

Mundo Deli

AFTERNOON

16H00 - 19H00

TÁBUA DE PÃO BIOLÓGICO GARFA, MANTEIGA CASEIRA3,80
BIOLOGIC BREADS FROM GARFA, HOMEMADE BUTTER

**CARPACCIO DE BETERRABA, IOGURTE DE RÁBANO, VINAGRETE
DE MAÇÃ/CHALOTA, ÓLEO DE ABÓBORA** ● ‡ 6,00
BEETROOT CARPACCIO, HORSERADISH YOGURT, APPLE/CHALOT DRESSING
PUMPKIN OIL

**SALMÃO MARINADO COM BETERRABA, IOGURTE DE PEPINO
PÃO BIOLÓGICO** 7,50
SALMON, MARINATED WITH BEETROOT, CUCUMBER YOGURT, BIOLOGIC BREAD

TÁBUAS DE QUEIJOS ARTESANAIS, MARMELADA, CRACKERS 9,50/12,50
ARTESANAL CHEESE BOARDS, QUINCE MARMALADE, CRACKERS

PANNA COTTA DE MATCHA, PURÉ DE MANGA, SÉSAMO PRETO ●5,50
MATCHA PANNA COTTA, MANGO PURÉE, BLACK SESAME

**GANACHE DE CHOCOLATE COZIDO, AVELÃS E ESPECIARIAS
CRÈME FRAÎCHE DOCE, ÓLEO DE LARANJA, FLOR DE SAL** ●5,50
BAKED CHOCOLATE GANACHE, SPICED HAZELNUTS, SWEET CRÈME FRAÎCHE,
ORANGE OIL, FLEUR DE SEL

GELADO DE LIMÃO PRESERVADO, CRUMBLE DE CARDAMOMO ●5,50
HOMEMADE PRESERVED LEMON ICECREAM, CARDAMOM CRUMBLE

Mundo Deli

DINNER

20H00 - 23H00

TÁBUA DE PÃO BIOLÓGICO GARFA, MANTEIGA CASEIRA 3,80
BIOLOGIC BREADS FROM GARFA, HOMEMADE BUTTER

ENTRADAS STARTERS

SUMMER ROLL FRESCO COM CAMARÃO 5,50
FRESH SUMMER ROLL WITH PRAWNS

**CARPACCIO DE BETERRABA, IOGURTE DE RÁBANO
VINAGRETE DE MAÇÃ/CHALOTA, ÓLEO DE ABÓBORA** ● 🌱 6,00
BEETROOT CARPACCIO, HORSERADISH YOGURT
APPLE/CHALOT DRESSING, PUMPKIN OIL

**PURÉ DE COUVE-FLOR, CHALOTA, COGUMELOS, PICKLE DE COUVE-FLOR
PAPRIKA FUMADA** ● 🌱 7,50
CAULIFLOWER PURÉE, SHALLOT, MUSHROOMS, CAULIFLOWER PICKLE, SMOKED PAPRIKA

**SALMÃO MARINADO COM BETERRABA, IOGURTE DE PEPINO
AGRIÃO SELVAGEM** ● 11,50
SALMON, MARINATED WITH BEETROOT, CUCUMBER YOGURT
WILD WATERCRESS

● SEM GLÚTEN
🌱 VEGAN
🌱 VEGETARIANO

PRATOS MAINS

**SOBA NOODLES COM CALDO ASIÁTICO
TOFU FUMADO, AMENDOINS, CEBOLA FRITA, COENTROS** 🌱 11,50
SOBA NOODLES IN ASIAN VEGETABLE BROTH, SMOKED TOFU, PEANUTS
FRIED ONIONS, CORIANDER

**CEVADINHA DE ALHO FRANCÊS E RÚCULA, ESPARGOS VERDES
QUEIJO DE CABRA** 12,80
LEEK AND RUCULA PEARL BARLEY, GREEN ASPARGUS, GOAT CHEESE

LOMBO DE PORCO COM MISO BRANCO, TORANJA, PÊRA EM PICKLE ● 13,50
PORK TENDERLOIN WITH WHITE MISO, BLOOD ORANGE, PICKLED PEAR

**LULAS COM 3 QUINOAS, MOLHO DE PASTA DE SÉSAMO PRETO
ERVILHA QUEBRADA, PICKLE DE CENOURAS BIO** 13,50
SQUID WITH 3 QUINOAS, BLACK TAHINI SAUCE, MANGETOUT
HOMEMADE BIO CARROT PICKLE

**COSTELETAS DE BORREGO DE ARMAMAR
COENTROS/AMENDOÍM DIP, SALADA DE BULGUR** 16,50
LAMB CHOPS FROM ARMAMAR, CORIANDER/PEANUT DIP, BULGUR SALAD

SOBREMESAS DESSERTS

PANNA COTTA DE MATCHA, PURÉ DE MANGA, SÉSAMO PRETO ● 5,50
MATCHA PANNA COTTA, MANGO PURÉE, BLACK SESAME

**GANACHE DE CHOCOLATE COZIDO, AVELÃS E ESPECIARIAS
CRÈME FRAÎCHE DOCE, ÓLEO DE LARANJA, FLOR DE SAL** ● 5,50
BAKED CHOCOLATE GANACHE, SPICED HAZELNUTS, SWEET CRÈME FRAÎCHE
ORANGE OIL, FLEUR DE SEL

GELADO DE LIMÃO PRESERVADO, CRUMBLE DE CARDAMOMO ● 5,50
HOMEMADE PRESERVED LEMON ICECREAM, CARDAMOM CRUMBLE