



DRINKS

NATURAL JUICES — €4

Orange, Carrot & Ginger
Watermelon & Mint

LEMONADE — €3.75

Lemon & Mint
Watermelon

KULCHÁ KOMBUCHA (naturally sparkling) — €5

Lime & Ginger
Raspberry & Mint
Elderflower & Passionfruit
Seasonal Flavors

ASK OUR STAFF

FRITZ KOLA — €4

Cola without sugar / Apple / Rhubarb / Regular

ICED DRINKS

MARIA ICE TEA — €3

ICED LATTE — €3.5

MAZAGRAN MARIA — €3

HIBISCUS ICED TEA — €3

HOMEMADE GINGER BREW — €4

COFFEE & TEA

EXPRESSO — €1

AMERICANO — €2.2

CAPPUCCINO — €3.2

FLAT WHITE — €3.3

LATTE — €3.2

ROSE LATTE — €3.5

CARDAMOMO LATTE — €3.5

CHAI LATTE — €3.5

MATCHA LATTE — €3.5

HOT CHOCOLATE — €4

TEAS — €3

hibiscus, mint, ginger, black,
red, green, white, jasmine, lemon

WINE

WEEK'S CHOICE:

glass bottle

GLASS WINE OF THE DAY

€5.5 €21

GREEN / ORANGE WINE

€5.5 €22

ORGANIC WINES

€6 €25

MARIA'S WINE

€4 €19

MARIA SPARKLING WINE

€5.5 €21

BLACK FOREST SANGRIA

€20

Sparkling wine, green apple, red fruits

BEER

ESTRELA

20cl/50cl €2/€4.8

INEDIT

20cl €2.5

BOCK DARK BEER

20cl G €2

ESTRELA 0% ÁLCOOL

20cl G €2

MUSA IPA

20cl/50cl €3.2/€5.5

MUSA FRANK ZAPA IPA

33cl G €3.8

MUSA BLONDIE

33cl G €3.8

MUSA CIDRA ORGANIC

20cl G €3.8

MARIA COCKTAILS — €10

MARIA PIPOCA

Vermouth, peach, sparkling wine

MATCHA FLUFF

Artisanal gin, lemon, pennyroyal, melon foam & matcha

TROPICAL SOUR

Madeira Rum, Amêndoa amarga, lemon, mango

MESCALITA / MEDRONHITA

Mescal ou Medronho, lime, hibiscus, spicy rim

CLASSIC — €10

Margarita

Negroni

Old Fashioned

Porto Tonic — €8

APEROL — €8

STARTERS

COUVERT — €3.5

Piso, homemade pickles, sourdough bread

OYSTER MUSHROOMS TACOS — €5.9

Avocado, oyster mushrooms in letuce hearts, pico de galo sauce

SCALLOPS MARINERE — €11.9

Scallops with mariniere sauce and crispy leeks

GARLIC PRAWNS — €11.5

served with sourdiugh bread

STRIPES OF GRILLED BEEF — €12.5

served with sourdiugh bread **BESTSELLER**

DUCK ROLL, HOISIN & CRISPY

CHILLI OIL — €11.9

Brioche hot dog, shredded duck, hoisin sauce and crispy chili oil

FISH

SEARED TUNA — €16.9

Pak-choi, mushrooms mix, miso glaze

CONFIT COD — €18.85

Migas da Beira, chorizo, cabbage, butterbeans, corn bread

COD SALAD WITH POACHED EGG — €11.9

Rúcula, grão-de-bico, alface iceberg, espinafre, piso

SEE BASS CHEVICHE, SEAWEED & PLUMS

— €13.9

raw seabass, citrus and spirulina leche de tigre, seaweed and crispy nori, fried corn, chilli

SHRIMP'S CURRY — €18 **BESTSELLER**

Thai rice

VEGETARIAN

SHAKSHUKA MARIA — €10 **BRUNCH**

Sweet potato duo, bimi, mix of roasted peppers, spring onions, spinach, pumpkin, coconut and peanut sauce, 2 poached eggs, sourdough bread

BEYOND MEAT BURGUER — €11.5

Vegan bun, pea protein burger, vegan cheddar, vegan sriracha relish, onions & spinach

OYSTER MUSHROOMS CEVICHE, SEA-WEED & PLUMS — €9.9

Oyster mushrooms, citrus & spirulina leche de tigre, seaweed & crispy nori

SUMMER BURRATA — €9

Burrata, piso sauce, tomato, plum, heart lettuce

INDIAN TOFU CURRY — €13.6

Thai rice

BOWLS

bowls served on a sushi rice bed

MARIA POWER — €12.5 **BESTSELLER**

Mango, smoked tofu, wakame seaweed, edamame, cherry tomatoes, onion, ginger

TERYAKI CHICKEN — €13

Wakame seaweed, edamame, cherry tomatoes, onion, ginger

SHRIMP & GARLIC — €13.9

Wakame seaweed, edamame, cherry tomatoes, onion, ginger

extras — €2

pached egg / mango

MEAT

MARIA'S BURGUER — €11.5

150grs hamburger, relish, onion, cheddar, spinach and sriracha mayonnaise

ALENTEJO'S TENDERLOIN STEAK — €19.5

Cuban sauce, potato gratin, mini salad

INDIAN CURRY WITH CHICKEN — €13.6

Thai rice

SIDE DISHES — €4.5

SUMMER SALAD

Tomato, lettuce hearts, plums

PAK-CHOI, MUSHROOMS MIX, MISO GLAZE

MIGAS DA BEIRA, CHOURIZO

VEGETARIAN OPTION AVAILABLE

FRENCH FRIES XXL

FRIED SWEET POTATO

HOMEMADE CAKES & DESSERTS

ASK OUR STAFF

GLUTEN SESAME PEANUT NUTS SOY SULFITES

FISH CRUSTACEAN SHELLFISH MILK EGG MUSTARD



REVIEW US ON GOOGLE
THANK YOU !