

go crazy on the

TOASTS

#1 MUSHROOM

gorgonzola cheese, mushroom pate and rose petal jam

3.50€

#2 FETA

tomato, feta cheese, rucola, balsamic vinegar and oregano

3.50€

#3 KAJU

soft cheese, kaju and honey

4.20€

#4 PROSCIUTTO

pesto, sundried tomato, prosciutto, mozzarella cheese and basil

3.50€

#5 SALMON

smoked salmon, capers, cream cheese, chives and lemon

4.90€

#6 TUNA

Tuna, capers, egg, onion, lemon, chives and pepper

4.20€

all toasts are composed by two slices of kamut or spelled bread

#7 SIMPLE TOAST

4 slices of bread with 2 butters of your choice*

2,60€

#8 1/2 SIMPLE TOAST

4 slices of bread with 2 butters of your choice*

1.50€

* Salted butter | Mint & Lime Butter | Garlic Butter | Brown sugar and cinnamon Butter

Ginger Butter | Sundried Tomato and Basil Butter | Vegan Butter

what about

TAPAS

#9 QUINOA BITES

quinoa cakes with biologic vegetables, cheese and lemon mint yogurt sauce

3.50€

#10 WALNUTS & HONEY

baked brie with walnuts and honey

5.50€

#11 TOMATO BITES

biologic cherry tomatoes with cream cheese and bio flax seeds

2.50€

#12 SKEWERS

prosciutto, basil and grape skewers

2,75€

#13 CHEESE PLATTER

cured goat cheese, cured sheep cheese, brie cheese and

S.Miguel island cheese with 2 jams*

2,75€

#14 OLIVE OIL TASTING

basket of bread with olive oil and balsamic vinegar and 3 other infused olive oils

(you can pick between: garlic and bay, thyme, lemon or rosemary)

3.00€

* Curry Pumpkin Jam | Cardamom Pear Jam | Strawberry | Pepper Tomato Jam |

Cumin Red Fruit Jam | Mustard Fig Jam | Saffron Orange Jam

OLIVES

1.00€

BIOLOGIC LUPIN BEANS

(regular, spicy or thyme)

1.30€

SALTED PEANUTS

1.80€

BASKET OF BREAD

2.00€

everybody say

DRINKS

ICED TEA

1,30€

FRESH-SQUEEZED JUICE

2,60€

BIO FRUIT MILKSHAKE

2,70€ (normal) 2,90€ (vegan)

TEA & INFUSIONS

#1 Juice Summer

(black tea with pineapple, mango, mint and blackberry)

#2 Earl Grey

(black tea with bergamot)

#3 Beautiful Spring

(green and white tea with mango, pineapple, orange, strawberry e calendula)

#4 Morocco

(chinese green tea with mint)

#5 Red Fruit Jelly

(hibiscus flower tea with apple, strawberry, papaia, banana, blackberry, gooseberries and rosa mosqueta)

#6 Apple of Love

(sencha tea with apple, corinto, pieces of marzipan, cinnamon, cassia and viola)

#7 Pearl of the Orient

(black tea with orange peel, pineapple, papaya, mango and sunflower blossom)

#8 Forest Fruits

(sencha green tea with gooseberries, blackberries, raspberries and strawberries)

#9 Angel Tea

(green sencha tea, Jasmim petals and strawberry)

#10 Make a Wish

(rooibos tea with ginkgo, papaya, sunflower blossom, mallow and ginger)

Infusions:

Chamomile

Linden

Lemongrass with Goji Berries, raspberries, apple and strawberries

1,5€

can you smell the

COFFEE

ESPRESSO

0,70€

CAPPUCCINO *

1,30€

MOCHACCINO *

1,40€

CARAMEL FRAPPUCCINO *

1,50€

NUTELLA COFFEE SHAKE *

1,80€

*add 0,20€ for vegan option

don't whine, just have some

WINE

DOURO

Cábula (red)

Garnet coloured with violet tones. Intense aroma of ripe fruit, foreshadowing aromas of black cherry. The palate is warm, rich and full-bodied, harmonious and long.

2,00€ a copo / 8€ a garrafa

Quinta da Lacedeira (red and white)

red: Aroma of red fruits and spicy notes. Full-bodied but soft, persistent, with graceful complexity of oak barrels maturation process

white: Intense aroma with notes of tropical fruits.

Concentrated in the mouth, fruity, balanced with good freshness and long finish in the mouth

2,00€ a glass or 8€ a bottle

BAIRRADA

Aveleda Alvarinho

Hints of white pulp fruits, such as apples and pears, come together harmoniously in the mouth, with a persistent fresh feel.

4,00€ a glass or 14€ a bottle

Casal Garcia (green and white)

Hints of citrus are some of the fruity aromas that define the freshness and youthfulness of this clear and delicate wine

3,00€ a glass or 10,50€ a bottle

Sweet Casal Garcia (green white)

Sweet Casal Garcia presents a lime juice color and a clear appearance. This is a fruity and balanced wine, showing an excellent texture in the mouth.

3,00€ a glass or 10,50€ a bottle

PALMELA

Casa Ermelinda Freitas (red)

A dark, garnet-red wine with a touch of wood, a hint of preserves and rich in very ripe red fruit. Full and complex, this wine has well-rounded tannins and a pleasant, lengthy finish on the palate.

3,00€ a glass or 10,50€ a bottle

ALENTEJO

Vinea (red and white)

red: lush aroma, candy notes, raspberries and strawberries. Lightweight but with firm tannins and correct acidity, fragrant and engaging, it's perfect for more informal occasions.

white: smoked notes, citrus fruit, mineral and dry sensation with well-integrated acidity and light spice notes at the end. An easy-drinking, everyday wine from Adega Cartuxa.

2,00€ a glass or 8€ a bottle

Dom Martinho (red)

Aromas of red fruit such as ripe black cherries. In the palate, full upfront fruit characters of plum and blackberry and a mouth filling wine with soft fine tannins and a lingering finish.

4,50€ a glass or 15,50€ a bottle

Herdade do Esporão Late Harvest (sweet white)

Orange blossom combined with apricot jam and crystalized white stone fruits. Unctuous, richly textured, flavours of tangerine and toasted almonds. Long and persistent finish with balancing acidity.

4,50€ a glass or 15,50€ a bottle