

Para começar...

Pão Massa Mãe · 2,5€

Pão de massa mãe, acompanhado com manteiga fermentada e flor de sal feita na casa.

♥ Falafel · 3,5€ ♥

Falafel, iogurte de ervas e alho.

Creme Couve-flor · 3€

Couve-flor, batata inglesa, nata, alcapparras, farofa pankó e azeite de salsa.

♥ Sopa de Tomate · 3,5€ ♥

Tomate, cebola, salsa, crème fraîche e pesto de espinafre.

Oh, bread!!

Torrada · 3,5€

Pão de massa mãe barrado com manteiga, acompanhado com compota de frutos silvestres e nutella.

♥ Torrada à la Maison · 4€ ♥

Pão de massa mãe barrado com queijo philadelphia, acompanhado com curd de maracujá.

Tosta Mista - "A verdadeira" · 6,5€

Pão de massa mãe, fiambre, queijo gouda e queijo mozzarella.

Croque Monsieur · 9,5€

Pão de massa mãe, bechamel, queijo gruyère, queijo mozzarella, fiambre, mostarda e tomilho.

Aquela Tosta de Abacate · 9€

Pão de massa mãe, abacate, tomates cherry assados, pickles de cebola roxa e coentros.

Katsu Salmão Curado · 9,5€

Brioche hokkaido, salmão curado na casa, queijo creme, beterraba, pepino e salada.

♥ Burguer de Beringela Parmigiana · 10,5€ ♥

Brioche hokkaido, beringela parmigiana, mozzarella fresca, crème fraîche, mostarda, espinafres e tomate seco.

Frango Frito · 11€

Brioche hokkaido, frango frito, abacate, crème fraîche, xarope de açúcar, pickles de cebola roxa e coentros.

A nossa cozinha encerra às 17h00 · www.misspavlova.pt
Estamos abertos todos os dias das 9:30 às 18:00.

Miss Pavlova

CAKE & CO.

Eggs, eggs...

Ovos Mexidos 2.0 · 7,5€

Croissant folhado de massa mãe, ovos mexidos, parmesão, sriracha e cebolinho.

♥ Ovos Turcos · 8,5€ ♥

Ovos estrelados, iogurte de ervas e alho, manteiga de paprika e chilli flakes, pão de massa mãe, coentros e cebolinho.

Ovos Benedict · 8€

Brioche hokkaido, ovo de gema líquida, bacon, molho holandês e cebolinho.

Ovos Royale · 9,5€

Brioche hokkaido, ovo de gema líquida, salmão curado na casa, molho holandês e cebolinho.

★ Super Saladas ★

Especial Outono · 12€

Arroz selvagem, cogumelos, espinafres, coração de alface e grão de bico assado.

Falafel Escondido · 10€

Tomates cherry assados, falafel, espinafres, coentros, pickles de cebola roxa e queijo feta.

Salmão Curado · 12,5€

Beterraba curada, pepino, salmão curado na casa, crème fraîche, quinoa e coração de alface.

EXTRAS

Pasta de Abacate · 2,5€
Compota ou Curd Maracujá · 1,5€
Fiambre · 1,5€
Fiambre e Queijo · 3€
Iogurte Vegetal · 1,5€
Nutella · 1,5€
Bacon · 2,5€

Ovo · 2€
Panqueca · 3€
Queijo · 1,5€
Salada · 2€
Salmão · 3€
Tomates Cherry Assados · 2€
Pão Massa Mãe ou Hokkaido · 2€

Iva incluído à taxa legal em vigor · (*) Iogurte vegetal 1,5€ extra.

Iogurtes (*)

♥ Iogurte à la Maison · 4,5€ ♥

Curd de maracujá, frutos silvestres e granola.

"PB&J" · 5€

Manteiga de amendoim, compota leve de frutos silvestres, frutos silvestres e granola.

Clássico · 5€

Fruta, granola, mel e raspas de laranja.

Overnight Oats

"Apple Pie" · 5,5€

Maçã, canela, xarope de açúcar e nozes pecan caramelizadas.

"PB&J" · 5€

Compota leve de frutos vermelhos, frutos vermelhos, manteiga de amendoim e granola.

♥ Papas de Aveia · 6,5€ ♥

Aveia, bebida de aveia, mel, banana, iogurte vegetal e nozes pecan caramelizadas.

Panquecas

Berries · 7€

Compota leve de frutos vermelhos, frutos vermelhos, crème fraîche, hortelã e raspas de laranja.

Americana · 6,5€

Manteiga fermentada e flor de sal feita na casa e xarope de açúcar.

BANANA · 7,5€

Banana corada, crème fraîche, xarope de açúcar e granola.

♥ À la Maison · 7€ ♥

Iogurte, curd de maracujá e frutos silvestres.

Rabanada Nutella · 6,5€

Pão brioche, mascarpone, nutella, cornflakes caramelizados e flor de sal.



Rabanada Especial · 6,5€

Pão brioche, leite creme e telha de amêndoa.

JUNTA TOMATES CHERRY ASSADOS +2€



BRUNCH ALL DAY!!



JUNTA UM OVO +2€

JUNTA NUTELLA +1,5€

GRÉGO OU VEGETAL

Cafetaria

- Americano · 1,8€
- Americano Duplo · 2,6€
- Cappuccino/Pink Cappucino · 2,8€
- Descafeinado · 1,2€
- Espresso · 1,2€
- Espresso Duplo · 2,2€
- Espresso Macchiato · 1,5€
- Flat White · 2,5€
- Iced Macchiato · 3€
- Iced Macchiato Caramelo/Framboesa · 3,2€
- Latte Macchiato · 3€
- Latte Macchiato Caramelo/Framboesa · 3,2€



Chás

Chá · 3€

Sabores · Chá Branco; Ginger Apple and Roses; Herbal, Earl Grey Portugal; Rooibos Marroquino; Sencha Sakura; Flôr de Madagáscar ou Darjeeling.

Chá Frio · 2,9€

Sabores · Ginger Apple and Roses; Flôr de Madagáscar.

Vinhos & Portos

Copo Garrafa

Mélange à Trois Rosé Dão · 4€ · 14€

Duorum Altitude Branco Douro · 16€

Curva Branco Douro · 4€ · 14€

Invincible Nº1 Tinto Douro · 16€

Vinho do Porto Poças · 4€ · 10€

Vinho do Porto 10 Anos Poças · 6€ · 20€

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Bebidas

- Água das Pedras/Limão · 2€
- Água Natural 50cl · 1,8€
- Limonada · 2,9€
- Sumo de Laranja Natural · 3,9€
- Coca-Cola/Coca-Cola Zero · 2,5€
- Mai Kombucha* · 3,5€
- Cerveja Artesanal · 2,5€
- Sidra Rosé Galipette · 3,5€
- Tónica Schweppes · 2,2€



Pastelaria (*)

- ♥ Fatia Pavlova · 3,9€ ♥
- ♥ Fatia Pavlova Especial · 4,2€ ♥
- ♥ Fatia Pavlova Floresta Negra · 4,5€ ♥

- Baby Pavlova · 4,5€
- Macaron · 1,4€
- Pain au Chocolat e Avelã · 2,5€
- Rolo de Canela · 2,5€
- Tartelete* · 3,5€
- Choux* · 1,6€
- Croissant · 2€
- Croissant Brioche · 2€

(*) Pergunte a nossa equipa acerca da disponibilidade dos produtos e sabores.

COCKTAILS - WOMEN WHO SHAKE THE WORLD. A TOAST AND A TRIBUTE TO THESE GREAT WOMEN.

Denise · 5,5€

Mimosa à la Maison · leve e frutado
Espumante bruto, sumo de laranja e framboesa.

Sophia · 6€

Porto tónico à la Maison · fresco e easy drinking
Blend de Porto extra dry e rosé, bitter e água tônica.

Yayoi · 7,5€

Collins à la Maison · leve e floral
Gin, sencha sakura, limão e soda.

Amelia · 7,5€

Cosmopolitan X Margarita · intenso e agridoce
Tequila silver, licor de laranja, arando, lima e sal de framboesa.

♥ Charlotte · 8€ ♥

Uma sobremesa que se bebe · aveludado e cítrico
Gin, limoncello, curd de maracujá, limão e clara de ovo.

♥ Anna · 8,5€ ♥

Uma sobremesa que se bebe · cremoso e frutado
Vodka, licor de bergamota, suspiro, framboesa, limão e clara de ovo.

Marques
de Marialva
Espumante
Copo · 4€
Garrafa · 16€

Espumante
Bruto Rosé
Miss Pavlova
Garrafa · 18€



A nossa cozinha encerra às 17h00. · www.misspavlova.pt
Estamos abertos todos os dias das 9:30 às 18:00.

· Edição Limitada ·
Miss Pavlova by Quinta de Santiago

Iva incluído à taxa legal em vigor. Caso seja alérgico a algum alimento, por favor fale com a nossa equipa. Por questões de qualidade qualquer ingrediente da carta pode ser alterado mediante a sua disponibilidade. Pode conter contaminação cruzada de outros produtos alimentares. Conforme o Regulamento da UE nº 1169 (25 de outubro de 2011) nenhum prato, produto alimentar ou bebida, pode ser cobrado se não for solicitado pelo Cliente ou por este inutilizado. Conforme o Decreto-Lei nº 10/2015, este estabelecimento dispõe de um livro de reclamações. Se pretender fatura com o número de contribuinte, solicite no ato de pagamento.

To begin...

Sourdough Bread · 2,5€

Sourdough bread, homemade cultured butter and fleur de sel on the side.

ADD ROASTED +2€
CHERRY TOMATOES

♥ Falafel · 3,5€ ♥

Falafel, herb and garlic yoghurt.

Cauliflower Cream · 3€

Cauliflower, english potatoes, cream, capers, panko flour and parsley oil.

♥ Tomato Soup · 3,5€ ♥

Tomato, onion, parsley, crème fraîche and spinach pesto.

Oh, bread!!

Bread and Butter Toast · 3,5€

Sourdough bread with butter and berries jam and nutella on the side.

♥ À la Maison Toast · 4€ ♥

Sourdough bread with cream cheese and passion fruit curd on the side.

Ham & Cheese Toast "The real one" · 6,5€

Sourdough bread, ham, gouda cheese, mozzarella cheese.

Croque Monsieur · 9,5€

Sourdough bread, bechamel sauce, gruyère cheese, mozzarella cheese, ham and thyme.

Avo Toast · 9€

Sourdough bread, avocado, roasted cherry tomatoes, pickled red onion and coriander.

ADD +2€
AN EGG

Cured Salmon Katsu · 9,5€

Hokkaido brioche, homemade cured salmon, cream cheese, beetroot, pickled cucumber and salad.

♥ Eggplant Parmigiana Burger · 10,5€ ♥

Hokkaido brioche, eggplant parmigiana, fresh mozzarella, crème fraîche, mustard, spinach and sun-dried tomatoes.

Fried Chicken · 11€

Hokkaido brioche, fried chicken, avocado, crème fraîche, maple syrup, pickled red onion and coriander.



Miss Pavlova

CAKE & CO.

Eggs, eggs...

Scrambled Eggs 2.0 · 7,5€

Sourdough french croissant, scrambled eggs, parmesan cheese, sriracha and chives.

♥ Turkish Eggs · 8,5€ ♥

Fried eggs, herb and garlic yoghurt, chilli flakes butter, sourdough bread and chives.

Eggs Benedict · 8€

Hokkaido brioche, softboiled eggs, bacon, hollandaise sauce and chives.

Eggs Royale · 9,5€

Hokkaido brioche, softboiled eggs, homemade cured salmon, hollandaise sauce and chives.



BRUNCH
ALL DAY!!

★ Super Salads ★

Autumn Special · 12€

Wild rice, mushrooms, spinach, roasted chickpeas and baby gem lettuce.

Hidden Falafel · 10€

Roasted cherry tomatoes, spinach, coriander, pickled red onion and feta cheese.

Cured Salmon · 12,5€

Cured beetroot, pickled red onion, cucumber, crème fraîche, quinoa and baby gem lettuce.

ADD +2€
AN EGG

EXTRAS

Avocado Paste · 2,5€
Berry Jam or Curd · 1,5€
Ham · 1,5€
Ham and Cheese · 3€
Vegetal Yoghurt · 1,5€
Nutella · 1,5€
Bacon · 2,5€

Egg · 2€
Pancakes · 3€
Cheese · 1,5€
Salad · 2€
Cured Salmon · 3€
Roasted Cherry Tomatoes · 2€
Sourdough or Hokkaido · 2€

VAT included at the current legal rate · (*) Vegetable yogurt 1,5€ extra.

Yoghurts^(*)

♥ À la Maison Yoghurts · 4,5€ ♥

Passion fruit curd, wild berries, and granola.

"PB&J" · 5€

Peanut butter, soft berry jam, fresh berries and granola.

Classic · 5€

Fruit, granola, honey and orange zest.

GREEK
OR VEGETAL

Overnight Oats

"Apple Pie" · 5,5€

Apple, caramelized pecan nuts, cinamon and maple syrup.

"PB&J" · 5€

Soft berry jam, fresh berries, peanut butter and homemade granola.

♥ Oatmeal Porridge · 6,5€ ♥

Oatmeal, oat drink, honey, banana, plant-based yogurt and caramelized pecans.

Pancakes

Berries · 7€

Soft berry jam, fresh berries, crème fraîche, mint and orange zest.

Americana · 6,5€

Homemade cultured butter and fleur de sel, maple syrup.

ADD +1,5€
NUTELLA

BANANA · 7,5€

Seared banana, crème fraîche, maple syrup and homemade granola.

♥ À la Maison · 7€ ♥

Yoghurt, passion fruit curd and fresh berries.

Portuguese Nutella French Toast · 6,5€

Brioche bread, mascarpone, Nutella, caramelized cornflakes, and fleur de sel.



Special French Toast · 6,5€

Brioche bread, custard, and almond tile.

Our kitchen closes at 5:00 pm. · www.misspavlova.pt
We are open every day from 9:30 am to 6:00 pm.

Coffee

- Americano · 1,8€
- Double Americano · 2,6€
- Cappuccino/Pink Cappuccino · 2,8€
- Descaffeinato · 1,2€
- Espresso · 1,2€
- Double Espresso · 2,2€
- Espresso Macchiato · 1,5€
- Flat White · 2,5€
- Iced Macchiato · 3€
- Iced Macchiato Caramel/Raspberry · 3,2€
- Latte Macchiato · 3€
- Latte Macchiato Caramel/Raspberry · 3,2€

"Yes!
We have
coffee
to go."



Miss Pavlova

CAKE & CO.

Drinks

- Sparkling Water · 2€
- Still Water 50cl · 1,8€
- Lemonade · 2,9€
- Natural Orange Juice · 3,9€
- Coke/ Diet Coke · 2,5€
- Mai Kombucha* · 3,5€
- Craft Beer · 2,5€
- Galipette Brut Rosé Cidre · 3,5€
- Schweppes Tonic · 2,2€



Pastry ^(*)

- ♥ Regular Pavlova Slice · 3,9€ ♥
- ♥ Special Pavlova Slice · 4,2€ ♥
- ♥ Black Forest Pavlova Slice · 4,5€ ♥

- Baby Pavlova · 4,5€
- Macaron · 1,4€
- Pain au Chocolat and Hazelnut · 2,5€
- Cinnamon Roll · 2,5€
- Tartlet* · 3,5€
- Choux* · 1,6€
- Croissant · 2€
- Brioche Croissant · 2€

(*) Ask our team about the availability of products and flavors.

Teas

Tea · 3€

Flavours · White Tea; Ginger Apple and Roses; Herbal; Earl Grey Portugal; Rooibos Marroquino; Sencha Sakura; Madagáscar Flower; Darjeeling.

Cold Tea · 2,9€

Flavours · Ginger Apple and Roses; Madagáscar Flower;

Wines & Port Wines

Glass Bottled

- Mélange à Trois Rosé Dão · 4€ · 14€
- Duorum Altitude White Douro · 16€
- Curva White Douro · 4€ · 14€
- Invincible N°1 Red Douro · 16€
- Tawny Port Wine · 4€ · 10€
- 10 Year Old Tawn · 6€ · 20€

COCKTAILS - WOMEN WHO SHAKE THE WORLD. A TOAST AND A TRIBUTE TO THESE GREAT WOMEN.

Denise · 5,5€

Mimosa à la Maison · light and fruity
Brut sparkling wine, orange juice and raspberry juice.

Sophia · 6€

Port tonic à la Maison · fresh and easy drinking
Blend of extra dry and rosé Port, bitter and tonic water.

Yayoi · 7,5€

Collins à la Maison · leve e floral
Gin, sencha sakura, lemon and soda.

Amelia · 7,5€

Cosmopolitan X Margarita · intense and bittersweet
Silver tequila, orange liqueur, cranberry, lime and raspberry salt.

♥ **Charlotte · 8€** ♥

Dessert cocktail · velvety and citrus
Gin, limoncello, passion fruit curd, lemon and egg white.

♥ **Anna · 8,5€** ♥

Dessert cocktail · creamy and fruity
Vodka, bergamot liqueur, meringue, raspberry, lemon and egg white.

Sparkling Wine
Marques
Marialva
Glass · 4€
Bottled · 16€

Sparkling
Brut Rosé
Miss Pavlova
Bottled · 18€



VAT included at the current legal rate. If you are allergic to any food, please speak to our team. For quality reasons, any ingredient from the menu may be altered based on its availability. It may contain cross-contamination from other food products. According to EU Regulation N°. 1169 (October 25, 2011), no dish, food product, or beverage can be charged if not requested by the customer or if it has been rendered unusable by the customer. According to Decree-Law N°. 10/2015, this establishment has a complaints book. If you require an invoice with a tax identification number, please request it at the time of payment.

Our kitchen closes at 5:00 pm · www.misspavlova.pt
We are open every day from 9:30 am to 6:00 pm.

· Limited Edition ·
Miss Pavlova by Quinta de Santiago