

# BRUNCH

<b>CROISSANTS</b> .....	<b>4€</b>
2 croissants w/ peanut butter & mix berries jam on the side	
<b>FRUIT W/ HOMEMADE YOGURT</b> .....	<b>6€</b>
Vegan option w/ yogurt vegan: <b>7€</b>	
<b>BETROOT HUMMUS W/ VEGGIE STICKS</b> .....	<b>5€</b>
<b>HOMEMADE GRANOLA</b> .....	<b>5,5€</b>
w/ homemade yogurt, banana and mix berries	
Vegan option w/ vegan yogurt: <b>6,5€</b>	
<b>PROTEIN SHAKE</b> .....	<b>6€</b>
w/ vanilla whey, banana, oats and almond milk	
<b>BRAZILIAN AÇAI</b> .....	<b>7€</b>
w/ banana, strawberry and homemade granola	
<b>BANANA BREAD</b> .....	<b>7,5€</b>
w/ flambéed banana, blueberry jam, mix berries and banana cream	
Vegan option w/ yogurt vegan: <b>8€</b>	
<b>FRENCH TOAST</b> .....	<b>7,5€</b>
w/ blueberry jam, crème fraîche, mix berries, almonds and mint leaves	
<b>OREO FRENCH TOAST</b> .....	<b>8€</b>
w/ strawberry coulis, strawberries, oreo ice cream and oreo cookie	

# PANCAKES

<b>PEANUT BUTTER</b> .....	<b>8€</b>
w/ banana, strawberry, grated coconut, honey and homemade vanilla ice cream	
<b>NUTELLA</b> .....	<b>8€</b>
w/ banana, strawberry, grated coconut and homemade vanilla ice cream	
<b>DULCE DE LECHE</b> .....	<b>8€</b>
w/ strawberry, homemade vanilla ice cream and granola	
<b>MIX BERRIES</b> .....	<b>8€</b>
w/ strawberry coulis, blueberry jam and homemade vanilla ice cream	
<b>OREO</b> .....	<b>8€</b>
w/ banana cream, strawberries, homemade oreo ice cream and oreo crumble	
<b>BACON &amp; EGG</b> .....	<b>8,5€</b>
w/ cheddar cheese, maple syrup and sprinkled w/ chives	
<b>FRANCESINHA PANCAKE</b> .....	<b>10€</b>
bacon, chicken breast, cheddar cheese, fried egg, special francesinha sauce and sprinkled w/ chives	

## ZENITH PANCAKE 9€

w/ cheddar cheese, garlic mayonese, wild mushrooms, spinach, crispy onion, cherry tomato, chives and poached egg

# ZENITH BRUNCH & COCKTAILS



password is:  
sangriazenith



## SHAKSHUKA 10€

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

<b>EGGS BENEDICT</b> .....	<b>8,5€</b>
2 poached eggs on sourdough toast, avocado, hollandaise sauce and sprinkled w/ chives	
w/ bacon: <b>9€</b>	
w/ smoked salmon or turkey bacon: <b>9,5€</b>	
<b>EGGS ZENITH</b> .....	<b>10€</b>
2 breaded poached eggs on sourdough toast, crispy serrano ham, avocado, crispy onion, chives, cherry tomatoes and hollandaise sauce served w/ mix leaves	
<b>EGGS ON TOAST</b> .....	<b>5€</b>
2 Eggs (poached, fried or scrambled) on sourdough toast	
<b>ADD EXTRAS</b>	
Bread: 0,50€ / Egg: 1€ / Caramelized Onion: 1€	
Crispy Onion: 1€ / Sun Dried Tomato: 1,5€	
Cheddar Cheese: 1€ / Hollandaise sauce: 1€	
Cherry Tomato: 1€ / Mix Leaves: 1,5€ / Maple Syrup: 1,5€	
Beetroot Hummus: 2€ / Spinach: 1,5€ / Pesto: 1,5€	
Wild Mushrooms: 1,5€ / Avocado: 1,5€	
Bacon: 2,5€ / Vegan Cheese: 2€	
Red Pepper and Tomato Stew w/ Harissa: 2€	
Serrano Ham: 3€ / Smoked Salmon: 3€	
Smoked Tofu: 3€ / Chicken: 2,5€	

### OPTIONALS

Gluten Free Bread: 1,5€ / Wholemeal Walnut and Raisin Loaf: 1€  
Roasted Sweet Potato "Toast": 1,5€ / Breaded Poached Eggs: 2€

# BAGELS

<b>BACON &amp; EGG BAGEL</b> .....	<b>9€</b>
w/ cheddar cheese, avocado, crispy onion and mix leaves	
<b>SMOKED SALMON</b> .....	<b>9,5€</b>
w/ crème fraîche, cucumber, chives and mix leaves	
<b>VEGGIE</b> .....	<b>9,5€</b>
w/ beetroot hummus, wild mushrooms, red pepper and tomato mix, caramelized onion, chives and mis leaves	

**vegan**

**our favorite**

**gluten free**

# SALAD BOWLS

ENG

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

# TAPIOCAS

<b>PEANUT BUTTER OR NUTELLA</b> .....	<b>8€</b>
w/ banana, strawberry, grated coconut, homemade homemade granola and cinnamon	
<b>AVOCADO &amp; EGG</b> .....	<b>8,5€</b>
w/ wild mushrooms, cheddar cheese and mix leaves	
<b>EXTRA</b> Bacon: <b>1,5€</b>	
<b>VEGAN</b> .....	<b>9€</b>
Avocado, sun dried tomato, oregano, wild mushrooms, vegan cheese and mix leaves	
<b>CHICKEN</b> .....	<b>9€</b>
w/ cheddar cheese, avocado, sun dried tomato, oregano and mix leaves	

# TOASTS

<b>PEANUT BUTTER TOAST</b> .....	<b>7,5€</b>
w/ banana, strawberry, grated coconut, homemade granola and chia seeds	
<b>VEGAN TOAST</b> .....	<b>9,5€</b>
w/ vegan cheese, mixed leaves, cherry tomato, wild mushrooms, avocado, sun dried tomato, mango & pineapple chutney and strawberry	
<b>ROASTED SWEET POTATO "TOAST"</b> .....	<b>8,5€</b>
w/ avocado, wild mushrooms and poached egg	
vegan option w/ smoked tofu: <b>9,5€</b>	
<b>CHICKEN TOAST</b> .....	<b>9,5€</b>
w/ cheddar cheese, sun-dried tomato, toasted garlic mayonnaise, oregano, mix leaves and strawberry	
<b>BETROOT HUMMUS TOAST</b> .....	<b>9,5€</b>
w/ beetroot hummus, wild mushrooms, red pepper and tomato mix w/ harissa, caramelized onion, chives and mix leaves	
<b>SMOKED SALMON TOAST</b> .....	<b>10€</b>
w/ crème fraîche, egg, mixed leaves, cherry tomato and chives	

# SMOOTHIE BOWLS

 <b>MIX BERRIES</b> .....	<b>7€</b>
Soya yogurt, vanilla and mix berries smoothie with strawberry, mix berries and granola caseira topping	
<b>COCOA</b> .....	<b>7€</b>
Greek yogurt, banana, hazelnuts and cocoa smoothie w/ banana, granola caseira, coconut and strawberry	
 <b>DETOX</b> .....	<b>7€</b>
Spirulina, spinach, ginger, banana, mango and pineapple smoothie w/ banana, kiwi, chia seeds, goji berries and mixed seeds topping	
 <b>AÇAÍ BOWL</b> .....	<b>8€</b>
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

70% BRAZIL, 20% GUATEMALA E 10% ETHIOPIA

<b>ESPRESSO</b> .....	<b>1,5€</b>
<b>ESPRESSO MACCHIATO</b> .....	<b>1,7€</b>
<b>DOUBLE ESPRESSO</b> .....	<b>2€</b>
<b>AMERICANO</b> .....	<b>2€</b>
 <b>FLAT WHITE</b> .....	<b>2,5€</b>
<b>CAPPUCCINO</b> .....	<b>2,5€</b>
<b>LATTE</b> .....	<b>2,5€</b>
 <b>CARAMEL LATTE</b> .....	<b>2,5€</b>
<b>VANILLA LATTE</b> .....	<b>2,5€</b>
<b>MOCHA</b> .....	<b>2,5€</b>
<b>HOT CHOCOLATE</b> .....	<b>3€</b>
<b>CHEMEX (2pax)</b> .....	<b>6,5€</b>
(10 - 15 min wait)	


## SUPERFOOD LATTES

 <b>BEETROOT LATTE</b> .....	<b>3,5€</b>
 <b>GOLDEN LATTE (TURMERIC AND GINGER)</b> .....	<b>3,5€</b>
<b>MATCHA LATTE</b> .....	<b>4€</b>

## ICED COFFEE

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

## OPTIONALS MILKS

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

# COCKTAIL HOUR

## EVERYDAY FROM 5PM TO 7PM

2 COCKTAILS\* JUST 12€

\*except Bloody Mary

## COCKTAILS


 <b>SANGRIA ZENITH</b> .....	
Gin glass: 8€ / jug (1L): 18€	
 <b>MIMOSA</b> .....	<b>5€</b>
Orange juice and sparkling wine	
<b>BELLINI</b> .....	<b>5€</b>
Mango juice and sparkling wine	
<b>APEROL SPRITZ</b> .....	<b>7€</b>
Sparkling wine, Aperol, soda and orange slice	
<b>MARGARITA</b> .....	<b>7€</b>
Tequila, triple sec and lime	
<b>PORTO TÓNICO</b> .....	<b>7€</b>
White Port, tonic water and lemon zest	
<b>BAILEYS ESPRESSO</b> .....	<b>7€</b>
Baileys, coffee liquor and espresso shot	
<b>GIN &amp; MINT</b> .....	<b>7€</b>
Tanqueray gin, lemon, cucumber and mint	
<b>GIN &amp; TONIC</b> .....	<b>7€</b>
Gin Tanqueray, lemon and tonic	
<b>LEMONY SPIKED SWEET TEA</b> .....	<b>7,5€</b>
Rum, Bali Ice Tea, lemon juice, cinnamon and mint	
<b>CAIPIRINHA</b> .....	<b>7,5€</b>
Cachaça and lime	
<b>MOJITO</b> .....	<b>7,5€</b>
Rum, lime, mint and sparkling water	
 <b>MOJITO ZENITH</b> .....	<b>8€</b>
Rum, lime, strawberry, watermelon, mint and sparkling water	
<b>BRAMBLE</b> .....	<b>8€</b>
Tanqueray gin, mix berries and lemon juice	
 <b>PORTO ZENITH</b> .....	<b>9€</b>
White Port, orange juice, mango e lemon juice	
<b>BLOODY MARY</b> .....	<b>10€</b>
Vodka, tomato juice, english sauce, tabasco and lemon juice	



Rate us on TripAdvisor and get a free espresso. Ask our staff.



# FRESHLY SQUEEZED JUICES


<b>LEMONADE</b> .....	<b>3€</b>
<b>ORANGE</b> .....	<b>3€</b>
<b>DETOX</b> .....	<b>4€</b>
 <b>DAILY JUICE</b> .....	<b>4€</b>
Ask our staff	

# KOMBUCHA


**CAPTAIN KOMBUCHA (400ML)**..... **4,5€**

Flavours: Original, Cayenne Pepper, Coconut, Ginger & Lemon and Raspberry

# TEAS

<b>GOURMET TEA</b> .....	<b>2,5€</b>
Earl grey, English breakfast, Green jasmin, Mint, Camomile (infusion) e Rooibos (infusion)	
<b>TEA W/ MILK</b> .....	<b>3€</b>
 <b>CHAI LATTE</b> .....	<b>3€</b>
Vanilla ou spiced	
<b>BALI ICE TEA</b> .....	<b>3€</b>

# DRINKS

<b>SPARKLING WATER</b> .....	<b>1,5€</b>
<b>SOFT DRINKS</b> .....	<b>2,5€</b>
 <b>CRAFT BEER</b> .....	<b>4€</b>
<b>WINE (WHITE/TINT)</b> .....	
Glass: 3,5€ / Bottle: 12€	

# DESSERT

<b>CROISSANT</b> .....	<b>1,5€</b>
<b>HOMEMADE CAKES</b> .....	ask our staff
<b>HOMEMADE ICE CREAM (2 scoops)</b> .....	<b>3,5€</b>



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

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