

# EARLY

## CEDOFEITA

WEEK—ENDS  
09<sup>00</sup> – 18<sup>00</sup>

PRICES IN € EUROS  
VAT included

early means *cedo*,  
as in ahead of time,  
a fruit or a vegetable  
that appears just before  
most others of its type,  
from farm—to—table  
and *almost* zero waste  
— a full circle every day

### DOUGHS SWEET AND SOURDOUGHS

Sourdough selection <sup>V DF</sup> from 2<sup>50</sup> / slice

*Bun* <sup>BEST—SELLER OV</sup> 3<sup>00</sup> / unit SEE SIDES

*Scone* <sup>BEST—SELLER OV</sup> 3<sup>00</sup> / unit SEE SIDES

*Al—Brownie* <sup>VEGAN V N</sup> 4<sup>50</sup> / unit

Banana Bread / Daily Cake <sup>OV N</sup> 4<sup>50</sup> / sliced TOASTED / SALTED CARAMEL +0<sup>50</sup>

### BOWLS GRAINS AND CEREALS

Seasonal fruit bowl w housemade natural yoghurt and granola <sup>OV N</sup> 7<sup>50</sup>

Oats w milk <sup>COW</sup>, yoghurt <sup>GREEK-STYLE</sup>, walnuts, banana <sup>FROM MADEIRA</sup> <sup>OV N R</sup> 7<sup>50</sup>

Barley w hazelnut <sup>TEXTURES</sup>, cocoa, carob, fig <sup>DOURO</sup>, pólen <sup>OV DF N R</sup> 8<sup>50</sup>

Brown rice w coconut <sup>TEXTURES</sup>, heather honey, vanilla, cinnamon, berries <sup>V DF GF</sup> 8<sup>00</sup>

Chia pudding w almond, banana <sup>FROM MADEIRA</sup>, cashew, berries <sup>V DF GF</sup> 8<sup>00</sup>

### EARLIES HAPPY CHICKEN FREE—RANGE EGGS

Two free—range eggs <sup>SCRAMBLED</sup> w wheat sourdough, aromatic herbs <sup>OV DF</sup> 9<sup>50</sup>

*Smørrebrød* w avocado, portuguese cabbage *kimchi* <sup>HOUSEMADE</sup>, olive,  
egg <sup>POACHED</sup>, *hollandaise* <sup>SAUCE</sup>, rye <sup>MULTIGRAIN</sup>, aromatic herbs <sup>DF R</sup> 11<sup>50</sup>

*Gadus Morhua* w codfish <sup>TEXTURES</sup>, pepper, chickpea, egg <sup>QUAIL</sup>,  
wheat sourdough, aromatic herbs 12<sup>50</sup>

*Rabanada* w brioche <sup>SOURDOUGH</sup>, *prosciutto* <sup>BÍSARO</sup>, onion, maple <sup>OV</sup> 12<sup>50</sup>

### SWEETS DESSERTS AND DELICACIES

*Cocoa* <sup>3</sup> w cocoa, dark chocolate, buckwheat, rice <sup>OV GF</sup> 7<sup>50</sup>

Salame *Salomeu* w cocoa, chocolate, pistachio <sup>TEXTURES</sup>, spices <sup>OV</sup> 8<sup>50</sup>

*Vinum Rabanada* w *brioche*, cinnamon, Port <sup>TAWNY</sup>, berries, sour cherry <sup>OV</sup> 8<sup>00</sup>

### SIDES

Bísaro prosciutto 4<sup>50</sup>

Wood fire roasted turkey ham 2<sup>50</sup>

São Jorge cheese <sup>24M AZORES</sup> <sup>OV GF</sup> 3<sup>50</sup>

Ponte Lima *Flamengo* cheese <sup>OV GF</sup> 2<sup>50</sup>

Leafy green salad <sup>V GF DF R</sup> 3<sup>00</sup>

Ricotta cherry tomatoes <sup>V GF</sup> 3<sup>50</sup>

Avocado lime—lemon <sup>V GF DF R</sup> 4<sup>50</sup>

*Hummus* seasonal <sup>V GF DF R N</sup> 3<sup>50</sup>

Lupins w *piri—piri* <sup>SPICY V GF DF</sup> 2<sup>50</sup>

Olives selection <sup>V GF DF R</sup> 2<sup>50</sup>

*Kimchi* <sup>HOUSEMADE</sup> <sup>V DF GF</sup> 2<sup>00</sup>

Spicy Salty 'n' Sweet <sup>SAUCES</sup> 1<sup>50</sup> EACH

Olive Oil <sup>V DF GF</sup> 1<sup>50</sup> ADD *DUKKAH* +2<sup>00</sup>

Plant—based *butter* <sup>V DF GF N</sup> 1<sup>50</sup>

Butter <sup>COW</sup> <sup>OV GF</sup> 1<sup>00</sup>

Jam <sup>or MARMELADA</sup> <sup>V DF GF</sup> 1<sup>50</sup>

Menu items can not be changed.

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.

<sup>V</sup> vegan <sup>OV</sup> ovo-lacto-vegetarian <sup>GF</sup> gluten-free <sup>DF</sup> dairy-free <sup>R</sup> raw <sup>N</sup> nuts <sup>C</sup> crustaceans

Almost everything is made in-house from fresh picked ingredients and local produce.

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

All take away orders have a surcharge per item. EFTPOS surcharges may apply at checkout.  
Laptop use is welcome, besides peak hours, with a minimum consumption 5<sup>00</sup>/hour.

## O BED & BRUNCH COLLECTION

WEEK—ENDS  
09<sup>00</sup> – 18<sup>00</sup>

# EARLY CEDOFEITA

PRICES IN € EUROS  
VAT included

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

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

## SPECIALITY COFFEE

- Espresso 1<sup>00</sup>
- Americano 2<sup>50</sup>
- Macchiato 2<sup>00</sup>
- Cortado 2<sup>50</sup>
- Flat white 3<sup>00</sup>
- Cappuccino 3<sup>50</sup>
- Latte 3<sup>50</sup>
- Affogato 5<sup>50</sup> ask for icecream flavour(s)
- extra coffee shot / decaf +0<sup>70</sup>
- plant-based drink <sup>V GF DF</sup> +0<sup>70</sup>
- extra milk +0<sup>50</sup>
- iced +0<sup>50</sup>

## CHOCOLATES

- Mocha <sup>OV</sup> 5<sup>50</sup>
- Dark hot chocolate <sup>OV</sup> 5<sup>50</sup>
- sea salt caramel +0<sup>50</sup>

## BREW BAR

- Cevada <sup>single</sup> 1<sup>00</sup> <sup>double</sup> 2<sup>00</sup>
- Chemex <sup>3 cups</sup> 5<sup>00</sup>
- V60 <sup>1—2 cups</sup> 4<sup>00</sup>
- Cold Brew 4<sup>50</sup> <sup>SPRITZ</sup> 5<sup>50</sup>

## TEAS AND INFUSIONS

- Loose Leaf Tea selection 3<sup>00</sup>
- Iced Tea <sup>COLD BREW</sup> 3<sup>50</sup>
- Lemon Carioca <sup>single</sup> 1<sup>00</sup> <sup>double</sup> 2<sup>00</sup>
- Fresh Mint / Lemongrass 3<sup>50</sup>
- Ginger Root Star Anis 3<sup>50</sup>
- Chai Latte 4<sup>50</sup> <sup>DIRTY extra coffee shot</sup> 5<sup>20</sup>
- Matcha / Turmeric Latte 4<sup>50</sup>

## WATER

- Still 33<sup>cl</sup> 1<sup>50</sup> 70<sup>cl</sup> 3<sup>00</sup>
- Água das Pedras 33<sup>cl</sup> <sup>BOTTLE</sup> 2<sup>50</sup>

Our everchanging wine selection solely comprised of Portuguese local wines — natural, organic and biodynamic: *green*, white, *orange*, *rosé*, red and sparkling wines showcasing Portugal, from north to south and the Atlantic archipelagos

## NATURAL JUICES <sup>V GF DF R</sup>

- Daily juice 20<sup>cl</sup> from 4<sup>00</sup>
- Citrusy juice 20<sup>cl</sup> from 4<sup>50</sup>

## HOUSEMADE SODAS <sup>V GF DF</sup>

- 25<sup>cl</sup> served w still / sparkling water
- Blueberry, Aniseed—Agastache,
- Blue Pea Butterfly, Cardamon 3<sup>50</sup>
- Hibiscus, Globe amaranth 3<sup>50</sup>
- Mallow, Ginger, Lemon 3<sup>50</sup>
- Kombucha <sup>FERMENTED DRINK</sup> 4<sup>50</sup>
- Cider <sup>FERMENTED DRINK</sup> 4<sup>50</sup>
- Tepachai <sup>FERMENTED DRINK</sup> 4<sup>50</sup>

## BOTTLED SODAS

- Classics selection 20<sup>cl</sup> <sup>BOTTLE</sup> from 2<sup>50</sup>

## BEERS / WINES

- Craft Beers 33<sup>cl</sup> <sup>BOTTLE</sup> from 5<sup>00</sup>
- Wines from 15<sup>cl</sup> <sup>GLASS</sup> 4<sup>50</sup> 75<sup>cl</sup> <sup>BOTTLE</sup> 18<sup>00</sup>
- ask your waiter for the current wine selection list

## COCKTAILS / SPIRITS

- Cedofeita <sup>GF</sup> 7<sup>50</sup>
- sparkling wine, daily seasonal juice
- Madame Kombucha <sup>GF DF</sup> 9<sup>50</sup>
- tequila, hibiscus, lemon, handcrafted kombucha
- Espresso Yourself <sup>GF DF</sup> 10<sup>50</sup>
- vodka, housemade coffee liqueur, espresso, *ginjinha*
- Douro <sup>GF DF</sup> 8<sup>50</sup>
- port white, tonic water, rosemary
- Bloody Hell <sup>GF DF</sup> 9<sup>50</sup>
- vodka, kimchi, tomato, lime, *pimenta da terra*, celery

## TO TAKE HOME AND MUCH MORE

- Granola / Muesli <sup>N</sup> from 8<sup>00</sup>
- Jams / Chutneys <sup>V GF DF</sup> from 8<sup>00</sup>
- Plant—based *Butters* <sup>V GF DF</sup> from 9<sup>00</sup>

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

A selection of our very *best sellers* from THE TOWNHOUSE KITCHEN, packed and ready to go home with you. Enjoy!

## THE SUPPERCLUB

CARTE BLANCHE TASTING MENU

— an epicurian dinner evening, informal and intimate, gathering people from different backgrounds, create a community around a table. a multi-course seasonal dinner set the pace of conversations and fuel the curiosity about the ancestral gastronomic practices in Portugal and around the globe up to today.

ask our staff for the upcoming event dates  
55<sup>00</sup> /PAX — DRINKS NOT INCLUDED

## THE TOWNHOUSE KITCHEN THE DAILY BRUNCH

— the cookbook written by siblings Patrícia and Emanuel de Sousa, images by Daniel Zachrisson, and edited by François Le Bled for NEW HEROES AND PIONEERS Patrícia and Emanuel De Sousa offer a series of recipes and tips 'giving people a sense of what we are all about at the townhouse — which includes everything from the Portuguese culinary traditions to contemporary world *cuisines*. It is small fuss, big flavour food.'

hardcover – 256 pages – matte paper  
210 x 300mm – 1,5 kg – english  
ISBN – 9789-187-81-5850 (2018)  
45<sup>00</sup>

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09<sup>00</sup> – 18<sup>00</sup>

# EARLY

## CED OFEITA

PREÇOS EM € EUROS  
IVA incluído

early significa cedo,  
à frente do seu tempo,  
como a fruta ou vegetal  
que aparece pouco antes  
dos outros do seu tipo,  
da quinta para a mesa  
quase desperdício zero  
— em economia circular

### DOUGHS MASSAS MÃE DOCES E SALGADAS

Seleção de pão massa mãe de fermentação lenta <sup>V DF</sup> desde 2<sup>50</sup> / fatia

*Bun* <sup>BEST—SELLER OV</sup> 3<sup>00</sup> / unidade <sup>VER EXTRAS</sup>

*Scone* <sup>BEST—SELLER OV</sup> 3<sup>00</sup> / unidade <sup>VER EXTRAS</sup>

*Al—Brownie* <sup>VEGAN V N</sup> 4<sup>50</sup> / unidade

Bolo Banana / do Dia <sup>OV N</sup> 4<sup>50</sup> / fatia <sup>TOSTADO / CARAMELO SALGADO +0<sup>50</sup></sup>

### BOWLS GRÃOS E CEREAIS

Salada de fruta c iogurte e granola caseira <sup>OV N</sup> 7<sup>50</sup>

Aveia <sup>GF</sup> c leite <sup>VACA</sup>, iogurte <sup>ESTILO GREGO</sup>, nozes, banana <sup>DA MADEIRA OV N R</sup> 7<sup>50</sup>

Cevada c aveia <sup>TEXTURAS</sup>, cacau, alfarroba, figo <sup>DOURO</sup>, pólen <sup>OV DF N R</sup> 8<sup>50</sup>

Arroz c coco <sup>TEXTURAS</sup>, canela, mel de urze, baunilha, bagas <sup>V GF DF</sup> 8<sup>00</sup>

Pudim de chia c amêndoa, banana <sup>DA MADEIRA</sup>, caju, bagas <sup>V DF GF R</sup> 8<sup>00</sup>

### EARLIES OVOS DE GALINHAS FELIZES CRIADAS AO AR LIVRE

Dois ovos <sup>MEXIDOS</sup> c pão massa mãe, ervas aromáticas <sup>OV DF</sup> 9<sup>50</sup>

*Smørrebrød* c abacate, couve portuguesa <sup>CASEIRO</sup>, azeitona, ovo <sup>ESCALFADO</sup>,  
*hollandaise* <sup>MOLHO</sup>, *centeio* <sup>MULTIGRAIN</sup>, ervas aromáticas <sup>OV DF R</sup> 11<sup>50</sup>

*Gadus Morhua* c bacalhau <sup>TEXTURAS</sup>, pimento, grão—de—bico, ovo <sup>CODORNIZ</sup>,  
pão massa mãe, ervas aromáticas 12<sup>50</sup>

Rabanada c brioche <sup>MASSA MÃE</sup>, presunto <sup>BÍSARO</sup>, cebola, ácer <sup>OV</sup> 12<sup>50</sup>

### SWEETS DOCES E SOBREMESAS

*Cocoa* <sup>3</sup> c cacau, chocolate negro, trigo sarraceno, arroz <sup>OV GF</sup> 7<sup>50</sup>

Salame *Salomeu* c cacau, chocolate, pistácio <sup>TEXTURAS</sup>, especiarias <sup>OV</sup> 8<sup>50</sup>

*Vinum* Rabanada c brioche <sup>MASSA MÃE</sup>, canela, Porto <sup>TAWNY</sup>, bagas, ginjas <sup>OV</sup> 8<sup>00</sup>

### EXTRAS

Presunto Bísaro <sup>24M CURA DF GF</sup> 4<sup>50</sup>

Fiambre de Peru a Lenha 2<sup>50</sup>

Queijo São Jorge <sup>AÇORES DOP OV GF</sup> 3<sup>50</sup>

Queijo *Flamengo* <sup>PONTE LIMA OV GF</sup> 2<sup>50</sup>

Salada verde <sup>V GF DF R</sup> 3<sup>00</sup>

Tomates cherry c *ricotta* <sup>V GF</sup> 3<sup>50</sup>

Abacate lima—limão <sup>V GF DF R</sup> 4<sup>50</sup>

*Hummus* da época <sup>V GF DF R N</sup> 3<sup>50</sup>

Tremoços c piri—piri <sup>PICANTE V GF DF</sup> 2<sup>50</sup>

Azeitonas <sup>V GF DF R</sup> 2<sup>50</sup>

*Kimchi* caseiro <sup>V DF GF</sup> 2<sup>00</sup>

Spicy Salty 'n' Sweetie <sup>MOLHOS</sup> 1<sup>50</sup>

Azeite <sup>V DF GF</sup> 1<sup>50</sup> <sup>ADD DUKKAH +2<sup>00</sup></sup>

*Manteiga* vegetal <sup>VEGAN V DF GF N</sup> 1<sup>50</sup>

Manteiga <sup>VACA OV GF</sup> 1<sup>00</sup>

Compota <sup>ou MARMELADA V DF GF</sup> 1<sup>50</sup>

Items do menu não podem ser alterados.

Alguns dos alimentos contêm alérgenos. Informe-nos de eventuais necessidades dietéticas ou intolerâncias alimentares. Todas as alergias devem ser notificadas antes de fazer o pedido. Não há nada que possamos fazer após servir o pedido.

V vegan OV ovo-lacto-vegetariano GF sem gluten DF sem lactose R cru N nozes C crustáceos

Nenhum prato, produto alimentar ou bebida, incluindo o denominado couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.

Quase tudo é feito aqui a partir de ingredientes recém-colhidos e produtos locais.

Sobretaxas take away cobradas por item. Sobretaxas EFTPOS cobradas por pagamento. Computadores são bem-vindos, fora das horas de pico, com consumo mínimo 5<sup>00</sup> / hora.

WEEK—ENDS  
09<sup>00</sup> – 18<sup>00</sup>

# EARLY CEDOFEITA

PREÇOS EM € EUROS  
IVA incluído

A mistura e os grãos de café de origem única são torrados no grande Porto por **VERNAZZA COFFEE ROASTERS**

Para melhores resultados, usamos leite gordo não homogeneizado por **VIGOR**

## CAFÉS

- Espresso 1<sup>00</sup>
- Americano 2<sup>50</sup>
- Macchiato 2<sup>00</sup>
- Cortado 2<sup>50</sup>
- Flat white 3<sup>00</sup>
- Capuccino 3<sup>50</sup>
- Latte 3<sup>50</sup>
- Affogato 5<sup>50</sup> pergunte ao staff o(s) gelado(s)
- shot café extra +0<sup>70</sup>
- bebida vegetal opcional +0<sup>70</sup>
- leite vaca extra +0<sup>50</sup>
- frio +0<sup>50</sup>

## CHOCOLATES

- Mocha <sup>OV</sup> 5<sup>50</sup>
- Chocolate negro quente <sup>OV</sup> 5<sup>50</sup>
- caramelo salgado +0<sup>50</sup>

## BREW BAR

- Cevada <sup>single</sup> 1<sup>00</sup> <sup>duplo</sup> 2<sup>00</sup>
- Chemex <sup>3 copos</sup> 5<sup>00</sup>
- V60 <sup>1—2 copos</sup> 4<sup>00</sup>
- Cold brew 4<sup>50</sup> SPRITZ 5<sup>50</sup>

## CHÁS E INFUSÕES

- Seleção de chás 3<sup>00</sup>
- Chá Frio <sup>COLD BREW</sup> 3<sup>50</sup>
- Carioca Limão <sup>single</sup> 1<sup>00</sup> <sup>duplo</sup> 2<sup>00</sup>
- Menta fresca / Erva-príncipe 3<sup>50</sup>
- Gengibre, limão e estrela anis 3<sup>50</sup>
- Chai latte 4<sup>50</sup> DIRTY shot café extra 5<sup>20</sup>
- Matcha / Curcuma Latte 4<sup>50</sup>

## ÁGUAS

- Natural 33<sup>cl</sup> 1<sup>50</sup> 70<sup>cl</sup> 3<sup>00</sup>
- Água das Pedras 33<sup>cl</sup> BOTTLE 2<sup>50</sup>

A nossa seleção de vinhos é composta apenas por vinhos Portugueses locais—naturais, biológicos e biodinâmicos: verdes, brancos, *laranjas*, *rosés*, tintos e espumantes, revelando Portugal de norte a sul e arquipélagos Atlânticos.

## SUMOS NATURAIS <sup>V GF DF R</sup>

- Do dia 20<sup>cl</sup> desde 4<sup>00</sup>
- Do Citrinos 20<sup>cl</sup> desde 4<sup>50</sup>

## SODAS CASEIRAS <sup>V GF DF</sup>

- 25<sup>cl</sup> c água natural / gaseificada
- Mirtilo, Agastache anisado, Flor de Ervilha Borboleta, Cardamomo 3<sup>50</sup>
- Hibiscus, Perpétua Roxa 3<sup>50</sup>
- Malva, Limão, Gengibre 3<sup>50</sup>
- Kombucha <sup>BEBIDA FERMENTADA</sup> 4<sup>50</sup>
- Sidra <sup>BEBIDA FERMENTADA</sup> 4<sup>50</sup>
- Tepachai <sup>BEBIDA FERMENTADA</sup> 4<sup>50</sup>

## REFRIGERANTES

- Clássicos 20<sup>cl</sup> GARRAFA desde 2<sup>50</sup>

## CERVEJAS / VINHOS

- Cerveja artesanal desde 33<sup>cl</sup> GARRAFA 5<sup>00</sup>
- Vinho desde 15<sup>cl</sup> COPO 4<sup>50</sup> 75<sup>cl</sup> GARRAFA 18<sup>00</sup>
- pergunte ao staff pela carta de vinhos actual

## COCKTAILS <sup>ESPIRITUOSOS</sup>

- Cedofeita <sup>GF</sup> 7<sup>50</sup>
- vinho espumante, sumo do dia
- Madame Kombucha <sup>GF DF</sup> 9<sup>50</sup>
- tequila, hibiscus, lima, limão, kombucha caseira
- Espresso Yourself <sup>GF DF</sup> 10<sup>50</sup>
- vodka, licor café caseiro, espresso, ginjinha
- Douro <sup>GF DF</sup> 8<sup>50</sup>
- vinho porto branco, água tônica, alecrim
- Bloody Hell <sup>GF DF</sup> 9<sup>50</sup>
- vodka, kimchi, tomate, lima, pimenta da terra, aipo

## PARA LEVAR <sup>E MUITO MAIS</sup>

- Granola / Muesli <sup>N</sup> desde 9<sup>00</sup> desde 8<sup>00</sup>
- Compotas / Chutneys <sup>V GF DF</sup> desde 8<sup>00</sup>
- Manteigas Vegetais <sup>V GF DF</sup> desde 9<sup>00</sup>

A cada época uma cerveja artesanal produzida e engarrafada em Portugal

Uma selecção dos nossos *best sellers* da TOWNHOUSE KITCHEN, embalados e prontos para levar para casa. Aproveite!

## THE SUPPERCLUB

MENU DEGUSTAÇÃO CARTE BLANCHE

— um jantar epicurista, informal e intimista que serve de pretexto para o encontro de pessoas de diferentes latitudes, gerando um efeito de comunidade à volta de uma mesa. Vários momentos de degustação desenhados para cada supperclub, marcam a cadência das conversas e alimentam a curiosidade sobre as práticas ancestrais da gastronomia.

pergunte ao staff pelos próximos eventos  
55<sup>00</sup> /PAX — BEBIDAS NÃO INCLUÍDAS

## THE TOWNHOUSE KITCHEN THE DAILY BRUNCH

— o livro de receitas dos irmãos Patrícia Sousa e Emanuel de Sousa, fotografado por Daniel Zachrisson e editado por François Le Bled para a NEW HEROES AND PIONEERS Patrícia Sousa e Emanuel De Sousa apresentam uma série de receitas e dicas que visam 'dar às pessoas uma noção do que nós fazemos na Townhouse — que inclui as tradições culinárias Portuguesas e as cozinhas contemporâneas à volta do Mundo. Apenas muito sabor, sem confusão.'

capa dura – 256 páginas – papel matte  
210 x 300 mm – 1,5 kg – em língua inglesa  
ISBN 9789-187-81-5850 (2018)  
45<sup>00</sup>