



PASTÉIS DE NATA

traditional Portuguese tarts – crispy hand rolled puff pastry with cinnamon-infused custard, baked at high heat and brûléed (v)

SEE BAKERY CASE FOR TODAY'S VARIETIES

\$4⁰⁰ each

our natas are made from scratch in-house and rolled by hand; limited quantities available daily

SANDWICHES

served 8:00am–3:00pm – gluten free wraps available

THE ANTONIO \$10
fried egg and cheese on Portuguese roll with house-made linguça, breakfast sauce (gf+)

THE SAMMY \$10
egg white, grilled avocado, and cheese on mealhada roll (gf+)

SERRANO & CHEESE \$11
with European butter, manchego, and greens on mealhada roll

BIFANA \$12
pork cutlet marinated in white wine, garlic, and piri piri on Portuguese roll with dijon, slaw

CAFÉ FARE

served 10:00am–3:00pm

CALDO VERDE \$8
potato and kale soup with linguça and onion (vg+, gf)

PASTÉIS DE BACALHAU \$12
salt cod fritters with lemon and parsley (6 per order) (gf)

TINNED SARDINES \$12
olive gremolata, crushed tomato with garlic, toast

CHAR-GRILLED PIRI PIRI CHICKEN \$16
chili-garlic marinated boneless thigh with saffron rice, shoestring fries (gf)

SALAD DE OLIVEIRA \$13
lettuce, baby greens, cucumber, edamame, crushed green olives, slivered almonds, radish, herbs, citrus vinaigrette (vg, gf)

BEVERAGES

ELIXR COFFEE . . . \$2.75 / 3.25 / 3.50

COLD BREW \$3.50 / 4.00

ESPRESSO \$3.00

AMERICANO \$3.50

BICA \$3.50
Portuguese-style espresso with raw sugar

CAPPUCCINO \$4.00

MOCHA \$4.75

ESPRESSO TONIC \$4.50

MAZAGRAN \$5.00
cold brew, honey, fresh lemon, mint

CHAI \$4.25

HOT TEA \$2.75 / 3.25 / 3.50
rotating selection

SUMOL \$3.00
rotating selection

*v= vegetarian / vg=vegan / vg+ can be prepared vegan / df= dairy free
gf= gluten free / gf+= can be prepared gluten free*

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions