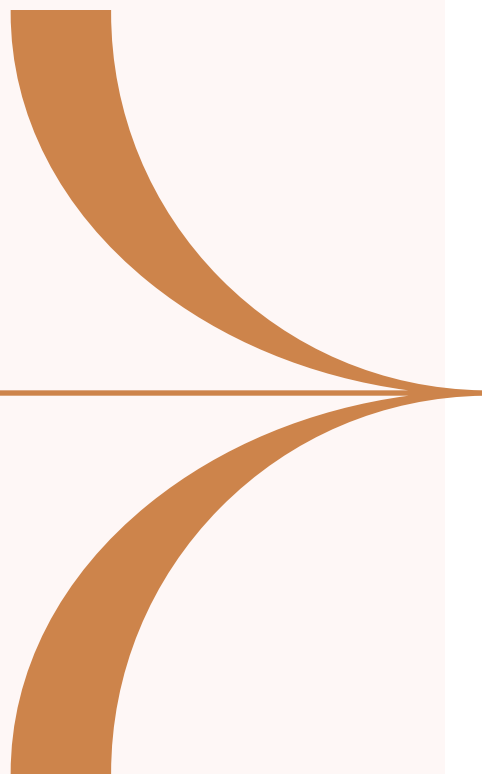


CLORELA

GREEN SPACE

BRUNCH



THE
EDITORIAL
GARDEN
HOTEL



CLORELA

GREEN SPACE

PARA INICIAR | TO START

Húmus de beterraba, chips de trigo e pão de massa mãe
Beetroot hummus, wheat chips and sourdough bread

4,00€

SALADAS | SALADS*

Salada de salmão, folhas verdes, cherry confit amêndoas, ovo e abacate
Salmon salad, mixed greens, confit cherry tomatoes, almonds, egg and avocado

12,50€

Salada de quinoa vermelha, abóbora assada, espinafre fresco, pickle de cebola roxa, molho teriyaki
Red quinoa salad, roasted pumpkin, fresh spinach, pickled red onion, teriyaki sauce

9,50€

OVOS | EGGS*

Ovos Royal | Royal Eggs

Pão brioche, ovo pochê, molho holandês, salmão fumado
Brioche bread, poached egg, hollandaise sauce, smoked salmon

14,00€

Ovos Turcos | Turkish Eggs

iogurte natural, Manteiga Paprika, ovos fritos
Natural yogurt, paprika butter, fried eggs

8,00€

Omelete | Omelette

Espinafre, cebola e queijo flamengo
Spinach, onion and flamengo cheese

8,00€

SANDUICHES E TOSTAS | SANDWICHES & TOASTS

Tosta de presunto

Presunto, queijo brie e rúcula
Cured ham toast, brie cheese and arugula

9,50€

Croque Monsieur

Pão Massa mãe, queijo, fiambre, bechamel
Sourdough bread, cheese, ham, béchamel sauce

8,00€

Tosta de Abacate | Avocado Toast

Pão Massa mãe, pasta de abacate, tomate confit, pickles cebola roxa
Sourdough bread, avocado spread, confit tomato, pickled red onion

7,50€

Hambúrguer de Novilho | Beef burger

Pão de Brioche, cebola roxa caramelizada, bacon, tomate, queijo das ilhas e rúcula
Brioche bread, caramelised red onions, bacon, tomato, island cheese and arugula.

15,00€

Bagel de salmão fumado | Smoked salmon bagel,

Bagel de salmão fumado, rúcula fresca, abacate e queijo fresco.
Smoked salmon bagel, fresh rocket, avocado and fresh cheese.

14,00€

BOWLS*

iogurte natural, fruta laminada, frutos vermelhos, granola e mel
Natural yogurt, sliced fruit, berries, granola and honey

8,50€

iogurte natural, quinoa, banana, amêndoas tostadas e coco desidratado
Natural yogurt, quinoa, banana, toasted almonds and dried coconut

7,50€

THE
EDITORIAL
GARDEN
HOTEL

* disponível das 12h às 19h | available from 12pm to 7pm

CLORELA

GREEN SPACE

CROISSANTS*

Eggs Croissant

Ovos Mexidos, queijo da ilha e molho Sriracha
Scrambled eggs, island cheese, Sriracha sauce

8,00€

Recheados | Stuffed Croissants

Recheio de doce de leite em calda de chocolate preto
Dulce de leche filling with dark chocolate syrup

6,50€

Nutella e morango
Nutella and strawberry

QUEIJOS E ENCHIDOS | CHARCUTERIE BOARDS

Seleção de queijos e enchidos | Selection of cheeses and cold cuts

Tostas de pão, compotas
Rusk bread, jam

18,00€

Seleção de queijos nacionais e internacionais com compotas *Selection of national and international cheeses with jams*

Tostas de pão, compotas
Bread toast, jams

15,00€

Seleção de Charcutaria | Cold cuts selection

Tostas de pão
Bread toast

14,00€

SOBREMESAS | DESSERTS

Torta Matilda by Clorela | Matilda Cake by Clorela

6,00€

Carrot Cake | Carrot Cake

5,50€

Seleção de fruta laminada | Selection of sliced fruit

5,00€

SUGESTÃO DO CHEF* | CHEF'S SUGGESTION*

*Para mais informações, por favor, consulte a equipa | *For more information, please ask our team

Entrada do dia | Starter of the day

5,00€

Peixe do dia * | Fish of the day *

18,00€

Carne do dia * | Meat of the day *

19,00€

100% Vegetariano * | 100% Vegetarian *

17,00€

THE
EDITORIAL
GARDEN
HOTEL

* disponível das 12h às 19h | available from 12pm to 7pm

CLORELA

GREEN SPACE

BEBIDAS | DRINKS

CAFETARIA | COFFEE

Café expresso Espresso	2,00€
Descafeinado Decaf	2,00€
Café americano Americano	3,50€
Meia-leite Latte	4,00€
Chocolate quente Hot Chocolate	4,50€
Café Latte	4,00€
Cappuccino	5,00€

CHÁS E INFUSÕES | TEAS & INFUSIONS

Chá gelado by Clorela Clorella Iced Tea	4,00€
Seleção de chás Selection of teas	3,50€

SMOOTHIES E SUMOS | SMOOTHIES AND JUICES

Smoothie Frutos Vermelhos Red Berry Smoothie	7,00€
Smoothie Maracujá Passion Fruit Smoothie	7,00€
Sumo Laranja Natural Fresh Orange Juice	4,00€

PARA REFRESCAR | TO REFRESH

Água aromatizada com limão e hortelã Lemon and mint infused water	3,50€
---	-------

MIMOSA

Espumante e Sumo Laranja Sparkling wine & orange juice	6,50€
--	-------

COCKTAIL DA SEMANA* | COCKTAIL OF THE WEEK*

*Para mais informações, por favor, consulte a equipa *Ask our team for details	11,00€
--	--------

THE
EDITORIAL
GARDEN
HOTEL

CLORELA

GREEN SPACE

VINHO | WINE

VINHO BRANCO | WHITE WINE

Casa Santos Lima	5,50€/24,00€
Soalheiro Allo	7,00€/28,00€
Tavedo	5,00€/20,00€

ROSÉS

1808 Bio (Vegan)	6,00€/26,00€
Quinta Carqueijal	7,00€/30,00€

VINHO TINTO | RED WINE

Vicentino Naked Pinot Noir	8,00€/40,00€
Tavedo	5,00€/20,00€
Chaminé	5,50€/25,00€

ESPUMANTES | SPARKLING WINE

Prince de Lis	7,00€/20,00€
Murganheira Reserva Bruto	10,00€/35,00€

CERVEJAS | BEERS

Super bock 33 cl Super Bock Bottle 33cl	4,00€
Pressão 33 cl Draft Beer 33cl	4,00€
Super Bock Stout 33cl	4,00€
Super Bock Free (sem álcool) 33cl	4,00€

ÁGUAS | WATER

Vitalis Still water 37,5 cl	2,00€
Vitalis Still water 75 cl	3,00€
Pedras Sparkling water 25 cl	2,50€
Pedras Sparkling water 75 cl	3,50€
Pedras Limão Lemon Flavoured sparkling water 25cl	3,00€

REFRIGERANTES | SOFT DRINKS

Coca Cola 20 cl	3,00€
Coca Cola Zero 23.7 cl	3,50€
Ice Tea Limão / Pêssego Lemon / Peach	3,00€
Sprite 20 cl	3,00€

THE
EDITORIAL
GARDEN
HOTEL





THE EDITORIAL GARDEN HOTEL

IVA INCLUÍDO À TAXA LEGAL EM VIGOR | VAT INCLUDED AT LEGAL RATE

Nota: Os nossos pratos podem conter vestígios de alergénios, tais como: Cereais com Glúten, Ovos, Leite (lactose), Peixe, Crustáceos, Amendoins, Soja, Aipo, Dióxido de Enxofre (sulfitos), Tremoços, Moluscos, Frutos de Casca Rija (Nozes), Sementes de Sésamo e Mostarda.

Please note: Our dishes may contain traces of allergens such as: gluten, eggs, milk (lactose), fish, crustaceans, peanuts, soy, celery, sulfur dioxide (sulfites), lupin, mollusks, nuts, sesame seeds, and mustard.

POR FAVOR OBTENHA MAIS INFORMAÇÕES JUNTO DA NOSSA EQUIPA. | PLEASE ASK OUR STAFF FOR MORE INFORMATION.

