

EARLY

CED OFEITA

**early means *cedo*,
as in ahead of time,
a fruit or a vegetable
that appears before
most others of its type**

TO TAKE HOME

Sourdough 100% natural
slow fermentation bread ^{V DF}
600g **3⁵⁰** 1200gr **6⁰⁰**

Gluten / dairy free loaf ^{V GF DF}
750g **6⁵⁰** 48-hour advance order

SIDES 08⁰⁰ – 15⁰⁰

Extra egg any style ^{EV GF DF} **1⁵⁰**

Spiced cured salmon ^{GF} **3⁵⁰**

Smoked codfish ^{GF} **3⁵⁰**

Bísaro 24-month prosciutto **3⁰⁰**

Bísaro belly bacon **2⁵⁰**

Azores island 24-month cured
cow milk cheese ^{EV GF} **2⁵⁰**

Leafy green salad ^{V GF DF R} **2⁵⁰**

Crushed herbed potatoes
w rosemary salt ^{V GF DF} **3⁰⁰**

Garlic and Indian saffron
cauliflower ^{V GF DF} **3⁰⁰**

Charred broccoli
w kimchi ^{V DF GF} **3⁰⁰**

Mushrooms w smoked chilli
and pickled onion ^{V DF GF} **2⁵⁰**

Seasoned tomatoes selection
w housemade ricotta ^{V GF} **3⁰⁰**

BREADS, SWEET AND SAVOURY PASTRIES

Daily selection ^{from} **2⁰⁰**

Banana bread ^{EV N} **3⁵⁰**

Spiced ginger bread ^{EV} **3⁵⁰**

Tea cake ^{EV} **3⁵⁰**

Scones ^{EV} **3⁰⁰**

add butter / cheese / ham /

honey ^{V DF GF} / jam ^{V DF GF} / peanut butter ^{V DF GF N} + **0⁵⁰** each

GRAINS, CEREALS AND FRUITS

Seasonal fruit bowl w housemade natural yoghurt and granola ^{EV N} **4⁵⁰**

Brown rice porridge w coconut milk and coconut water, heather honey,
vanilla seeds, coconut shavings and cinnamon ^{V DF GF} **4⁵⁰**

Chia pudding w almond milk, banana from Madeira archipelago,
cashew cream and season berries ^{V DF GF} **4⁵⁰**

EARLIES 08⁰⁰ – 15⁰⁰

Two free-range eggs any style, toasted sourdough ^{EV DF} **5⁵⁰**

French brioche toast, belly bacon, pepper chutney, maple syrup **7⁵⁰**

SOUPS, SALADS AND SANDWICHES 12⁰⁰ – 15⁰⁰

Daily seasonal selection ^{from} **4⁰⁰**

add your preferred side

SEASONAL MAINS 12⁰⁰ – 15⁰⁰

Weekly seasonal selection ^{from} **8⁰⁰**

add your preferred side

LATIES

Just hungry enough to chat for hours around the table while you nibble
and drink! These trilogies boards of locally sourced ingredients are
served with sourdough bread and a housemade preserves!

Crudités ^{V EV GF DF R} **9⁰⁰**

Meat **15⁰⁰**

Fish **12⁰⁰**

Cheese **14⁰⁰**

All take away orders have a surcharge of **0⁵⁰** per item / package.

Some of our foods contain allergens.
Please inform the waiter if you have any
dietary requirements or food intolerances.
All allergies must be notified to your waiter
before ordering. There is really nothing we
can do once the food is out unfortunately.

^V vegan ^{EG} egg-lacto-vegetarian ^{GF} gluten-free ^{DF} dairy-free ^R raw ^N contain nuts

No dish, food or drink, including the named couvert, can be charged
if not requested by the customer or is rendered unusable by the customer.

Everything is made in-house from fresh picked ingredients and local products.
No freezed ready-to-eat products! No micro-waves! No junk food!

EARLY CEDOFEITA

EVERYDAY
08⁰⁰ – 19⁰⁰

PRICES IN € EUROS
VAT included

Our blends and single origin coffee beans are proudly roasted in Porto by **VERNAZZA COFFEE ROASTERS**

To get the best of our drinks, we use whole unhomogenised milk by **VIGOR**

Our filtered chilled still and sparkling water is proudly sourced from Porto local water and powered by **D'ÁGUA**

And every other month a new craft beer selection made and bottled in Portugal

Our everchanging wine list is solely comprised of Portuguese local wines: green, white, rosé, red and sparkling wines showcasing Portugal, from north to south and the Atlantic archipelagos. 10 casts, 10 bottles each, until it ends!

SPECIALITY COFFEE

- Espresso 1⁰⁰
- Americano 2⁰⁰
- Macchiato 1⁵⁰
- Piccolo 1⁸⁰
- Cortado 2⁰⁰
- Flat white 2⁵⁰
- Cappuccino 2⁵⁰
- Latte 3⁰⁰
- Affogato 3⁵⁰
- plant-based drink ^{V GF DF} + 0⁵⁰
- iced + 0⁵⁰
- extra coffee shot + 0⁵⁰

CHOCOLATES

- Mocha 2⁵⁰
- 75% or 85% dark hot chocolate 3⁵⁰
- w sea salt caramel + 0⁵⁰
- w malted milk whisky + 1⁰⁰

BREW BAR

- Cevada ^{single} 1⁰⁰ ^{double} 2⁰⁰
- Chemex ^{3 cups} 4⁰⁰
- V60 ^{1-2 cups} 3⁰⁰
- Cold Brew 3⁰⁰
- Cold Brew Spritz 3⁵⁰

TEAS AND INFUSIONS

- Loose Leaf Tea Selection 2⁵⁰
- Fresh Mint / Lemongrass 3⁰⁰
- Lemon carioca ^{single} 1⁰⁰ ^{double} 2⁰⁰
- Ginger Root Star Anis 3⁰⁰
- Chai Latte 3⁵⁰
- milk / plant-based drink ^{V GF DF} + 0⁵⁰
- iced + 0⁵⁰

NATURAL JUICES ^{V GF DF R}

- Citrus juice 3⁰⁰
- Daily juice 3⁵⁰

HOUSEMADE SODAS ^{V GF DF}

- all served with sparkling water
- Lime + Mint 2⁵⁰
- Lemongrass + Fennel 2⁵⁰
- Mixed Berry 2⁵⁰
- Hibiscus + Rose + Cardamom 2⁵⁰
- Ginger + Lemon 2⁵⁰
- Kombucha + Lemon + Globe Amaranth 3⁰⁰

BOTTLED SODAS

- Classics selection ^{from} 2⁰⁰

WATER

- Still 50^{cl} 1⁰⁰
- Sparkling 50^{cl} 1⁵⁰
- Bottled sparkling 33^{cl} 1⁵⁰

BEERS

- ask your waiter for the current selection of Portuguese beers
- Beer of the season ^{from} 2⁵⁰

WINES

- ask your waiter for the current selection of Portuguese wines
- bottle 75^{cl} ^{from} 15⁰⁰
- glass 15^{cl} ^{from} 3⁵⁰
- sparkling glass 15^{cl} ^{from} 5⁵⁰

COCKTAILS / SPIRITS

- Mimosa 6⁵⁰
- sparkling wine + orange juice
- Screwdriver 7⁵⁰
- vodka + blood orange juice
- Bloody Mary 7⁵⁰
- vodka + tomato juice + celery + tabasco and worcestershire sauce
- Espresso Martini 7⁵⁰
- vodka + espresso coffee + coffee liqueur + lavender sugar syrup
- Dickens 7⁵⁰
- coldbrew coffee + stout beer + whiskey + heavy cream
- Muscatonic 6⁵⁰
- moscatel + spices
- w tonic water FEVER TREE
- White Port tonic w rosemary 6⁵⁰
- w tonic water FEVER TREE
- Port White / Tawny / Ruby 4⁵⁰

NIBBLES

- Sourdough bread selection
- w olive oil and *dukkah* ^{V DF N} 2⁵⁰
- Corn bread w chilli butter ^{EV GF} 2⁵⁰
- Gluten-dairy-free wedge ^{V GF DF} 2⁰⁰
- Salt brined lupins
- w chilli flakes ^{V GF DF} 1⁵⁰
- Seasonal olives ^{V GF DF R} 1⁵⁰
- Pickles selection ^{V GF DF} 2⁵⁰
- Season hummus ^{V GF DF R N} 2⁵⁰
- Season chips ^{V GF DF} 2⁵⁰
- Spiced salty popcorn ^{V GF DF N} 1⁵⁰
- Spiced nuts ^{V GF DF N} 2⁵⁰
- Power balls ^{V GF DF N} 1⁵⁰ ^{pair}
- Cholocate treats ^{EV GF N} 1⁵⁰ ^{pair}