

# BAR DOURO

GROUP EVENT PACK

## GROUP DINING AT BAR DOURO

At Bar Douro, we share the vibrant spirit of Portugal through honest food, characterful wines, and rich cultural stories.

Experience Portugal, together.

For groups of 6 or more, we offer a sharing menu priced at £42.5 or £49.5 per person.

Enjoy a selection of small plates served for the table, allowing everyone to experience a diverse range of authentic Portuguese flavours.





## GROUP DINING MENUS

Our sharing style menu features iconic Portuguese dishes such as Bacalhau à Brás (salt cod hash), Cavala alimada com escabeche (marinated mackerel), and indulgent meat courses like Picanha com tutano (grilled picanha steak & bone marrow sauce).

Pair your meal with our award winning wine list, the largest Portuguese selection in the UK, featuring indigenous grape varieties and pioneering winemakers. The wine selection perfectly complements our small plates, making every group dining experience truly special.



## SHARING MENU



### BAR DOURO

#### GROUP SHARING MENU

**42.75 PP**

*Group Sharing Menus are available for groups of 6+ guests.  
All dishes are served for the whole table to share.*

Croquetes de alheira *Portuguese sausage croquettes*  
Pataniscas de bacalhau *Salt cod fritters*

Paio do cachaço de Porco Preto *Acorn-fed black pig neck (3 SUPPLEMENT PP)*  
Presunto Varanegra *Hand cut acorn-fed black pig ham (7.25 SUPPLEMENT PP)*

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Bacalhau à Brás *Salt cod hash*  
Cavala alimada com escabeche *Marinated mackerel*  
Gambas à Guilho *Garlic prawns*

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Cachaço de porco com molho de Bifana *Pork neck & Bifana sauce*  
Bife à Marrare *Grilled flat iron steak & mustard sauce*

Batatas a murro *Garlic punched potatoes (ve)*  
Couve grelhada *Grilled cabbage & soubise (v)(ve)\**

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Cheese selection, homemade jam & oat biscuits (4.75 SUPPLEMENT PP)

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Pastel de nata *Custard tart & cinnamon ice cream (v)*

(v) = vegetarian | (ve) = vegan | (v)\* = vegetarian option available | (ve)\* = vegan option available

Dishes are subject to change according to seasonality & availability. Supplements must be chosen for the whole group. Vegetarian/Vegan menu available upon request. We handle all allergens in the kitchen. Please inform us of any allergies or dietary intolerances. Fish & meat dishes may contain small bones. Our cheeses may be unpasteurised. Discretionary 13.5% service charge will be added to your bill. VAT is included. We are a cashless restaurant. All payments must be made via credit or debit card.



### BAR DOURO

#### GROUP SHARING MENU

**49.75 PP**

*Group Sharing Menus are available for groups of 6+ guests.  
All dishes are served for the whole table to share.*

Croquetes de alheira *Portuguese sausage croquettes*  
Pataniscas de bacalhau *Salt cod fritters*  
Salada de polvo *Octopus salad*

Paio do cachaço de Porco Preto *Acorn-fed black pig neck (3 SUPPLEMENT PP)*  
Presunto Varanegra *Hand cut acorn-fed black pig ham (7.25 SUPPLEMENT PP)*

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Bacalhau à Brás *Salt cod hash*  
Gambas à Guilho *Garlic prawns*  
Cherne com arroz de mexilhão *Stone bass & mussel rice*

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Bife à Marrare *Grilled flat iron steak & mustard sauce*  
Secretos de Porco Preto *Acorn-fed black pig, peppers & onions*

Batatas a murro *Garlic punched potatoes (ve)*  
Couve grelhada *Grilled cabbage & soubise (v)(ve)\**

-

Cheese selection, homemade jam & oat biscuits (4.75 SUPPLEMENT PP)

-

Pastel de nata *Custard tart & cinnamon ice cream (v)*

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## BAR DOURO LONDON BRIDGE

Occupying a railway arch in Southwark Quarter, Bar Douro was created to bring authentic Portuguese food and wine to London. Our wine cellar on the mezzanine seats groups of 6 to 12 people and is perfect for office parties, family dinners, friendly gatherings, or any other excuse to get together.

Reservations can be made online for up to 6 guests. Send us an email to enquire [londonbridge@bardouro.co.uk](mailto:londonbridge@bardouro.co.uk)



## BAR DOURO CITY

Our elegant and comfortable dining space is adorned with blue and white azulejo tiles, a perfect backdrop for group bookings.

Reservations can be made online for up to 8 guests. For larger groups up to 20 please enquire.

Please enquire via email for groups of 9 or more [city@bardouro.co.uk](mailto:city@bardouro.co.uk)

\*Please note that for groups up to 8 you can book online, set menu is available but not compulsory. [Book here.](#)



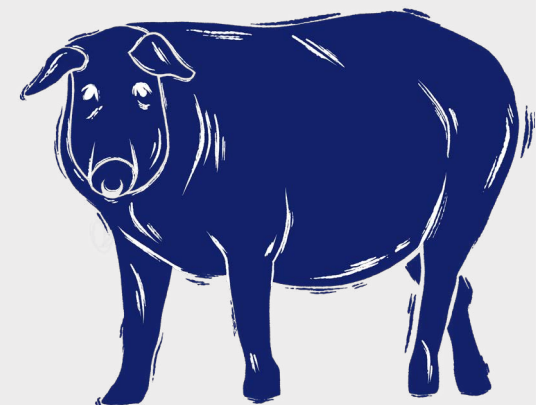
## PRIVATE HIRE AT BAR DOURO CITY

For groups larger than 20 we can offer both seated and standing with a maximum capacity of 32 for seated parties and 45 for standing. Seated parties will be spread over 3 or 4 tables and our group dining menu will be served.

For a standing reception, we offer our canape menu at £30 per person.

Send us an email to enquire [city@bardouro.co.uk](mailto:city@bardouro.co.uk)

\*Please note that private hire is subject to a minimum spend.



## CANAPE MENUS

### BAR DOURO

#### CANAPE MENU

30PP

*Group Sharing Menus are available for groups of 6+ guests.  
All dishes are served for the whole table to share.*

#### HORTA | GARDEN

Milho frito *Crispy polenta & fermented red pepper sauce (ve)*  
Espetada de cogumelos *Grilled mushroom skewers (ve)*

#### MAR | SEA

Pataniscas de bacalhau *Salt cod fritters*  
Tiborna de cavala alimada *Marinated mackerel on toast*  
Espetada de polvo *Grilled octopus skewers*

#### TERRA | LAND

Croquetes de alheira *Smoked Portuguese sausage croquettes*  
Espetada de porco *Grilled pork skewer*

#### SUPLEMENTS

Arroz de curgete e tomate *Courgette & tomato rice (v)\*(ve)\*(€5 SUPPLEMENT EACH)*  
Bacalhau à Brás *Salt cod hash (€5 SUPPLEMENT EACH)*  
PreguinhoMini *steak bun (€5 SUPPLEMENT EACH)*  
Queijo & Enchidos *Cheese & Cured meats Selection (€5 SUPPLEMENT EACH)*  
Pastel de nata *Custard tart (v) (€3 SUPPLEMENT EACH)*

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# FAQ

## **HOW DO THE SUPPLEMENTS WORK?**

Supplements must be chosen for the whole group. Some supplements are only available on preorder.

## **DO YOU CATER FOR VEGETARIAN/VEGAN?**

Vegetarian/Vegan menu available upon request.

## **DO YOU CATER FOR ALLERGIES AND OTHER DIETARY REQUIREMENTS?**

Please inform us of any allergies or dietary requirements in advance so we can adjust the menu accordingly.

Please note that our meat is not halal, and we can't cater for kosher diet.

## **DO WE NEED TO PAY A DEPOSIT?**

Deposits are only required for private hires, for smaller groups credit card details are required. Credit card will only be used if cancellation policy is not followed. Details will be stored on Stripe a secure system that works with our reservation system OpenTable.

## **WHAT IS THE CANCELLATION POLICY?**

For Private hires deposit will not be refunded if you cancel within 7 days.

For other group bookings our cancellation policy is 72 hours with a charge of £20 per head. This includes late cancellations, no-shows, or requests to move the date of the booking.

## **CAN I ORDER A LA CARTE?**

Group menus are compulsory for groups of 7 or more at Bar Douro London Bridge & 9 or more at Bar Douro City.

We can adapt the menus for dietary requirements.

1. Alvarinho 2. Vinhão 3. Loureiro 4. Azal 5. Avesso 6. Gouveio 7. Tinta Amarela 8. Bastardo 9. Rabigato 10. Viosinho 11. Touriga Franca 12. Tinta Roriz

32. Trincadeira 33. Negra Mole 34. Malvasia 35. Boal 36. Sercial 37. Tinta Negra 38. Verdeho 39. Arinto dos Açores 40. Terrantez do Pico



13. Espurizado 14. Jaen 15. Alfrocheiro 16. Touriga Nacional 17. Baga 18. Bical 19. Maria Gomes 20. Cercial 21. Sifia

31. Alicante Bouschet 30. Antão Vaz 29. Moscatel Roxo 28. Moscatel De Setúbal **BAR DOURO** 27. Castelhão 26. Fernão Pires 25. Ramiseo 24. Tinta Miúda 23. Vital 22. Arinto

## LONDON BRIDGE

Arch 35B  
85B Southwark Bridge Rd  
London, SE1 0NQ  
02073780524 (option 1)

[londonbridge@bardouro.co.uk](mailto:londonbridge@bardouro.co.uk)

## CITY

Finsbury Avenue Square  
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1 Finsbury Avenue  
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02073780524 (option 2)

[city@bardouro.co.uk](mailto:city@bardouro.co.uk)

[www.bardouro.co.uk](http://www.bardouro.co.uk)

INSTAGRAM @bardouro FACEBOOK @bardourouk