



COUVERT

Couvert  €12

Regional cheese, seasoned saloia olives, flavoured butter, Amazonian Brazil-nut mayonnaise, and bread.



NEW **Butter Candle**  €9,5

Handcrafted flavoured butter candle infused with mushrooms, served with bread.



SALADS AND SOUPS

NEW **Winter Salad**  €16

Sautéed winter vegetables enriched with a cheese vinaigrette.



NEW **Cod Salad** €19

Warm cod salad with potatoes, red onion, peppers, spinach, mustard vinaigrette, and a poached egg.



NEW **Pea Soup**  €10

Pea and collard green soup, served with pan-fried garlic bread.



STARTERS AND APPETIZERS

Tapi  €16

Crispy tapioca cubes filled with a blend of Portuguese and Brazilian cheeses, served with our house spicy honey.



Mani  €16

Crispy cassava bites filled with Brazilian cured cheese, paired with açai jelly.



Brazilian Cheese  €18

Grilled brazilian cured cheese in Rio beach style, with fresh basil aroma and cashew syrup drizzle.



Ourém Potatoes  €16

Rustic fried potatoes with fleur de sel and spices, served with açai mayonnaise.



NEW **Amazonian Shrimps Croquettes** €18

Potato and shrimps croquettes with garlic and oyster sauce, served with spicy mayonnaise.



Amazonian Cod Croquettes €17

Potato and cod croquettes with garlic and parsley, served with olive sauce.



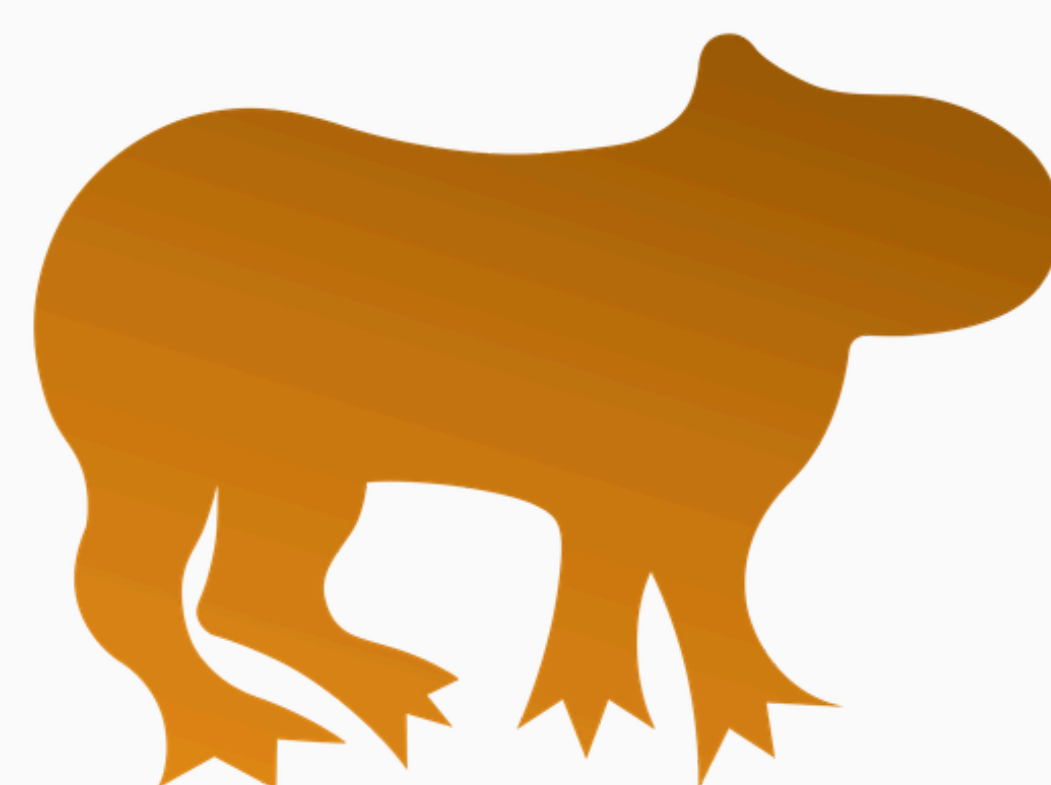
Shrimps Pica-Pau (for 2) €27

Shrimps sautéed with garlic, butter, white wine and Algarve orange juice. Served with crispy potatoes, basil mayonnaise, pineapple & açai compote, and bread.



Tenderloin Pica-Pau (for 2) €30

Succulent beef tenderloin pieces sautéed in herb oil, white wine, balsamic vinegar, Worcestershire sauce, mustard and Algarve orange juice. Served with potatoes, pickled red onions, spicy açai mayonnaise, Brazilian nuts, and house bread.



PALAPHITA
RIO DE JANEIRO — CASCAIS

MAIN DISHES

NEW **Land Canjica** €25

Slow-cooked pork cheek served over creamed corn with garlic spinach.



NEW **Garden Canjica**  €21

Seasonal sautéed vegetables served over creamed corn with garlic spinach.



NEW **Cacique Codfish** €25

Cod "brazilian moqueca" in coconut milk with sweet potato and rice.



Shrimp Vatapá €24

Shrimps sautéed in palm oil with coconut milk and bread cream. Served with rice and farofa. A traditional Brazilian dish of Afro-Brazilian heritage.



Marajoara Rice €28

Traditional Amazonian recipe with shrimps, tucupi (fermented cassava broth), jambu (a native Amazonian herb), and Brazil nuts.



NEW **Octopus** €29

Our traditional grilled octopus with vegetables and tomato rice.



Loin €30

Beef loin served over a cassava puff filled with cheese, topped with mushrooms sautéed in their own jus and a touch of truffle oil. *Choose your preferred doneness.



FONDUE

NEW **Cheese Fondue** (for 2)  €35

Melted Gruyère and Emmental seasoned with white wine, nutmeg and a hint of garlic. Served with bread and accompaniments.



NEW **Chocolate Fondue** (for 2)  €25

70% cocoa chocolate melted with cream, served with fruits, biscuits and sweet farofa.



KIDS MENU

Kids Plate €16

Hamburger or grilled sausage served with rice, chips, and a mini salad.



NEW **Kids Spaghetti**  €18

Spaghetti with beef strips, mushrooms, and cheese sauce.

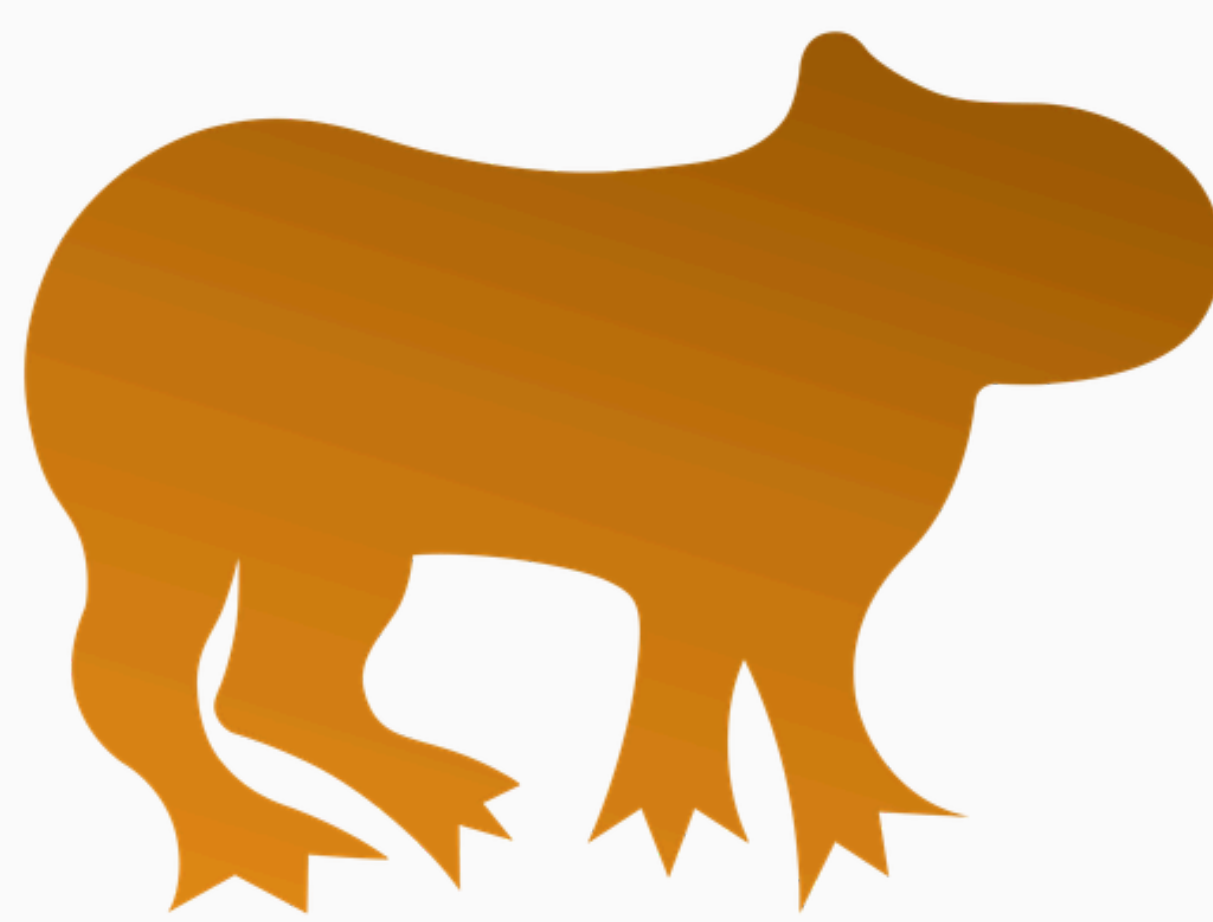


*Vegetarian option available.

NEW **Kids Hot Dog** €16

German veal-and-pork bockwurst sausage, grilled and served with tomato relish and crispy onions in a soft bun.





PALAPHITA

RIO DE JANEIRO — CASCAIS

SANDWICHES

All sandwiches include mixed greens and fries.

Super Beef Burger

€19

Beef hamburger with queijo coalho, Flamengo and Emmental cheeses, caramelised onions, tomato relish, crispy onions, and Brazil-nut mayonnaise on a "caco" bread.
*Choose your preferred doneness.



Super Veggie

€16

Mixed grilled vegetables with Amazonian nut mayonnaise, mixed greens, and grilled queijo coalho on ba "caco" bread.



Super Hotdog

€17

German veal-and-pork bockwurst sausage, grilled and served with tomato relish, Pará-nut mayonnaise, artisan mustard, mixed greens, and crispy onions in a soft bun.



Pork Sandwich

€16

Slow-cooked shredded pork cheek with pineapple compote, mixed greens and cheese vinaigrette on a "caco" bread.



Homemade Pastrami

€19

House pastrami with Azores cheese, caramelised onions and cabocla mayonnaise on focaccia.



Tenderloin Sandwich

€19

Tenderloin cubes with grilled queijo coalho, caramelised onions and mixed greens on a "caco" bread.



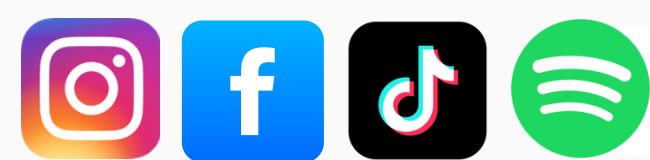
Beef Burguer

€16

Beef hamburger with Azores cheese, caramelised onions with orange and passion fruit, tomato relish, Brazil-nut mayonnaise and crispy onions on a "caco" bread.
*Choose your preferred doneness.



Open 365 days a year for lunch, late lunch and dinner – an authentic Amazonian eco-lounge by the sea in Cascais.



www.palaphita.com

+351 21 135 1402
(National landline rate)

@palaphita



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DESSERTS

NEW

Cupuaçu Panna Cotta

€8

Creamy set milk dessert with a thick layer of homemade cupuaçu jam and Amazonian nuts.



NEW

Forest Mousse

€8

70% cocoa chocolate mousse topped with Amazonian nut crumble.



Amazonian Crumble

€8

Baked and caramelised bananas with crunchy crumble, spices, and orange sauce.



Tapioca Square

€8

Tapioca cake with guava, served with coconut sauce and slices of coconut, cinnamon, and vanilla.



NEW

Sunset Cheesecake

€8

Baked Basque-style cheesecake with cumaru aroma and dulce de leche syrup.



Seasonal Fruit

€6

Fresh seasonal fruit served with chocolate sauce.

AÇAÍ

Malta Açaí

€9

Açaí blended with guaraná, served with fruit, condensed milk, brigadeiro sprinkles, granola and peanut paçoca.



No Milk Shake Açaí

€8

Açaí blended with banana and salted caramel, served with energy dust.



Orchard Açaí

€9

Layered açaí bowl with fruit, granola, chia and honey.



SuperFoods Açaí

€11

Açaí blended with guaraná and served with superfoods (coconut flakes, goji berries, chia), honey, peanut butter, fruit and house granola.



Açaí Toppings

€2

Granola	Honey
Brazil nuts	Condensed milk
Cashew nuts	Goji berry
Milk powder	Chia
Caramel sauce	Paçoca
Sea salt flakes	Peanut butter



GLUTEN



MILK & DAIRY



EGGS



CRUSTACEANS



FISH



MOLLUSCS



PEANUTS



SESAME SEEDS



SOYA



TREE NUTS



MUSTARD



VEGETARIAN

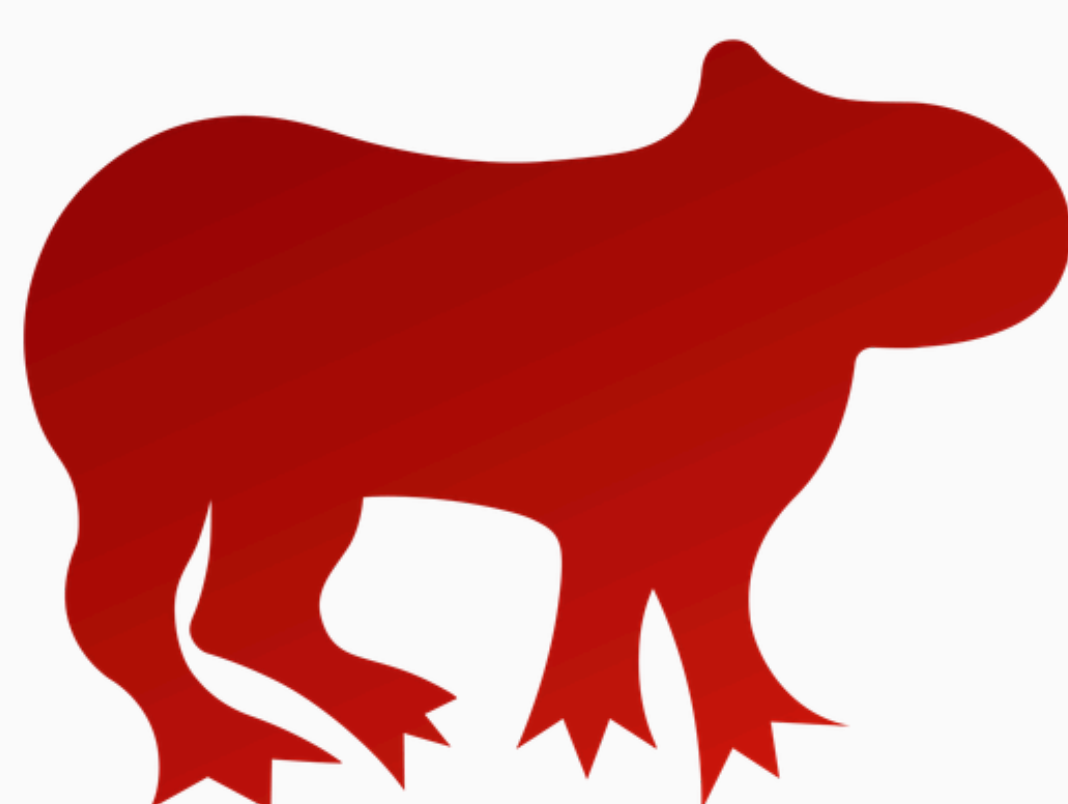


SULPHITES

ALL OUR PRODUCTS MAY CONTAIN TRACES OF ALLERGENS

Prices include VAT at the legal rate in force.

No dish, food product or drink, including couvert, may be charged if not requested by the customer or if rendered unusable by them (DLM No. 10/2025, Art. 135 of 16 January).



PALAPHITA

RIO DE JANEIRO — CASCAIS

CAIPIRINHAS

Pala's Caipirinha €10,5
CACHAÇA/VODKA/SAKÊ
Muddled lime with sugar or sweetener

Pomar's Caipirinha €11,5
CACHAÇA/VODKA/SAKÊ
Fresh fruit of your choice, gently muddled with sugar or sweetener. Options include: lime, clementine, cupuaçu, cashew fruit, strawberry, kiwi, soursop or mixed berries

Passion Fruit Capirinha €13,5
CACHAÇA/VODKA/SAKÊ
Muddled passion fruit with sugar or sweetener

Premium Caipirinha €13,5
CACHAÇA/VODKA/SAKÊ PREMIUM
Fruit of your choice, muddled with sugar or sweetener. Options: lime, clementine, cupuaçu, cashew fruit, strawberry, kiwi, soursop or mixed berries

Extra Premium Caipirinha €14,5
CACHAÇA/VODKA/SAKÊ EXTRA PREMIUM
Your choice of fruit, gently muddled with sugar or sweetener. Options include: lime, clementine, cupuaçu, cashew fruit, strawberry, kiwi, soursop or mixed berries

Caipivara €11,5
Cachaça with a mix of seasonal fruits, muddled with sugar or sweetener

Premium Caipivara €13,5
Premium cachaça with a mix of fruits, muddled with cachaça or sweetener

NEW Amazonian Caipirinha €14,5
Natural jambu cachaça or strawberry and mint flavoured jambu cachaça, muddled with sugar or sweetener

NEW Brazilian Grape Caipirinha €13,5
Premium cachaça, natural jabuticaba syrup, lime and basil

BelAugusta €14
Extra-premium cachaça, passion fruit, lime and lemon

Guitarrari €14
Premium cachaça, cashew fruit and mint

COCKTAILS FROM PALA

Moscow Mule €13,5
Vodka, lime, ginger and ginger foam

NEW Paloma €13,5
Tequila, grapefruit soda and agave

NEW Passion Fruit Punch €12,5
Gin, white wine, passion fruit and agave

Mojito Palaphita €11,5
White rum, lemon, mint and soda

Rose Mojito €13,5
White rum, rose syrup, lime and mint

Mô-Mou-Rito €14
Premium rum, lime, purple passion fruit and garden mint blen

Piña Colada €13,5
White rum, pineapple and coconut milk

Fink Espresso €14
Premium aged rum, espresso and "Tia Maria"

GIN

Amazonian Gin €14,5
Amazonian jambu gin, tonic water and secrets of the forest

Forest Gin €13,5
Premium gin, red fruit compote and juniper berries.

Gin Tónico
STANDARD Gordon's, Greenall's €10,5
PREMIUM Tanqueray, Black Pig, Canaïma €12,5
EXTRA PREMIUM Nordés, Mare, Hendrick's €14

SANGRIAS

Classics (1L) €20
White, Red or Rosé with seasonal fruits macerated in Port wine, vodka and brandy

Sparkling Wines (1L) €24
Red fruits with vodka brandy port wine and brut sparkling wine
Passion fruit: Passion fruit with white wine, gin, basil, mint, lemon, cinnamon and brut sparkling wine

SPRITZ & FIZZ

Aperoco Spritz €12,5
Aperol, sparkling wine and soda

Limoneco Spritz €12,5
Limontejo, sparkling wine and soda

Passion Fruit Spritz €12,5
Angues passion fruit liqueur, sparkling wine and soda

NEW Jabuticaba Spritz €12,5
Sparkling wine, natural jabuticaba syrup, soda, basil and a touch of lemon

NON-ALCOHOLIC

NEW Kombuviva (1L) €29
Non-alcoholic sparkling drink with natural green tea fermentation

Kombucha HomeLab (33cl) €7
Functional drink with natural fermentation in flavors: hibiscus, lemon & ginger, sencha, and turmeric with pepper

Traditional Lemonade €4,5
Fruit lemonade sweetened with sugar of honey

Rose Lemonade €5,5
Floral fruit lemonade sweetened with rose syrup

Flavoured Lemonade €5,5
Flavoured lemonade of your choice, sweetened with natural syrups or honey: tamarind, ginger, strawberry, passion fruit

Seasoned Tomato Juice €8

Fresh Juice €5
Cashew fruit, guava, cupuaçu, soursop, passion fruit, pineapple, strawberry

Non-alcoholic Mojito €8
Lime, garden mint and soda

Non-alcoholic Piña Colada €8
Pineapple, coconut milk and condensed milk

SOFT DRINKS

Still Water (33cl)	€2
Sparkling Water Pedras or Castello (25cl)	€2,5
Flavored Sparkling Water (25cl)	€2,5
San Pellegrino Water (50cl)	€6
Soda (25cl) Guaraná, Coca-Cola, Coca-Cola Zero, Ginger Ale, Tonic	€3,5
Red Bull Energy Drink (25cl)	€6
Red Bull Zero Energy Drink	€6

COFFEE & TEAS

Espresso	€2
Maluco Coffee (With honey or condensed milk)	€3,5
Double Espresso, Americano	€4
Milky Coffee, Latte	€4,5
Cappuccino (Traditional or vegan)	€5,5
Chococino Espresso with coconut milk foam and 70% chocolate bar	€5,5
NEW Mocha Dulce de Leche Espresso, dulce de leche and milk foam with cinnamon	€7
NEW Mocha Pistachio Espresso, milk and milk foam, toasted pistachio and spices	€7,5
NEW Thermogenic Coffee Espresso of your choice with spices (cinnamon, clove, nutmeg, cayenne pepper, anise)	€4
Hot Chocolate (Traditional or vegan)	€5,5
Herbal Tea	€3,5
Tea Sachet	€2,5

BEERS

Carlsberg (25cl)	€4
Carlsberg Draft Beer (25cl)	€3,5
Carlsberg Draft Beer (40cl)	€6
Super Bock (33cl)	€4,5
Super Bock Zero	€4
Corona (33cl)	€6
Local Beer – Cascais (33cl) Bah IPA 6,0% vol Bah Red Indian Pale Ale 7,2% vol Belgian Golden Strong Ale 8,5% vol	€7,5

SHOTS

Sakê	€7
Whisky Jameson, Red Label, Famous Grouse	€7
Limontejo	€7
Tanqueray, Vodka Premium, Tequila	€9
Rum Premium, Cachaça Premium	€9
Gin Premium	€9
Cachaça Extra Premium, Cachaça Jambu	€9
Black Label, Jack Daniel's	€10
Tequila S	€7
Tequila Patron Silver	€14

CHAMPAGNES SPARKLING WINES

Sparkling Wines	€30
Glass	€8,5
Champagne Ruinart Blanc de Blancs	€140
Champagne Ruinart Rosé	€140
Champagne Taittinger Brut	€96
Rocim Sparkling Wine Brut	€42
Bojador Sparkling Wine Blanc de Blancs	€42

WINES

WINE GLASSES

Palaphita's Wine	€7
Palaphita's Rosé	€7,5
Palaphita's Green	€7
Palaphita's Red	€7,5
Casa das Torres de Oliveira Consensual Tawny 10 years	€8,5

GREEN WINES

Palaphita's Wine (75cl) Minho Quinta das Arcas – Loureiro, Arinto e Trajadura	€25
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WHITE WINES

Palaphita's Wine (75cl) Tejo Quinta do Côro – Fernão Pires, Arinto e Verdelho	€25
Herdade do Rocim (75cl) Alentejo Mariana Branco, Antão Vaz, Arinto, Alvarinho	€33
Quinta da Lapa (75cl) Tejo 100% Sauvignon Blanc	€40
Mar do Inferno (75cl) Lisboa Arinto Atlântico	€35
Quinta da Lapa (75cl) Tejo Reserva – Arinto, Chardonnay, Viognier	€33
C. das Torres de Oliveira (75cl) Douro Consensual Reserva Branco, Malvasia Fina, Viosinho e Moscatel	€32
Rocim Fresh From Amphora (75cl) Alentejo Perrum, Rabo de Ovelha e Manteúdo	€43
Scylla Grande Reserva (75cl) Douro Viosinho e Rabigato	€49
Textura Wine, Pretexto Branco Dão - Encruzado e Bical	€49

ROSÉ WINES

Palaphita's Wine (75cl) Tejo Quinta do Côro – Touriga Nacional	€29
Scylla Rosé (75cl) Douro Douro – Touriga Nacional	€39
Quinta da Lapa Rosé (75cl) Douro	€25

RED WINES

Palaphita's Wine (75cl) Dão, Quinta das Camélias Touriga Nacional, Alfrocheiro Jaen e Tinta, Roriz	€28
Casal D'Alem (75cl) Lisboa Syrah 100%	€28
C. das Torres de Oliveira (75cl) Douro Touriga Nacional, Touriga Franca, Tinta Roriz e Tinta Barroca	€32
Quinta da Lapa (75cl) Tejo Pinot Noir	€36
Rocim Fresh From Amphora (75cl) Alentejo Moreto, Tinta Grossa e Trincadeira	€42
Quinta da Lapa (75cl) Tejo Santa Teresa D'Ávila Reserva – Touriga Nacional, Merlot, Syrah, Cabernet Sauvignon, Alicante Bouschet	€65
Herdade do Rocim (75cl) Alentejo Clay Aged – DOC	€73
Textura Wines, Pretexto Dão	€49

PORTO'S WINE

Casa das Torres de Oliveira	€26
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