



MEDITERRANEAN

PORTUGUESE

PICA PAU DA VAZIA — €12.5 🌿🌶️🥗 **BESTSELLER**

Strips of grilled beef & pickles

GARLIC PRAWNS — €11.5 🌿🌶️🥗

SHIITAKE À BULHÃO PATO — €6.5 🌿🥗🌶️
* VEGAN OPTION

COD & POACHED EGG SALAD — €11.9 🐟🥚

Chickpeas, iceberg lettuce, spinach, chimichurri & onion

BAKED COD & CREAM — €14.85 🐟🥛🌿🥗

Served with mini salad

TENDERLOIN STEAK — €19.75 🌿🥗

Chimichurri sauce, steakhouse fries, mini salad

BURGERS

BEYOND MEAT BURGER — €11.5 **VEGAN**

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

MARIA'S BURGER — €11.5 🌿🥗🌶️🥚

150 grs beef burger, sriracha relish, caramelized onions, cheddar & spinach, caco bread

LAMB & BEEF KEFTA BURGER — 12.5€ 🌿🌶️ **TASTY**

Spinach, pickled red onion, jalapeño and labneh sumac sauce, caco bread

ZA'ATAR STEAKHOUSE FRIES — €4.5

MARIA'S CLASSIC BOWLS

Bowls served on a bed of sushi rice

MARIA POWER — €12.5 🌿🥗🌶️🥚

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

TERIYAKI CHICKEN — €13 🌿🥗🌶️🥚

Wakame seaweed, edamame, xuxu tomatoes, onion, ginger

GARLIC PRAWNS — €13.9 🌿🥗🌶️🥚 **BESTSELLER**

Wakame seaweed, edamame, xuxu tomatoes, onion, ginger

Extras — €2

poached egg / mango

LEVANTE

CHEF IBRAHIM KATTAN

HOMEMADE FOCACCIA — 3.5€ 🌿🥗

Sumac labneh, tapenade dips

TABOULEH SALAD — 5€ 🌿

Lettuce hearts, bulgur, parsley, mint, onion

AUBERGINE TAHINI — 8.5€ 🌿🥗🌶️

Pomegranates, jalapeño, dill, almonds

TABOULEH BEEF TARTAR — 14.5€ 🌿🥗

Bulgur, parsley, red onion, capers and pine nuts

FETA & BEETROOT SALAD — 7.5€ 🌿🥗

Orange, walnuts and pomegranate molasses

* VEGAN OPTION

MUSAKHAN CHICKEN SPRING ROLL — 5€ 🌿🥗

Sumac & yogurt tahini

SIGNATURE DISH

ZA'ATAR ARANCINI — 6.9€ 🌿🥗

Fried arborio rice balls with creamy parmesan dip

MEDITERRANEAN PRAWNS & FETA — 13.9€ 🌿🥗🌶️

Homemade focaccia, shakshuka sauce & pine nuts

SHAKSHUKA — 11€ 🌿🥗 **BESTSELLER**

Duo of sweet potato, long stem broccoli, roasted peppers, spinach, 2 poached eggs, almonds, homemade focaccia

CHICKEN SALAD WITH LENTILS — 12.5€ 🌿🥗

Labneh, fresh aromatic herbs, tomato and nuts

* VEGAN OPTION

SHIITAKE MUSHROOM RISOTTO ZA'ATAR — 13€ 🌿

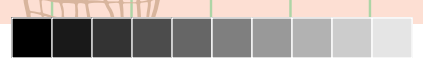
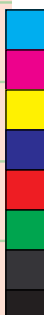
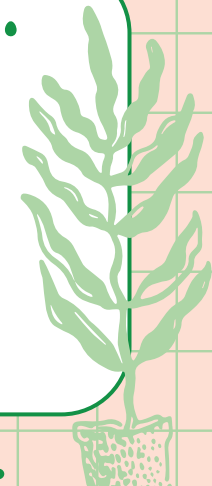
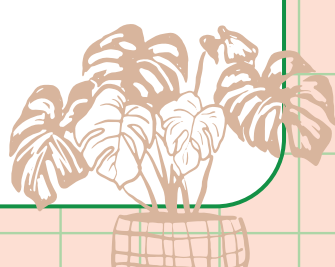
CAKES & DESERTS

CHOCOLATE, PEANUT & SALTED Caramel TART — 5€

TIRAMISÚ — 5€

MANGO PANNA COTTA — 5€

CARROT & WALNUT CAKE — 6€
BEST IN TOWN !





DRINKS

NATURAL JUICES — €4

Orange, Mint & Ginger
Watermelon & Mint

LEMONADE — €3.75

Lemon & Mint
Watermelon

KULCHÁ KOMBUCHA — €5

(naturally sparkling)

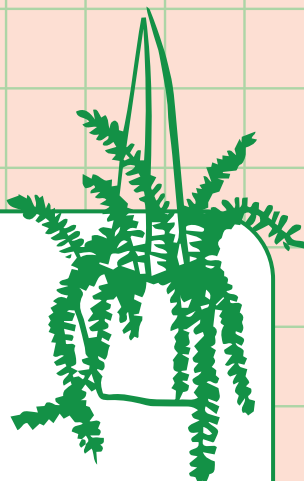
Lime & Ginger
Raspberry & Mint
Elderflower & Passionfruit
Seasonal flavors ✕ ASK TO OUR STAFF

FUN K! Hard Kombucha — €5

(2,1% ABV) 330ml Ginger

FRITZ KOLA — €4

Cola without/Regular/Rhubarb/Apple



WINES

Week's choice

glass bottle

GLASS OF WINE OF THE DAY

€5.5 €23

GREEN / ORANGE WINE

€5.5 €23

ORGANIC WINE

€6 €24

MARIA'S WINE

€4 €19.5

MARIA SPARKLING WINE

€5.5 €22

BLACK FOREST SANGRIA

€22

Sparkling wine, green apple,
red fruits

BEERS

bottle draft
50cl

ESTRELA 20cl

€2 €4.8

SOVINA LAGER 25cl

€2.8 €5.6

MUSA IPA 25cl

€3.2 €5.9

BOCK DARK 25cl

€2

MUSA FRANK ZAPA 33cl

€3.8

MUSA BLONDIE 33cl

€3.8

MUSA CIDRA ORGANIC 33cl

€3,8

ESTRELA NO ALCOHOL 20cl

€2

ICED DRINKS

MARIA ICE TEA — €3.5

ICED LATTE — €3.5

MAZAGRAN MARIA — €3

HIBISCUS ICED TEA — €3.5

HOMEMADE GINGER BREW — €4



COFFEE & TEA

ESPRESSO — €1

AMERICANO — €2.2

CAPPUCCINO — €3.3

FLAT WHITE — €3.3

LATTE — €3.3

ROSE LATTE — €3.5

CARDAMOM LATTE — €3.5

CHAI LATTE — €3.5

MATCHA LATTE — €4

HOT CHOCOLATE — €4

TEAS — €3.5

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



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 or Medronho, lime, hibiscus, spiced rim

CLASSIC — €10

Margarita

Negroni

Old Fashioned

Porto Tonic — €8

APEROL — €8

