

# SAUVAGE

GOURMET

—

Coffee . Brunch . Bar



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( Call to national fixed network )



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## COFFEE BAR

ESPRESSO / DECAFFEINATED .....	1,00 €
DOUBLE ESPRESSO / DOUBLE DECAF .....	2,00 €
AMERICAN COFFEE / DECAF AMERICAN .....	1,50 €
ESPRESSO MACCHIATO / DECAF .....	1,30 €
HALF COFFEE HALF MILK / DECAF .....	2,00 €
LATTE / DECAF LATTE .....	2,80 €

### EXTRAS

- OAT MILK +0,80 €
- ICE CUBES +0,50 €

## COFFEE SPECIALTIES

CAPPUCCINO / DECAF CAPPUCCINO .....	3,50 €
COFFEE WITH CREAM / DECAF .....	2,00 €
CHOCOLATE MILK & WHIPPED CREAM .....	4,00 €
CARAMEL LATTE .....	5,50 €
Caramel, milk, coffee, whipped cream, marshmallows	
VANILLA LATTE .....	5,50 €
Vanilla, milk, coffee, whipped cream, vanilla stick	
MOCHACCINO .....	3,00 €
Nutella, coffee, whipped cream	
MOCHA LATTE .....	6,50 €
Nutella, coffee, milk, whipped cream	
CHIIL COFFEE LATTE .....	6,00 €
Coffee, milk, ice, barley cream	

## TEAS & INFUSIONS

ENGLISH BREAKFAST .....	3,00 €
EARL GREY .....	3,00 €
GREEN .....	3,00 €
MINT .....	3,00 €
APPLE & CINNAMON .....	3,00 €
RED FRUITS .....	3,00 €
VANILLA & CARAMEL .....	3,00 €
LEMON, HONEY & CINNAMON .....	3,50 €
ICED TEA ( ANY TEA ABOVE ) .....	+0,50 €

## MATCHA LOVERS

STRAWBERRY MATCHA .....	6,00 €
Matcha, strawberry, milk, ice	
MANGO MATCHA .....	6,50 €
Matcha, mango, milk, ice	
ORANGE MATCHA .....	5,50 €
Matcha, orange, ice	
MATCHA .....	5,00 €
Matcha, milk, ice	

## NATURAL JUICES

ORANGE JUICE ( FRESH ) .....	4,00 €
ORANGE & STRAWBERRY .....	4,50 €
PINEAPPLE & MINT .....	4,00 €
PINEAPPLE & STRAWBERRY .....	4,50 €
WATERMELON ( SEASONAL ) .....	4,00 €
LEMON & MINT LEMONADE .....	4,00 €
STRAWBERRY LEMONADE .....	4,50 €
PASSION FRUIT LEMONADE .....	4,50 €

## SOFT DRINKS

COCA-COLA / ZERO CAN 0,33L .....	3,00 €
GINGER ALE .....	3,00 €

## MILKSHAKES

MANGO .....	6,00 €
PINA COLADA .....	5,50 €
BANANA & STRAWBERRY .....	5,50 €
AÇAI .....	6,50 €

Our beverages contain or may contain the following allergens:

Gluten-containing cereals, crustaceans, eggs, fish, peanuts, soy, milk, tree nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupin, and molluscs.

These substances are harmless to individuals who are not allergic or intolerant.

For more information, please speak to a member of our staff.

## NATURAL DETOX JUICES

ORANGE & CARROT .....	6,00 €
fresh orange juice, carrot, ginger	
SAUVAGE .....	6,00 €
orange, pineapple, apple, ginger, cucumber, spinach	
BETROOT & APPLE .....	6,00 €
boiled beetroot, orange, apple, carrot, cinnamon	


## WATERS

LUSO BOTTLED WATER 0.5L (PLASTIC) ....	2,00 €
CASTELLO 0,25L (SPARKLING) .....	2,50 €
PEDRAS 0,25L (SPARKLING) .....	2,50 €
FRISE LEMON 0,25L (SPARKLING) .....	2,50 €

## BEERS

HEINEKEN .....	3,00 €
SUPERBOCK STOUT .....	3,00 €
SOMERSBY .....	4,00 €
HEINEKEN ZERO (0.0%) .....	3,00 €

## WINES

PROVA CEGA WHITE WINE.....	13 €		4,5 €
PROVA CEGA RED WINE .....	13 €		4,5 €

## TO SHARE


RED FRUITS SANGRIA .....	30 €		20 €
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## COCKTAILS




CAIPIRINHA .....	8,00 €
MOJITO .....	8,00 €
ESPRESSO MARTINI .....	8,00 €

All prices include VAT.

## STARTERS


MEDITERRANEAN ..... 12,00 €   
 Mafra bread, tomato, mozzarella cheese, basil, bell peppers,  
 fried egg, spices


TOMATO BRUSCHETTA WITH PARMIGIANO ..... 10,00 €  
 Mafra bread, cherry tomatoes, mini mozzarella, Parmigiano  
 cheese, microgreens

 HIDDEN BURRATA ..... 14,00 €    
 Arugula, burrata, beetroot, balsamic cream, pistachio, cherry  
 tomatoes, spices


## SALADS


SMOKED SALMON ..... 16,00 €  
 Mixed salad, smoked salmon, feta cheese, cherry tomatoes,  
 cucumber, olives, Mafra bread, spices

 **Chef's suggestion:**  
 Add a poached egg for extra creaminess.

MAUÍ ..... 15,00 €   
 Mixed salad, pineapple, shrimp, cucumber, guacamole, balsamic cream

## OMELETTES

GREEN OMELETTE ..... 13,00 €   
 Fresh eggs, spinach, feta cheese, radishes, spices, microgreens


SHRIMP OMELETTE ..... 15,00 €   
 Fresh eggs, spinach, flamenco cheese, cherry tomatoes, shrimp,  
 crispy onions, spices


**Side options:**


- mixed salad with tomatoes
- sweet potato chips

## SALTED PANCAKES

ESTRELADA ..... 13,00 €  
 three homemade pancakes, Flamengo cheese, shoulder ham,  
 fried egg, fried onion, spices, microgreens


 **Chef's suggestion:**  
 Add Francesinha sauce for a flavour boost  
 that will take it to the next level.


AVOCADO ..... 15,00 €   
 Three homemade pancakes, cheddar, bacon, guacamole,  
 poached egg, crispy onions, spices, microgreens

 **Chef's suggestion:**  
 Add sautéed fresh mushrooms for an explosion of flavour.

## BAGELS


SMOKED SALMON ..... 15,00 €  
 Smoked salmon, crème fraîche, spinach, guacamole, beetroot,  
 spices

EGGS BENEDICT ..... 16,00 €   
 Poached egg, smoked salmon, crème fraîche, spinach, hollandaise  
 sauce, spices - Served with salad or sweet potato chips

CACO TRUFADO ..... 16,00 €   
 Bolo do caco (Madeiran flatbread), truffle cheese fondue, spinach,  
 Parma ham, fried egg, truffle oil, fresh mushrooms spices - Served  
 with sweet potato chips

## OPEN TOASTS


EGGS & BACON ..... 10,00 €  
 Mafra bread, scrambled eggs, cooked ham, bacon, spices


 **Chef's suggestion:**  
 Add melted cheddar and crispy onions for  
 extra flavour and crunch.

AVOCADO & POACHED EGG ..... 12,00 €  
 Mafra bread, guacamole, poached egg, cherry tomatoes,  
 beetroot, spices, microgreens

**Included:**



- Fresh mushrooms
- Parma ham

SMOKED SALMON ..... 16,00 €   
 Mafra bread, arugula, crème fraîche, smoked salmon, radishes,  
 poached egg, pistachio, spices, microgreens

BURRATA & PARMA HAM ..... 15,50 €   
 Mafra bread, arugula, Parma ham, burrata, pesto, cherry  
 tomatoes, balsamic cream, spices

VEGETARIAN ..... 13,00 €  
 Mafra bread, spinach, guacamole, fresh mushrooms, poached  
 egg, cherry tomatoes, feta cheese, olives, radishes

GOAT CHEESE & WALNUTS ..... 12,00 €  
 Mafra bread, goat cheese, walnuts, homemade honey,  
 pomegranate, spices, microgreens

 RICOTTA & FIG ( SEASONAL ) ..... 16,00 €   
 Mafra bread, ricotta, fresh fig, Parma ham, homemade honey,  
 walnuts, spices, microgreens

MEDITERRANEAN ..... 12,00 €  
 Mafra bread, tomato, mozzarella cheese, basil, bell peppers,  
 fried egg, spices

## EXTRAS

SMOKED SALMON .....	6,00 €
FRESH MUSHROOMS .....	2,00 €
PARMA HAM .....	3,00 €
CHEDDAR CHEESE .....	2,00 €
MAFRA BREAD .....	1,50 €
HOMEMADE GUACAMOLE .....	3,00 €
BACON .....	3,00 €
CRISPY ONIOS .....	1,00 €
FRIED EGG .....	2,00 €
POACHED EGG .....	2,00 €
SCRAMBLED EGGS .....	3,00 €
SWEET POTATO CHIPS .....	3,00 €
HOLLANDAISE SAUCE .....	2,50 €

All prices include VAT.



If you dislike or wish to avoid any  
 ingredient, please inform a member  
 of our staff.

Say no to food waste



"Award-winning dish at the Almada  
 Gastronomic Contest, 2023"

Recomendation



Glúten-free



Vegan



## BOWLS

GREEK YOGURT ..... 8,50 €

Greek yogurt, homemade granola, strawberry, banana, honey

Possible extras:

- Peanut butter +2€
- Red fruits +2,50€

AÇAÍ ..... 13,00 €

200gr Açaí, homemade granola, five seasonal fruits, two toppings included

- Peanut butter +2€
- Condensed milk
- Greek yogurt
- Nido milk (powdered) +1€
- M&Ms
- Honey

## SPECIALITIES

CREME BRÛLÉE ..... 8,00 €

Crème brûlée 100% homemade caramelized on the spot

### KIDS MENU

13 €

#### DRINK

Natural orange juice OR Luso Water 50cl

#### DISH

Scrambled eggs, cheese, ham, lettuce, tomato

#### DESSERT

Two homemade pancakes, banana, strawberry, powdered sugar

- EXTRA TOPPING +1€
- Nutella
  - honey
  - Dulce de Leche

It is served to children until 9 years old

Our dishes contain or may contain the following allergens: Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soy, Milk, Tree nuts, Celery, Mustard, Sesame seeds, Sulfur dioxide and sulfites, Lupin, Mollusks.

For those who are not allergic or intolerant, these substances are harmless. For additional information, you should request clarification from a staff member.

## SWEET PANCAKES

HONEY AND CINNAMON ..... 6,00 €

Three disks of dough, honey, cinnamon, powdered sugar

BANANA E MORANGO ..... 8,00 €

Three discs of dough, banana, strawberry, homemade granola, powdered sugar, one topping included

- Nutella
- honey
- dulce de leche

RED FRUITS ..... 9,50 €

Three discs of dough, raspberries, blueberries, strawberries, granola, powdered sugar, a topping included

BANOFFEE ..... 10,00 €

Three discs of dough, dulce de leche, biscuit, fresh cream, raspberry, mint, cinnamon, banana

GREEK ..... 9,50 €

Three discs of dough, Greek yogurt, passion fruit, kiwi, strawberries, honey, powdered sugar

1 FIOS D'OVOS ..... 9,50 €

Three dough discs, pumpkin sweet with nuts, egg threads, cinnamon, shot of red port wine

AÇAÍ ..... 11,00 €

Three discs of dough, a ball of açai, homemade meringue, condensed milk, powdered milk, raspberries, strawberries, blueberries



If you don't like any ingredient, please inform our staff.

Say no to waste

## BRUNCH MENU 20 €

### DRINK (1 option)

- Natural orange juice
- Luso water 50cl

### YOGURT BOWL

Greek yogurt, honey, kiwi, homemade granola, seed mix

### DISH (1 option)

Open toast eggs and bacon

Included:

- cheddar cheese
- fried onions

Open toast avocado w/ poached egg

Included:

- Fresh mushrooms OR
- Parma ham

### DESSERT

Two homemade pancakes, banana, strawberry, powdered sugar

#### TOPPING INCLUDED

- Honey
- Condensed milk
- Nutella

#### Extra topping +1€

- Peanut butter
- Dulce de leche
- Nido milk
- Kinder bueno

### COFFEE BAR (1 option)

- Espresso
- American coffee

WE DO NOT MAKE CHANGES TO THE BRUNCH MENU



Award-winning dish at the Almada Gastronomic Contest, 2023.



Recomendation



Gluten-Free



Vegan

All prices include VAT.