# Amélia PORTUGUESE FLAVOURS











# **BREAKFAST / BRUNCH**

### Bica (Espresso) + Pastel de Nata 4.00 €

#### PORTO Breakfast 14.00

Hot drink of your choice + COMPAL fruit juice + toasted croissant with ham and cheese + pastel de nata

#### LISBOA BREAKFAST

7.00 €

Galão+ torrada

The most traditional of breakfasts. Galão is an emblematic Portuguese drink, made from a blend of espresso and frothed milk.

#### **FUNCHAL BREAKFAST**

8.00 €

Hot drink of your choice + 2 slices of "bolo de caco" (traditional Madeiran bread (wheat flour and sweet potatoes) + butter + jam

#### **TORRADA**

4.00 €

Two thick slices of toasted soft bread in semi-

salted butter: a breakfast classic!

1/2 torrada 2.00 €

Croissant 1.80 €

Pain au chocolat 2.00 €
Portuguese Croissant Brioche 3.00 €

CROISSANT MISTO 5.50 €

a toasted croissant with ham and cheeese

#### GRANOLA BOWL 7.00 €

(un yaourt grec crémeux et un granola croquant. Da creamy greek yogurt and a crunchy granola, fresh season fruit and a drizzle of honey for a touch of sweetness)

#### PANCAKES 8.00 €

three soft pancakes, banana, seasonal fruits, honey or chocolate coulis.

Suplement Ice cream Vanilla or raspberry sorbete 2.00 €

#### TOSTA MISTA 8.00 €

Signature Portuguese melted cheese and ham sandwich, in a traditional bread from Madeira island

# CHARCUTERIE AND CHEESE PLATE regions of Portugal 12.00 €

(serrano ham, paio (sausage) pata negra, sheep cheese, cow cheese, bread, olives)

#### COD FRITTER 1 PI

1 PIECE

2.00€

It is believed to have been invented in Brazil by Portuguese settlers. Its appearance coincides with the introduction of patatoes in Portugal.vec l'introduction de la pomme de terre au Portugal.

# FRITTERS (BEEF/ tUNA/ SHRIMP) 1 pièce 2.00 €

#### **PASTEL DE CHAVES**

3.50

Classified as IGP (Protected Geographical Indication), Pastel de Chaves was created in Portugal in the town of Chaves (Tras-os-Montes region in 1862. - beef)

# CURED HAM and MELTED SHEEP MILK CHEESE 9.00 #

(The best of Portugal: Presunto and Queijo da Serra)

#### **MIGAS SALAD**

11.00 €

3 fritters of your choice, served with MIGAS (corn breadcrumbs with cabbage

#### TARTINE AVOCAT SAUMON 12.00 €

(salmon, avocado, cream cheese, lemon, salad, in 2 slices of a delicious soft bread)

#### **HUMMUS TOAST**

12.00 €

(hummus, dried tomatoes, baby spinach, red onions in 2 slices of our delicious soft bread)

# LUNCH

#### AMELIA SUGGESTION

14.00 €

(A traditional dish where cod, among other things, is in the spotlight)



# **PASTRIES / DESERTS**

#### Pastel de Nata 2.50 €

Small flan with puff pastry. The story goes that it was the monks of the famous Hieronymites monastery in Lisbon (1601) who came up with the recipe to dispose of the stocks of egg yolks resulting from the separation of the whites, which were used to make communion wafers.

## Pastel de Agueda

Made with almonds. Originally made 140 years ago by the Convent of Santo Antonio de Serém, their texture is delicate, with a crisp coating and a moist interior)

#### Pastel de Feijão 3.80 €

TBean tarts. A speciality from Torres Vedras in the Lisbon district, its basic ingredients are almonds and beans (19th century)

#### **Bolo de Arroz** 3.50 €

Portuguese rice muffin, perfect with a cup pf coffee or a tea.

#### Queijada de Cenoura 3.80 €

Carrot tart. The production of queijadas began in Sintra in the 13th or 14th century, and is today one of the emblematic pastries aof the city and the country.

#### Pão de Ló Ti'Piedade 6.00 €

Kind of sponge cake, very fluffy. recipe that perpetuates the tradition and history of artisanal production of pao de lo, a product of excellence in Portuguese confectionery

Cinnamon Pão de Ló	6.50 €
Chocolate Pão de Ló	6.50 €

SLICE	OF CAKE	5.00 €
JLICE V	JI CANL	3.00 E

## **HOT DRINKS**

BICA (Espresso)	4 cl	2.00 €
CHEIO (Lungo)	10 cl	2.00€
PINGADO (Noisette)	6 cl	2.50 €
DESCAFEINADO (Déc	a) 4 cl	2.30 €
ABATANADO / AMERICANO (Double espresso)		
8 cl		3.50 €
MEIA DELEITE (Coffe	ee and milk) 20 cl	4.00€
GALÃO	25 cl	4.00€
(must-have breakfast drink: 1 shot of coffee + frothed		

milk)

LATTE MACCHIATTO	O PISTACHIO (or	•
CARAMEL)	25 cl	4.50 €
CAPUCCINO	20 cl	4.00 €
CAPPUCCINO CARAMEL 20 cl		4.50 €
LATTE BROWNIE	30 cl	5.00 €
MATCHA GREEN TEA LATTE 25 c		4.50 €
MOKA	25 cl	4.00€
HOT CHOCOLATE	25 cl	4.00 €

# **OUR TEAS**

# by Lisbon Tea Company

Inspired by the traditional flavours of Portugal, this collection sets out to discover the regional fruits to create unique tea blends)

> 40 cl 4.50 €

- Azores Green Tea
- Green Tea Rocha Pear
- Green Tea Pineapple Azores
- · Azores Black Tea
- Black Tea Green Apple Beira Alta
- Black Tea Orange Algarve
- Black Tea Cherry Fundão
- White Tea Peach Cova da Beira
- Apple Alcobaça and Cinnamon Ceylan Caffeine Free Infusion
- Cherry Fundão and Chocolate Sao Tome e Principe Caffeine Free Infusion
- Passion Fruit Madeira and Ginger Chinese Caffeine Free Infusion

#### **DISCOVERY BOARD TO SHARE**

2 Fritters

Broa de milho (corn bread) - Jam - Fruit - Olives Assorted Charcuterie and Cheese from the regions of Portugal Cold drink of your choice (Soda / Compal / Bier or Glass of wine)

# **COLD DRINKS / SOFTS**

EStill water VITORIA 33 cl 2.00 €
Still water VITORIA 1.5I 5.00 €
Sparkling water PEDRAS SALGADAS 25 cl

3.50 €

PEDRAS SALGADAS LEMON 3.80 €
PEDRAS SALGADAS Red fruits 3.80 €

Pedras Salgadas is a natural mineral water 100% naturally carbonated and with a distinct and refreshing flavor that provides well-being and is a pleasure to drink on any occasion. A natural and healthy drink ideal for drinking throughout the day, perfect for drinking at meal time. Straight from the ancient springs of Pedras Salgadas, this naturally carbonated drink takes 10 years to filter through layers of granite that enrich it with minerals.

SUMOL ORANGE	33 cl	4.00 €
SUMOL ANANAS	33 cl	4.00 €

Sumol is a lightly carbonated fruit drink made from pineapple juice, without colouring or preservatives, with fruit pulp.

Coca-cola Zéro	33 cl	4.00 €
Coca-cola Original	33 cl	4.00 €

# COMPAL Nectar 20 cl 4.00 €

- Nectar Pear
- Nectar Peach
- Nectar Pineapple
- Vital Mango Orange
- · Orange of the Algarve

# LATTE GLACE CHOCOLATE COOKIE 35 cl 5.50 € ICED COFFEE WITH ORGEAT 30 cl 4.00 € LEMON MANDARINE ICED TEA 25 cl 4.50 € LIMONADE PASSION 30 cl 4.50 € RED FRUIT SMOOTHIE 40 cl 6.00 € MANGO BANANE SMOOTHIE 40 cl 6.00 €

# **OUR WINES AND BEERS**

ADEGA DE VILA REAL "Cancellus" Reserve 2017 DOC DOURO - Red 13.5°

Glass 15 cl:4.80 € Bottle 75 cl: 24.00 €

PAPA FIGOS 2021 DOC DOURO - Red 13°

Glass 15 cl: 7.00 € Bottle 75 cl: 32.00 €

TRINCA BOLOTAS 2020 DOC ALENTEJO - Red14°

Glass 15 cl:6.50 € Bottle 75 cl: 30.00 €

VIDIGUEIRA Blanc 2022 Vidigueira Antão Vaz

Glass 15 cl:6.00€ Bottle 75 cl: 28.00 €

**AVELEDA Appelation Vinho Verde 12,5°**Glass 15 cl:4.50 Bottle 75 cl: 24.00 €

MATEUS Rosé Pétillant - 11°

Glass 15 cl:4.30 € Bottle 75 cl: 20.00 €



SUPER BOCK FREE 0% 33 cl 4.90 €

SUPER BOCK BEER 25 cl 4.50 €

Super Bock Original is the only Portuguese beer with 37 consecutive gold medals. Produced from 100% natural ingredients, it is a pilsener, golden and luminous beer, with a fine and refreshing flavour.

SUPER BOCK STOUT BEER 25 cl 4.50 €

aunched back in 2003, Super Bock Stout is Super Bock's black beer. A surprising combination of special malts result in a black beer with a distinct aroma and taste, crowned by a creamy and lasting foam. Super Bock Stout reveals a unique balance between sweetness and bitterness, which makes it genuinely special.

Pomegranate or peach syrup 1.00 €