



ME
NU

PEQUENO-ALMOÇO & LANCHE

BOWL AÇAÍ _____ 9

Açaí, Morangos, Banana, Granola, Côco

PANQUECAS _____ 6.5

Panquecas, Banana, Morangos, Nozes, Mel, Açúcar em Pó

OMELETE QUEIJO E FIAMBRE _____ 8.4

Ovos, Queijo, Fiambre

OMELETE ESPARGOS E GAMBAS _____ 11

Ovos, Gambas, Espargos

BRUNCH ESPECIAL _____ 23

Torrada com Ovos Mexidos, Guacamole, Bacon, Panqueca, Bowl de Açaí, Sumo, Café

TORRADA DE PÃO SALOIO

Pão Saloio, Manteiga, Mel e Doce

1 Fatia Pão _____ 2.6

2 Fatias Pão _____ 3.8

OVOS BENEDICT _____ 13.5

Ovos, Pão Bagel, Salmão Fumado, Rúcula, Molho Cheddar



TOSTAS

TOSTA MISTA _____ 5.7

Pão Saloio, Queijo, Fiambre, Manteiga

TOSTA DE ABACATE (VEG.) _____ 11

Pão Saloio, Guacamole, Ovo bt, Tomate Cherry, Sésamo

TOSTA DE SALMÃO E ABACATE _____ 13.5

Pão Saloio, Salmão Fumado, Abacate, Tomate Cherry

SANDES

PREGO DA VAZIA NO PÃO _____ 8.5

Pão Mini Baguete, Bife da Vazia, Queijo Edam, Fiambre

CLUB SANDWICH _____ 11.5

Pão de Forma, Peito de Frango, Alface, Bacon, Fiambre, Ovo Cozido, Queijo, Tomate, Maionese, Batata Frita

HAMBURGUER BOVINO _____ 14.5

Pão, Hambúrguer, Bacon, Tomate, Cebola Caramelizada, Rúcula, Queijo Edam, Molho Barbecue, Batata Frita

SALADAS

SALADA MISTA _____ 4.5

Salada Ibérica, Tomate,
Cenoura, Cebola, Couve Roxa

SALADA CAESAR _____ 13

Alface Iceberg, Frango, Bacon,
Molho Caesar, Croutons, Parmesão

SALADA DE ATUM _____ 17

Salada Ibérica, Atum Fresco, Abacate, Ovo Bt,
Tomate Cherry, Molho de Mostarda e Mel

POKE BOWL DE SALMÃO _____ 17.5

Salmão Braseado, Arroz, Abacate, Manga,
Pepino, Beterraba, Sementes Sésamo,
Teriyaki, Sweet Chilli



PIZZAS

FIAMBRE _____ 11.5

Molho de Tomate, Mozzarella, Fiambre, Orégãos

MARGARITA _____ 14

Molho de Tomate, Mozzarella, Tomate,
Manjericão, Azeitonas, Burrata, Orégãos

VAGUINHAS _____ 16

Molho de Tomate, Mozzarella, Bacon, Cebola,
Pepperoni, Azeitonas Pretas, Orégãos

IBÉRICA _____ 16.5

Molho de Tomate, Mozzarella, Presunto,
Cervelat, Rúcula, Parmesão, Orégãos

SERRA DA ESTRELA _____ 18

Molho Tomate, Mozzarella, Rúcula,
Queijo Serra, Nozes Pecan, Orégãos

FIAMBRE (INFANTIL) _____ 8

Molho de Tomate, Mozzarella, Fiambre, Orégãos



PETISCOS

BRUSCHETTA AO ALHO — 5.5

Pão Saloio, Alho, Azeite, Mozzarella, Rúcula, Tomate, Orégãos

PIADINA — 7.5

Massa de Pizza, Mozzarella de Búfala, Manjerição, Azeite de Trufas, Tomate Cherry, Orégãos

GUACAMOLE COM NACHOS 8.5

Abacate, Tomate, Cebola Roxa, Coentros, Sumo de Lima, Mel, Malagueta Fresca

OMELETE DE ALHEIRA DE CAÇA 11

Ovos, Alheira, Cebola Caramelizada

CARPACCIO DE POLVO À GALEGA 12

Polvo, Azeite, Paprika

CREME DE LEGUMES — 3.5

SOBREMESAS

TAÇA DE GELADOS — 6

2 Bolas Gelado, Chantilly, Bolacha, Chocolate Granulado

PRATO DE FRUTAS — 6.5

Frutas da época

TARTE DE LIMA — 6.5

Bolacha Torrada, Leite Condensado, Lima, Framboesas

TARTE DE MAÇÃ — 7

Maçã, Massa Quebrada, Gelado Baunilha

TORTA DE BANOFFEE — 7

Banana Caramelizada, Bolacha, Natas Vegetais, Leite Condensado Veg, Chocolate

BROWNIE CHOCOLATE COM GELADO 8.5

Chocolate Negro, Gelado de Baunilha

OVOS ROTOS COM PRESUNTO 15

Ovos, Presunto, Batata Palito, Queijo Cheddar

OSTRAS FRESCAS — 15

6x Unidades (Unid. extra 3€)

GAMBAS AO ALHO — 19.9

Gambas, Azeite, Alho, Coentros, Manteiga, Pão Saloio

AMÊLJOAS À BULHÃO PATO 23

Amêijoas Branca, Azeite, Alho, Coentros, Manteiga, Pão Saloio

TÁBUA MISTA DE QUEIJOS E ENCHIDOS 23

Presunto, Cervelat, Lombo Fumado, Scamorza, Azeitão DOP, Serra da Estrela



CREPES

SIMPLES — 4.5

NUTELLA — 6.5

FRUTA — 7

BOLA GELADO — 7

EXTRAS

PEQUENO ALMOÇO

Manteiga / Mel / Doce	0.5
Coco (20gr)	0.5
Fruta p/ Bowl (50gr)	1.0
Ovo (Frito ou Cozido)	1.3
Fiambre / Bacon (100gr)	1.5
Edam (100gr)	1.5
Parmesão (30gr)	1.5
Nutella	1.5
Ovo Escalfado	2.0
Leite (10cl)	0.5
Bebida Soja (10cl)	0.6

PIZZAS

Azeitonas	0.5
Tomate / Rúcula	0.5
Bacon (50gr)	1.0
Abacaxi (50gr)	1.0
Cogumelos (50gr)	1.3
Mozzarella / Parmesão (50gr)	1.5
Pepperoni / Presunto / Cervelat (50gr)	2.0
Mozzarella Fresca (50gr)	2.0
Salmão Fumado (50gr)	3.0

INFORMAÇÕES

Neste estabelecimento existe livro de reclamações.
Todos os produtos nesta ementa incluem IVA a taxa em vigor

O tempo de preparação dos pratos principais é de aproximadamente 30 minutos. Pratos de Carne, Peixe e Pastas são frescos e confeccionados no momento. Pratos não principais estão sujeitos a maior demora na sua preparação em horário de refeições.

Se é alérgico ou intolerante a algum dos produtos existentes do nosso Menu e tem dúvidas no que foi utilizado na preparação/confeccção do que pretende consumir, pode solicitar informação adicional a um dos nossos colaboradores.

Tendo o Vagas uma cozinha sem barreiras físicas, isso é levado em consideração na análise dos alergénicos, implicando um aumento, em virtude das contaminações cruzadas que não podem ser evitadas.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente, exceto se for por este inutilizado.

BOWL AÇAI _____ **9**

Açaí, Strawberries, Banana,
Granola, Coconut

PANCAKES _____ **6.5**

Pancakes, Banana, Strawberries,
Nuts, Honey, Powdered Sugar

CHEESE AND HAM OMELETTE _____ **8.4**

Eggs, Cheese, Ham

ASPARAGUS AND PRAWNS OMELETTE _____ **11**

Eggs, Prawns, Asparagus

SPECIAL BRUNCH _____ **23**

Toast with scrambled eggs, Guacamole, Bacon
Pancakes, Açaí Bowl, Juice, Coffee

WHITE CRUSTY BREAD TOAST

White Crusty Bread, Butter, Honey, Jam

1 slice _____ **2.6**

2 slices _____ **3.8**

BENEDICT EGGS _____ **13.5**

Eggs, Bagel Bread, Smoked Salmon,
Arugula, Cheddar Sauce



TOASTS

HAM AND CHEESE TOAST _____ **5.7**

White Crust Bread, Cheese, Ham, Butter

AVOCADO TOAST (VEG.) _____ **11**

White Crust Bread, Avocado Paste,
Cherry Tomato, Soft-Boiled Egg,
Sesame seeds

SALMON AND AVOCADO TOAST _____ **13.5**

White Crust Bread, Smoked Salmon,
Avocado, Cherry Tomato

SANDWICHES

SIRLOIN STEAK SANDWICH _____ **8.5**

Mini Baguette Bread, Sirloin Steak,
Edam Cheese, Ham

CLUB SANDWICH _____ **11.5**

Loaf of Bread, Chicken Breast, Lettuce,
Bacon, Ham, Cheese, Tomato,
Boiled Egg, Mayonnaise, Chips

BEEF BURGER _____ **14.5**

Bread, Hamburger, Bacon, Tomato,
Caramelized Onion, Arugula, Edam Cheese,
Barbecue Sauce, French Fries

SALADS

MIXED SALAD 4.5

Iberian Salad, Tomato,
Onion, Carrots, Red Cabbage

CAESAR SALAD 13

Iceberg Lettuce, Chicken, Bacon,
Caesar Sauce, Croutons, Parmesan

TUNA SALAD 17

Iberian Salad, Fresh Tuna, Avocado, Soft-boiled Egg,
Cherry Tomato, Honey & Mustard Sauce

SALMON POKE BOWL 17.5

Fresh Salmon, Rice, Avocado, Mango,
Cucumber, Beets, Sesame Seeds,
Teriyaki Sauce, Sweet Chilli



PIZZAS

HAM 11.5

Tomato Sauce, Mozzarella, Ham, Oregans

MARGHERITA 14

Tomato Sauce, Mozzarella, Tomatoes, Basil,
Olives, Burrata, Oregans

VAGUINHAS 16

Tomato Sauce, Mozzarella, Bacon, Onions,
Pepperoni, Black Olives, Oregans

IBÉRICA 16.5

Tomato Sauce, Mozzarella, Prosciutto,
Cervelat, Arugula, Parmesan, Oregans

SERRA DA ESTRELA 18

Tomato Sauce, Mozzarella, Arugula,
Serra da Estrela Cheese, Pecans, Oregans

HAM (CHILDREN'S) 8

Tomato Sauce, Mozzarella, Ham, Oregans



STARTERS

GARLIC BRUSCHETTA — 5.5

Rustic Bread, Garlic, Olive Oil, Mozzarella, Arugula, Tomato, Oregano

PIADINA — 7.5

Pizza Dough, Mozzarella, Basil, Cherry Tomato, Truffle Oil, Oregano

GUACAMOLE WITH NACHOS 8.5

Avocado, Tomato, Cilantro, Honey, Fresh Chili Pepper

GAME SAUSAGE OMELETTE 11

Sausage, Eggs, Caramelized Onions

GALICIAN-STYLE OCTOPUS CARPACCIO 12

Octopus, Olive Oil, Paprika

VEGETABLE CREAM SOUP 3.5

BROKEN EGGS WITH HAM 15

Eggs, Ham, Fries, Cheddar Cheese

FRESH OYSTERS 15

6 units (extra unit €3)

GARLIC PRAWNS 19.9

Prawns, Olive Oil, Garlic, Coriander, Butter, Rustic Bread

CLAMS "BULHÃO PATO" STYLE 23

Clams, Olive Oil, Garlic, Coriander, Butter, Rustic Bread

MIXED CHEESE & CHARCUTERIE BOARD 23

Ham, Cervelat, Smoked Pork Loin, Scamorza, Azeitão DOP Cheese, Serra da Estrela Cheese

DESSERTS

ICE CREAM BOWL 6

2 Scoops, Whipped Cream, Biscuit, Chocolate Sprinkles

FRUIT PLATTER 6.5

Seasonal Fruits

LIME TART 6.5

Biscuit, Condensed Milk, Lime, Raspberries

APPLE TART 7

Apple, Shortcrust Pastry, Vanilla Ice Cream

BANOFFEE PIE 7

Banana, Biscuit, Cream, Condensed Milk, Chocolate

CHOCOLATE BROWNIE WITH ICE CREAM 8.5

Dark Chocolate, Vanilla Ice Cream



CREPES

SIMPLES 4.5

NUTELLA 6.5

FRUITS 7

WITH ICE CREAM SCOOP 7

EXTRAS

BREAKFAST

Butter / Honey / Jam	_____	0.5
Coconut (20gr)	_____	0.5
Bowl Fruit (50gr)	_____	1.0
Egg (Fried or Boiled)	_____	1.3
Ham / Bacon (100gr)	_____	1.5
Edam Cheese (100gr)	_____	1.5
Parmesan (30gr)	_____	1.5
Nutella	_____	1.5
Poached Egg	_____	2.0
Milk (10cl)	_____	0.5
Soy Drink (10cl)	_____	0.6

PIZZAS

Olives	_____	0.5
Tomato / Arugula	_____	0.5
Bacon (50gr)	_____	1.0
Pineapple (50gr)	_____	1.0
Mushrooms (50gr)	_____	1.3
Mozzarella / Parmesan (50gr)	_____	1.5
Pepperoni / Ham / Cervelat (50gr)	_____	2.0
Mozzarella (50gr)	_____	2.0
Smoked Salmon (50gr)	_____	3.0

DISCLAIMER

This establishment has a guest complaint book.
All items on this menu include VAT at the current rate.

The preparation time for main courses is approximately 30 minutes.
Meat, fish, and pasta dishes are fresh and prepared to order.
Side dishes may take longer to prepare during mealtimes.

If you have an allergy or intolerance to any of the items on our menu and have questions about what was used in the preparation of the dish you wish to order, please ask one of our staff members for additional information.

Since Vagas has an open kitchen, this is taken into account when assessing allergens, which means a higher risk due to unavoidable cross-contamination.

No dish, food product, or beverage, including couvert, will be charged unless ordered by the customer, except when rendered unusable.

AÇAÏ BOWL _____ 9

Açaï, Fraises, Banane, Granola, Noix de Coco

CRÊPES _____ 6.5

Crêpes, Banane, Fraises, Noix, Miel, Sucre en poudre

JAMBON ET FROMAGE OMELETTE 8.4

Oeufs, Fromage, Jambon

ASPERGES ET CREVETTES OMELETTE _____ 11

Oeufs, Crevettes, Asperges

BRUNCH SPÉCIAL _____ 23

Toasts avec œufs brouillés, Guacamole, Bacon, Crêpe, Bowl d'Açaï, Jus, Café

TARTINE GRILLÉE DE PAIN BLANC CROUSTILLANT

Pain Blanc Croustillant, Beurre, Miel et Confiture

1 tranche _____ 2.6

2 tranches _____ 3.8

OEUFS BÉNÉDICTE _____ 13.5

Oeufs, Pain Bagel, Saumon Fumé, Roquette, Sauce Cheddar



TOASTS

CROQUE-MONSIEUR _____ 5.7

AU JAMBON ET AU FROMAGE

Pain Blanc, Fromage, Jambon, Beurre

TARTINE D'AVOCAT (VEG.) 11

Pain Rustique, Avocat, Tomate Cerise, Oeuf cuit à basse température, Sésame

TOAST AU SAUMON _____ 13.5

ET À L'AVOCAT

Pain à la croûte Blanche, Saumon Fumé, Avocat, Tomate Cerise

SANDWICHES

SANDWICH DE STEAK _____ 8.5

Baguette, Steak, Edam, Jambon

CLUB SANDWICH _____ 11.5

Pain de Mie, Poulet, Laitue, Bacon, Jambon, Oeuf, Fromage, Tomate, Mayonnaise, Frites

BURGER DE BOEUF _____ 14.5

Pain, Steak, Bacon, Tomate, Oignon Caramélisé, Roquette, Edam, Sauce Barbecue, Frites

SALADES

SALADE MIXTE ————— 4.5

Salade, Tomate, Carotte, Oignon,
Chou Rouge

SALADE CÉSAR ————— 13

Laitue Iceberg, Poulet, Bacon, Sauce César,
Croûtons, Parmesan

SALADE DE THON ————— 17

Salade Ibérique, Thon Frais, Avocat, Oeuf cuit à
Basse Température, Tomates Cerises,
Sauce à la Moutarde et au Miel

POKE BOWL DE SAUMON ————— 17.5

Saumon Snacké, Riz, Avocat, Mangue,
Concombre, Betterave, Sésame, Teriyaki,
Sweet Chilli



PIZZAS

PIZZA JAMBON ————— 11.5

Sauce Tomate, Mozzarella, Jambon, Origan

MARGHERITA ————— 14

Sauce Tomate, Mozzarella, Tomate, Basilic,
Burrata, Origan

VAGUINHAS ————— 16

Sauce Tomate, Mozzarella, Bacon, Oignon,
Pepperoni, Olives, Origan

PIZZA IBÉRIQUE ————— 16.5

Sauce Tomate, Mozzarella, Jambon, Cervelat,
Roquette, Parmesan, Origan

PIZZA SERRA ————— 18

Sauce Tomate, Mozzarella, Roquette,
Fromage Serra da Estrela, Noix de Pécan, Origan

PIZZA JAMBON (POUR ENFANTS) — 8

Sauce Tomate, Mozzarella, Jambon, Origan



ENTRÉES

BRUSCHETTA À L' AIL — 5.5

Pain Rustique, Ail, Huile D'olive, Mozzarella, Roquette, Tomate, Origan

PIADINA — 7.5

Pâte à Pizza, Mozzarella, Tomate Cerise, Basilic, Huile de Truffe, Origan

GUACAMOLE AVEC DES NACHOS — 8.5

Avocat, Tomate, Coriandre, Miel, Piment Frais

OMELETTE À LA SAUCISSE — 11

Saucisse, Oeufs, Oignons Caramélisés

CARPACCIO DE POULPE À LA GALICIENNE — 12

Poulpe, Huile D'olive, Paprika

SOUPE CRÉMEUSE AUX LÉGUMES — 3.5

ŒUFS CASSÉS AU JAMBON — 15

Oeufs, Frites, Cheddar, Jambon

HUÎTRES FRAÎCHES — 15

6 unités (unité supplémentaire: 3€)

CREVETTES À L' AIL — 19.9

Crevettes, Huile D' olive, Ail, Coriandre, Beurre, Pain Rustique

PALOURDES À LA "BULHÃO PATO" — 23

Palourdes, Huile D' olive, Ail, Coriandre, Beurre, Pain Rustique

PLANCHE MIXTE DE FROMAGES ET CHARCUTERIE — 23

Jambon, Cervelat, Longe Fumée, Scamorza, Azeitão DOP, Fromage Serra Da Estrela

DESSERTS

COUPE GLACÉE — 6

2 Boules, Chantilly, Biscuit, Chocolat

ASSIETTE DE FRUITS — 6.5

Fruits de Saison

TARTE AU CITRON VERT — 6.5

Biscuit, Lait Concentré, Citron Vert, Framboises

TARTE AUX POMMES — 7

Pomme, Pâte, Glace Vanille

TARTE BANOFFEE — 7

Banane, Biscuit, Crème, Lait Concentré, Chocolat

BROWNIE CHOCOLAT — 8.5

Chocolat Noir, Glace Vanille



CRÊPES

SIMPLE — 4.5

NUTELLA — 6.5

FRUIT — 7

AVEC BOULE DE GLACE — 7

EXTRAS

PETIT DÉJEUNER

Beurre / Miel / Confiture	0.5
Noix de coco (20gr)	0.5
Bol de fruits (50gr)	1.0
Œuf (au plat ou à la coque)	1.3
Jambon / Bacon (100gr)	1.5
Fromage d'Edam (100gr)	1.5
Parmesan (30gr)	1.5
Nutella	1.5
Œuf poché	2.0
Lait (10cl)	0.5
Boisson au soja (10cl)	0.6

PIZZAS

Olives	0.5
Tomate / Roquette	0.5
Bacon (50gr)	1.0
Ananas (50gr)	1.0
Champignons (50gr)	1.3
Mozzarella / Parmesan (50gr)	1.5
Pepperoni / Jambon / Cervelas (50gr)	2.0
Mozzarella (50gr)	2.0
Saumon fumé (50gr)	3.0

AVERTISSEMENT

Cet établissement dispose d'un livre de réclamations.
Tous les produits de ce menu incluent la TVA au taux en vigueur.

Le temps de préparation des plats principaux est d'environ 30 minutes.
Les plats de viande, de poisson et de pâtes sont frais et préparés à la commande.
Le temps de préparation des autres plats est plus long aux heures de pointe.

Si vous souffrez d'une allergie ou d'une intolérance à l'un des ingrédients de notre menu ou si vous avez des doutes sur ce qui a été utilisé dans la préparation ou confection du plat que vous avez l'intention de consommer, vous pouvez demander des informations complémentaires à l'un des membres de notre personnel. Le Vagas ne possédant pas une cuisine sans barrières physiques, cet aspect est pris en compte dans l'analyse des allergènes, impliquant une augmentation, du risque de contamination croisée, qui ne peut être évitée.

Aucun plat, produit alimentaire ou boisson, y compris le hors d'œuvre, ne sera facturé s'il n'a pas été commandé par le client, sauf s'il est devenu inutilisable.