



BEBIDAS NATURAIS

DRINKS

SUMOS NATURAIS — JUICES — €4

laranja, cenoura & gengibre
orange, carrot & ginger
beterraba & tamarindo
beetroot & tamarind

LIMONADA — LEMONADE — €3.75

limão & menta *lemon & mint*
tamarindo *tamarind*

FOUNTAIN OF YOUTH — 520ML — €5

água de coco *coconut water*

KOMBUCHA — €5

OH K! Kombucha

pêssego *peach*

gengibre & limão *ginger & lemon*

Kulchá Kombucha

naturally sparkling

beterraba *beetroot*

amora e hortelã *raspberry & mint*

FLAVOURS OF
THE WEEK
ASK STAFF

WHY NOT

— ORGANIC CRAFT SODA — €3.75

pêssego & gengibre *peach & ginger*

limão & erva mate *lemon & yerba mate*

romã & pepino *pomegranate & cucumber*

FRITZ KOLA — €3.75

cola sem açúcar *sugar free coke*

maçã *apple*

ruibarbo *rhubarb*

regular

CAFÉ & CHÁ

COFFEE & TEA

ESPRESSO — €1

AMERICANO — €2.2

CAPPUCCINO — €3.2

FLAT WHITE — €3.3

LATTE — €3.2

ROSE LATTE — €3.5

CARDAMOMO LATTE — 3€

CHAI LATTE — €3

MATCHA LATTE — €3

CHOCOLATE QUENTE — €4

*oat, soja and almond milk + €0.5

CHÁS VÁRIOS — €2.5

hibisco, menta, gengibre, camomila,
preto, vermelho, verde, branco
*hibiscus, mint, lemon, ginger, camomile,
black, red, green, white*

BEBIDAS FRIAS

ICED DRINKS

ICED LATTE — €3.5

MAZAGRAN MARIA — €3

HIBISCUS ICED TEA — €3.5

HOMEMADE GINGER BREW — €4



BRUNCH

ATÉ AS
15:00

SHAKSHUKA MARIA — €10 **BESTSELLER**

duo de batata doce, bimi, mix de pimentos assados, cebolete, espinafres, molho de abóbora, côco e amendoim, 2 ovos escalfados, pão de massa mãe

duo of sweet potato, long stemmed broccoli, mix of roasted peppers, spring onion, spinach, pumpkin sauce, coconut and peanuts, 2 poached eggs, sourdough bread

OVOS ESCANDINAVOS — SCANDINAVIAN EGGS — €11

ovos mexidos, salmão fumado, tomates cherry, dukkah, pão nórdico

scrambled eggs, smoked salmon, cherry tomatoes, dukkah, nordic bread

HASH BROWN & FRANGO PIRI-PIRI

— CHICKEN PIRI-PIRI HASH BROWN — €10.9

frango piri piri, legumes assados, cenoura, courgete, mix pimentos, tomate cherry, cebola roxa, cogumelos, cebolete, molho de tomate, couve-flor e alho francês, raz el hanout, 2 batatas hashbrown, ovo escalfado, pão de massa mãe

piri piri chicken, roasted vegetables, carrot, courgette, mixed peppers, cherry tomatoes, red onion, mushrooms, spring onion, tomato, cauliflower and leek sauce, raz el hanout, 2 hashbrown potatoes, poached egg, sourdough bread

OVOS RANCHEROS — RANCHERO EGGS — 10.5€ **NEW**

cebola roxa, pimentos, mix de feijões, vegetais, chouriço, 2 ovos escalfados, com molho de iogurte e hortelã

red onion, bell peppers, mixed beans, vegetables, chorizo, 2 poached eggs, with yoghurt and mint sauce

extras
— €2

bacon picante *spicy bacon*
ovo escalfado *poached egg*
ovos mexidos *scrambled eggs*

NEW ORLEANS

PO'BOYS SANDWICHES — €7 **NEW**

EM BOLO DO CACO

SALSICHA TOSCANA — TUSCAN SAUSAGE    

FRANGO PIRI-PIRI — CHICKEN PIRI-PIRI    

HALLOUMI — HALLOUMI      TRY VEGAN OPTION — €8

BRUNCH COCKTAILS

MIMOSA — €7

BLOODY MARY — €8

EXPRESSO MARTINI — €8.5

JUICES

ICED DRINKS

BRUNCH

SALADAS *SALADS*

SALADA MORNA DE BIFE TERIAKY

NEW

— TERIAKY BEEF SALAD — €12.4

Bimi, batata doce, quinoa tricolor, agrião, espinafres, alface iceberg
tenderstem broccoli, sweet potato, tricolor quinoa, watercress, spinach, iceberg lettuce

TRY IT WITH
GARLIC OCTOPUS

SALADA MORNA DE FRANGO TOMILHO-LIMÃO

NEW

— LEMON THYME CHICKEN SALAD — €11.9

Batata doce laranja, espinafres, lentilhas caviar, agrião, espinafres, alface iceberg
sweet potato, spinach, caviar lentils, watercress, spinach, iceberg lettuce

TRY IT WITH
FALAFEL

BACALHAU & OVO ESCALFADO — €11.9

SALTED COD & POACHED EGG

rúcula, grão-de-bico, alface icebergue, espinafre, chimichurri
rocket, chickpeas, iceberg lettuce, spinach, chimichurri sauce

HAMBÚRGUERES *BURGUERS*

SERVIDOS COM BATATA FRITA SERVED WITH FRENCH FRIES

AÇOREANO — €15.2

BESTSELLER

bife de carne de pasto dos Açores, pão de brioche, molho azul ou cheddar
azorean grass-fed beef steak, brioche bun, blue cheese or cheddar sauce

DOUBLE SMASHBURGUER — €16.5

hamburguer duplo, queijo cheddar, pão de brioche
double burger, cheddar cheese, brioche bun

BEYOND MEAT VEGAN — €14.5

pão vegan, hamburger de proteína de ervilha, queijo mozarella vegan Violife, molho chimichurri
vegan bread, pea protein burger, Violife vegan mozzarella, chimichurri



BAOS *BAOS*

BAO CROCANTE DE PORCO DESFIADO — PULLED PORK BAO — €8

porco desfiado, coleslaw, kimishi mayo
pulled pork, coleslaw, kimishi mayo

BAO CROCANTE DE COGUMELO — MUSHROOM CRISPY BAO — €6.5

cogumelo portobello, alga wakame, sunomono, wasabi mayo
portobello mushroom, wakame seaweed, sunomono, wasabi mayo

BOWLS & NOODLES

BOWLS SOB UMA CAMA DE ARROZ SUSHI
BOWLS SERVED ON A SUSHI RICE BED

MARIA PODEROSA — MARIA POWER — €12.5 🌿 🍷 🍷 🍷 🍷

manga, tofu fumado, edamame, alga wakame,
tomate cherry, cebola, gengibre
*mango, smoked tofu, edamame, wakame seaweed,
cherry tomatoes, onion, ginger*

FRANGO COM MOLHO TERIYAKY — TERIYAKI CHICKEN — €13 🌿 🍷 🍷 🍷 🍷

edamame, alga wakame, tomate cherry, cebola, gengibre
edamame, wakame seaweed, cherry tomato, onion, ginger

CAMARÃO SALTEADO EM ALHO BESTSELLER

— SHRIMP & GARLIC — €13.9 🍷 🍷 🍷 🍷 🍷

alga wakame, edamame, cebola, tomate cherry, gengibre
wakame seaweed, edamame, onion, cherry tomato, ginger

POLVO ALGARVIO & WASABI 🌿 🍷 🍷 🍷 🍷 🍷 🍷

— WASABI OCTOPUS — €13.5

edamame, alga wakame, tomate cherry, cebola, gengibre
edamame, wakame seaweed, cherry tomato, onion, ginger

NOODLES DO MAR — SEAFOOD NOODLES — €15.5 🌿 🍷 🍷 🍷 🍷 🍷 🍷 🍷 🍷

polvo, camarão, alho picante & molho sésamo
octopus, prawns, spicy garlic & sesame sauce

extras ovo escalfado

— €2 *poached egg*

manga

mango



ENTRADAS *STARTERS*

BERINGELA NO FORNO — BAKED AUBERGINE — 8.5€ 🌱 🍷 🥄

cebola roxa & parmesão
red onion & parmesan cheese

CEVICHE DE ATUM ASIÁTICO — ASIAN TUNA CEVICHE — 14.5€ 🌱 🍷 🥄 🐟

atum, cebola roxa, pimentos assados, manga, malagueta, molho de sésamo
tuna, red onion, roasted peppers, mango, chilli, sesame sauce

 TRY IT VEGAN OPTION
WITH TOFU — 12€

CARPACCIO DE BACALHAU — COD CARPACCIO — 12.9€ 🌱 🐟

alcaparras, cebola roxa, chimichurri, limão
capers, red onion, chimichurri, lemon

SALADA DE POLVO & CHOURIÇO ASSADO

— **OCTOPUS & CHORIZO SALAD — 12.5€** 🌱 🍷 🥄 🐙

servido com pão de massa mãe *served with sourdough bread*

CAMARÃO ALHADO — GARLIC PRAWNS — 13.7€ 🌱 🍷 🥄

servido com pão de massa mãe *served with sourdough bread*

PICA PAU DA VAZIA — STRIPES OF GRILLED BEEF — €12.5 🌱 🍷 🥄

servido com pão de massa mãe
served with sourdough bread

ESPECIAL ALMOÇO *LUNCH SPECIAL'S*

PRATO DO DIA + BEBIDA + CAFÉ — 10.5€

Today's dish + drink + coffee

PRATOS PRINCIPAIS *MAIN DISHES*

CARIL DAS ÍNDIAS DO CHEFE BRUNO DE TOFU OU FRANGO

— CHEF BRUNO'S INDIAN CURRY WITH CHICKEN OR TOFU — 13.2€ 🌱 🍌 🍷 🍷

arroz de limão

lemon rice

ATUM BRASEADO — SEARED TUNA — 14.9€ 🌱 🍌 🍷 🍷

com molho chimichurri, arroz de limão e vegetais assados

with chimichurri sauce, lemon rice and roasted vegetables

BACALHAU NO FORNO — BAKED COD — 13.85€ 🌱 🍌 🍷 🍷

com Pesto Maria, mini salada, parmesão

with Maria's Pesto, mini salad, parmesan

POLVO ASSADO — ROASTED OCTOPUS — 14.9€ 🌱 🍌 🍷 🍷

puré de batata doce, funcho, raspa de limão

sweet potato purée, fennel, lemon zest

BIFE DO LOMBO ALENTEJANO — ALENTEJO'S TENDERLOIN STEAK — 19.5€

molho cubano, batata gratinada, mini salada 🌱 🍷

cuban sauce, potato gratin, mini salad

MAGRET DE PATO — DUCK MAGRET — 17€ 🌱 🍷

puré de ervilha e bacon, batata gratinada

peas and bacon puré, potato gratin

ACOMPANHAMENTOS *SIDE DISHES* — 4.5€

VEGETAIS ASSADOS, GRAM MASALA 🍷

roasted vegetables, gram masala

FEIJÃO BRANCO, KALE, ALECRIM E TOMILHO 🌱 🍷

white beans, kale, rosemary & thyme

COUVE CORAÇÃO GRELHADA COM QUEIJO DE CABRA, BATATAS E ORÉGÃOS 🍷

grilled pointed cabbage with goat cheese, potatoes & oregano

BETERRABA GRELHADA E MOLHO DE TANGERINA 🍷

grilled beetroot & tangerine dip

BATATA GRATINADA 🌱 🍷

potato gratin

BATATA FRITA XXL

xxl french fries

BATATA DOCE FRITA

fried sweet potato

VINHOS

	GLASS	BOTTLE
ESCOLHAS DA SEMANA WEEK'S CHOICE		
VINHO A COPO DO DIA	€5.5	
VINHOS NATURAIS / BIOLÓGICOS	€6	€25

BRANCO, VERDE & ORANGE

POMBO BRANCO, SÍRIA DOC BEIRA	€4.5	€19
SÃO GIÃO VINHO VERDE		€21
TOBIAS DÃO		€22
FALATÓRIO LISBOA, BIOLÓGICO		€24
SÓ AVESSO ORANGE, VINHO VERDE		€24

TINTO

MONTARIA RESERVA ALENTEJO	€4.5	€19
QUINTA DA CALDEIRINHA BEIRA, BIOLÓGICO		€21
TRÊS CORUJAS LISBOA, BIOLÓGICO		€21
ODISSEIA — JEAN-HUGUES GROS DOURO		€22
UIVO — VINHAS VELHAS BIOLÓGICO		€24

ROSÉ & ESPUMANTE

MARIA ESPUMANTE BAIRRADA	€5.5	€21
VADIO — MÉTODO SOLERA BAIRRADA		€27
UIVO — PT NAT ROSÉ 2021 DOURO		€24
BLACK FOREST SANGRIA Sparkling wine, green apple, red fruits		€20



SIGNATURE COCKTAILS — €10

MARIA PIPOCA

Mescal, poejo, sumo de pêra e especiarias

MARETTINA

Whiskey, disaronno, tamarindo, café

BOBORA

Tequila, perse, abóbora, I.P.A.

PURPLE RAIN

Dark rum, limão, spicy licor, amora e rosas

QUENTINHO

Chocolate quente, CFE, espuma de vinho do porto, licor de chocolate

CLASSIC — €10
PORTO TONIC
MARGARITA TAMARINDO
NEGRONI
OLD FASHIONED

CERVEJA ARTESANAL

	GLASS	GLASS	BOTTLE
DOIS CORVOS — PRATA, PILSNER 5%	€2.8	€4.5	
DOIS CORVOS — CREATURE AMERICAN IPA 6.3%	€3.5	€5.5	
FINISTERRA MALT PALE 8.5% 33CL.			€4.5
A.M.O WITBIER — WHEAT BEER BELGIAN STYLE 4% 33CL.			€3.6
A.M.O PRICKLY PEAR — PALE ALE 6% 33CL.			€3.6
DEBRU — CARMEN, TROPICAL PALE ALE 6% 30CL. notes of pineapple, peach & mango			€5.2
DEBRU — SOCIAL KÖLSH, BLONDE ALE 4.4% 30CL. notes of fruit and spices			€4.8
BRLO — NAKED PALE ALE 33CL. 0% ÁLCOOL			€3.5

alergénios allergens



glúten
gluten



sésamo
sesame



amendoim
peanut



frutos secos
nuts



soja
soy



sulfitos
sulfites



peixe
fish



crustáceo
crustacean



molusco
shellfish



leite
milk



ovo
egg



mostarda
mustard

SOBREMESAS *DESSERTS* 🌿 🍷 🥛 🍓

MAHALABIA DE LARANJA E PISTÁCIO — 6€ *GLUTEN FREE *VEGAN

TIRAMISU — 6€

MERENGUE DE LIMÃO — 4.5€

TARTE DE CHOCOLATE, CARAMELO SALGADO & AMENDOIM — 6€

BOLOS *CAKES*

CENOURA & NOZES — 5.5€

BOLO DO DIA — 3€

BOLO DE AMÊNDOA — 3.5€

BROWNIE DE CHOCOLATE — 3.5€

