

SAUVAGE

GOURMET

Coffee . Brunch . Bar



+351 211 629 686

(Call to national fixed network)



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COFFEE BAR

ESPRESSO / DECAFFEINATED	0,90 €
DOUBLE ESPRESSO / DOUBLE DECAF	1,80 €
AMERICAN COFFEE / DECAF AMERICAN	1,20 €
ESPRESSO MACCHIATO / DECAF	1,10 €
HALF COFFEE HALF MILK / DECAF	1,50 €
LATTE / DECAF LATTE	2,00 €

EXTRAS +0,50 €

- OAT MILK
- ICE CUBES

COFFEE SPECIALTIES

CAPPUCCINO / DECAF CAPPUCCINO	3,00 €
COFFEE WITH CREAM / DECAF	1,70 €
CHOCOLATE MILK & WHIPPED CREAM	3,60 €
CARAMEL LATTE	5,00 €
Caramel, milk, coffee, whipped cream, marshmallows	
VANILLA LATTE	5,00 €
Vanilla, milk, coffee, whipped cream, vanilla stick	
MOCHACCINO	2,30 €
Nutella, coffee, whipped cream	
MOCHA LATTE	6,00 €
Nutella, coffee, milk, whipped cream	

NEW! CHIIL COFFEE LATTE 5,00 €
Coffee, milk, ice, barley cream

TEAS & INFUSIONS

ENGLISH BREAKFAST	2,50 €
EARL GREY	2,50 €
GREEN	2,50 €
MINT	2,50 €
APPLE & CINNAMON	2,50 €
RED FRUITS	2,50 €
VANILLA & CARAMEL	2,50 €
LEMON, HONEY & CINNAMON	3,00 €
ICED TEA (ANY TEA ABOVE)	+0,50 €

MATCHA LOVERS **NEW!**

STRAWBERRY MATCHA	5,50 €
Matcha, strawberry, milk, ice	
MANGO MATCHA	6,00 €
Matcha, mango, milk, ice	
ORANGE MATCHA	5,00 €
Matcha, orange, ice	
MATCHA	5,00 €
Matcha, milk, ice	

NATURAL JUICES

ORANGE JUICE (FRESH)	4,00 €
ORANGE & STRAWBERRY	4,00 €
PINEAPPLE & MINT	4,00 €
PINEAPPLE & STRAWBERRY	4,00 €
WATERMELON (SEASONAL)	4,00 €
NEW RECIPE LEMON & MINT LEMONADE	4,00 €
NEW RECIPE STRAWBERRY LEMONADE	4,00 €
PASSION FRUIT LEMONADE	4,00 €

SOFT DRINKS

COCA-COLA / ZERO CAN 0,33L	2,50 €
GINGER ALE	2,50 €

MILKSHAKES

MANGO	5,00 €
PINA COLADA	5,00 €
BANANA & STRAWBERRY	5,00 €
AÇAÍ	6,00 €

Our beverages contain or may contain the following allergens:
Gluten-containing cereals, crustaceans, eggs, fish, peanuts, soy, milk, tree nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupin, and molluscs.
These substances are harmless to individuals who are not allergic or intolerant.
For more information, please speak to a member of our staff.

NATURAL DETOX JUICES

ORANGE & CARROT	6,00 €
fresh orange juice, carrot, ginger	
SAUVAGE	6,00 €
orange, pineapple, apple, ginger, cucumber, spinach	
BEETROOT & APPLE	6,00 €
boiled beetroot, orange, apple, carrot, cinnamon	

WATERS

IUSO BOTTLED WATER 0.5L (PLASTIC)	1,50 €
CASTELLO 0,25L (SPARKLING)	1,80 €
PEDRAS 0,25L (SPARKLING)	1,80 €
FRISE LEMON 0,25L (SPARKLING)	1,80 €

BEERS

HEINEKEN	2,00 €
SUPERBOCK STOUT	2,00 €
SOMERSBY	3,00 €
HEINEKEN ZERO (0.0%)	2,00 €

WINES

PROVA CEGA WHITE WINE.....	12 €		
PROVA CEGA RED WINE	12 €		

TO SHARE

RED FRUITS SANGRIA	25 €			18 €
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COCKTAILS

CAIPIRINHA	6,00 €
MOJITO	6,00 €
ESPRESSO MARTINI	7,00 €

All prices include VAT.

STARTERS

- MEDITERRANEAN** 10,00 € 
NEW! Mafra bread, tomato, mozzarella cheese, basil, bell peppers, fried egg, spices
- TOMATO BRUSCHETTA WITH PARMIGIANO** 8,00 €
 Mafra bread, cherry tomatoes, mini mozzarella, Parmigiano cheese, microgreens
- 1** **HIDDEN BURRATA** 12,00 €  
 Arugula, burrata, beetroot, balsamic cream, pistachio, cherry tomatoes, spices

SALADS

- SMOKED SALMON** 14,50 €
 Mixed salad, smoked salmon, feta cheese, cherry tomatoes, cucumber, olives, Mafra bread, spices
 **Chef's suggestion:**
 Add a poached egg for extra creaminess.
- MAUÍ** 13,00 € 
 Mixed salad, pineapple, shrimp, cucumber, guacamole, balsamic cream

OMELETTES

- GREEN OMELETTE** 11,00 € 
 Fresh eggs, spinach, feta cheese, radishes, spices, microgreens
- SHRIMP OMELETTE** 13,00 € 
 Fresh eggs, spinach, flamengo cheese, cherry tomatoes, shrimp, crispy onions, spices

Side options:

- mixed salad with tomatoes
- sweet potato chips

SALTED PANCAKES

- ESTRELADA** 10,00 €
 three homemade pancakes, Flamengo cheese, shoulder ham, fried egg, fried onion, spices, microgreens
 **Chef's suggestion:**
 Add Francesinha sauce for a flavour boost that will take it to the next level.
- AVOCADO** 12,00 € 
 Three homemade pancakes, cheddar, bacon, guacamole, poached egg, crispy onions, spices, microgreens
 **Chef's suggestion:**
 Add sautéed fresh mushrooms for an explosion of flavour.

BAGELS

- SMOKED SALMON** 14,00 €
 Smoked salmon, crème fraîche, spinach, guacamole, beetroot, spices
- EGGS BENEDICT** 14,00 € 
 Poached egg, smoked salmon, crème fraîche, spinach, hollandaise sauce, spices - Served with salad or sweet potato chips
- CACO TRUFADO** 14,00 € 
NEW! Bolo do caco (Madeiran flatbread), truffle cheese fondue, spinach, Parma ham, fried egg, truffle oil, spices - Served with sweet potato chips

OPEN TOASTS

- EGGS & BACON** 8,00 €
 Mafra bread, scrambled eggs, cooked ham, bacon, spices
 **Chef's suggestion:**
 Add melted cheddar and crispy onions for extra flavour and crunch.

- AVOCADO & POACHED EGG** 10,50 €
 Mafra bread, guacamole, poached egg, cherry tomatoes, beetroot, spices, microgreens

Included:

- Fresh mushrooms
- Parma ham

- SMOKED SALMON** 13,00 € 
 Mafra bread, arugula, crème fraîche, smoked salmon, radishes, poached egg, pistachio, spices, microgreens
- BURRATA & PARMA HAM** 14,00 € 
 Mafra bread, arugula, Parma ham, burrata, pesto, cherry tomatoes, balsamic cream, spices
- VEGETARIAN** 11,00 €
 Mafra bread, spinach, guacamole, fresh mushrooms, poached egg, cherry tomatoes, feta cheese, olives, radishes
- GOAT CHEESE & WALNUTS** 11,00 €
 Mafra bread, goat cheese, walnuts, homemade honey, pomegranate, spices, microgreens
- 1** **RICOTTA & FIG (SEASONAL)** 14,00 € 
 Mafra bread, ricotta, fresh fig, Parma ham, homemade honey, walnuts, spices, microgreens
- MEDITERRANEAN** 10,00 €
NEW! Mafra bread, tomato, mozzarella cheese, basil, bell peppers, fried egg, spices

EXTRAS

- SMOKED SALMON** 5,60 €
FRESH MUSHROOMS 2,00 €
PARMA HAM 3,50 €
CHEDDAR CHEESE 2,00 €
MAFRA BREAD 1,50 €
HOMEMADE GUACAMOLE 3,00 €
BACON 3,00 €
CRISPY ONIOS 1,00 €
FRIED EGG 2,00 €
POACHED EGG 2,00 €
SCRAMBLED EGGS 2,50 €
SWEET POTATO CHIPS 2,50 €
MIXED SALAD 2,00 €
CHERRY TOMATO 1,50 €
HOLLANDAISE SAUCE 2,00 €



Wi-Fi 5 GHz
NOS-1A34-5



FOLLOW OUR PLAYLIST ON SPOTIFY:
 "SAUVAGE GOURMET – COFFEE BRUNCH BAR"

All prices include VAT.



If you dislike or wish to avoid any ingredient, please inform a member of our staff.

Say no to food waste



"Award-winning dish at the Almada Gastronomic Contest, 2023"



Recomendation



Glúten-free



Vegan

BOWLS

GREEK YOGURT 7,50 €

Greek yogurt, homemade granola, strawberry, banana, honey

Possible extras:

- Peanut butter +1€
- Red fruits +2€

AÇAÍ 10,00 €

200gr Açaí, homemade granola, five seasonal fruits, two toppings included

- Peanut butter +1€
- Condensed milk
- Greek yogurt
- Nido milk (powdered) +1€
- M&Ms
- Honey

SPECIALITIES

CREME BRÛLÉE 6,00 €

Crème brûlée 100% homemade caramelized on the spot

KIDS MENU

12 €

DRINK

Natural orange juice OR Luso Water 50cl

DISH

Scrambled eggs, cheese, ham, lettuce, tomato

DESSERT

Two homemade pancakes, banana, strawberry, powdered sugar

- Nutella
- EXTRA TOPPING +1€
- honey
- Dulce de Leche

It is served to children from 3 to 9 years old

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For those who are not allergic or intolerant, these substances are harmless. For additional information, you should request clarification from a staff member.

SWEET PANCAKES

HONEY AND CINNAMON 6,00 €

Three disks of dough, honey, cinnamon, powdered sugar

BANANA E MORANGO €7,50

Three discs of dough, banana, strawberry, homemade granola, powdered sugar, one topping included

- Nutella
- honey
- dulce de leche

RED FRUITS 8,90 €

Three discs of dough, raspberries, blueberries, strawberries, granola, powdered sugar, a topping included

BANOFFEE 8,90 €

Three discs of dough, dulce de leche, biscuit, fresh cream, raspberry, mint, cinnamon, banana

GREEK 8,00 €

Three discs of dough, Greek yogurt, passion fruit, kiwi, strawberries, honey, powdered sugar

1 FIOS D'OVOS 8,90 €

Three dough discs, pumpkin sweet with nuts, egg threads, cinnamon, shot of red port wine

AÇAÍ 8,90 €

Three discs of dough, a ball of açai, homemade meringue, condensed milk, powdered milk, raspberries, strawberries, blueberries



If you don't like any ingredient, please inform our staff.

Say no to waste

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BRUNCH MENU

17 €

DRINK (1 option)

- Natural orange juice
- Luso water 50cl

BOWL IOGURTE

Greek yogurt, honey, kiwi, homemade granola, seed mix

DISH (1 option)

- Open toast eggs and bacon
- Open toast avocado w/ poached egg

DESSERT

Two homemade pancakes, banana, strawberry, powdered sugar

TOPPING INCLUDED

- Mel
- leite condensado
- Nutella
- Peanut butter
- Dulce de leche
- Nido milk
- Kinder bueno

COFFEE BAR (1 option)

- Espresso
- Americano

WE DO NOT MAKE CHANGES TO THE BRUNCH MENU



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2023



Recomendation



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Vegan