





BRUNCH

CROISSANTS	3,5€
2 croissants w/ peanut butter & mix berries jam on the side	
 FRUIT W/ HOMEMADE YOGURT	4€
 Vegan option w/ vanilla soya yogurt: 5€	
 BEETROOT HUMMUS C/ VEGGIE STICKS	4€
HOMEMADE GRANOLA	5€
w/ homemade yogurt, banana and mix berries	
 Vegan option w/ vanilla soya yogurt: 6€	
PROTEIN SHAKE	5€
w/ vanilla whey, banana, oats and almond milk	
 BRAZILIAN AÇAI	5,5€
w/ banana, strawberry and homemade granola	
FRENCH TOAST	6,5€
w/ blueberry jam, crème fraîche, mix berries, almonds and mint leaves	
 BANANA BREAD	6,5€
w/ flambéed banana, blueberry jam, mix berries and banana cream	
 Vegan option w/ vanilla soya yogurt: 7€	
PEANUT BUTTER TOAST	6,5€
w/ banana, strawberry, grated coconut, homemade granola and chia seeds	

PANCAKES

PEANUT BUTTER	6,5€
w/ banana, strawberry, grated coconut, honey and homemade vanilla ice cream	
NUTELLA	6,5€
w/ banana, strawberry, grated coconut and homemade vanilla ice cream	
MIX BERRIES	6,5€
w/ strawberry coulis, blueberry jam and homemade vanilla ice cream	
 OREO	6,5€
w/ banana cream, strawberries, homemade Oreo ice cream and Oreo crumble	
BACON & EGG	6,5€
w/ cheddar cheese, maple syrup and sprinkled w/ chives	

FRANCESINHA PANCAKE 9€

bacon, chicken breast, cheddar cheese, fried egg, special francesinha sauce and sprinkled w/ chives

 **vegan**  **our favorite**  **gluten free**

ZENITH

BRUNCH & COCKTAILS




password is:
sangriazenith




SHAKSHUKA 9€

red pepper and tomato stew with harissa, baked eggs, coriander, greek yogurt served with sourdough toast.

 **Vegan Option: 11€**

w/ tofu, mushrooms and spinach, instead of the eggs and yogurt

EGGS

EGGS BENEDICT	6,5€
2 poached eggs on sourdough toast, avocado, hollandaise sauce and sprinkled w/ chives	
w/ bacon: 7,5€	
w/ smoked salmon or turkey bacon: 8,5€	
 EGGS ZENITH	8,5€
2 breaded poached eggs on sourdough toast, crispy serrano ham, avocado, crispy onion, chives, cherry tomatoes and hollandaise sauce served w/ mix greens	
EGGS ON TOAST	3,5€
2 Eggs (poached, fried or scrambled) on sourdough toast	
ADD EXTRAS	
Bread: 0,50€ / Egg: 1€ /	
Caramelized Onion: 1€ / Crispy Onion: 1€ /	
Sun Dried Tomato: 1€ / Cheddar Cheese: 1€ /	
Hollandaise sauce: 1€ / Cherry Tomato: 1€ /	
Mix Leaves: 1€ / Beetroot Hummus: 1,5€ /	
Spinach: 1,5€ / Pesto: 1,5€ /	
Wild Mushrooms: 1,5€ / Avocado: 1,5€ /	
Bacon: 1,50€ / Vegan Cheese: 2€ /	
Red Pepper and Tomato Stew w/ Harissa: 2€ /	
Serrano Ham: 2€ / Turkey Bacon: 2,5€ /	
Smoked Salmon: 2,5€ / Smoked Tofu: 2,5€ /	
Chicken: 2,5€	



OPTIONALS



Gluten Free Bread: 1,5€ /
Wholemeal Walnut and Raisin Loaf: 1€ /
Roasted Sweet Potato "Toast": 1,5€ /
Breaded Poached Eggs: 1,5€









FOLLOW OUR PLAYLIST ON SPOTIFY:
"ZENITH BRUNCH & COCKTAILS BAR"

SALAD BOWLS

ENG

CHICKEN	10€
Mix leaves, egg, avocado, sun dried tomato, oregano, mango and honey dijon mustard dressing	
EXTRA Quinoa 1,5€	
 ZENITH	10€
Mix leaves, sweet potato, avocado, wild mushrooms, sundried tomato, oregano, red pepper & tomato mix and poached egg	
 VEGAN	11€
Mix leaves, smoked tofu, quinoa, spinach, wild mushrooms, avocado, mango and sun dried tomato	
SMOKED SALMON	12€
Mix leaves, quinoa, pesto, avocado, cherry tomato, oregano and mint leaves	

TAPIOCAS

 PEANUT BUTTER OR NUTELLA	6,5€
w/ banana, strawberry, grated coconut, homemade granola and cinnamon	
 AVOCADO & EGG	7€
w/ wild mushrooms, cheddar cheese, oregano and mix leaves	
EXTRA Bacon: 1,5€	
  VEGAN	7,5€
Avocado, sun dried tomato, oregano, wild mushrooms, vegan cheese and mix leaves	
  CHICKEN	8€
w/ cheddar cheese, avocado, sun dried tomato, oregano and mix leaves	

TOASTS

 VEGAN	8€
w/ vegan cheese, mixed leaves, cherry tomato, wild mushrooms, avocado, sun dried tomato, mango & pineapple chutney and strawberry	
 ROASTED SWEET POTATO "TOAST"	8€
w/ avocado, wild mushrooms and poached egg	
 vegan option w/ smoked tofu: 9€	
 CHICKEN TOAST	8€
w/ cheddar cheese, sun-dried tomato, toasted garlic mayonnaise, oregano, mix leaves and strawberry	
 BEETROOT HUMMUS TOAST	8€
w/ beetroot hummus, wild mushrooms, red pepper and tomato mix w/ harissa, caramelized onion, chives and mix leaves	
 SMOKED SALMON	9€
w/ crème fraîche, egg, mixed leaves, cherry tomato and chives	

SMOOTHIE BOWLS

 MIX BERRIES	6,5€
Soya yogurt, vanilla and mix berries smoothie with strawberry, mix berries and granola topping	
COCOA	6,5€
Greek yogurt, banana, hazelnuts and cocoa smoothie w/ banana, granola, coconut and strawberry	
  DETOX	6,5€
Spirulina, spinach, ginger, banana, mango and pineapple smoothie w/ banana, kiwi, chia seeds, goji berries and mixed seeds topping	
  AÇAÍ BOWL	6,5€
Açaí blended with banana and vanilla ice cream with banana, strawberry, passion fruit, kiwi, toasted almonds, grated coconut and chia seeds	

SPECIALTY COFFEE

100% ARABIC COFFEE

Blend 70% Brazil / 32% Colombia
Optional Single Origin: **Extra: 0,50€**

ESPRESSO	1,0€
ESPRESSO MACCHIATO	1,2€
DOUBLE ESPRESSO	1,8€
AMERICANO	2€
 FLAT WHITE	2,5€
CAPPUCCINO	2,5€
LATTE	2,5€
 CARAMEL LATTE	2,5€
VANILLA LATTE	2,5€
MOCHA	2,5€
HOT CHOCOLATE	3€
CHEMEX (2pax)	6,5€
Single Origin. Please allow 5 to 10 min	

SUPERFOOD LATTES

BETROOT LATTE	3,5€
 GOLDEN LATTE (TURMERIC AND GINGER)	3,5€
MATCHA LATTE	4€

ICED COFFEE

ICED COFFEE	2€
ICED COFFEE W/ MILK	2,5€
AFFOGATO	2,5€
ICED VANILLA LATTE	3€
ICED CARAMEL LATTE	3€
COLD BREW	3€



OPTIONALS

Soya Milk / Almond Milk / Lactose-Free: 0,50€

COCKTAIL HOUR

EVERYDAY FROM 5PM TO 7PM

2 COCKTAILS *, SANGRIA OR GIN **


FOR JUST 10€

*except Bloody Mary


**only Gin Tanqueray

 SANGRIA ZENITH	Gin glass: 7€ / jug (1L): 16€
MIMOSA	5€
Orange juice and sparkling wine	
BELLINI	5€
Mango juice and sparkling wine	
APEROL SPRITZ	6€
Sparkling wine, Aperol, soda and orange slice	
PORTO TÓNICO	6€
White Port, tonic water and lemon zest	
 BELLINI DE SORVETE DE MORANGO	6€
Homemade ice cream and sparkling wine	
MARGARITA	6€
Tequila, triple sec and lime	
LEMONY SPIKED SWEET TEA	6€
Rum, peach tea, lemon juice, cinnamon and mint	
CAIPIRINHA	6,5€
Cachaça and lime	
MOJITO	6,5€
Rum, lime, mint and sparkling water	
 MOJITO ZENITH	7€
Rum, lime, strawberry, watermelon, mint and sparkling water	
BAILEYS ESPRESSO MARTINI	7€
Baileys, coffee liquor and espresso shot	
GIN & MINT	7€
Tanqueray gin, lemon, cucumber and mint	
BRUMBLE	8€
Nordés gin, mix berries and lemon juice	
 PORTO ZENITH	8€
White Port, orange juice, mango e lemon juice	
BLOODY MARY	10€
Vodka, tomato juice, english sauce, tabasco and lemon juice	

GIN

 TANQUERAY	7€
Lime zest	
BULLDOG	8€
Orange zest and cinnamon stick	
NORDÉS	8€
Orange zest and bay leaf	
HENDRICK'S	9€
Cucumber zest	

FRESHLY SQUEEZED JUICES

ORANGE	3€
DETOX	4€
 DAILY JUICE	4€
Ask our staff	

KOMBUCHA

CAPTAIN KOMBUCHA (400ML)	4€
Flavours: Original, Cayenne, Coconut and Raspberry	

TEAS

GOURMET TEA	2,5€
earl grey, english breakfast, green jasmin, mint, tilla e rooibos	
 TEA W/ MILK	3€
CHAI LATTE	3€
Vanilla ou spiced	
ICE TEA GOURMET	2,5€

DRINKS

SPARKLING WATER	1,5€
SOFT DRINKS	2€
CARLSBERG	2,5€
CRAFT BEER	3,5€
SOMERSBY APPLE	3€
PORT WINE	3,5€
WINE (BRANCO/TINTO/ROSÉ)	3,5€
Glass: 3,5€ / Bottle: 12€	

DESSERT

GROISSANT	1,5€
PORTUGUESE CUSTARD TART	1,5€
HOMEMADE CAKES	Ask our staff
HOMEMADE ICE CREAM (2 scoops)	3,5€

PAYMENT AT THE COUNTER
NO SEPARATE CHECKS PLEASE

VAT INCLUDED / TAKEAWAY TAX: 10%
IF YOU SUFFER FROM ANY FOOD ALLERGIES OR INTOLERANCES PLEASE
INFORM OUR STAFF



Rate us in TripAdvisor and get a free coffee.

Ask our staff.

