



Inspired by local seasonal produce and global flavours

PARA COMEÇAR TO START

Couvert (Preço por pessoa) 4€
Couvert (price per person)

ENTRADAS STARTERS

Ceviche de Manga com patacones 8€
Mango ceviche with patacones

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 8,5€
Carrot and parsnip tartare with beluga lentils

Carpaccio de beterraba com queijo de caju, chicória, e millet salgado 8€
Beetroot carpaccio with cashew cheese, chicory, and salted millet
🌱 🌱

Sopa do dia 6€
Soup of the day

PRATO PRINCIPAL MAIN DISH

Tagliatelle a Puttanesca 17€
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Escalopes de Seitan 18€
Seitan escalopes with special sauce and sautéed vegetables
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Risotto de cogumelos boletus e shimeji e alcaparras estaladiças 18€
Boletus and shimeji mushroom risotto with crunchy capers

Feijoada Vegan à Moda do Chef com arroz selvagem 19€
Chef's style vegan feijoada with wild rice (traditional white bean stew, typically made with pork tripe)
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Kadai Tofu 20€
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"Toffish" com batata assada crocante, legumes e molho chimichurri 20€
"Toffish" with crispy roasted potatoes, vegetables, and chimichurri sauce
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Wellington de tofu com cogumelos, puré de couve-flor assada, e mix de folhas 20€
Tofu Wellington with mushrooms, roasted cauliflower purée, and mixed greens
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* 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 incluído à taxa legal em vigor.
VAT included at legal tax rate.

Life is too short to skip dessert



CAFETARIA CAFETERIA

Expresso / Descafeinado Expresso / Decaffeinated	2,5€
Abatanado Americano	3€
Capuccino / Latte Macchiato Capuccino / latte macchiato	4€
Chás Teas	4€

Alergénios / Allergens

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

SOBREMESAS DESSERTS

Crumble de maçã com gelado de canela e molho de caramelo e rum Apple crumble with cinnamon ice cream and caramel rum sauce	8,5€
Banoffee  	9€
Jardim de chocolate Chocolate garden  	9€
Cheesecake de Frutos Vermelhos Red fruit cheesecake  	8€

BEBIDAS DRINKS

Água Micro-filtrada Micro-Filtered Water	2€
Água com gás Pedras Salgadas 70cl Sparkling water 70cl	3€
Refrigerantes Soft drinks	3€
Limonada Lemonade	3€