)

RED SANGRIA <small>(most ordered with meat)</small>	14 / 23
"BANDIDA DO POMAR" SANGRIA	14 / 23
PASSION FRUIT SANGRIA <small>(fresh & tropical)</small>	16 / 25

OTHERS

COFFEE	2
DECAFFEINATED COFFEE	2

VINHOS

because great meat deserves great company

BY THE GLASS

VALLADO DOURO <i>(most ordered)</i>	5
NÓIA ALENTEJO	4,5

BOTTLE

RED

VALLADO DOURO <i>(most ordered)</i>	18
NÓIA ALENTEJO	13
CASTELARES SUPERIOR DOURO	18
VALLADO SUPERIOR	23
BELLA ELLEGANCE DÃO	26
VALLADO ALICANTE BOUSCHET	37
MONTE DAS BAGAS RESERVA ALENTEJO	42

WHITE

NÓIA ALENTEJO <i>(fresh & easy)</i>	13
VALLADO DOURO	18
CASTELARES VINHAS A NORTE DOURO	18
DOM BELLA ELLEGANCE DÃO	26
MONTE DAS BAGAS RESERVA ALENTEJO	42

ROSÉ

VALLADO ROSÉ <i>(ideal to share - light & fresh)</i>	18
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EXECUTIVE MENU

starter, main course, drink and coffee

17,50

(available at lunch, on business days)

starter

OLIBOILE ´S COUVERT

portuguese bread, extra virgin olive oil, Azores butter,
seasoned olives

or

CROQUITO (most ordered)

homemade shredded beef croquette, with mustard

main course

OLIBOILE ´s CHICKEN (most ordered)

48h marinated chicken, juicy, with two sides of your choice

or

PASTA POMODORO (vegetarian)

spaghetti, tomato, garlic, basil and Grana Padano

or

EXECUTIVE TASCADA

uruguayan picanha with one side of your choice

drink

water or soft drink of your choice

supplement +€2 for a glass of house wine
supplement +€1.5 for Heineken or Apple Cider