



MENU VEGAN | **VEGAN MENU**

COUVERT

PÃO DE MAFRA, TOSTAS SALOIAS, MANTEIGA VEGETAL, HÚMMUS DE BETERRABA E SÉSAMO E AZEITONA VERDE

REGIONAL BREAD, TOASTS, PLANT BASED BUTTER, BEETROOT HUMMUS WITH SÉSAME AND GREEN OLIVES

€4 /pessoa

ENTRADAS | **STARTERS**

CREME DE COUVE-FLOR COM AMÊNDOA E AZEITE EXTRA VIRGEM €6
CAULIFLOWER CREAM SOUP, ALMOND AND EXTRA VIRGIN OLIVE OIL

BERINJELA CARAMELIZADA COM XAROPE DE ÁCER, SOJA E CEBOLINHO €8
CARAMELIZED EGGPLANT WITH MAPLE SYRUP, SOY & CHIVES

TEMPURA DE LEGUMES COM MOLHO PONZU €8
VEGETABLE TEMPURA WITH PONZU SAUCE

FRIGIDEIRA DE COGUMELOS Á BULHÃO PATO €9
SAUTÉED MUSHROOMS WITH GARLIC, LEMON AND CORIANDER

CARPACCIO DE TOMATE, PURÉ DE BERINJELA FUMADA E CURGETE GRELHADA €10
TOMATO CARPACCIO WITH GRILLED ZUCCHINI AND SMOKED EGGPLANT PURÉE



PRINCIPAIS | **MAIN COURSES**

POKE BOWL DE QUINOA, EDAMAME E ABACATE <i>QUINOA POKE BOWL, EDAMAME AND AVOCADO</i>	€12
NOODLES DE LEGUMES COM TOFU E MOLHO KIMUCHI <i>TOFU AND VEGETABLES NOODLES, KIMUCHI SAUCE</i>	€13
QUINOTTO DE VEGETAIS COM PORTOBELLO, BATATA DOCE E COUVE FRITA <i>VEGETABLES AND PORTOBELLO QUINOTTO WITH SWEET POTATO AND FRIED PAK CHOI</i>	€14
TOFU EM TERIYAKI, BATATA GRELHADA, LEGUMES ASSADOS E MOLHO TOMATE <i>TOFU MARINATED IN TERIYAKI, GRILLED POTATO, ROASTED VEGETABLES AND TOMATO SAUCE</i>	€16

SOBREMESAS | **DESSERTS**

TÁRTARO DE MORANGO, HORTELÃ E SORBET DE LÍCHIA <i>STRAWBERRY AND MINT TARTAR. LYCHEE SORBET</i>	€7
CREMOSO DE CHOCOLATE COM FRUTOS VERMELHOS <i>CREAMY CHOCOLATE MOUSSE WITH RED BERRIES</i>	€8
TEMPURA DE ANANÁS E HORTELÃ COM SORBET DE GOIABA <i>PINEAPPLE TEMPURA AND MINT WITH GUAVA SORBET</i>	€8
SELEÇÃO DE FRUTA DA ÉPOCA E TROPICAL <i>SEASONAL AND TROPICAL FRUIT SELECTION</i>	€7
SELEÇÃO DE SORBETS (LIMÃO, LICHIA, FRAMBOESA, MANGA E GOIABA) <i>SORBETS SELECTION (LEMON, LYCHEE, RASPBERRY, MANGO AND GUAVA)</i>	€4