



Brunch and Ceramic

(Saturdays and Holidays)

1) Greek yoghurt or soya, homemade granola, berries and honey

Or

Seasonal fruit and berries salad with coconut crumble

2) LT egg, mushroom, asparagus and spinach, hollandaise sauce

Or

Cocotte egg with fried bacon, cherry tomatoes, spinach and toasted Alentejo bread

3) Toast, marinated salmon with beetroot, guacamole and roasted tomatoes

Or

Toast, smoked neck, carrot pickle and roman lettuce

Or

Toast, scrambled eggs with chives and watercress

Or

Dark chocolate brownie with pistachio cream, syllabub and berries

Or

Pancake, honey, blueberries, raspberries and hazelnut and chocolat sauce

DRINKS INCLUDED

1) Orange juice or daily fresh juice

2) Espresso (latte, flat white or cappuccino) or Hot chocolate or tea or matcha latte or cold matcha

Brunch and Ceramic

37€ per person

Brunch

Suplement

Mimosa or Aperol

6€ per person

20€ per person

Kids Brunch

(up to and including 8 years old)

1. Hot chocolate or Natural Juice

2. Yogurt/soy yogurt with fresh fruit and homemade granola

3. croquette

Brunch and Ceramic

26,5€ per person

Brunch

Suplement

Brownie or Pancake

3€ per person

9,5€ per person

Wi-Fi: Tapas-AP

Password: tapaslisboa

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