

**pão artesanal feito à mão
com massa mãe própria
e fermentação natural
com farinhas de tradição,
plenas de aroma e de sabor,
moídas em mós de pedra**

7 / 7 9 / 17

PADARIA

Trigo V DF 1/2 600GR **4⁰⁰** 1200GR **6⁵⁰**

Trigo Especial V DF 1/2 600GR **5⁰⁰** 1200GR **7⁵⁰**

DE Barbela

DE Abóbora

DE Multigrão

DE Açafraão, Girassol

DE Ameixa, Noz N

DE Batata Doce, Mirtilo, Alfazema

DE Alecrim, Alperce

DE Azeitona, Tomate, Quinoa

DE Avelã, Cacau, Alfarroba

Centeio Integral V DF 1/2 600GR **4⁵⁰** 1200GR **7⁰⁰**

Centeio Sementes V DF 1/2 600GR **5⁵⁰** 1200GR **9⁰⁰**

Tostas V DF [N] 100GR DESDE **3⁰⁰**

Focaccia V DF 1/4 300GR **4⁰⁰** 1/2 600GR **8⁰⁰** 1200GR **16⁰⁰**

DE Alecrim, Flor de Sal

DE Tomate, Tomilho

DE Azeitona, Cebola

Brioche OV 600GR **6⁵⁰**

Folar OV UNIT **3⁵⁰** 600GR **16⁰⁰** 1200GR **24⁰⁰**

Panettone OV UNIT **3⁵⁰** 600GR **16⁰⁰** 1200GR **24⁰⁰**

DE Sultanas, Moscatel DO DOURO

DE Cacau, Laranja DO ALGARVE

DE Tomilho, Cebola

Gluten Free V DF GF 1/2 600GR **7⁰⁰** 1200GR **12⁰⁰**

Pré—encomendas com 48h de antecedência mínimas
Reservas por telefone / whatsapp +351 937 461 551

Sobretaxas de take away cobradas por item e pedido.
Sobretaxas EFTPOS cobradas por pagamento.
Preços em €/EUROS. IVA incluído.

Para vender os nossos produtos de padaria / pastelaria
no seu espaço diariamente, fale connosco para ofertas
B2B personalizadas e à medida do seu negócio e local

PASTELARIA

Croissant OV UNI **2⁵⁰**

Estrela FOLHADO QUEIJO OVELHA BORDALEIRA — SEIA OV UNI **3⁸⁰**

Nevão FOLHADO QUEIJO OVELHA, MERENGUE OV UNI **4⁵⁰** FIM—DE—SEMANA

Pain au Chocolat OV N UNIT **3⁵⁰**

PAC 2 FOLHADO CHOCOLATE, FIGO, AVELÃ OV N UNI **3⁸⁰**

Smor CHOCOLATE, FIGO, AVELÃ, MERENGUE OV N UNI **4⁵⁰** FIM—DE—SEMANA

Cinnamon Bun OV UNI **2⁸⁰**

Pistachio Ribbon OV N UNI **3⁵⁰**

Especial do Dia OV [N] UNI **4⁵⁰**

Bananabread OV N 1/2 600GR **16⁰⁰** 1200GR **24⁰⁰**

Bolo Chã OV [1/2] 600GR **15⁰⁰** 1200GR **22⁰⁰**

DE Lima, Limão, Papoila OU Laranja ALGARVE

DE Chocolate, Pimenta Rosa

DE Cenoura, Noz N OU PASTINACA SAZONAL

DE Clara, Sultana, Porto OU Coco

Bolo Aniversário OV [N] **55⁰⁰** / KG

Churra Cheesecake CABRA OV N 700GR **18⁰⁰** 1200GR **35⁰⁰**

Bordaleira Cheesecake OVELHA OV 700GR **22⁰⁰** 1200GR **42⁰⁰**

THE Pudding OV N 700GR **15⁰⁰** 1200GR **22⁰⁰**

P3 ABÓBORA CAJU PISTÁCIO PIE OV N 700GR **17⁰⁰** 1200GR **32⁰⁰**

Salame GINGERBREAD PISTÁCIO OV N 700GR **17⁰⁰** 1200GR **32⁰⁰**

Tira—M—Isso OV 700GR **15⁰⁰** 1200GR **22⁰⁰**

Cantuccini AMÊNDOA OU PISTÁCIO OV N PORÇÃO **2⁵⁰**

Bolacha by **patti** ESTILO AMERICANO OV N UNI **4⁰⁰**

Al—Brownie BROWNIE VEGANO V DF GF N UNI **4⁵⁰**

Massa Mãe Lêveda é uma massa fermentada através de lactobacilos e leveduras presentes naturalmente no ambiente e nos grãos do cereal do qual a farinha foi feita. A massa lêveda distingue-se por um azedume suave perceptível no pão ou produto alimentar resultante. Devido ao ácido láctico produzido pelos lactobacilos, impedindo que outros micro-organismos se manifestem, os produtos alimentícios resultantes possuem uma intensidade e vida útil consideravelmente maior. Rosa, o nosso isco, é uma história de amor e dedicação diária com uma década de longevidade.

handmade artisanal bread
with own sourdough starter
and natural slow fermentation
with old-style tradition flours,
full of deep aroma and flavour,
ground in windmill stone mills

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BAKERY

Wheat **V DF** 1/2 600GR **4⁰⁰** 1200GR **6⁵⁰**

Wheat Special **V DF** 1/2 600GR **5⁰⁰** 1200GR **7⁵⁰**

^W Barbela

^W Pumpkin

^W Multigrain

^W Indian Saffron, Sunflower

^W Plum, Walnut ^N

^W Sweet Potato, Blueberry, Lavander

^W Rosemary, Apricot

^W Olive, Tomato, Quinoa

^W Hazelnut, Cocoa, Carob

Rye Wholemeal **V DF** 1/2 600GR **4⁵⁰** 1200GR **7⁰⁰**

Rye Seeds **V DF** 1/2 600GR **5⁵⁰** 1200GR **9⁰⁰**

Thins **V DF [N]** 100GR FROM **3⁰⁰**

Focaccia **V DF** 1/4 300GR **4⁰⁰** 1/2 600GR **8⁰⁰** 1200GR **16⁰⁰**

^W Rosemary, Fleur de Sel

^W Tomato, Thyme

^W Olive, Onion

Brioche **OV** 600GR **6⁵⁰**

Folar **OV UNIT** **3⁵⁰** 600GR **16⁰⁰** 1200GR **24⁰⁰**

Panettone **OV UNIT** **3⁵⁰** 600GR **16⁰⁰** 1200GR **24⁰⁰**

^W Sultana, Muscat ^{DOURO}

^W Cocoa, Orange ^{ALGARVE}

^W Thyme, Onion

Gluten Free **V DF GF** 1/2 600GR **7⁰⁰** 1200GR **12⁰⁰**

Pre-orders with a minimum of 48 hours in advance
Bookings by phone / WhatsApp +351 937 461 551

Takeaway surcharges charged per item and order.
EFTPOS surcharges charged per payment.
Prices in €/EUROS. VAT included.

To sell our bakery/pastry products in your space
on a daily basis, contact us for a personalised
B2B offers tailored to your business and location

PASTRY

Croissant **OV UNIT** **2⁵⁰**

Estrela Cheese Roll ^{BORDALEIRA SHEEP — SEIA} **OV UNIT** **3⁸⁰**

Nevão ^{SHEEP CHEESE ROLL, MERINGUE} **OV UNIT** **4⁵⁰** ONLY WEEKENDS

Pain au Chocolat **OV N UNIT** **3⁵⁰**

PAC 2 ^{DOUBLE CHOCOLATE, FIG, HAZELNUT} **OV N UNIT** **3⁸⁰**

Smor ^{CHOCOLAT, FIG, HAZELNUT, MERINGUE} **OV N UNIT** **4⁵⁰** ONLY WEEKENDS

Cinnamon Bun **OV UNIT** **2⁸⁰**

Pistachio Ribbon **OV N UNIT** **3⁵⁰**

Daily Special **OV [N]** UNIT FROM **4⁵⁰**

Bananabread **OV N** 1/2 600GR **16⁰⁰** 1200GR **24⁰⁰**

Tea Cake **OV** [1/2] 600GR **15⁰⁰** 1200GR **22⁰⁰**

^W Lime, Lemon, Poppy ^{OR} Orange ^{ALGARVE}

^W Chocolate, Rose Pepper

^W Carrot, Walnut ^{N OR SEASONAL PARSNIP}

^W Egg White, Sultana, Porto ^{OR} Coconut

Birthday Cake **OV [N]** **55⁰⁰ / KG**

Churra Cheesecake ^{GOAT} **OV N** 700GR **18⁰⁰** 1200GR **35⁰⁰**

Bordaleira Cheesecake ^{SHEEP} **OV** 700GR **22⁰⁰** 1200GR **42⁰⁰**

THE Pudding **OV N** 700GR **15⁰⁰** 1200GR **22⁰⁰**

P3 ^{PUMPKIN PECAN PISTACHIO PIE} **OV N** 700GR **17⁰⁰** 1200GR **32⁰⁰**

Salame ^{GINGERBREAD PISTACHIO} **OV N** 700GR **17⁰⁰** 1200GR **32⁰⁰**

Tira—M—Iso **OV** 700GR **15⁰⁰** 1200GR **22⁰⁰**

Cantuccini ^{ALMOND OU PISTACHIO} **OV N** PORÇÃO **2⁵⁰**

Cookie by **patti** ^{AMERICAN STYLE} **OV N UNIT** **4⁰⁰**

Al—Brownie ^{VEGAN BROWNIE} **V DF GF N UNIT** **4⁵⁰**

Sourdough is a dough fermented through lactobacilli and yeasts naturally present in the environment and in the actual grains of the cereal from which the flour was made. Sourdough is characterised by a mild bitterness noticeable in the resulting bread and/or food produce. Due to the lactic acid produced by lactobacilli, preventing other microorganisms from manifesting, produce made with slow fermented sourdoughs have a pronounced intensity and a considerable longer life. Rosa, our starter, is a story of love and daily dedication with about a decade of longevity.

0 BED & BRUNCH COLLECTION