

THE SUPPERCLUB

CARTE BLANCHE TASTING MENU
an epicurean evening around the table
— ask our staff for the upcoming event dates

EVENTS PRIVATE HIRE AVAILABLE

— talk to us about function options and availability

EVERY DAY

09⁰⁰ – 17⁰⁰

@earlycedofeita
#earlycedofeita

EARLY Cedofeita **WIFI**
bragas374 **PASS**

EARLY

CEDOFEITA

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

SIDES

Smoked salmon ^{OR} codfish ^{GF} 4⁵⁰
Tuna *Muxama* ^{ALGARVE} ^{GF} 5⁰⁰
Bísaro prosciutto 4⁵⁰
Bísaro belly bacon 3⁵⁰
Wood fire roasted turkey ham 2⁵⁰
São Jorge cheese ^{AZORES 24M COW} ^{OV} 3⁵⁰
Ilha dos Mistérios cheese ^{PICO COW} ^{OV} 3⁵⁰
Flamengo cheese ^{PONTE LIMA COW} ^{OV} 2⁵⁰
Azeitão cheese ^{SETÚBAL 20D SHEEP} ^{OV} 3⁰⁰
Pur Chèvre ^{GRANJA MOINHOS 10M GOAT} ^{OV} 3⁵⁰
Leafy greens salad ^{V GF DF R} 3⁰⁰
Ricotta cherry tomatoes ^{V GF} 3⁵⁰
Avocado lime—lemon ^{V GF DF R} 4⁵⁰
Rosemary new potatoes ^{V GF DF} 3⁰⁰
Spicy sweet potatoes ^{V GF DF} 3⁵⁰
Turmeric garlic cauliflower ^{V GF DF} 4⁵⁰
Kimchi charred broccoli ^{V DF GF} 4⁵⁰
Smoked wild mushrooms w chilli,
pearl pickled onion ^{V DF GF} 4⁵⁰
Kimchi ^{HOUSEMADE V DF GF} 2⁰⁰
Spicy Salty 'n' Sweet sauces 1⁵⁰
Vegan *cheese* ^{PLANT—BASED V DF GF N} 2⁵⁰
Nut *butter* ^{PLANT—BASED V DF GF N} 1⁵⁰
Butter ^{COW} ^{OV GF} 1⁰⁰
Jam ^{OR MARMELADA V DF GF} 1⁵⁰

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.

BOWLS GRAINS AND CEREALS

Seasonal fruit bowl w housemade natural yoghurt and granola ^{OV N} 7⁰⁰
Brown rice porridge w coconut, vanilla, cinnamon, berries ^{V DF GF} 8⁰⁰
Chia pudding w almond, banana ^{FROM MADEIRA}, cashew, berries ^{V DF GF N R} 7⁵⁰

EARLIES HAPPY CHICKEN FREE—RANGE EGGS

Two free—range eggs *any style* w wheat sourdough, aromatic herbs ^{OV DF} 9⁵⁰
Shakshouka w pepper and tomato ^{OR SEASON VEGETABLES}, *harissa*, two eggs ^{BAKED},
wheat sourdough, aromatic herbs ^{OV DF GF} 13⁵⁰
Rabanada ^{BRIOCHE FRENCH TOAST} w belly bacon, pepper chutney, maple syrup ^{OV} 12⁵⁰
— extra free—range egg ^{OV DF GF} +2⁰⁰ each ^{SAME STYLE / w RABANADA SUNNY—SIDE—UP ONLY}

BRØDS 'N' SISTERS THY USUAL SUSPECTS

La Bimba aka ^{VEGETARIAN FRANCESINHA} w wild mushrooms, sundried tomato, celeriac,
egg, onion—thyme *panettone*, *scamorza affumicata* ^{PUGLIA ITALY DOP COW} ^{OV} 16⁵⁰
Smørrebrød Gravad Laks w salmon, avocado, *multigrain rye* ^{DF N R} 14⁵⁰
Sakana Sando w fish ^{DOURO OR CATCH OF THE DAY}, treviso, apple, sourdough ^N 15⁵⁰
Bisaro Katsu Sando w pork, *sauekraut*, mustard, brioche, herbs ^N 14⁵⁰

SLIDERS SIGNATURE BURGERS

V 120GR VEGAN BURGER w mushroom, tomato ^{SUNDRIED}, chard, onion, *pickles* ^{V N} 12⁵⁰
M 120GR BURGER w sirloin beef ^{AZORES IGP}, tomato, lettuce, onion, *pickles* ^N 13⁵⁰
S&M 170GR BURGER w *rabadilha* Barrosã ^{MINHO DOP}, sausage ^{MOIRA DOP}, shallot,
Pimenta da Terra, tomato ^{CORAÇÃO DE BOI}, lettuce, onion, *pickles* ^N 14⁵⁰
— extra free—range egg ^{SUNNY—SIDE—UP ONLY} ^{OV DF GF} +2⁰⁰ each

SPECIALS SIGNATURE SEASONAL SPECIALS — ASK YOUR WAITER INFO / ALLERGENS

Suppa w season vegetables and/or proteins, grains, broth ^{from} 7⁵⁰
L'Otto w vegetables and/or proteins, grains ^{from} 11⁵⁰
La pasta ^{HOUSEMADE FRESH PASTA} w vegetables and/or proteins, wheat ^{from} 13⁵⁰

SWEETS DESSERTS AND DELICACIES

Salame *Salomeu* w cocoa, chocolate, pistachio ^{TEXTURES—ICE CREAM}, spices ^{OV N} 8⁵⁰
Cocoa 3 w cocoa, dark chocolate, buckwheat, rice ^{OV GF N} 6⁵⁰
Vinum Rabanada w *brioche*, cinnamon, Port wine, berries, sour cherry ^{OV} 8⁰⁰
Pumpkin Pecan Pistachio Pie w pumpkin, pecan, pistachio, nutmeg ^{OV N} 8⁰⁰
Cheesecake ^{NY—STYLE} w goat soft cheese and seasonal topping ^{OV} 7⁵⁰
Tira—m—isso w *mascarpone*, coffee, cocoa, carob, *bitter almond* ^{OV} 7⁵⁰

V vegan **OV** ovo-lacto-vegetarian **GF** gluten-free **DF** dairy-free **R** raw **N** nuts **C** 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.

The consumption of products not purchased at the establishment is not allowed.

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 5⁰⁰/hour.

O BED & BRUNCH COLLECTION

EVERY DAY
09⁰⁰ – 17⁰⁰

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 1⁰⁰
- Americano 2⁵⁰
- Macchiato 2⁰⁰
- Cortado 2⁵⁰
- Flat white 3⁰⁰
- Cappuccino 3⁵⁰
- Latte 3⁵⁰
- Affogato 5⁵⁰ ask for icecream flavour(s)
- extra coffee shot / decaf +0⁷⁰
- plant-based drink ^{V GF DF} +0⁷⁰
- extra milk +0⁵⁰
- iced +0⁵⁰

CHOCOLATES

- Mocha ^{OV} 5⁵⁰
- Dark hot chocolate ^{OV} 5⁵⁰
- sea salt caramel +0⁵⁰

BREW BAR

- Cevada ^{single} 1⁰⁰ ^{double} 2⁰⁰
- Chemex ^{3 cups} 5⁰⁰
- V60 ^{1–2 cups} 4⁰⁰
- Cold Brew 4⁵⁰ SPRITZ 5⁵⁰

TEAS AND INFUSIONS

- Loose Leaf Tea selection 3⁰⁰
- Iced Tea ^{COLD BREW} 3⁵⁰
- Lemon Carioca ^{single} 1⁰⁰ ^{double} 2⁰⁰
- Fresh Mint / Lemongrass 3⁵⁰
- Ginger Root Star Anis 3⁵⁰
- Chai Latte 4⁵⁰ DIRTY extra coffee shot 5²⁰
- Matcha / Turmeric Latte 4⁵⁰

WATER

- Still 33^{cl} 1⁵⁰ 70^{cl} 3⁰⁰
- Sparkling 33^{cl} 2⁰⁰ 70^{cl} 4⁰⁰
- Água das Pedras 33^{cl} BOTTLE 2⁵⁰

EARLY CEDOFEITA

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

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

NATURAL JUICES ^{V GF DF R}

Daily juice 20^{cl} from 4⁰⁰

HOUSEMADE SODAS ^{V GF DF}

- 25CL SERVED W STILL / SPARKLING WATER
- Lime, Mint 3⁵⁰
- Lemongrass, Fennel 3⁵⁰
- Mixed Berry 3⁵⁰
- Hibiscus, Wild Rose, Cardamom 3⁵⁰
- Ginger, Lemon 3⁵⁰

FERMENTED SODAS ^{V GF DF}

- 25CL NATURAL FERMENTATION HOUSEMADE
- Kombucha ^{BLACK or GREEN TEA} 4⁵⁰
- Sidra ^{APPLE or ORCHARD FRUIT} 4⁵⁰
- Tepachai ^{PINEAPPLE w SPICES} 4⁵⁰
- Ginger Beer ^{GINGER ROOT} 4⁵⁰

BOTTLED SODAS

Classics selection 20^{cl} BOTTLE from 2⁵⁰

BEERS / WINES

AS YOUR WAITER FOR CURRENT SELECTION

- Craft Beers 33^{cl} BOTTLE from 5⁰⁰
- Wines from 15^{cl} GLASS 4⁵⁰ 75^{cl} BOTTLE 18⁰⁰

COCKTAILS / SPIRITS

- Cedofeita ^{GF} 7⁵⁰
^{sparkling wine, daily seasonal juice}
- Caravela ^{GF DF} 8⁵⁰
^{mascatel, brandy, lime, pear, cinnamon}
- Madame Kombucha ^{GF DF} 9⁵⁰
^{tequila, hibiscus, lemon, handcrafted kombucha}
- Espresso Yourself ^{GF DF} 10⁵⁰
^{vodka, housemade coffee liquor, espresso, ginjinha}
- Douro ^{GF DF} 8⁵⁰
^{port, gold strike, sultana, tonic water}
- Contraste ^{OV} 10⁵⁰
^{bourbon, cold brew, stout beer, simple syrup, cream}
- Bloody Hell ^{GF DF} 9⁵⁰
^{vodka, kimchi, tomato, lime, pimenta da terra, celery}
- Classics / Spirits ^{NEAT / ON THE ROCKS} from 8⁵⁰

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

BREADS 'N' PASTRIES ^{SEE EXTRAS}

- Sourdough Selection ^{V DF} from 2⁵⁰ / slice
- Cinnamon Buns ^{OV} 3⁰⁰ / unit
- Ribbons ^{PISTACHIO / CRANBERRY OV} 3⁵⁰ / unit
- Croissant ^{OV} from 2⁵⁰ / unit
- Pain au Chocolat ^{OV} from 3⁵⁰ / unit
- Al—Brownie ^{VEGAN V N} 4⁵⁰ / unit
- Cookies ^{OV N} 1⁵⁰ / portion
- Bananabread / Tea Cake ^{OV N} 4⁵⁰ / slice
toasted / salted caramel +0⁵⁰

NIBBLES

- Olive Oil, Pistachio dukkah ^{V DF N} 3⁰⁰
- Season Hummus ^{V GF DF R N} 3⁵⁰
- Lupins w piri—piri ^{CHILI V GF DF} 2⁵⁰
- Olives ^{V GF DF R} 2⁵⁰
- Pickles ^{HOUSEMADE V GF DF R} 2⁵⁰
- Salted Popcorn ^{V GF DF} 1⁵⁰
- Spicy Salty 'n' Sweet Nuts ^{V GF DF N} 2⁵⁰

LATIES ^{BOARDS — SEASONAL TRILOGIES}

- Garden ^{V (OV) (DF) R N} 13⁰⁰
- Mountain ^{CHEESE OV (N)} 16⁰⁰
^{ask your waiter for the vegan cheese selection V +2⁰⁰}
- Sea ^{FISH DF R C (N)} 14⁰⁰
- Country ^{MEAT} 15⁰⁰
- Chef ^{CHEF'S DAILY CHOICE (N)} 17⁰⁰

TO TAKE HOME ^{48H ADVANCE ORDERS}

- Wheat Sourdough ^{V DF}
600g 4⁰⁰ 1200g 6⁵⁰ THINS 100gr 2⁰⁰
- Speciality Flours Sourdough ^{V DF}
600g 5⁰⁰ 1200g 7⁵⁰ THINS 100gr 2⁵⁰
- Focaccia ^{V DF} 1200g 14⁰⁰ THINS 100gr 3⁰⁰
- Rye Bread Brick ^{V DF} 1200g from 7⁰⁰
- Gluten—free Loaf ^{V DF} 1200g 12⁰⁰
- Cakes ^{OV N} from 22⁰⁰ / KG
- Delj THE TOWNHOUSE KITCHEN from 5⁰⁰