

## CAFÉ "SPECIALITY"

**Baobá Roaster Blend** Brasil, terroir vulcânico  
frutos secos, caramelo & camomila

CAFÉ   CAFÉ DUPLO	€ 1.8   € 3.2
ABATANADO com café duplo	€ 3.2
MOCCAMASTER CAFÉ FILTRO	€ 3.2
MEIA-DE-LEITE	€ 3.6
CAPPUCCINO pequeno 200 ml	€ 3.7
CAPPUCCINO grande 280 ml	€ 4.0
GALÃO com single shot	€ 3.6
CHOCOLATE QUENTE BIO	€ 3.6
LEITE DOURADO açafraão & canela	€ 3.9
MATCHA LATTE grau cerimonial premium	€ 4.9
CHAI LATTE	€ 3.9
DIRTY CHAI com extra shot de café	€ 4.9
SUPLEMENTO LEITE VEGANO	€ 0.5
EXTRAS caramelo, baunilha, pumpkin spice	€ 0.5
EXTRA SHOT DE CAFÉ	€ 1.8

*\*Descafeinado disponível pelas opções com espresso*

## CHÁ

TETLEY preto, verde, frutas ou camomila	€ 2.0
TISANE - INFUSÃO ERVAS FRESCAS	€ 3.5
gengibre, curcuma & laranja (5-7 min)	
hortelã, gunpowder chá verde & canela (2-4 min)	
tomilho, gengibre & limão (5-7 min)	
citronela & lima (7-10 min)	

## COLD BREW & CO

COLD BREW COFFEE café passado a frio	€ 3.9
CAFÉ GELADO	€ 3.2
GALÃO GELADO	€ 3.6
CAFÉ NITRO	€ 3.9
ÁGUA DE COCO com espuma de matcha	€ 4.9
KARCADEH chá de hibisco gelado	€ 4.0
CHÁ PRETO GELADO especiarias & manga	€ 4.0
LEMONADA AÇAFRÃO frutos silvestres	€ 4.8
LEMONADA SUIÇA com swirl de morango	€ 4.8

## SUMOS FRESCOS 0.25L

SUMO DO DIA	€ 4.0
SUMO DE LARANJA	€ 3.6
SUMO CÍTRICO laranja, limão & lima	€ 3.9
SUMO DE MAÇÃ OU ABACAXÍ	€ 4.5

# BALAGAN

CAFÉ & DELI

## REFRIGERANTES

COCA-COLA 0.33l	€ 3.5
COCA-COLA ZERO 0.33l	€ 3.5
SPRITE 0.33l	€ 3.5
FANTA 0.33l	€ 3.5
FUZE TEA LIMÃO OU PÊSSEGO 0.33l	€ 3.5
LUSO água natural 0.33l	€ 1.0
LUSO água natural 1.5l	€ 2.9
CASTELLO água mineral gaseificada 0.25l	€ 2.0
CASTELLO água mineral gaseificada 0.75l	€ 4.8
PEDRAS água mineral com gás 0.25l	€ 2.8
TONIC WATER royal bliss 0.2l	€ 3.5
GINGER BEER tribute 0.2l	€ 4.9
GINGER ALE royal bliss 0.2l	€ 3.5

## DO BARRIL

SAGRES imperial 0.2l	€ 2.0
SAGRES caneca 0.5l	€ 4.8
BANDIDA SIDRA 0.4l	€ 5.0

## DA GARRAFA

SAGRES 00 0.33l	€ 3.5
MEAN SARDINE blonde ale 0.33l	€ 6.0
NORTADA IPA 0.33l	€ 7.0
NORTADA IPA 0.33l	€ 7.5
HEINEKEN 0.33l	€ 3.9

## VINHOS DA CASA

ADEGA MÃE, LISBOA	150 ML   750 ML
colheita branco	€ 4.0   € 19.0
colheita rosé	€ 4.0   € 19.0
colheita tinto	€ 4.0   € 19.0

## SPRITZ

APEROL SPRITZ	€ 10.5
espumante & aperol	
BALAGAN SPRITZ	€ 8.0
espumante & porto branco	
HUGO	€ 8.0
espumante & sabugueiro	
MIMOSA	€ 7.5
espumante & sumo de laranja	

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CAFÉ & DELI

## PEQUENO ALMOÇO

ATÉ ÀS 12H

**GRANOLA CHOCOLATE & TAHINI** <sup>V\*|GF</sup> € 6.9

iogurte grego & frutas frescas

*Opção vegan* iogurte de coco + € 1.5

**BAGEL DE SALMÃO CURADO** € 11.5

queijo creme, abacate, alcaparras, cebola, limão em conserva & salada de folhas verdes

**BALAGAN BREKKIE** <sup>V\*|GF\*</sup> € 12.9

húmus, baba ganoush, salada picada, ovos mexidos com za'atar & pão pita

*Opção vegan* tofu scramble + € 1.5

**OVOS TURCOS** <sup>GF\*</sup> € 10.9

creme de feta, espinafre baby, abacate, ovos fritos, harissa & pão pita

**SABICH BOWL** <sup>V\*|GF\*</sup> € 12.5

tomate, pepino doce, cebola, grão, beringela frita, ovo\*, amba, tahina & pão pita

**BATATA HASH BROWN** <sup>V|GF</sup> € 10.5

confit de tomate seco e tofu, abacate, espinafre baby marinado & aioli vegan

\* Substituição pão sem glúten + € 3.0

### PARA ADICIONAR

queijo | fiambre € 2.5      manteiga | doce € 1.0

## PASTELARIA

**TORRADA** <sup>V\*</sup> com manteiga ou azeite € 3.0

**TOSTA SIMPLES** com queijo ou fiambre € 5.5

**TOSTA MISTA** com queijo e fiambre € 6.9

**PASTEL DE NATA** € 1.7

**CROISSANT** com doce ou manteiga € 2.7

**PAIN AU CHOCOLAT** € 3.0

**ROLO DE CANELA** € 3.5

**FOLHADO DE FRAMBOESA E MAÇÃ** € 3.0

**BOLO DE TÂMARA** com caramelo de miso € 4.9

**BOLO DE BANANA** <sup>V</sup> com manteiga de amêndoa € 3.9

**BROWNIE DE CHOCOLATE** <sup>GF</sup> € 3.5

## DA COZINHA

ATÉ ÀS 17H

<b>HÚMUS CLÁSSICO</b> <sup>VIGF*</sup>	€ 6.9
za'atar, pimentão doce, azeite & pão pita	
<b>FALÁFEL DE PIPOCAS</b> <sup>VIGF</sup>	€ 5.5
com tahini & molho zhug	
<b>BATATAS FRITAS</b> <sup>VIGF</sup> com ketchup	€ 4.9
<b>BATATA DOCE FRITA</b> <sup>VIGF</sup> com amba aioli	€ 7.5

## PARA O DIA TODO

<b>SABICH WRAP</b> <sup>V</sup>	€ 7.5
húmus, beringela, salada de couve roxa, tomate, pepino, tahini & amba	
<b>SHAWARMA WRAP</b>	€ 8.5
húmus, frango de shawarma, pimento assado, cebola roxa, feta & molho de iogurte	
<b>SANDUÍCHE DE FRANGO EMPANADO</b>	€ 8.0
brioche, chucrute, mostarda & queijo	
<b>BATATAS FRITAS LISAS</b> <sup>VIGF</sup>	€ 1.5
<b>AZEITONAS TEMPERADAS</b> <sup>VIGF</sup>	€ 3.9

V= VEGAN | GF= SEM GLÚTEN | V\*/GF\*= VEGANO OU SEM GLÚTEN DISPONÍVEL

## SPECIALITY COFFEE

**Baobá Roaster Blend** Brazil, terroir volcanic  
nutty, caramel & chamomile

ESPRESSO   DOUBLE ESPRESSO	€ 1.8   € 3.2
AMERICANO made with double shot	€ 3.2
MOCCAMASTER FILTER COFFEE	€ 3.2
FLAT WHITE	€ 3.6
CAPPUCCINO small 200 ml	€ 3.7
CAPPUCCINO large 280 ml	€ 4.0
LATTE made with single shot	€ 3.6
ORGANIC HOT CHOCOLATE	€ 3.6
GOLDEN MILK with turmeric & cinnamon	€ 3.9
MATCHA LATTE premium ceremonial grade	€ 4.9
CHAI LATTE	€ 3.9
DIRTY CHAI with espresso shot	€ 4.9
VEGAN MILK SUPPLEMENT	€ 0.5
ADD-ONS caramel, vanilla, pumpkin spice	€ 0.5
EXTRA ESPRESSO SHOT	€ 1.8

*\*Decaf available for all espresso options*

## TEA

TETLEY black, green, fruit or chamomile	€ 2.0
TISANE - FRESH HERBAL INFUSION	€ 3.5
ginger, curcuma & orange zest (5-7 min)	
mint, gunpowder green tea & cinnamon (2-4 min)	
thyme, ginger & lemon (5-7 min)	
lemongrass & lime (7-10 min)	

## COLD BREW & CO

COLD BREW COFFEE blend of the month	€ 3.9
ICED BLACK COFFEE	€ 3.2
ICED LATTE	€ 3.6
NITRO COFFEE	€ 3.9
ICED COCO WATER with matcha foam	€ 4.9
KARKADEH iced hibiscus tea	€ 4.0
ICED BLACK TEA spices, herbs & mango	€ 4.0
TURMERIC LEMONADE forrest berries	€ 4.8
BRAZILIAN LEMONADE strawberry swirl	€ 4.8

## FRESH JUICES 0.25L

JUICE OF THE DAY	€ 4.0
ORANGE JUICE	€ 3.6
CITRUS JUICE orange, lemon & lime	€ 3.9
APPLE OR PINEAPPLE JUICE	€ 4.5

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CAFÉ & DELI

## SOFT DRINKS

COCA-COLA 0.33l	€ 3.5
COCA-COLA ZERO 0.33l	€ 3.5
SPRITE 0.33l	€ 3.5
FANTA 0.33l	€ 3.5
FUZE TEA LEMON OR PEACH 0.33l	€ 3.5
LUSO still water 0.33l	€ 1.0
LUSO still water 1.5l	€ 2.9
CASTELLO sparkling water 0.25l	€ 2.0
CASTELLO sparkling water 0.75l	€ 4.8
PEDRAS classic or lemon 0.25l	€ 2.8
TONIC WATER royal bliss 0.2l	€ 3.5
GINGER BEER tribute 0.2l	€ 4.9
GINGER ALE royal bliss 0.2l	€ 3.5

## ON THE TAP

SAGRES imperial 0.2l	€ 2.0
SAGRES caneca 0.5l	€ 4.8
BANDIDA CIDER 0.4l	€ 5.0

## BOTTLED

SAGRES 00   BRANCA 0.33l	€ 3.5
MEAN SARDINE blonde ale 0.33l	€ 6.0
NORTADA IPA 0.33l	€ 7.0
BOTÃO APA 0.33l	€ 7.5
HEINEKEN 0.33l	€ 3.9

## HOUSE WINES

ADEGA MÃE, LISBON	150 ML   750 ML
white - colheita branco	€ 4.0   € 19.0
rosé - colheita rosé	€ 4.0   € 19.0
red - colheita tinto	€ 4.0   € 19.0

## SPRITZ

APEROL SPRITZ	€ 10.5
sparkling wine & aperol	
BALAGAN SPRITZ	€ 8.0
sparkling wine & white porto	
HUGO	€ 8.0
sparkling wine & elderflower	
MIMOSA	€ 7.5
sparkling wine & orange juice	

# BALAGAN

CAFÉ & DELI

## BREAKFAST

ATÉ ÀS 12H

**CHOCOLATE TAHINA GRANOLA** <sup>V\*|GF</sup> € 6.9

greek yoghurt & fresh fruits

*Make it vegan* coconut yoghurt + € 1.5

**CURED SALMON BAGEL** € 11.5

cream cheese, avocado, pickled onions, capers, preserved lemons & mixed greens side

**BALAGAN BREKKIE** <sup>V\*|GF\*</sup> € 12.9

hummus, baba ganoush, chopped salad, za'atar spiced scrambled egg & pita bread

*Make it vegan* tofu scramble + € 1.5

**TURKISH EGGS** <sup>GF\*</sup> € 10.9

feta cream, baby spinach, avocado, fried eggs, harissa & pita bread

**SABICH BOWL** <sup>V\*|GF\*</sup> € 12.5

tomato, cucumber, chickpeas, fried aubergine, egg, amba, tahina & pita bread

**CRISPY HASHBROWN** <sup>V|GF</sup> € 10.5

avocado, dried tomato-tofu confit, marinated baby spinach & aioli

\* *Gluten-free bread substitute + € 3.0*

### ADD ANYWHERE

cheese | ham € 2.5      butter | jam € 1.0

## BAKERY

**TOAST** <sup>V\*</sup> with butter or olive oil € 3.0

**TOSTA SIMPLES** with ham or cheese € 5.5

**TOSTA MISTA** with ham & cheese € 6.9

**PASTEL DE NATA** € 1.7

**CROISSANT** with butter or jam € 2.7

**PAIN AU CHOCOLAT** € 3.0

**CINNAMON ROLL** with nut filling € 3.5

**RASPBERRY-APPLE PASTRY** € 3.0

**DATE CAKE** with miso caramel € 4.9

**BANANA BREAD** <sup>V</sup> with almond butter € 3.9

**CHOCOLATE BROWNIE** <sup>GF</sup> € 3.5

## FROM THE KITCHEN UNTIL 17H

HUMMUS CLASSIC <sup>VIGF\*</sup> € 6.9

za'atar, sweet paprika, olive oil & pita

POPCORN FALAFEL <sup>VIGF</sup> € 5.0

tahina & zhug

FRENCH FRIES <sup>VIGF</sup> ketchup € 4.9

SWEET POTATO FRIES <sup>VIGF</sup> amba aioli € 7.5

## ALL DAY SNACKS

SABICH WRAP <sup>V</sup> € 7.5

hummus, eggplant, red cabbage salad,  
tomato, cucumber, tahina & amba

SHAWARMA WRAP € 8.5

hummus, chicken shawarma, red onion,  
burnt bell pepper, feta & yoghurt sauce

SCHNITZEL SANDWICH € 8.0

brioche bun, sauerkraut, mustard & cheese

POTATO CHIPS <sup>VIGF</sup> € 1.5

SPICED OLIVES <sup>VIGF</sup> € 3.9