Sustainable Health

Here at Amendoeira, we believe that healthy cuisine can and should be both delicious and nutritious. Hence, the recipes on this menu are elaborated with fresh and wholegrain ingredients, with high nutritional value. Our focus is in organic products, directly from our vegetable garden to your table, or locally sourced from farmers around the area.

The dining experience we wish to provide you is also intimately linked to the quest for minimal impact on the beautiful nature that surrounds us. So, besides turning all food leftovers into compost, we avoid the use of packaging and destine our non-organic residues to waste recycling.

Oh, before we forget: we are ready to accommodate to your nutritional intolerances and allergies. And, throughout the menu, you will find indications of dishes that are vegetarian, vegan, gluten and lactose free, as well as sugar free desserts. Our staff is at your disposal should you have any questions.

Thanks for sharing this experience with us!

V vegetarian

VG vegan

G gluten free

L lactose free

S sugar free (desserts)

snacks

Tomato and basil bruschetta in whole wheat bread| 50,00
(VG)(L)

Baked empanadas with coalho cheese, served with a fresh tomato sauce | 65,00
(V)

Baked empanadas with shrimp and leeks| 90,00

Tapioca dices with a spicy cajá jam | 60,00
(V)(G)

White fish ceviche with homemade crackers| 95,00
(L)

Shrimp skewers with mango salad and peanut sauce | 100,00
(L)

Fish snacks in a sesame crust, grilled pineapple and sweet chilli sauce| 95,00
(L)

Pair of aratu crab mini casseroles served with homemade crackers | 90,00
(L)

Octopus vinaigrette with artisanal bread | 100,00
(L)

Beach Bowl (kale salad with quinoa, beans, mango, assorted veggies and seeds) | 65,00
(VG)(G)(L)

Mini manioc "acarajés" with vegan peanut "vatapá" and coconut vinaigrette | 65,00
(VG)(L)

Crispy Manioc with parmesan cheese | 55,00
(V)(G)

Manioc mozzarella cakes | 70,00
(V)

Grilled coalho cheese with sugarcane honey | 55,00
(V)(G)

Refreshing veggies (carrots, cucumbers and olives) | 45,00
(VG)(G)(L)

Mixed nuts | 55,00
(VG)(G)(L)

Bowl of açaí with banana and granola | 40,00
(V)(L)

sandwiches

Vegetarian
Grilled coalho cheese, eggplant, zucchini and tomato | 50,00
Ⓥ

Pesto
Fresh mozzarella, sundried tomato, arugula and pesto | 55,00
Ⓥ

Iraqui
Hard-boiled egg, grilled eggplant, tomato and tahini | 50,00
ⓋⒾ

2 Cheeses
Coalho cheese and mozzarella with tomato and basil | 55,00
Ⓥ

Vegan
Grilled eggplant, zucchini, onion and tomato with tahini| 50,00
ⓋⒼⒾ

Ham and Cheese
Mozzarella and turkey ham | 55,00

**Gluten-free bread available upon request*

sweet things

Cartola Amendoeira
Grilled coalho cheese and banana, sugarcane honey and cashew nuts | 45,00
(V)(G)

Devil's Cake
Hot chocolate cake with chocolate fudge and vanilla ice cream | 45,00
(V)

Guava petit gateau with ice cream | 42,00
(V)

Hot and cold coconut sweets | 40,00
(V)(G)

Brazilian Chill
Tapioca ice cream with sweet coconut sauce, açaí glaze and almonds | 40,00
(V)(G)

Brownie with cocoa, dates and almonds with a cocoa and sugarcane sauce | 50,00
(VG)(G)(L)(S)

Tropicalia
Chilled tropical fruit soup with wild berries sorbet | 40,00
(VG)(G)(L)

Ice Cream
Vanilla, chocolate, coconut and tapioca | 25,00
With chocolate sauce | 31,00
(V)(G)

Grilled banana or pineapple with ice cream | 35,00
(V)(G)

Fruit salad | 35,00
(VG)(G)(L)(S)

Seasonal fruit | 15,00
(VG)(G)(L)(S)

Brazilian coffee | 9,00

Nespresso |12,00

Nespresso Macchiato | 15,00
Nespresso Cappuccino | 17,00

Tea | 9,00

things to drink

Mineral Water
Jar (1 L) | 11,00
Box (500 ml) | 13,00

Sparkling Water
Can (350ml) | 11,00

Perfumed Mineral Water
Jar (1 L) | 14,00

Fruit Juice
Glass | 17,00
Jar | 36,00

Coconut Water
Glass | 11,00
Jar | 28,00

Soft Drinks | 11,00

Beer
Stella Artois | 20,00
Heineken | 22,00
Corona | 22,00
Hop Bros (500ml) | 38,00

Shots
Whisky | 31,00
Premium Whisky | 42,00
Cachaça | 11,00
Premium Cachaça | 26,00
Vodka | 28,00
Premium Vodka | 33,00
Gin | 33,00
Sakê | 24,00
Tequila | 31,00
Campari | 22,00
Liqueurs | 33,00

Wine
Check out our Wine list By the Glass | 39,00
Glass of Port wine | 43,00

Brazilian Flavors
Caipirinha | 33,00
Premium Caipirinha | 42,00
Caipirinha with fruit | 39,00
Caipiroska with vodka | 39,00
Caipiroska with Absolut | 44,00
Caipirinha with sake | 42,00
Frozen fruit drink | 39,00

Special Drinks
Caipiroska with cajá, tangerine and basil | 42,00
Caipirinha with cashew, clove and sugarcane honey | 42,00
Coconut caipirinha | 39,00
Caipirinha with lime and sugarcane "rapadura" | 42,00
Watermelon Martini | 48,00
Pineapple and Lemongrass Martini | 48,00
Mojito | 42,00
Blody Mary | 48,00
Gin Tonic | 44,00
Aperol Spritz | 50,00
Clericot (jar) | 132,00

We charge a 10% service fee (optional)

pousada da
amendoeira