PALÁCIO ESTORIL

Organic Caffè

MENU

Pequeno-almoço || Breakfast 7h30 às 11h30

Menu 1

Sandwich
de queijo ou fiambre
+
Café
+
Pastel Nata
Cheese or turkey ham sandwich
+ Coffee + Custard tard

6,60 €

Menu 2

Sandwich ou Croissant
de queijo ou fiambre
+
Fruta laminada
+
Sumo do dia
+
Café
Sandwich or croissant
Sliced fruit + juice + coffee

8,80 €

Menu 3

Iogurte com Fruta e Granola caseira
+
Sumo do dia
+
Café
Yogurt with fruit and homemade granola +
juice + coffee

8,80 €

Pequeno-almoço completo || *Full breakfast platter (G)(O)(SS)(C)* Ovos mexidos, bacon, cogumelos com espinafres, tomate assado e pão torrado *Scrambled eggs, bacon, spinach, mushrooms, roasted tomato and toast*	**10,00€**
Panquecas de aveia com banana, compota caseira e nozes tostadas e mel (G) (L) (FS) *Oat & Banana pancakes with homemade jam and roasted walnuts and honey*	**7,20€**
Croissant folhado com sementes/ croissant folhado simples (G)(L)(SS)(O) *Puff pastry croissant with seeds/ plain puff pastry croissant*	**3,50€**
Torrada com azeite, manteiga ou compota || *Toast with olive oil, butter or jam* (G)(L)	**4,20€**
Meia torrada com azeite, manteiga ou compota || half *Toast with olive oil, butter or jam* (G)(L)	**3,10€**
Ovo escalfado, mexido ou estrelado (2 uni.) || *Poached, scrambled or fried Egg (2 units)* (SS)(G)	**5,30€**
Tosta Simples * || *Cheese or Ham toast* (G)(L)(SL) Pão de tosta, queijo ou Fiambre de peru || *Toasted bread, cheese or turkey ham*	**5,30€**
Tosta Mista * || *Mixed toast* (G)(L)(SL)(MO) Pão de tosta, queijo, fiambre de peru, tomate e orégãos || *Toast bread, cheese, turkey ham, tomato & oregano*	**6,40€**
Iogurte Grego (ou iogurte vegan) c/ fruta, granola caseira e mel (FS) (L) *Greek Yogurt (or vegan yogurt) with fruit and homemade granola and honey*	**6,40€**
Pudim de Chia com fruta || *Chia Pudding with Fresh Fruit* (L)	**7,00€**
Bola Energética || *Energy Ball* (FS), (G), (SS), (AM), (V)	**2,50€**
Snicker saudável || *Healthy Snicker Bite* (FS), (G), (SS), (AM), (V)	**3,00€**
Bolos da casa (fatia) * || *Homemade cake slice* (G) (O) (L) (FS)	**3,50€**
Mini pastelaria *	**1,90€**
Muffins caseiros doces ou salgados variados * || *Homemade muffins - sweet or savory* (FS)	**3,50€**
Empada *	**2,10€**

*A qualquer hora || *Anytime*

Alergénios Alimentares / Food Allergens

(L) Leite e seus derivados (FS) Frutos de casca rija (O) Ovos (S) Soja (G) Glúten (MO) Mostarda (C) Crustáceos
(M) Moluscos (A) Aipo (SS) Semente de sésamo (AM) Amendoim (SL) Sulfitos (T) Tremoço(V) Vegan (P) Peixe
(L) Milk and its derivatives (FS) Tree nuts (O) Eggs (S) Soy (G) Gluten (MO) Mustard
(C) Crustaceans (M) Mollusks (A) Celery (SS) Sesame seeds (AM) Peanuts (SL) Sulfites (T) Lupin (V) Vegan (P) Fish

Neste estabelecimento existe livro de reclamações. Nenhum prato, produto alimentar ou bebida incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente.
Para clientes com alergias específicas que gostariam de saber mais sobre a composição dos pratos do nosso menu, por favor, pergunte a um membro da nossa equipa que terá prazer em ajudá-lo.
Vat included. Complaint book available. For those with specific allergies that would like to know more about the content of the dishes on our menus, please ask a member of our team who will be glad to assist. No dish, food or drink, including the cover charge can be charged if not requested by the costumer.
Iva incluído/VAT incude

Do nosso bar || from the Bar

Sumo do dia || *Juice of the Day*	**5,30€**
Laranja || *Orange Juice*	**5,30€**
Limonada de gengibre || *Ginger Lemonade*	**4,20€**
Limonada de Beterraba || *Beetroot Lemonade*	**4,50€**
Revitalizante: Cenoura, laranja, gengibre e hortelã || *Carrot, Orange, ginger, and mint*	**6,40€**
Beet Boost: Beterraba, laranja, limão e gengibre || *Beetroot, orange, lemon and ginger*	**6,40€**
Detox Organic Café Pepino, espinafres, maçã verde, aipo, gengibre, hortelã e salsa *Cucumber, spinach, green apple, celery, ginger, mint and parsley*	**6,40€**
Detox Green Machine Ananás, banana, brócolos, aipo, espinafres || *Pineapple, banana, broccoli, celery and spinach*	**6,40€**
Detox Beet & Blend: Beterraba, framboesa e banana || *Beetroot, raspberry and banana*	**6,40€**
Shot Energético: Limão, laranja, curcuma e gengibre || *Energy Shot: lemon, orange, turmeric, and ginger*	**4,80€**
Red Energy: Banana, frutos vermelhos, leite de coco e pasta de amêndoa *Banana, berries, coconut milk and almond butter*	**6,40€**
Tropical Twist: Papaia, manga, ananás || *Papaya, mango, pineapple*	**7,20€**
Água luso 0,50l /1,5l || *Mineral Water Luso (still) 0,50l / 1l /1,5L*	**1,50€ / 3,50€**
Água das Pedras 0,25l / 0,75l || *Sparkling 0,25l/ 0,75l*	**2.30€ / 3,80€**
Café ou descafeinado || *Coffe or Decaffeinated*	**1,50€**
Abatanado || *American coffee*	**2,00€**
Galão || *Latte*	**2,50€**
Meia de Leite || *Coffee with milk **	**2,30€**
Capuccino *	**3,00€**
***com bebida vegetal** ** Choice of vegetable drink*	**0,80€**
Frappuccino Chocolate ou caramelo || *Chocolate or Caramel Frappuccino*	**4,00€**
Latte Gelado || *Iced Latte*	**3,00€**
Chocolate quente || *Hot chocolate*	**4,00€**
Chá infusão || *Tea*	**2,50€**
Chá da Casa – hortelã, gengibre e limão || *Tea of the House: Mint, ginger and lemon*	**3,50€**
Chá Matcha || *Matcha Latte*	**3,50€**
Kombucha || *Kombucha*	**6,50€**
Sumos Funcionais || *Functional drinks*	**5,50€**
Refrigerantes || *Soft Drinks*	**3,20€**
Vinho BRANCO/TINTO || WHITE / *RED WINE* – **Lavradores Feitoria -Douro**	**5,00€/ 16,00€**
Cervejas || *Beers*	**3,50€**
Proteína || *Protein*	**3,50 €**

Iva incluído/VAT incude

Almoço || *Lunch* 12h30 às 15h00

MENU DO DIA || *Daily Menu* **20€**

Disponível de segunda a sexta-feira ~ *Available from Monday to Friday*
Menu: Sopa ou Salada mista + Sugestão do Chef + Chá da casa + Café
Soup or Mix salad + Chef 's suggestion + House tea + Coffee

Entradas || *Starters*

Sopa do dia || *Soup of the Day* **3,50€**

Creme de abóbora com sementes (V)(AM)(SS)(S)(FS)(SC) || *Pumpkin cream soup with seeds* **4,00€**

Salada mista (MO)(SC)|| Mix *Salad* **4,20€**

Pink Húmmus (G)(V)(SS)(AM)(FS)(CS)(MO) **5,30€**
Húmus de beterraba com tostas e palitos de vegetais || *Beetroot hummus with toast and vegetable sticks*

Guacamole (G)(V)(SS) **5,30€**
Guacamole com tostas e palitos de vegetais || *Guacamole with toast and vegetable sticks*

Dueto (G)(V)(SS)(AM)(FS)(CS)(MO) **6,10€**
Palitos de vegetais, tostas e dips (guacamole e pink Húmus)
Vegetable sticks, toast and dips (guacamole and pink hummus)

Saladas || *Salads*

Salada de rúcula, legumes assados, feta e caju (L) (SS)(MO)(SC)(FS) **9,70€**
Arugula salad with roasted vegetables, feta cheese and cashew nut

Classic Caesar (O)(FS)(C)(P) **14,00€**
Mix de folhas, frango grelhado, bacon tomate cherry, croutons, parmesão, tomate cherry e molho Caesar
Mixed greens, grilled chicken, bacon, cherry tomatoes, croutons, Parmesan, cherry tomato and Caesar dressing

Salada de Burrata*(L)(FS)* **15,10€**
Burrata, mix alfaces, agrião, nozes, alperce, croutons, tomate cherry, redução de vinagre balsâmico
Burrata, mixed lettuce, watercress, apricot, walnuts croutons, cherry tomato, balsamic reduction

Acompanhamentos || *Sides*

Abacate laminado (1/2) *(V)(SS)* || *Sliced avocado (1/2)* **4,60€**

Salmão fumado (2 fatias)*(P)(L)* || *Smoked salmon (2 slices)* **5,80€**

Chips de batata doce (V)(L) || *Sweet potato chips* **3,50€**

Ovo escalfado, mexido ou estrelado (2 uni.) (SS)|| *Poached, scrambled or fried Egg* **4,80€**

Cogumelos (V)|| *Mushrooms* **2,50€**

Legumes assados (V) || *Roasted vegetables* **4,80€**

Tostas & Sanduíches || *Toasts & Sandwiches*

Servidas com mix de alfaces e chips de batata doce || *Served with mixed lettuce and sweet potato chips*

Tosta de Cogumelos || *Mushrooms toast* (G)(O)(SS)(FS)(L)(SC)(MO) **7,80€**
Pão de tosta, pink húmus, cogumelos salteados, tomate cherry e ovo escalfado
Toasted bread, pink hummus, sautéed mushrooms, cherry tomatoes and poached egg

Tosta de Abacate || *Avocado toast* (G)(O)(SS)(FS)(SC)(C)(MO) **8,10€**
Pão de tosta, abacate esmagado e ovo escalfado || *Toasted bread, meshed avocado and poached egg*

Tosta de Frango || *Chicken toast* (G)(L)(SS)(FS)(C)(SC)(MO) **8,80€**
Pão de tosta, purê de abacate, frango grelhado, cebola crocante e mix de folhas
Toasted bread, avocado puree, grilled chicken, crispy onion and mixed leaves

Tosta de Salmão Fumado || *Salmon toast* (G)(C)(FC)(FS)(MO)(P) **9,50€**
Pão de tosta, salmão fumado com queijo creme, rúcula e maçã
Toasted bread, with Smoke salmon, cream cheese, arugula and apple

Hamburguers & Wraps || *Burgers & Wraps*

Servidas com mix de alfaces e chips de batata doce || *Served with mixed lettuce and sweet potato chips*

Hamburguer de vaca || *Beef Burger* (G)(O)(L)(FS)(SC)(MO) **15,10€**
Pão de hambúrguer, hambúrguer de vaca 150gr, bacon, queijo, tomate e alface iceberg com maionese de alho.
Hamburger bun, 150gr beef burger, bacon, cheese, tomato, iceberg lettuce and garlic mayo.

Hamburguer vegan || *Vegan Burger* (G)(V)(SS)(SC)(MO) **12,80€**
Vegan Bun de Tomate com cogumelo portobelo alface iceberg tomate, maionese vegan e cebola crocante
Vegan Tomato Bun with portobello mushroom, iceberg tomato lettuce, vegan mayo and crispy onion

Wrap de frango || *Chicken Wrap* (G)(L)(O)(P)(SS)(SC)(MO)(P) **12,80€**
Frango grelhado, alface iceberg, bacon, parmesão e molho caesar
Grilled chicken, iceberg lettuce, bacon, parmesan and caesar sauce

Wrap de salmão fumado || *Smoked Salmon Wrap* (G)(L)(P)(FS)(SS)(SC)(MO) **13,50€**
Salmão fumado, queijo creme, rúcula, maçã verde e nozes
Smoked salmon, cream cheese, arugula, green apple and walnuts

Pratos principais || *Main courses*

Caril de Vegetais e Arroz Thai Jasmin (FS)(MO)(S) **15,80€**
Vegetables Curry and Thai Jasmine Rice

Caril de Frango com Arroz Thai Jasmin (FS)(MO)(S) **17,50€**
Chicken Curry and Thai Jasmine Rice

Peito de frango aromatizado, batata doce e abacaxi com molho de amendoim(FS)(AM) **18,00€**
Aromatic Chicken Breast with Colorful Sweet Potatoes and Pineapple, served with Peanut Sauce

Salmão assado sobre Vegetais da Época Assados e Quinoa (P)(FS)(S)(MO)(C) **19,20€**
Roast Salmon on Roasted Seasonal Vegetables and Quinoa

Steak and Scaampi (C)(SL)(G)(MO) **21,50€**
Vazia de novilho com camarão salteado, batata-doce assada e esparregado de espinafres
Sirloin steaks with sautéed shrimp, baked sweet potatoes and mashed spinach

Sobremesas || *Desserts*

Pasteis de Nata Palácio (G) (L) (O) **1,80€**
Palácio Custard tart / Vegan custard tart

Brownie de batata-doce e chocolate negro com gelado de baunilha de Madagáscar **5,90€**
Dark chocolate and sweet potato brownie with Madagascar Vanilla ice cream (G) (L) (FS)

Sobremesa do dia || *Dessert of the Day* (G) (L) (O) **5,00€**

Fruta da época laminada || *Sliced seasonal fruit* (V) **5,30€**

Bola de gelado || *Ice cream ball* **3,50€**