



HAND CRAFTED | LOCAL SOURCED | MADE WITH LOVE

TO SHARE

TEQUEÑOS	5,00€
FRIED BREAD CHEESE STICKS WITH SWEET SAUCE	
AREPITAS DULCES	4,50€
AREPITAS TRIO WITH ANISE AND GOAT CHEESE	
EMPANADAS	4,50€
FRIED CORN DOUGH, STUFFED WITH MEAT OR CHEESE (X2)	
PATACONES	6,00€
SMASHED AND FRIED PLANTAIN WITH SHREDDED MEAT, CHICKEN AVOCADO AND COLESLAW SALAD TOPPING (X3)	

BOWLS

FROM THE GARDEN	7,50€
- VEGGIE BURGER : BEANS PATTY, FRESH SALAD AND TZATZIKI SAUCE - THE ALJEZUR : RICE, BLACK BEANS, SWEET POTATO, AVOCADO & FETA CHEESE	
MEAT BOWL	9,00€
MEAT BALLS, RICE AND GREENS	
EL PABELLON	10,00€
SHREDDED MEAT, RICE, SWEET BLACK BEANS AND FRIED PLANTAIN	
CURRY BOWL	9.50/10.50€
CURRY CHICKEN/SHRIMP, VEGGIES AND BASMATI RICE WITH FRESH PINEAPPLE AND PEANUTS	
EL CARIBEÑO	10,50€
COCONUT RICE, SHRIMP BROCHETTAS AND GREENS	

TYPICAL DISHES

- AREPAS (VENEZUELA) CORN DOUGH FORMED INTO A PATTY, GRILLED, BAKED, SPLIT OPEN AND STUFFED WITH A VARIETY OF INGREDIENTS LIKE A SANDWICH	
SIFRINA	5,80€
CHICKEN AVOCADO AND CHEESE	
PULLED PORK	5,00€
PORK AND CHEESE	
LA PELUA	6,00€
SHREDDED MEAT AND CHEESE	
LA ALJEZUR	5,50€
AVOCADO, BLACK BEANS AND CHEESE (SPECIAL SWEET POTATO DOUGH)	
VEGGIE	5,00€
SPINACH, TOMATO, ONION, AVOCADO AND HUMMUS	
LA SARDINHA	6,00€
SARDINES, AVOCADO AND TOMATO	
- TAPIOCAS BRAZILIAN-STYLE CREPES	
PIZZA (SALTY)	6,80€
CHEESE, TOMATO, OREGANO	
LA REINA (SALTY)	6,80€
CHICKEN, AVOCADO, SPINACH AND CHEESE	
LA BELGA (SWEET)	6,80€
SPECULOOS AND BANANA	
CHOCO TAPIOCA	6,80€
NUTELLA AND BANANA	
- FAJITAS (MEXICAN) SERVED WITH GUACAMOLE, BLACK BEANS, PICO DE GALLO, CHEESE, JALAPENOS AND CHUTNEY , SHREDDED MEAT / CHICKEN / PORK	
X1	7,50€
X2	12,50€
DESSERTS	
BROWNIE MADNESS	4,00€
CAKE OF THE DAY	4,00€
VEGAN SWEETS	4,00€



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JUICE & COFFE

(with real fresh fruit)

ACAI BOWL	5,80€
GRANOLA, CHOPPED FRUITS AND COCONUT FLAKES	
SMOOTHIE JAR	5,80€
FRESH FRUITS SMOOTHIE WITH GRANOLA AND CHOPPED FRUITS	
SMOOTHIE OF THE DAY	4,00€
PAPELON CON LIMON	3,00€
(HOME MADE ICED TEA)	
GALAO / LATTE	1,50€
ABATANADO / AMERICANO	1,00€
CAFÉ SOLO / EXPRESSO	0,90€
GOLDEN MILK LATTE	2,50€
HOT OR COLD	
HOUSE TEA	1,00€
HOT COCOA	2,00€

CLASSIC DRINKS

BEER	1,50-2,50€
WINE	3,00€
SANGRIA	3,00-12,00€
SOMERSBY	2,80-12,00€
CUBA LIBRE	5,00€
GIN TONIC	5,00€
WITH BERRIES, CUCUMBER OR ORANGE	
VODKA	5,00€
TONIC/SODA & LIME/BERRIES	
WHISKY	6,00€

HOUSE COCKTAILS

MOJITO	4,50€
CLASSIC, MANGO, BERRIES, PASSION FRUIT	
GUARAPITA	4,00€
AGUARDIENTE AND TROPICAL FRUITS COCKTAIL	
CARAJILLO	4,50€
BREWED COFFEE, COFFEE LIQUOR AND RUM	
PIÑA COLADA	5,00€
PINEAPPLE, COCONUT MILK AND VANILLA	
FROZEN MARGARITA	5,00€
FRESH LIME/BERRIES AND TEQUILA	
MICHELADA	4,50€
BEER, SPICY ORANGE AND TOMATO JUICE	

WEEKEND BRUNCH

SUNDAY 10:30-3PM

EGGS BENEDICT	7,00€
POACHES EGGS, SERVED ON SPINACH TURKEY AND BREAD, WITH HOLLANDAISE SAUCE	
PANCAKES	6,80€
CHOCO BANANA / BERRIES / ORANGE & HONEY	
DESAYUNO CRIOLLO	7,50€
SHREDDED MEAT, EGGS, CHEESE, BEANS & VIRGEN AREPA	
DESAYUNO CRIOLLO VEGETARIANO	7,00€
COLESLAW SALAD, CHEESE, AVOCADO, BLACK BEANS & VIRGEN AREPA	
AREPAS	
PELUA, PULLED PORK, LA SIFRINA, EGG AND CHEESE, VEGGIE	
BRUNCH MENU	12,00€
COFFEE, JUICE, MAIN	

Nenhum prato, produto alimentar ou bebida, incluindo couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado



La Sardinha Aljezur



@lasardinha_aljezur