PLANT-BASED FOOD

Inspired by local seasonal produce and global flavours

PARA COMEÇAR TO START

Couvert (para 2 pessoas) 6€
Bread & Appetizers (for two)

ENTRADAS STARTERS

Bolinhas de queijo com arandos e pistachio 5€
Cranberry and Pistachio Encrusted Cheese Balls

Cogumelos na grelha com molho de alho e pimenta 9€
Grilled mushrooms with garlic and pepper sauce

Tortilha picante, pico de gallo e alioli 9€
Spicy tortilla, pico de gallo and alioli

Tártaro de cenoura e pastinaca com lentilhas beluga 7€
Carrot and parsnip tartare with beluga lentils

Carpaccio de beterraba com queijo de caju, chicória, e millet salgado 7€
Beetroot carpaccio with cashew cheese, chicory, and salted millet

Sopa do dia 5€
Soup of the day

PRATO PRINCIPAL MAIN DISH

Tagliatelle a Puttanesca 14€

"Sem Bacalhau" com Natas 14€
"No-Cod" à Brás with Cream

Risotto de cogumelos boletus e shimeji e alcaparras estaladiças 14€
Boletus and shimeji mushroom risotto with crunchy capers

Feijoada Vegan à Moda do Chef com arroz selvagem 17.5€
Chef's style vegan feijoada with wild rice (traditional white bean stew, typically made with pork tripe)

Teriyaki tofu com pack choi 14€

"Toffish" com batata assada crocante, legumes e molho chimichurri 17.5€
"Toffish" with crispy roasted potatoes, vegetables, and chimichurri sauce

Wellington de tofu com cogumelos, puré de couve-flor assada, e mix de folhas 17.5€
Tofu Wellington with mushrooms, roasted cauliflower purée, and mixed greens

* O nosso menu não contém ingredientes de origem animal, assim sendo, quando nos referimos a ingredientes não veganos, estamos a referir-nos à versão vegana dos mesmos.

Our menu doesn't contain ingredients of animal origin, thus, when we refer to non-vegan ingredients, we are referring to the vegan version of these ingredients.

IVA incluido à taxa legal em vigor.
VAT included at legal tax rate.

PLANT-BASED FOOD

Life is too short to skip dessert

SOBREMESAS DESSERTS

Crumble de maçã com gelado de canela e molho de caramelo e rum 8€
Apple crumble with cinnamon ice cream and caramel rum sauce

Pistacho Fudge 7€

Jardim de chocolate 8€
Chocolate garden

Cheesecake de Chocolate e Caramelo Salgado 6€
Chocolate and Salted Caramel Cheesecake

CAFETARIA CAFETERIA

Expresso / Descafeinado 2,5€
Expresso / Decaffeinated

Abatanado 3€
Americano

Capuccino / Latte Macchiato 4€
Capuccino / latte macchiato

Chás 4€
Teas

BEBIDAS DRINKS

Água Mineral Micro-filtrada 2€
Micro-filtered Still Water

Água com gás Micro-filtrada 2.5€
Micro-filtered Sparkling Water

Refrigerantes 3€
Soft drinks

Limonada 3.5€
Lemonade

Alergénios / Alergenics

- Aipo / Celery
- Frutos Secos / Nuts
- Soja / Soy
- Glúten / Gluten
- Mostarda / Mustard
- Sésamo / Sesame

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