


MENU

Two white seagulls are flying in the sky above the main title.

# VAGAS

RESTAURANTE  BAR

# PEQUENO ALMOÇO

## Bowl Açai

Açaí, Morangos, Banana,  
Granola, Côco

\* G | CC | GN

8.00

## Bowl Fruta

Iogurte, Abacaxi, Banana, Kiwi  
Morangos, Granola, Chia, Mel

\* F | L | G | ML | GN

7.50

## Brunch Especial

Bowl Açai ou Fruta, Panqueca,  
Ovos Mexidos, Torradas,  
Bacon, Sumo, Café

\* N | G | O | ML | AM

21.00

## Prato de Fruta

Frutas da Época

6.00

## Panqueca

Banana, Morango, Nozes,  
Mel, Coco, Açúcar em Pó,  
Leite, Farinha de Trigo, Ovo

\* F | O | G | ML | CC | LT

6.00

## Torrada de Pão Salioio:

2 Fatias de Pão Salioio  
com Manteiga, Doce e Mel

3.50

1/2 Torrada Pão Salioio  
com Manteiga, Doce e Mel

2.50

\* L | G | ML

## Ovos Benedict

Ovos Escalfados, Pão Bagel, Rúcula,  
Molho Cheddar, Salmão Fumado,  
Pá de Porco Fumado

\* L | O | G | P | SL

12.00

## Omelete Simples/ Ovos Mexidos

Redução Balsâmica

\* O | G

6.00

## Omelete Queijo e Fiambre

Redução Balsâmica

\* O | L

7.50

## Omelete Espargos e Gambas

Ovos, Espargos Frescos, Gambas,  
Azeite, Sal, Redução Balsâmica

\* O | M

9.50

\* Alergénicos (descritos antes das Bebidas)

# ENTRADAS & PETISCOS

## Azeitonas Verdes

### Couvert

Mini Baguete, Palitos de Pizza, Azeitonas Verdes, Molho Aioli  
\* L | G | SL

### Bruschetta Pão d'Alho com Queijo

Pão Saloio, Azeite, Queijo Mozzarella, Alho, Rúcula, Tomate, Oregãos  
\* G | L

### Piadina

Pão Pizza, Mozzarella de Búfala, Manjeriçã, Azeite de Trufas, Oregãos, Tomate Cherry  
\* G | L | T

2.70

8.50

5.00

6.50

## Tábua Mista

### Meia Tábua Mista

Presunto, Cervelet, Lombo Fumado, Scamorza, Queijo Brie, Mozzarella, Nozes, Uvas, Mini Tostas, Compota de Tomate com Gengibre e Canela  
\* G | L | GE | CA | FC

### Guacamole com Nachos

Pasta de Abacate e Nachos  
\* G | MI | CT | SL | ML

23.00

14.00

8.00

## Amêijoas à Bulhão Pato

Amêijoas Brancas Frescas, Alho, Vinho Branco, Azeite, Limão, Coentros, Manteiga, Torradas  
\* M | G | L | CT | SL

### Gambas ao Alho

Gambas, Alho, Azeite, Whisky, Coentros, Manteiga, Limão, Pão Saloio  
\* M | G | L | CT | SL

16.00

19.00

# SANDWICHES

## Sandwich Club

Pão de Forma, Frango, Alface, Bacon, Fiambre, Queijo, Tomate, Ovo Cozido, Maionese, Batata Palito  
\* G | L | O | SL

9.50

## Prego em Pão

Pão Mini Baguete, Bife da Vazia, Queijo, Fiambre  
\* G | L

7.00

# TOSTAS

## Tosta Mista em Pão Saloio

Pão Saloio, Queijo, Fiambre, Manteiga

\* L | G

4.90

## Tosta de Abacate

Pão Saloio, Pasta de Abacate, Coentros, Tomate, Malagueta Fresca, Mel, Ovo em baixa temperatura, Sementes de Sésamo Preta

\* O | G | ML | SS | CT

9.50

## Tosta de Ovos Mexidos e Courgette Grelhada

Pão Saloio, Ovos, Courgette, Queijo Creme

\* L | G | O

9.00

## Tosta de Salmão e Abacate

Pão Saloio, Salmão Fumado, Abacate, Queijo Creme

\* L | G | P

12.00

# HAMBURGUERES

## Hamburger Bovino

Pão Bagel, Bacon, Hamburger de Bovino 150gr, Tomate, Cebola Caramelizada, Rúcula, Queijo Eden, Molho Barbecue, Batata Frita Palito

\* L | G | SL | FC

12.00

## Hamburger Vegetariano

Pão Bagel, Espetada de Legumes, Hamburger de Legumes 150gr, Maionese de Ervas, Alface, Batata Frita Palito

\* L | G | SL

11.50

## Hamburger Infantil em Prato

Hamburger de Bovino grelhado, Ovo, Batata Frita

\* O | SL

8.50

\* Alergénicos (descritos antes das Bebidas)

# PEIXE

## Filete de Dourada Grelhado com Risotto de Açafrão

Filete de Dourada Grelhado, Arroz Arbóreo de Açafrão, Vinho Branco, Parmesão, Manteiga, Manjerição, Cebolinho

\* P | L | SL | AC

20.00

## Polvo à Anémoma

Polvo Assado, Batata à Murro, Legumes Salteados, Molho Verde

\* M | SL

20.50

## Bacalhau à Salvador

Lombo de Bacalhau Assado, Puré de Batata, Cebola Caramelizada, Legumes Salteados, Crosta de Broa

\* P | G | S | L | CO | GE

21.50

## Bife de Atum Braseado

Atum Fresco 160gr, Gengibre, Linguini, Linguini Nero, Molho Teriyaki, Sweet Chili, Sementes de Sésamo, Alho Francês, Cebolinho, Molho de Soja

\* P | G | S | SS | GE | FC

21.50

## Caldoso do Mar (2 Pessoas)

Amêijoas, Gambas, Polvo, Mexilhão, Tamboril Fresco, Arroz Arbóreo, Alho, Coentros, Tomate, Cebola Vinho Branco, Molho de Ostras, Whisky, Limão

\* P | M | C | SL | CT

46.50



- Produtos são frescos e confeccionados no momento
- Pratos indisponíveis das 16h00 às 19h00

\* Alergênicos (descritos antes das Bebidas)

# SOPAS

## Creme de Legumes

\* G | AI

3.00

- Produtos são frescos e confeccionados no momento
  - Pratos de Carne indisponíveis das 16h00 às 19h00
- ✳ Alergénicos (descritos antes das Bebidas)

# CARNE

## Peito de Frango

12.00

Peito de Frango  
Grelhado 160gr, Arroz,  
Salada Mista c/ Frutas,  
Manteiga, Soja

\* L | S

## Bife da Vazia ao molho Pimenta

20.50

Bife da Vazia 180gr,  
Puré de Batata, Cebolinho,  
Molho Pimenta, Manteiga,  
Espargos, Pimenta Verde,  
Natas

\* L | G | SL

## Maminha Grelhada (2 Pessoas)

49.50

Maminha Australiana  
Black Angus, Manteiga, Alho,  
Malagueta Fresca, Arroz,  
Batata Frita Palito, Alecrim,  
Feijão Preto, Farofa, Tomate,  
Vinho Branco

\* L | G | SL



# SALADAS

## Caesar

11.00

Alface Iceberg, Frango,  
Bacon, Queijo Parmesão,  
Molho Caesar, Anchovas,  
Limão, Croutons

\* G | L | SL | AN

## Poke Bowl Atum e Abacate

15.00

Atum Fresco, Rúcula, Azeite,  
Salada Ibérica, Abacate, Mel  
Mostarda, Ovos de Cordoniz,  
Tomate Cherry

\* O | MO | ML

## Gambas

18.00

Gambas, Alface Iceberg,  
Morangos, Manga, Sweet Chili

\* M | FC

# PASTAS

## Risotto de Cogumelos com Ovo escalfado

Arroz Arbóreo, Cogumelos Paris, Portobello, Porcini, Manteiga, Vinho Branco, Parmesão, Cebolinho, Ovo Escalfado

\* O | G | L | CO | SL

## Risotto de Lulas e Gambas

Arroz Arbóreo, Lulas, Gambas, Manteiga, Parmesão, Coentros, Tomate, Cebola, Alho, Whisky, Vinho Branco

\* M | L | CT | SL

## Linguini Nero

Massa em Tinta de Choco, Camarão Tigre, Amêijoas Brancas Frescas, Limão, Coentros, Whisky, Molho de Ostras

\* M | G | CT

16.50

## Fettuccine de Frango ao Pesto

Fettuccine, Frango, Tomate, Pesto, Parmesão

\* L | G | FC

## Fettuccine de Seitan ao Pesto

Fettuccine, Seitan, Tomate, Pesto, Parmesão

\* L | G | FC

## Bolonhesa Infantil

Linguini, Carne Picada, Tomate, Cebola, Mozarela

\* L | G

14.00

15.00

8.50



- Produtos são frescos e confeccionados no momento
- Pratos indisponíveis das 16h00 às 19h00

\* Alergênicos (descritos antes das Bebidas)

\* Alergénicos (descritos antes das Bebidas)

# PIZZAS

## Infantil

Molho de Tomate,  
Mozarela

\* G | L

6.00



## Fiambre

Molho de Tomate,  
Mozarela, Fiambre

\* G | L

10.00

## Margarita

Molho de Tomate,  
Mozarela, Tomate Cherry,  
Manjericão, Parmesão

\* G | L

11.00

## Bacana

Molho de Tomate, Mozarela,  
Bacon, Cogumelos, Abacaxi,  
Hortelã, Azeite, Orégãos

\* G | L | CO | SL

14.50

## Diablo

Peperoni, Mozarela, Bacon,  
Malagueta Jalapenho,  
Azeitonas Pretas, Cebola

\* G | L | SL

13.50

## Ibérica

Molho de Tomate, Mozarela,  
Presunto, Cervelat, Rúcula,  
Parmesão

\* G | L | SL

14.50

## Vaguinhas

Molho de Tomate, Mozarela,  
Bacon, Cebola, Peperoni,  
Azeitonas Pretas

\* G | L | SL

14.50

## Salmão Fumado

Salmão Fumado,  
Molho de Tomate,  
Tomate Cherry, Rúcula,  
Azeite, Orégãos

\* G | L | P

15.00

## Calzone

Molho de Tomate,  
Cogumelos, Mozarela,  
Ovo, Cebola Roxa,  
Porcini, Scamorza

\* G | L | O | CO

15.50

## Vegan

Molho de Tomate, Seitan,  
Mozarela Vegana,  
Tomate Cherry, Manjericão,  
Azeite, Rúcula, Orégãos

\* G | SL

15.50



# EXTRAS

Sweet Chilli	0.50
Molho Teriaki	
Chia	
Coco	
Manteiga	
Mel	
Doce	
Cebolinho	
Rúcula	
Mix Molhos Ketchup, Maionese, Mostarda	
Abacaxi	0.70
Torrada de Pão de Forma	
Pão	
Nutella	

Queijo Parmesão	1.00
Cogumelos	
Ovo (Frito/Cozido)	
Bacon	
Iogurte	
Bebida Soja	1.50
Courgette Grelhada	
Fruta (unid.)	
Molho Aioli	
Cervelat	
Pepperoni	2.00
Molho Pimenta	
Seitan	
OVO (Escalfado/Mexido)	
Abacate	
Mozarela de Búfala	2.00
Granola	

Frango (100gr)	2.70
Azeitonas Verdes	
Batata Frita Palito	
Arroz	
Puré de Batata	3.00
Batata Frita Natural	
Feijão Preto	
★ Salada Mista	3.50
Cogumelos Salteados	
★ Legumes Salteados	
Atum Fresco (100gr)	5.00
Salmão Fumado	
Espargos Salteados	
★ Salada Mista c/ Frutas	

- ★ **Legumes Salteados:** Cenoura, Couve, Courgette, Cogumelos, Molho Soja, Alho, Azeite
- ★ **Salada Mista:** Salada Ibérica, Tomate Cherry, Cebola, Cenoura
- ★ **Salada Mista c/ Frutas:** Salada Ibérica, Tomate Cherry, Cebola, Cenoura, Morango, Manga

OBS.: Todos os extras são apenas para acréscimo nas refeições

## Trufas de Chocolate com Salada de Frutas

Chocolate Meio Amargo, Pasta de Amendoim, Natas, Licor de Laranja, Maracujá, Morango, Manga, Iogurte, Ovo

\* L | O | SL | AM

8.00

## Cheesecake Frutos Vermelhos

Bolacha Maria, Natas Vegetal, Açúcar, Queijo Creme Vegetal, Ágar-ágar, Morangos

\* G

## Banoffee Pie

Bolacha Maria, Natas Vegetal, Banana, Açúcar, Leite Condensado de Côco e Aveia, Ágar-ágar

\* G | CC

7.50



## Tarte de Lima

Leite Condensado, Lima, Bolacha, Groselha, Framboesa, Manteiga

\* G | L | F | O

## Prato de Fruta

Frutas da Época

6.50

6.00

7.50



## Taça de Gelado Carte D'Or

2 Sabores de Gelado, Chantily, Bolacha

\* G | L | O

5.50

## CREPES

\* G | L | O

## Simple (2x Crepes)

4.00

## Nutella®

5.00

## Frutas (Banana e Morango)

6.00

## Com Bola de Gelado

6.00

# SOBREMESAS

\* Alergénicos (descritos antes das Bebidas)

VAGAS

# \* ALERGÉNICOS

<b>G</b> Glúten	<b>MO</b> Mostarda	<b>O</b> Ovo	<b>CO</b> Cogumelos
<b>L</b> Lactose	<b>SL</b> Sulfitos	<b>M</b> Mariscos / Moluscos	<b>CC</b> Coco
<b>F</b> Frutos Secos	<b>AI</b> Aipo	<b>C</b> Crustáceos	<b>GE</b> Gengibre
<b>ML</b> Mel	<b>S</b> Soja	<b>SS</b> Sementes de Sésamo	<b>LT</b> Leite
<b>GN</b> Granola	<b>P</b> Peixe	<b>AC</b> Açafrão	<b>AM</b> Amendoim
<b>A</b> Aveia	<b>GR</b> Girassol	<b>CT</b> Coentros	<b>AN</b> Anchovas
<b>CA</b> Canela	<b>N</b> Noz Moscada	<b>T</b> Trufas	<b>MI</b> Milho
<b>FC</b> Frutos Casca Rija			

- > 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 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/confecção do que pretende consumir, pode solicitar informação adicional a um dos nossos colaboradores.
- > Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente, exceto se for por este inutilizado.

# CAFETARIA

Café / Cevada / Descafeinado	1.50
Carioca (Café ou Limão)	1.30
Carioca de Limão Duplo	2.10
Café com Natas	2.40
Café com Natas Grande	3.00
Café com Gelo	1.70
Pingo / Café Americano / Abatanado	1.70
Meia de Leite	2.40
Café Frio (Shaker)	2.30
Capuccino	3.00
Leite (UCAL)	2.40
Chocolate Quente (Preto ou Branco)	3.50
Caramel Machiatto	3.30
Chá Gourmet	2.50
Chá Gourmet (2 chávenas)	3.50
Chá de Infusão	3.50

# ÁGUAS

Água Vagas	2.00
Sem Gás 0.50cl	2.20
Sem Gás 1.5lt	3.00
Com Gás 0.25cl	2.50
Sabores	3.00
Água c/ Gás, Limão, Açúcar, Gelo	3.00

# LIMONADAS

Limonada	3.60
Vagas	3.90
Lima, Limão, Laranja	
Morango	4.80
Limão, Morango Natural	
Maracujá	4.80
Limão, Maracujá Natural	

# CERVEJAS

Fino	2.50
Tango	2.90
Caneca 0.50 Lt	5.30
Somersby Pressão	3.00
Somersby Blackberry Garrafa	3.60

Nortada	4.50
Erdinger	4.90
Abadia	3.00
Stout	3.00
Sem Álcool (Branca e Preta)	2.80

# REFRIGERANTES

Lata 0.33cl	2.50
Ginger Ale	2.50
Água Tônica Premium	3.00
Bebida Energética	5.50

# SUMOS NATURAIS

Laranja	4.20
Laranja e Cenoura	4.70
Manga e Maracujá	5.20
Melancia e Morango	5.20
Sumo à escolha	5.50

2x Frutas do dia disponíveis

<b>B</b> Copo Vinho Básico	5.50
<b>P</b> Copo Vinho Premium	7.50

## Verde

Pequenos Rebentos (Alvarinho & Trajadura)	17.00
Quinta Azevedo <b>B</b> (Alvarinho)	17.50

## Espumante

Qta. da Romeira (Bucelas)	19.00
Anna de Codorniu Brut Rosé	21.00
Codorniu (cava)	18.00

## Champagne

Taittinger	71.00
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## Branco

Qta. Carvalhais Encruzado <b>P</b>	28.00
Qta. Carvalhais Colheita	18.50
Guadalupe Winemaker <b>B</b>	19.00
Qta. do Cume Colheita <b>B</b>	18.00
Taboadella Encruzado <b>P</b>	26.00
Odisseia	26.00
Musgo	26.00

## Rosé

Mateus Rosé	18.00
Quinta Carvalhais Rosé	19.00

## Tinto

Guadalupe Winemaker <b>B</b>	19.00
Qta. do Cume Seleção <b>B</b>	19.00
Silk & Spice	19.50
São Lourenço	20.00
Ovelha Negra <b>P</b>	24.00
Quinta da Cismeira <b>P</b> Grande Reserva	29.50
Castas Escondidas	55.00
Ovelha Negra Grande Reserva	55.00

# VINHOS

# GIN S

## Greenall's

Limão, Zimbro, Tônica

## Vagas Pink

Carpaccio de Morango,  
Hortelã

## Nº 3

Lima, Alecrim, Tônica

## Hendrick's

Pepino e/ou  
Pétalas Rosas, Tônica

## Canaima

Laranja, Canela, Tônica

## Nordés

Laranja, Cardamomo,  
Tônica

8.00

8.50

10.00

10.00

10.00

10.00

# SANGRIA

## COPO

Tinta

6.50

Branca Maracujá

6.80

Branca Kiwi

6.80

## JARRO 1.5 Lt

Tinta

24.00

Branca Maracujá

26.00

Branca Kiwi

26.00

Vagas (Espumante)

29.00

# COCKTAILS

Porto Tónico

8.00

Piña Colada

8.50

Daiquiri

8.50

Caipirinha

6.50

Mojito

8.50

Mojito Añejo

14.00

Margarita

8.50

Perfect Long Island

10.00

Aperol Spritz

9.00

Mimosa

6.00

Irish Coffee

7.50

Whisky Sour

9.00

Tia Maria Espresso

9.00

Moscow Mule

9.50

Cocktail s/ álcool

6.50

# ESPIRITUOSAS

Rum	6.50	Martini Rosso / Bianco	5.00
Rum Diplomático Planas	9.50	Malibu	6.50
Rum Diplomático Reserva Excl.	13.00	Limoncello	5.50
Rum Diplomático Mantuano	10.50	Ricard	7.00
Amarguinha	5.50	Tequila	7.00
Bailey´s	6.50	Vodka	6.50
Licor Beirão	6.50	Vodka Preta	6.50
Drambuie	8.00	Vodka Ketel One	8.50
Tia Maria	6.50	Shot	5.50

## Pedidos Extra:

Gelo: 0.20€

Limão: 0.10€

Limão e Gelo: 0.30€

Todas as bebidas  
espirituosas são servidas  
em doses de 0.50 cl.



# WHISKY & AGUARDENTES

Johnnie Walker Red Label	7.50	Jack Daniels nº 7 / Honey	8.50
Johnnie Walker Black Label	9.50	Jack Daniel´s Gentleman	10.50
Balvenie 12	13.50	Jack Daniel´s Single Barrel	13.00
Old Parr	9.50	Nikka from the Barrel	10.50
Jameson	7.50	Ferreirinha	10.50
Bushmill´s <b>10 Anos</b>	10.50	C.R.F.	6.50
Glenrothes Reserva	9.50	Hine Rare VSOP (Cognac)	8.50
Glenrothes 2001	11.50	Grand Marnier	9.00

## VINHO PORTO

Ferreira Branco Seco	7.00
D. Antónia <b>10 Anos</b> White	12.00
Sandman <b>10 Anos</b> Tawny	8.00
Sandman <b>20 Anos</b> Tawny	11.00
Ferreira L.B.V. Ruby	9.00

MENU

The main logo for 'VAGAS' is centered in the image. It features the word 'VAGAS' in a large, white, stylized sans-serif font. Above the letter 'A' are two white silhouettes of birds in flight. The background of the image is a photograph of a restaurant building at dusk, with a person sitting on a swing to the left and a beach in the distance.

RESTAURANTE ~ BAR

# BREAKFAST

## Açaí Bowl

Açaí, Strawberries,  
Banana, Granola, Coconut

\* G | CC | GN

## Fruit Bowl

Yogurt, Pineapple, Banana,  
Kiwi, Strawberries, Granola,  
Chia Seeds, Honey

\* D | L | G | H | GN

## Special Brunch

Açaí Bowl or Fruit Bowl,  
Pancake, Scrambled Eggs,  
Toasts, Bacon, Juice, Coffee

\* N | G | E | H | P

8.00

7.50

21.00

## Fruit Dish

Seasonal Fruits

## Pancake

Banana, Strawberries,  
Nuts, Honey, Coconut,  
Powder Sugar, Milk,  
Wheat Flour, Egg

\* D | E | G | H | CC | ML

## Rustic Bread Toast:

2 Slices of Rustic Bread  
with Butter, Jam and Honey

1 Slice of Rustic Bread  
with Butter, Jam and Honey

\* L | G | H

6.00

6.00

3.50

2.50

## Eggs Benedict

Poached Eggs, Bagel Bread,  
Arugula, Cheddar Sauce,  
Smoked Salmon,  
Smoked Pork Shoulder

\* L | E | G | F | SL

## Simple Omelet / Scrambled Eggs

Balsamic Reduction

\* E | G

## Cheese and Ham Omelet

Balsamic Reduction

\* E | L

## Asparagus & Prawns Omelet

Eggs, Fresh Asparagus, Prawns,  
Olive Oil, Salt, Balsamic Reduction

\* E | SH

12.00

6.00

7.50

9.50

\* Allergens (described before Beverages)

# STARTERS and SNACKS

## Green Olives

2.70

## Couvert

Mini Baguette,  
Pizza Bread Sticks,  
Green Olives, Aioli Sauce

\* L | G | SL

## Garlic Bread Bruschetta with Cheese

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

\* G | L

## Piadina

Pizza Bread, Buffalo Mozzarella,  
Basil, Truffle Oil, Oregano,  
Cherry Tomatoes

\* G | L | T

8.50

## Mixed Platter

## Half Mixed Platter

Smoked Ham, Cervelat, Smoked Loin,  
Scarmoza, Brie, Mozzarella, Nuts,  
Grapes, Mini Toasts, Ginger and  
Cinnamon Tomato Jam

\* G | L | D | G | CI

5.00

## Guacamole and Nachos

Avocado Paste and Nachos

\* G | H | CR | CO | SL

6.50

# SANDWICHES

## Sandwich Club

Loaf Bread, Chicken, Lettuce,  
Bacon, Ham, Cheese, Tomato,  
Boiled Egg, Mayonnaise,  
French Fries

\* G | L | E | SL

23.00

## Steamed Clams

Fresh White Clams, Garlic,  
White Wine, Olive Oil, Lemon,  
Coriander, Rustic Bread, Butter

\* G | L | CO | SL | SH

16.00

14.00

## Prawns on Garlic

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

\* G | L | CO | SL | SH

19.00

8.00

9.50

## Beef Steak on Bread

Mini Baguette Bread,  
Beef Steak, Cheese, Ham

\* G | L

7.00

# TOASTS

## Ham and Cheese Toast

Rustic Bread, Cheese, Ham, Butter

\* L | G

4.90

## Avocado Toast

Rustic Bread, Avocado Paste, Coriander, Tomato, Fresh Chili, Honey, Egg at low temperature, Black Sesame seeds

\* E | G | H | SS | CO

9.50

## Scrambled Eggs and Grilled Zucchini Toast

Rustic Bread, Eggs, Zucchini, Cream Cheese

\* L | G | E

9.00

## Salmon and Avocado Toast

Rustic Bread, Smoked Salmon, Avocado, Cream Cheese

\* L | G | F

12.00

# HAMBURGERS

## Beef Burger

Bagel Bread, Bacon, 150gr Beef Burger, Tomato, Caramelized Onions, Arugula, Eden Cheese, Barbecue Sauce, French Fries

\* L | G | N | SL

12.00

## Vegetarian Burger

Bagel Bread, Vegetable Skewer, 150gr Vegetable Burger, Herb Mayonnaise, Lettuce, French Fries

\* L | G | SL

11.50

## Children's Burger on the plate

Grilled Beef Burger, Egg, French Fries

\* E | SL

8.50

\* Allergens (described before Beverages)

# FISH

## Grilled Sea Bream Fillet with saffron Risotto

Sea Bream Fillet Grilled, Saffron Arboreal Rice, Chives, White Wine, Parmesan, Butter, Basil

\* F | L | SL | SA

20.00

## Braised Tuna Steak

160gr Fresh Tuna, Ginger, Linguini, Linguini Nero, Teriyaki Sauce, Sweet Chili, Sesame Seeds, Chives, Leek, Soy Sauce

\* F | G | S | N | SS | GI

21.50

## "Anémone" Octopus

Roasted Octopus, Baked Potatoes, Sautéed Vegetables, Green Sauce

\* M | SL

20.50

## Cod Fish Salvatore

Roasted Cod Loin, Mashed Potatoes, Caramelized Onion, Sautéed Vegetables, Cornbread Crust

\* F | G | S | L | M | GI

21.50

## Broth of the Sea (2 People)

Clams, Prawns, Octopus, Mussels, Fresh Monkfish, Arboreal Rice, Garlic, Coriander, Tomato, Onion White Wine, Oyster Sauce, Whiskey, Lemon

\* F | C | SH | SL | CO

46.50



- Product are fresh and made at the moment
- Dishes unavailable from 16pm to 19pm

\* Allergens (described before Beverages)

# SOUP

## Vegetable Cream Soup

\* G | CL

3.00

- Product are fresh and made at the moment
- **Meat Dishes** unavailable from 16pm to 19pm

\* Allergens (described before Beverages)

# MEAT

## Chicken Breast

12.00

160gr Grilled Chicken Breast, Rice, Mixed Salad with Fruits, Butter, Soy

\* L | S

## Sirloin Steak with Pepper Sauce

20.50

180gr Sirloin Steak, Mashed Potatoes, Chives, Pepper Sauce, Butter, Asparagus, Green Pepper, Cream

\* L | G | SL

## Grilled "Maminha" (2 People)

49.50

Grilled Australian Black Angus, Butter, Garlic, Fresh Chilli, Rice, French Fries, Rosemary, Black Beans, Farofa, Tomato, White Wine

\* L | G | SL



# SALADS

## Caesar

11.00

Iceberg Lettuce, Chicken, Bacon, Parmesan, Caesar Dressing, Anchovies, Lemon, Croutons

\* G | L | SL | AN

## Tuna and Avocado Poke Bowl

15.00

Fresh Tuna, Arugula, Avocado, Mustard, Quail Eggs, Honey Cherry Tomato, Iberian Salad, Olive Oil

\* E | H | MU

## Prawn Salad

18.00

Prawns, Iceberg Lettuce, Strawberries, Mango, Sweet Chili

\* D | SH

# PASTAS

## Mushroom Risotto with Poached Egg

Arboreal Rice, Paris Mushrooms, Portobello, Porcini, Butter, Wine, Parmesan, Chives, Poached Egg

\* E | G | L | M | SL

## Squid and Prawn Risotto

Arboreal Rice, Squid, Prawns, Butter, Parmesan, Coriander, Tomato, Onion, Garlic, Whiskey, White Wine

\* L | SH | CO | SL

## Linguini Nero

Pasta in Cuttlefish Ink, Tiger Shrimp, Fresh White Clams, Lemon, Coriander, Oyster Sauce, Whisky

\* G | SH | CO

16.50

## Chicken Pesto Fettuccine

Fettuccine, Chicken, Tomato, Pesto, Parmesan

\* L | G | D

## Seitan Pesto Fettuccine

Fettuccine, Chicken, Tomato, Pesto, Parmesan

\* L | G | D

## Kid's Bolognese

Linguini, Minced Meat, Tomato, Onion, Mozzarella

\* L | G

14.00

15.00

8.50



18.00

23.00

- Product are fresh and made at the moment
- Dishes unavailable from 16pm to 19pm

\* Allergens (described before Beverages)



\* Allergens (described before Beverages)

# PIZZAS

## Kid's

Tomato Sauce,  
Mozzarella

\* G | L

6.00



## Ham

Tomato Sauce,  
Mozzarella, Ham

\* G | L

10.00

## Margarita

Tomato Sauce,  
Mozzarella, Cherry Tomato,  
Basil, Parmesan

\* G | L

11.00

## Bacana

Tomato Sauce, Mozzarella,  
Bacon, Mushrooms, Oregano,  
Pineapple, Mint, Olive Oil

\* G | L | M | SL

14.50

## Diablo

Pepperoni, Mozzarella,  
Jalapeno Pepper,  
Black Olives, Bacon, Onions

\* G | L | SL

13.50

## Iberian

Tomato Sauce, Mozzarella,  
Smoked Ham, Arugula,  
Cervelat, Parmesan

\* G | L | SL

14.50

## Vaguinhas

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

\* G | L | SL

14.50

## Smoked Salmon

Smoked Salmon, Tomato  
Sauce, Cherry Tomatoes,  
Arugula, Olive Oil,  
Oregano

\* G | L | F

15.00

## Calzone

Tomato Sauce,  
Mushrooms, Mozzarella,  
Egg, Red Onions,  
Porcini, Scarmoza

\* G | L | E | M

15.50

## Vegan

Tomato Sauce, Seitan,  
Vegan Mozzarella,  
Cherry Tomato, Basil,  
Olive Oil, Arugula, Oregano

\* G | SL

15.50

# EXTRAS

Sweet Chilli	0.50
Teriaki Sauce	
Chia Seeds	
Coconut	
Butter	
Honey	
Jam	
Chives	
Arugula	
Mix Sauces (Ketchup, Mayonnaise, Mustard)	
Pineapple	0.70
Toast	
Loaf Bread	
Bread	
Nutella	

Parmesan Cheese	1.00
Mushrooms	
Egg (Fried/Boiled)	
Bacon	
Yogurt	
Soy Drink	
Grilled Courgette	1.50
Fruit (unit)	
Aioli Sauce	
Cervelat	
Pepperoni	
Pepper Sauce	
Seitan	2.00
Egg (Poached/Scrambled)	
Avocado	
Buffalo Mozzarella	
Granola	

Chicken (100gr)	2.70
Green Olives	
French Fries	
Rice	
Mashed Potatoes	3.00
Natural French Fries	
Black Beans	
★ Mixed Salad	3.50
Sautéed Mushrooms	
★ Sautéed Vegetables	
Fresh Tuna (100gr)	5.00
Smoked salmon	
Sautéed Asparagus	
★ Mixed Salad with Fruits	

- ★ **Sautéed Vegetables:** Carrot, Cabbage, Courgette, Mushrooms, Soy Sauce, Garlic, Olive Oil
- ★ **Mixed Salad:** Iberian Salad, Cherry Tomato, Onion, Carrots
- ★ **Mixed Salad with Fruits:** Iberian Salad, Cherry Tomato, Onion, Carrot, Strawberry, Mango

NOTE: All extras are for addition to meals only

# DESSERTS

## Chocolate Truffles with Fruit Salad

Dark Chocolate, Peanut Butter, Orange Liqueur, Cream, Passion Fruit, Strawberries, Mango, Yogurt, Egg

\* L | E | P | SL

8.00

## Red Fruits Cheesecake

Maria Cookie, Vegetable Cream, Vegetable Cream Cheese, Agar, Strawberries, Sugar

\* G

## Banoffee Pie

Maria Cookie, Vegetable Cream, Banana, Sugar, Condensed Coconut and Oat Milk, Agar

\* G | CC

7.50



7.50



## Lime Pie

Condensed Milk, Lime, Biscuit, Currant, Raspberry, Butter

\* G | L | D | E

6.50

## Fruit Plate

Seasonal Fruits

6.00

## Carte D'Or Ice Cream Cup

2 Flavors of Ice Cream, Whipped Cream, Cookie

\* G | L | E

5.50

# CREPES

\* G | L | E

## Simple (2 Units)

4.00

## Nutella®

5.00

## Fruits (Banana & Strawberries)

6.00

## With Ice Cream Scoop

6.00

\* Allergens (described before Beverages)

# \* ALLERGENS

<b>G</b> Glúten	<b>MU</b> Mustard	<b>E</b> Egg	<b>M</b> Mushrooms
<b>L</b> Lactose	<b>SL</b> Sulphites	<b>SH</b> Shellfish / Molluscs	<b>CC</b> Coconut
<b>D</b> Dry Fruits	<b>CL</b> Celery	<b>C</b> Crustaceans	<b>GI</b> Ginger
<b>H</b> Honey	<b>S</b> Soy	<b>SS</b> Sesame Seeds	<b>ML</b> Milk
<b>GN</b> Granola	<b>F</b> Fish	<b>SA</b> Saffron	<b>P</b> Peanuts
<b>O</b> Oat	<b>SU</b> Sunflower	<b>CO</b> Coriander	<b>AN</b> Anchovies
<b>CI</b> Cinnamon	<b>N</b> Nutmeg	<b>T</b> Truffles	<b>CR</b> Corn
<b>N</b> Nuts			

- > This establishment has a complaints book. > All products on this Menu include current taxes.
- > Preparation time for main dishes is approximately 30 minutes. Non-main dishes are subject to longer preparation delays at mealtimes.
- > If you are allergic or intolerant to any of the existing products on our Menu and have doubts about what was used in the preparation of what you want to consume, you can request additional information from one of our employees.
- > No dish, food or drink, including the starters, can be charged if not requested, unless it was consumed by the customer.

# CAFETARIA

Coffee / Barley / Decaf	1.50
Carioca - Boiled Water (Coffee / Lemon)	1.30
Double Lemon Carioca (Boiled Water)	2.10
Espresso with Cream	2.40
Large Espresso with Cream	3.00
Espresso and Ice	1.70
Short Coffee with Milk / American Coffee / Big Watered Boiled Coffee	1.70
Latte	2.40
Shaked Ice Coffee	2.30
Capuccino	3.00
Milk (UCAL)	2.40
Hot Chocolate (Dark / White Chocolate)	3.50
Caramel Machiato	3.30
Gourmet Tea	2.50
Gourmet Tea (2 Cups)	3.50
Infusion Tea	3.50

# WATER

Vagas Water	2.00
Mineral 0.50cl	2.20
Mineral 1.5lt	3.00
Sparkling 0.25cl	2.50
Flavoured Sparkling	3.00
Sparkling Water with Ice Sugar and Lemon	3.00

# LEMONADES

Lemonade	3.60
Vagas Lime, Lemon, Orange	3.90
Strawberry Lemon, Fresh Strawberry	4.80
Passion Fruit Lemon, Fresh Passion Fruit	4.80

DRINKS

VAGAS

## BEERS

Draft	2.50	Nortada	4.50
Draft with Currant	2.90	Erdinger	4.90
Mug 0.50 Lt	5.30	Abadia	3.00
Draft Somersby	3.00	Stout	3.00
Somersby Blackberry Bottle	3.60	Light beer (Golden or Black)	2.80

## SODAS

Can 0.33cl	2.50
Ginger Ale	2.50
Premium Tonic Water	3.00
Energy Drink	5.50

## NATURAL JUICES

Orange	4.20
Orange and Carrot	4.70
Mango and Passion Fruit	5.20
Watermelon and Strawberry	5.20
Juice of Your Choice	5.50
Selection upon 2 Season Fruits	

<b>(B)</b> Basic Wine Glass	5.50
<b>(P)</b> Premium Wine Glass	7.50

# WINES

## Verde (Young Wine)

Pequenos Rebentos (Alvarinho & Trajadura)	17.00
Quinta Azevedo <b>(B)</b> (Alvarinho)	17.50

## Sparkling Wine

Qta. da Romeira (Bucelas)	19.00
Anna de Codorniu Brut Rosé	21.00
Codorniu (cava)	18.00

## Champagne

Taittinger	71.00
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## White Wine

Qta. Carvalhais Encruzado <b>(P)</b>	28.00
Qta. Carvalhais Colheita	18.50
Guadalupe Winemaker <b>(B)</b>	19.00
Qta. do Cume Colheita <b>(B)</b>	18.00
Taboadella Encruzado <b>(P)</b>	26.00
Odisseia	26.00
Musgo	26.00

## Rosé

Mateus Rosé	18.00
Quinta Carvalhais Rosé	19.00

## Red Wine

Guadalupe Winemaker <b>(B)</b>	19.00
Qta. do Cume Seleção <b>(B)</b>	19.00
Silk & Spice	19.50
São Lourenço	20.00
Ovelha Negra <b>(P)</b>	24.00
Quinta da Cismeira <b>(P)</b> Grande Reserva	29.50
Castas Escondidas	55.00
Ovelha Negra Grande Reserva	55.00

# GINS

## Greenall's

Lemon, Juniper, Tonic

8.00

## Vagas Pink

Strawberry Carpaccio,  
Mint

8.50

## Nº 3

Lime, Rosemary, Tonic

10.00

## Hendrick's

Cucumber or  
Rose Petals, Tonic

10.00

## Canaima

Orange, Cinnamon, Tonic

10.00

## Nordés

Orange, Cardamon,  
Tonic

10.00

# SANGRIA

## GLASS

Red

6.50

White Passion Fruit

6.80

White Kiwi

6.80

## 1.5 Lt PITCHER

Red

24.00

White Passion Fruit

26.00

White Kiwi

26.00

Vagas (Sparkling)

29.00

# COCKTAILS

Porto Tónico

8.00

Piña Colada

8.50

Daiquiri

8.50

Caipirinha

6.50

Mojito

8.50

Mojito Añejo

14.00

Margarita

8.50

Perfect Long Island

10.00

Aperol Spritz

9.00

Mimosa

6.00

Irish Coffee

7.50

Whisky Sour

9.00

Tia Maria Espresso

9.00

Moscow Mule

9.50

Non-Alcoholic Cocktail

6.50



# SPIRITS

Rum	6.50	Martini Rosso / Bianco	5.00
Rum Diplomático Planas	9.50	Malibu	6.50
Rum Diplomático Reserva Excl.	13.00	Limoncello	5.50
Rum Diplomático Mantuano	10.50	Ricard	7.00
Amarguinha	5.50	Tequila	7.00
Bailey's	6.50	Vodka	6.50
Licor Beirão	6.50	Vodka Preta	6.50
Drambuie	8.00	Vodka Ketel One	8.50
Tia Maria	6.50	Shot	5.50

## Extra:

Ice: 0.20€

Lemon: 0.10€

Lemon and Ice: 0.30€

All Spirits are served  
in doses of 0.50 cl

# WHISKY and BRANDIES

Johnnie Walker Red Label	7.50	Jack Daniels nº 7 / Honey	8.50
Johnnie Walker Black Label	9.50	Jack Daniel´s Gentleman	10.50
Balvenie 12	13.50	Jack Daniel´s Single Barrel	13.00
Old Parr	9.50	Nikka from the Barrel	10.50
Jameson	7.50	Ferreirinha	10.50
Bushmill´s <b>10 Years</b>	10.50	C.R.F.	6.50
Glenrothes Reserva	9.50	Hine Rare VSOP (Cognac)	8.50
Glenrothes 2001	11.50	Grand Marnier	9.00

# PORT WINES

Ferreira Branco Seco	7.00
D. Antónia <b>10 Years</b> White	12.00
Sandman <b>10 Years</b> Tawny	8.00
Sandman <b>20 Years</b> Tawny	11.00
Ferreira L.B.V. Ruby	9.00

MENU



# VAGAS

RESTAURANTE ~ BAR

# PETIT-DÉJEUNER

## Bol D`Açaï

Açaï, Fraises, Banane,  
Granola, Noix de Coco

\* G | CC | GN

8.00

## Plateau de Fruits

Fruits de Saison

6.00

## Oeufs Benedict

Bagel aux Oeufs pochés, Roquette,  
Sauce Cheddar, Saumon Fumé,  
Épaule de Porc Fumé

\* L | O | G | P | SL

12.00

## Bol de Fruits

Yaourt, Ananas, Banane, Kiwi  
Fraises, Granola, Miel,  
Graines de Chia,

\* F | L | G | ML | GN

7.50

## Crêpe

Banane, Fraise, Noix,  
Miel, Noix de Coco,  
Sucre en Poudre, Lait,  
Farine de Blé, Oeuf

\* F | O | G | ML | CC | LT

6.00

## Omelette/ Oeufs Brouillés

Réduction Balsamique

\* O | G

6.00

## Brunch Spécial

Bol D`Açaï ou Bol de Fruits,  
Crêpe, Oeufs Brouillés,  
Pain Grillé, Bacon, Jus, Café

\* N | G | O | ML | C

21.00

## Pain Grillé de Campagne:

2 Tranches de pain avec  
du Beurre, Doux et Miel

1/2 Tranches de pain avec  
du Beurre, Doux et Miel

\* L | G | ML

3.50

2.50

## Omelette Jambon et Fromage

Réduction Balsamique

\* O | L

7.50

## Omelette aux Asperges et Crevettes

Oeufs, Asperges Fraiches,  
Crevettes, Huil d`Olive, Sel,  
Réduction Balsamique

\* O | M

9.50

\* Allergènes (décrits avant Boissons)

# ENTRÉES ET COLLATIONS

## Olives Vertes

### Couvert

Mini Baguette, Bâtonnets de Pizza, Olives Vertes, Sauce Aioli

\* L | G | SL

### Bruschetta au Pain à L'ail avec du Fromage

Pain du Campagne, Ail, Huile de Olive, Roquette, Tomate, Oregan, Mozzarella

\* G | L

### Piadina

Pizza Pain, Mozzarella de Bufflone, Huile de Truffe, Tomate Cerise, Origan, Basilic

\* G | L | T

2.70

## Plateau Mixte

8.50

### Demi Plateau Mixte

Jambon, Mozzarella, Cervelat, Raisins, Longe Fumée, Scamorza, Brie, Noix, Mini Toasts, Confiture Tomates au Gingembre et à la Cannelle

\* G | L | GI | CA | DN

5.00

### Guacamole et Nachos

Puré d'Avocat et Nachos

\* G | MA | CO | SL | ML

6.50

# SANDWIGHS

## Sandwich Club

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

\* G | L | O | SL

23.00

## Palourdes à la Vapeur

Palourdes Blanches Fraîches, Ail, Vin Blanc, Huile d'Olive, Citron, Coriandre, Pain de Campagne, Beurre

\* M | G | L | CO | SL

14.00

## Crevettes à L'ail

Crevettes, Ail, Huile d'olive, Whisky, Coriandre, Beurre Pain de Campagne, Citron

\* M | G | L | CO | SL

8.00

16.00

19.00

9.50

## Steak de Boeuf sur Pain

Pain Mini Baguette, Steak de Boeuf, Fromage, Jambon

\* G | L

7.00

# TOASTS

## Sandwich Mélangé de Pain de Campagne

Pain de Campagne, Fromage, Jambon, Beurre

\* L | G

4.90

## Toast d'Avocat

Pain de Campagne, Pâte d'Avocat, Coriandre, Tomate, Piment Frais, Miel, Oeuf à basse température, Graines de Sésame noir

\* O | G | ML | GS | CO

9.50

## Oeuf Brouillé et Toast de Courgettes Grillées

Pain de Campagne, Oeufs, Courgettes, Fromage à la Crème

\* L | G | O

9.00

## Pain grillé au Saumon et Avocat

Pain de Campagne, Avocat, Saumon Fumé, Fromage à la Crème

\* L | G | P

12.00

# HAMBURGERS

## Burger de Boeuf

Burger de Boeuf 150gr, Pain de Bagel, Bacon, Tomate, Oignon Caramélisé, Roquette, Fromage Eden, Sauce Barbecue, Frites

\* L | G | SL | DN

12.00

## Burger Végétarien

Pain Bagel, Brochette de Légumes, Burger de Légumes 150gr, Mayonnaise aux Herbes, Laitue, Frites

\* L | G | SL

11.50

## Burger pour Enfants sur Assiette

Burger de Boeuf Grillé, Oeuf, Frites

\* O | SL

8.50

\* Allergènes (décrits avant Boissons)

# POISSON

## Filet de Daurade Grillé avec Risotto au Safran

Filet de Daurade Grillé, Riz  
Arboricole Safrané, Ciboulette,  
Vin Blanc, Beurre, Parmesan,  
Basilic

\* P | L | SL | SA

20.00

## Steak de Thon Braisé

Thon Frais 160gr, Gingembre,  
Linguini Nero, Linguini,  
Piment Doux, Graines de Sesame,  
Ciboulette, Sauce Soja, Poireau  
Sauce Teriyaki

\* P | G | S | GS | GI | DN

21.50

## "Anémona" Octopus

Poulpe Rôti, Pommes de Terre Rôties,  
Légumes Sautés en sauce verte

\* M | SL

20.50

## Cabillaud au Salvatore

Dos de Cabillaud, Purée de Pommes  
de Terre, Légumes Sautés, Oignons  
Caramélisé, Croûte de Pain

\* P | G | S | L | CH | GI

21.50

## Riz de la Mer (2 Personnes)

Palourdes, Crevettes, Poulpes,  
Moules, Lotte Fraîche, Riz Arboricole,  
Ail, Coriandre, Tomate, Oignon,  
Vin Blanc, Sauce aux Huîtres,  
Whisky, Citron

\* P | M | C | SL | CO

46.50



- Les produits sont frais et faits sur le moment
- Plats non disponibles de 16h00 à 19h00

\* Allergènes (décrits avant Boissons)

# SOUPES

## Crème de Légumes

\* G | CL

3.00

- Les produits sont frais et faits sur le moment
- Plats de Viande non disponibles de 16h00 à 19h00

\* Allergènes (décrits avant Boissons)

## VIANDE

### Poitrine de Poulet

12.00

Poitrine de Poulet  
Grillé 160gr, Riz,  
Salade de Fruits Mélangés,  
Beurre, Soja

\* L | S

### Pavé de Boeuf Sauce au Poivre

Contre-Filet 180gr, Purée de  
Pomme de Terre, Ciboulette,  
Sauce Poivre, Beurre,  
Asperges, Poivron Vert, Crème

\* L | G | SL

20.50

### Maminha Grillé (2 Personnes)

Black Angus Australien Grillé,  
Beurre, Ail, Piment Frais, Riz,  
Frites, Romarin, Haricots Noirs,  
Farofa, Tomate, Vin Blanc

\* L | G | SL

49.50



## SALADES

### Caesar

11.00

Laitue Iceberg, Poulet,  
Bacon, Parmesan,  
Vinaigrette Caesar,  
Anchois, Citron, Croûtons

\* G | L | SL | AN

### Poke Bowl Thon et Avocat

Thon Frais, Roquette, Avocat,  
Moutarde, Oeufs de Caille,  
Tomate Cerise, Miel, Huile d'Olive,  
Salade Ibérique

\* O | MO | ML

15.00

### Crevettes

Crevettes, Laitue Iceberg,  
Fraises, Mangue, Piment Doux

\* M | DN

18.00



# PÂTES

## Risotto aux Champignons avec oeuf poché

Riz Arboricole, Champignons de Paris, Portobello, Cèpes, Beurre, Vin blanc, Parmesan, Ciboulette, Oeuf Poché

\* O | G | L | CH | SL

## Risotto aux Calamars et Crevettes

Riz Arboricole, Calamars, Crevettes, Parmesan, Beurre, Coriandre, Tomate, Oignon, Ail, Whisky, Vin Blanc

\* M | L | CO | SL

## Linguine Nero

Pâtes à l'encre de Seiche, Crevettes Tigrées, Palourdes Blanc Fraîches, Coriandre, Citron, Whisky, Sauce aux Huîtres

\* M | G | CO

16.50

## Fettuccine de Poulet au Pesto

Fettuccine, Poulet, Tomate, Pesto, Parmesan

\* L | G | DN

## Fettuccine de Seitan au Pesto

Fettuccine, Seitan, Tomate, Pesto, Parmesan

\* L | G | DN

## Bolognese pour Enfants

Linguine, Viande Hachée, Tomate, Oignon, Mozzarella

\* L | G

14.00

15.00

8.50



- Les produits sont frais et faits sur le moment
- Plats non disponibles de 16h00 à 19h00

✱ Allergènes (décrits avant Boissons)

\* Allergènes (décrits avant Boissons)

# PIZZAS

## Enfants

Sauce Tomate,  
Mozzarella

\* G | L

6.00



## Jambon

Sauce Tomate,  
Mozzarella, Jambon

\* G | L

10.00

## Margarita

Sauce Tomate, Mozzarella,  
Tomate Cerise, Basilic,  
Parmesan

\* G | L

11.00

## Bacana

Sauce Tomate, Mozzarella,  
Bacon, Champignons,  
Ananas, Menthe,  
Huile D'Olive, Origan

\* G | L | CH | SL

14.50

## Diablo

Pepperoni, Mozzarella,  
Piment Jalapenho, Bacon,  
Olives Noires, Oignon

\* G | L | SL

13.50

## Ibérique

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

\* G | L | SL

14.50

## Vaguinhas

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

\* G | L | SL

14.50

## Saumon Fumé

Saumon Fumé, Sauce  
Tomate, Tomates Cerises,  
Roquette, Huile D'Olive,  
Origan

\* G | L | P

15.00

## Calzone

Sauce Tomate,  
Champignons, Mozzarella,  
Oeuf, Oignon Rouge,  
Cèpes, Scamorza

\* G | L | O | CO

15.50

## Végétalien

Sauce Tomate, Seitan,  
Mozzarella Vegan,  
Tomate Cerise, Basilic,  
Huile D'olive, Roquette,  
Origan

\* G | SL

15.50

# SUPPLÉMENTS

Piment Doux	0.50	Parmesan	1.00	Seitan	2.00
Sauce Tériaki		Champignons		Oeuf (poché/brouillé)	
Graines de Chia		Oeuf (Frit/Dur)		Avocat	
Noix de coco		Bacon		Mozzarella de Bufflonne	
Beurre		Yaourt		Granola	
Chéri		Boisson au Soja		Poulet (100gr)	2.70
Confiture		Courgettes Grillées		Olives Vertes	
Ciboulette		Fruits (unité)		Pommes de Terre Frits	
Roquette				Riz	
Diverses sauces (Ketchup, Mayonnaise, Moutarde)		Sauce Aïoli	1.50	Purée de Pomme de Terre	3.00
Ananas	0.70	Cervélat		Frites Naturelles	
Griller		Pepperoni		Haricot Noir	
Miche de pain		Sauce au Poivre		★ Salade Composée	
Pain				Champignons Sautés	3.50
Nutella				★ Légumes Sautés	
				Thon Frais (100gr)	5.00
				Saumon Fumé	
				Asperges Sautés	
				★ Salade Composée de Fruits	

★ **Légumes Sautés:** Carotte, Chou Frisé, Courgette, Champignons, Sauce de Soja, Ail, Huile d'Olive

★ **Salade Composée:** Salade Ibérique, Tomate Cerise, Oignon, Carotte

★ **Salade Composée de Fruits:** Salade Ibérique, Tomate Cerise, Oignon, Carotte, Fraise, Mangue

REMARQUE: Tous les extras concernent uniquement les repas.

# DESSERTS

## Truffes au Chocolat avec Salade de Fruits

Chocolat Noir, Beurre de Cacahuète, Liqueur d'orange, Crème, Fruit de la Passion, Fraise, Mangue, Yaourt, Oeuf

\* L | O | SL | CE

8.00

## Cheesecake aux Fruits Rouges

Biscuit Maria, Crème Végétale, Sucre, Cream Fromage Végétal, Agar, Fraises

\* G

## Tarte au Banoffé

Biscuit Maria, Crème Végétale, Banane, Lait concentré de coco et d'avoine, Agar, Sucre

\* G | CC

7.50



## Tarte au Citron Vert

Lait Concentré, Citron Vert, Biscuit, Cassis, Framboise, Beurre

\* G | L | F | O

6.50

## Plateau de Fruits

Fruits de Saison

6.00

7.50



## Coupe de Glace Carte D'Or

2 Saveurs de Crème Glacée, Crème Fouettée, Biscuit

\* G | L | O

5.50

## Fruits (Banana et Fraise)

6.00

4.00

## Avec boule de Glace

6.00

5.00

## Simple (2x Crêpes)

## Nutella®

# CRÊPES

\* G | L | O

\* Allergènes (décrits avant Boissons)

VAGAS

# \* ALLERGÈNES ALIMENTAIRES

<b>G</b> Glúten	<b>MO</b> Moutarde	<b>O</b> Oeuf	<b>CH</b> Champignons
<b>L</b> Lactose	<b>SL</b> Sulfites	<b>M</b> Mollusques / Fruits de Mer	<b>CC</b> Noix de Coco
<b>F</b> Fruits Secs	<b>CL</b> Céleri	<b>C</b> Crustacés	<b>GI</b> Gingembre
<b>ML</b> Miel	<b>S</b> Soja	<b>GS</b> Graines de Sésame	<b>LT</b> Lait
<b>GN</b> Granola	<b>P</b> Poisson	<b>SA</b> Safran	<b>CE</b> Cacahuète
<b>A</b> Avoine	<b>T</b> Tournesol	<b>CT</b> Coriandre	<b>AN</b> Anchois
<b>CA</b> Cannelle	<b>N</b> Noix de Muscade	<b>T</b> Truffes	<b>MA</b> Maïs
<b>DN</b> Des Noisettes			

- > Cet établissement dispose d'un livre de réclamations > Tous les produits de ce menu incluent les taxes en vigueur
- > Le temps de préparation des plats principaux est d'environ 30 minutes.  
Les plats non principaux sont soumis à des délais de préparation plus longs aux heures des repas.
- > Si vous êtes allergique ou intolérant à l'un de nos produits sur notre Menu et avez des doutes sur ce qui a été utilisé dans la préparation de ce que vous souhaitez consommer, vous pouvez demander des informations supplémentaires à nos employés
- > Aucun plat, produit alimentaire ou boisson, y compris les entrées, ne pourra être facturé s'il n'est pas demandé par le client, sauf s'il est utilisé par le client.

# CAFETÉRIA

Café / D'Orge / Décaféiné	1.50
Carioca (Eau Bouillante) Café / Citron	1.30
Carioca Double Citron (Eau Bouillante)	2.10
Café avec de la Crème	2.40
Grand Café avec de la Crème	3.00
Café glacé	1.70
Èclaboussure de Lait et Café / Café Américain / Grand Café à l'eau bouille	1.70
Grande Café au Lait	2.40
Café glacé secoué	2.30
Capuccino	3.00
Lait (UCAL)	2.40
Chocolat Chaud (chocolat noir ou blanc)	3.50
Caramel Machiatto	3.30
Thé Gourmet	2.50
Thé Gourmet (2 Tasses)	3.50
Infusion de Thé	3.50

# EAU

Eau Vagas	2.00
Minérale 0.50cl	2.20
Minérale 1.5lt	3.00
Eau Gazeuse 0.25cl	2.50
Gazeuse Fruité	3.00
Gazeuse avec Citron, Sucre, Glaçon	3.00

# LIMONADE

Limonade	3.60
Vagas Citron Vert, Citron, Orange	3.90
Fraise Citron, Fraise Fraiches	4.80
Fruit de la Passion Citron, Fruits de la Passion Fraiches	4.80

# BIÈRES

Pression	2.50	Nortada	4.50
Bière au cassis	2.90	Erdinger	4.90
Chope a Bière 0.50 Lt	5.30	Abadia	3.00
Somersby Pression	3.00	Stout	3.00
Somersby Blackberry Bouteille	3.60	Sans Alcool (Dorée et Noir)	2.80

# SODAS

Canette 0.33cl	2.50
Ginger Ale	2.50
Eau Tonique Premium	3.00
Boisson Energisante	5.50

# JUS NATURELS

Orange	4.20
Orange et Carotte	4.70
Mangue et Fruit de la Passion	5.20
Pastèque et Fraise	5.20
Jus de Fruit au Choix	5.50
Sélection deux fruits selon la saison	

<b>(B)</b> Verre à vin de base	5.50
<b>(P)</b> Verre à vin haut de gamme	7.50



## Verde

Pequenos Rebentos (Alvarinho & Trajadura)	17.00
Quinta Azevedo <b>(B)</b> (Alvarinho)	17.50

## Mousseux

Qta. da Romeira (Bucelas)	19.00
Anna de Codorniu Brut Rosé	21.00
Codorniu (cava)	18.00

## Champagne

Taittinger	71.00
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## Blanc

Qta. Carvalhais Encruzado <b>(P)</b>	28.00
Qta. Carvalhais Colheita	18.50
Guadalupe Winemaker <b>(B)</b>	19.00
Qta. do Cume Colheita <b>(B)</b>	18.00
Taboadella Encruzado <b>(P)</b>	26.00
Odisseia	26.00
Musgo	26.00

## Rosé

Mateus Rosé	18.00
Quinta Carvalhais Rosé	19.00

## Rouge

Guadalupe Winemaker <b>(B)</b>	19.00
Qta. do Cume Seleção <b>(B)</b>	19.00
Silk & Spice	19.50
São Lourenço	20.00
Ovelha Negra <b>(P)</b>	24.00
Quinta da Cismeira <b>(P)</b> Grande Reserva	29.50
Castas Escondidas	55.00
Ovelha Negra Grande Reserva	55.00



# GIN

## Greenall's

Citron, Genévrier,  
Eau Tonique

8.00

## Vagas Pink

Carpaccio de Fraises,  
Menthe

8.50

## N° 3

Citron Vert, Romarin,  
Eau Tonique

10.00

## Hendrick's

Cocombre / Pétale de  
Roseau, Eau Tonique

10.00

## Canaima

Orange, Cannelle,  
Eau Tonique

10.00

## Nordés

Oranje, Cardamome,  
Eau Tonique

10.00

# SANGRIA

## VERRE

Rouge

6.50

Blanc Fruit de la Passion

6.80

Blanc Kiwi

6.80

## PICHET 1.5 Lt

Rouge

24.00

Blanc Fruit de la Passion

26.00

Blanc Kiwi

26.00

Vagas (Mousseux)

29.00

# COCKTAILS

Porto Tónico

8.00

Piña Colada

8.50

Daiquiri

8.50

Caipirinha

6.50

Mojito

8.50

Mojito Añejo

14.00

Margarita

8.50

Perfect Long Island

10.00

Aperol Spritz

9.00

Mimosa

6.00

Irish Coffee

7.50

Whisky Sour

9.00

Tia Maria Espresso

9.00

Moscow Mule

9.50

Cocktail sans Alcool

6.50

# SPIRITUEUSE

Rum	6.50	Martini Rosso / Bianco	5.00
Rum Diplomático Planas	9.50	Malibu	6.50
Rum Diplomático Reserva Excl.	13.00	Limoncello	5.50
Rum Diplomático Mantuano	10.50	Ricard	7.00
Amarguinha	5.50	Tequila	7.00
Bailey´s	6.50	Vodka	6.50
Licor Beirão	6.50	Vodka Preta	6.50
Drambuie	8.00	Vodka Ketel One	8.50
Tia Maria	6.50	Shot	5.50

## Commandes supplémentaires:

Glace: 0.20€

Citron: 0.10€

Citron et Glace: 0.30€

Toute les boissons spiritueuse sont servis à des doses 0.50 cl.

# WHISKY eT COGNACS

Johnnie Walker Red Label	7.50	Jack Daniels nº 7 / Honey	8.50
Johnnie Walker Black Label	9.50	Jack Daniel´s Gentleman	10.50
Balvenie 12	13.50	Jack Daniel´s Single Barrel	13.00
Old Parr	9.50	Nikka from the Barrel	10.50
Jameson	7.50	Ferreirinha	10.50
Bushmill´s <b>10 Ans</b>	10.50	C.R.F.	6.50
Glenrothes Reserva	9.50	Hine Rare VSOP (Cognac)	8.50
Glenrothes 2001	11.50	Grand Marnier	9.00

VIN  
PORT

Ferreira Branco Seco	7.00
D. Antónia <b>10 Ans</b> White	12.00
Sandman <b>10 Ans</b> Tawny	8.00
Sandman <b>20 Ans</b> Tawny	11.00
Ferreira L.B.V. Ruby	9.00