

# COMOBA

## FOOD

8am to 4pm

### GRANOLA & YOGURT POT (GF)

paleo granola, natural Greek yogurt, seasonal compote, fresh fruit & seeds

5.5

### BAKED APPLE PORRIDGE (GF & VG)

spiced autumn porridge cooked in oatmilk, topped with baked apples & maple granola

9

### CHIA PORRIDGE (GF & VG)

seasonal compote, peanut butter, paleo granola, pistachios & fresh seasonal berries

8.5

### LX PB & J (VG)

toasted sourdough with homemade peanut butter, seasonal compote & seeds

5

### MATCHA PANCAKES (GF & VG)

wild berries, cashew cream & maple syrup

9.6

### BICA BREAKFAST BURRITO

scrambled eggs, refried beans, avocado, sweet potato, spinach, corn purée served with tomatillo salsa.

*VG option with smoked tempeh*

12.5

### CLASSIC EGG BOWL

scrambled eggs, wilted greens, mushrooms, beetroot purée & avocado with toasted sourdough OR corn tortillas.

*VG option with smoked tempeh. GF option with corn tortillas*

12

### POACHED EGG ON TOASTED SOURDOUGH

poached egg on toasted sourdough with sweet tomato jam, avocado, aragula, herbal oil & seeds

11

VG vegan  
GF gluten free

# FOOD

12pm to 4pm

## MACRO BOWL (GF & VG)

quinoa, avocado, mango, red cabbage, hummus & bbq marinated tempeh topped with microgreens, housemade dehydrated leek in a thai peanut dressing with black corn chips

12.5

## JACA CLUB SANDWICH (VG)

BBQ “pulled” Jack Fruit, cashew sour cream slaw, avocado & pickles on toasted sourdough OR corn tortillas.

*GF option with corn tortillas*

11

## ATLANTICO FISH TACOS (GF)

corn tortilla, Dorada (Bream), avocado, sautéed red cabbage, dill cashew cream, housemade dehydrated leek & macha sauce

*VG option with smoked tempeh*

12

## VURGER (VG)

bean & grain burger in a carob bun, with homemade ketchup, cashew & Dijon mustard mayo, wild rucola, tomato, pickles, leek & vegan cheese

11

## KIMCHI PIADINA

housemade kimchi with a mix of Portuguese cheeses & aragula in our own roti bread (spicy)

12

## FISH BURRITO

red cabbage with cashew sour cream, Dorada (Bream), sweet potato chips, tomatillo salsa, avocado & rucola, served with macha sauce

14

## FOOD

12pm to 4pm

## SIDES

8am to 4pm

### HUMMUS (VG)

hummus served with roti flatbread

5.5

### SWEET POTATO CHIPS (GF & VG)

with homemade tomato ketchup

3.5

### BREADS (VG)

sourdough | corn tortillas | roti flatbread

2.5

## SWEETS

### COOKIES & CREAM SANDWICH (GF & VG)

chocolate chip cookies with vegan vanilla ice cream

5.5

### CAKES

various daily baked cakes (ask us)

3.5

### AVOCADO

3

### SMOKED TEMPEH (GF & VG)

3

### CASHEW CREAM (GF & VG)

2

# COLD DRINKS

## FRESH JUICES

### JUICE OF THE DAY (please ask us)

3.5

#### SOFIA

green apple & ginger

4

#### COMMUNIST

beetroot, carrot & red apple

4

#### CLEANSE

spinach, pineapple, green apple

& ginger

4

#### MINT LEMONADE

3.5

#### ORANGE

3.5

#### GINGER SHOT

2.5

#### TURMERIC SHOT

2.5

#### STILL or SPARKLING H<sub>2</sub>O

3.8

#### HOUSE-MADE KOMBUCHA

3.8

## SMOOTHIES

made with house coconut milk

### DC

cacao, dates, cashew, banana, lucuma

& maca

R 6.5

L 8.5

### OH JENNY!

spinach, banana, nut butter, spirulina

& hemp seeds

R 6.5

L 8.5

### MAÑANA

mango, banana & paleo granola

R 6.5

L 8.5

### SUPER BEE

seasonal berries, banana & goji berries

R 6.5

L 8.5

# CAFÉ DRINKS

oat milk 0.4 | house nut milk 0.6

## OUTPOST COFFEE ROASTERS

speciality coffee

Swiss Water organic decaf available

### ESPRESSO

1.5 single | 1.9 double

### AMERICANO

2.2

### FLAT WHITE

3.2

### CAPPUCCINO

3

### LATTE

3.4

### CORTADO

2.1

### MACCHIATO

1.9

### MOCHA

4

### MATCHADO

3.2

### MATCHA SHOT

3.8

### MATCHA LATTE

4.8

### CHARCOAL LATTE

3.8

### BEETROOT LATTE

3.8

### TURMERIC LATTE

3.8

### CHAI LATTE

PRANA CHAI MASALA BLEND

4.2

### HOT CHOCOLATE

3.8

## TEA

### MATCHA

3.8

### BLACK

### CHAMOMILE

### GINGER & LEMON

### MINT

### ROOIBOS

2.8

# ALCOHOL

## WINE

### WHITE

glass 5 | bottle 20

### RED

glass 5 | bottle 20

## LAGER

MUSA craft beer brewed in Lisbon 33cl

3.8

## IPA

MUSA craft beer brewed in Lisbon 33cl

3.8

## COCKTAILS

### PASSIONFRUIT MIMOSA

fresh orange juice & passionfruit topped  
with champagne

glass 6.5 | jug 32.5

### ESPRESSO MARTINI

specialty coffee espresso with vodka  
7.5

### CRAZY SOFIA

green apple, ginger, mint leaves & gin  
7.5

All prices in EUROS & include IVA.

We use organic, seasonal produce from local farmers & fishermen. Our artisanal matcha tea is sourced directly from Japan, & our specialty coffee is roasted in small batches.

Our food & drinks are all made from the original natural ingredients, & we use no refined sugar or processed products of any kind.

**COMOBÀ**

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