

THE SUPPERCLUB
CARTE BLANCHE TASTING MENU
an epicurean evening around the table
— ask our staff for the upcoming event dates

EVENTS PRIVATE HIRE AVAILABLE
— talk to us about function options and availability

EVERY DAY
9⁰⁰ – 17⁰⁰

**honest seasonal and
slow food, gathered
from local suppliers
skillfully prepared
by the townhouse
kitchen artisans**

SIDES

Smoked salmon **DF GF 4⁵⁰**
Smoked prosciutto ^{24M} **DF GF 4⁵⁰**
Bísaro belly bacon **3⁵⁰**
Wood fire roast turkey ham **DF GF 2⁵⁰**
Flamengo cheese ^{PTE LIMA} **OV GF 2⁵⁰**
São Jorge cheese ^{AZORES DOP} **OV GF 3⁵⁰**
Serra ^{da} Estrela cheese ^{SEIA SHEEP} **OV 3⁵⁰**
Chèvre cheese ^{GOAT} **OV 3⁵⁰**
Vegan *cheese* ^{PLANT—BASED} **V DF GF N 3⁵⁰**
Leafy greens **V GF DF R 3⁰⁰**
Avocado lime—lemon **V GF DF R 4⁵⁰**
Season Hummus **V GF DF R N 4⁵⁰**
Cherry tomatoes w *ricotta* **V DF GF 3⁵⁰**
Sautéed spinach leaves **V DF GF 3⁵⁰**
Roasted rosemary new potatoes
w saffron and paprika **V GF DF 3⁰⁰**
Spicy sweet potatoes **V GF DF 3⁵⁰**
Wild mushrooms w *piri—piri* **V DF GF 4⁵⁰**
Smoky Spicy Sticky Beans **V DF GF 4⁵⁰**
Kimchi ^{HOUSEMADE} **V DF GF 3⁰⁰**

Spicy Salty 'n' Sweet sauces **1⁵⁰**

Some of our foods contain allergens.
Please inform the waiter if you have any
dietary requirements or food intolerances.
All allergies must be notified to your waiter
before ordering. Unfortunately, there is really
nothing we can do once the food is out.

ROSA ET AL TOWNHOUSE

SUMMER 2024
THE APÉRO MAMMA PIZZA
SIGNATURE COCKTAILS
AND SOURDOUGH PIZZAS
FRIDAY — SUNDAY 17⁰⁰ — 22⁰⁰

PRICES IN € EUROS
VAT included

MAMAS 'N' PAPAS

Oats ^{GLUTENFREE} w milk ^{COW}, yoghurt ^{GREEK—STYLE}, walnuts, banana ^{MADEIRA} **OV GF N R 9⁵⁰**
Season fruit w natural yoghurt and granola ^{HOUSEMADE}, honey ^{OMI} **N 8⁵⁰**
Plain natural yoghurt ^{HOUSEMADE}, honey ^{OMI} **GF 4⁵⁰** ^{OPTIONAL GREEK—STYLE YOGHURT}
Season fruit salad, honey, *your five fruits daily fix* ^{IM DF GF R} **5⁵⁰**

BRUNCH STANDARDS ^{SERVED ON HOUSEMADE SOURDOUGH}

Omm w wild mushroom, egg ^{3—OPEN OMOLET}, *paneer* ^{HOUSEMADE}, spices **OV DF GF 15⁵⁰**
Florentine w spinach, egg ^{2—POACHED}, cucumber, *alcaparrones*, *tzatziki*, mint **OV 14⁵⁰**
Arlington w salmon ^{SMOKED}, egg ^{2—POACHED}, anchovy, roe, *yoghurt*, dill **16⁵⁰**
Benedict w *prosciutto*, egg ^{2—POACHED}, *hollandaise*, five peppers, thyme **15⁵⁰**
The English Breakfast w *Bísaro* belly bacon ^{TEXTURES}, *Black Pudding* ^{MORCELA},
eggs ^{2—SUNNY—SIDE—UP}, tomato ^{OX—HEART}, smoky spicy beans **17⁵⁰**
Two free—range eggs *any style*, two sides of your choice ^{SEE SIDES} **16⁵⁰**
— extra free—range egg ^{SAME STYLE} **OV DF GF + 2⁰⁰**

SANDOS, SOUPS 'N' SALADS ^{SERVED WITH HOUSEMADE SOURDOUGH}

Croque Florentine w mushroom, spinach, cheese, brioche, egg ^{SUNNY—SIDE—UP} **OV R 16⁵⁰**
Croque Monsieur w *Bísaro* bacon, ham, cheese, brioche, egg ^{SUNNY—SIDE—UP} **14⁵⁰**
Mountain w *prosciutto*, greens, apple, mustard ^{DUON}, mango ^{CHUTNEY}, *focaccia* ^R **13⁵⁰**
Sea w Atlantic blue fish ^{CANNED}, greens, tomato, beetroot ^{CHUTNEY}, *labneh*, *focaccia* ^R **12⁵⁰**
Garden w season vegetables, greens, *pesto* ^{HOUSEMADE}, *focaccia* ^{HOUSEMADE} **R 11⁵⁰**
Soup w season vegetables ^{and/or PROTEINS}, grains, broth ^{IQIV [GF] [DF] [N] [R]} **7⁵⁰**
Salad w season vegetables ^{and/or FRUITS}, greens, seeds, nuts, *dressing* **V DF GF R N 8⁵⁰**

THE SUNDAY ROAST ^{1ST SUNDAY OF EVERY MONTH 12⁰⁰ – 16⁰⁰}

Protein ^{FISH or MEAT or VEGAN}, season vegetables, *Yorkshire pudding*, *demi—glace* **27⁵⁰ /pax**

PANCAKES / RABANADAS ^{AKA FRENCH TOAST — CHOOSE YOUR FAVOURITE}

Crispy belly bacon, pepper ^{CHUTNEY}, maple, egg ^{SUNNY—SIDE—UP} **14⁵⁰**
Season fruits, *crème fraîche*, maple ^{OV R} **13⁵⁰**
Chocolate ^{70% COCOA}, icecream ^{OR} sorbet ^{HOUSEMADE} **OV R 14⁰⁰**

DESSERTS

Romeu & Julieta w cheesecake ^{SHEEPMILK — SERRA DA ESTRELA}, quince, rosemary **OV GF 8⁵⁰**
Cocoa ³ w cocoa, dark chocolate, buckwheat, rice ^{TEXTURES} **OV GF 8⁰⁰**
Pavlova w meringue, season fruit ^{TEXTURES} **OV 7⁵⁰**

V vegan **OV** ovo-lacto-vegetarian **GF** gluten-free **DF** dairy-free **R** raw **N** contain nuts

Almost everything is made in-house from fresh picked ingredients and local produce.

No dish, food or drink, including the named couvert, can be charged
if not requested by the customer or rendered unusable by the customer.

The consumption of products not purchased at the establishment is not allowed.

All take away orders have a surcharge per item. EFTPOS surcharges may apply at checkout.

Laptop use is welcome, besides peak hours, with a minimum consumption 5⁰⁰/hour.

O BED & BRUNCH COLLECTION

EVERY DAY
9⁰⁰ – 17⁰⁰

PRICES IN € EUROS
VAT included

Our blends and single origin coffee beans are proudly roasted in Porto by **EARLY CEDOFEITA COFFEE**

To get the best of our drinks, we use whole unhomogenised milk by **VIGOR**

SPECIALTY COFFEE

- Espresso 1⁰⁰
- Americano 2⁵⁰
- Macchiato 2⁰⁰
- Cortado 2⁵⁰
- Flat white 3⁰⁰
- Cappuccino 3⁵⁰
- Latte 3⁵⁰
- Affogato 5⁵⁰ ask for icecream flavour(s)
- extra coffee shot / decaf +0⁷⁰ / each
- plant—based drink ^{v GF DF} +0⁷⁰
- extra milk / iced +0⁵⁰ / each

CHOCOLATES

- Mocha ^{ov} 5⁵⁰
- Dark hot chocolate ^{ov} 5⁵⁰
- sea salt caramel +0⁷⁰

BREW BAR

- Cevada ^{single} 1⁰⁰ ^{double} 2⁰⁰
- Moccamaster ^{BATCH BREW} 3⁵⁰
- Chemex ^{3 cups} 6⁵⁰
- V60 ^{1—2 cups} 5⁵⁰
- Cold Brew 4⁵⁰ ^{SPRITZ} 5⁵⁰

CAKES SWEET DOUGHS

- Tea cake ^{OV [N]} 4⁵⁰ / slice
- Scones — 25MIN ^{OV} 3⁰⁰ / unit
- Madeleines — 25MIN ^{OV} 7⁵⁰ / 6 units
- orange blossom sour cream ^{OPTIONAL}

BOARDS THE SEASON TRILOGIES

- Mountain ^{CHEESE OV GF R [N]} 17⁰⁰
- Sea ^{FISH DF R C [N]} 15⁰⁰
- Country ^{MEAT DF R [N]} 15⁰⁰

Our filtered chilled, still and sparkling water is proudly sourced from Porto city local water and powered by **D'ÁGUA**

And every other month a new craft beer selection made and bottled in Portugal

COCKTAILS

- Mimosa ^{or SCREWDRIVER} 8⁵⁰
^{sparkling wine or vodka, daily juice}
- Bloody Mary 10⁵⁰
^{vodka, tomato, lime, pimenta da terra, celery}
- Espresso Martini 10⁵⁰
^{vodka, housemade coffee liquor, espresso}
- Whisky Sour 10⁵⁰
^{bourbon, lemon, syrup, egg white}
- Porto / Muscat / Gin & Tonic 8⁵⁰
^{port / muscat / gin, spices, tonic water}
- Classics / Spirits ^{NEAT / ON THE ROCKS} from 8⁵⁰

BEERS 'N' WINES

- Craft Beers 33^{cl} BOTTLE from 5⁵⁰
- Wines from 15^{cl} GLASS 5⁵⁰ 75^{cl} BOTTLE 22⁰⁰

BOTTLED SODAS

- Classics 20^{cl} BOTTLE from 2⁵⁰

NATURAL JUICES

- Daily juice 20^{cl} from 4⁵⁰

WATER

- Still 33^{cl} 1⁵⁰ 70^{cl} 3⁰⁰
- Sparkling 33^{cl} 2⁰⁰ 70^{cl} 4⁰⁰

NIBBLES BREAD ET AL

- Sourdough Selection ^{V DF} from 3⁰⁰ / slice
- Butter ^{COW OV GF} 1⁰⁰ Honey ^{GF DF} 1⁰⁰
- Jam ^{or MARMELADA V DF GF} 1⁵⁰
- Nut ^{butter PLANT—BASED V DF GF N} 1⁵⁰
- Spicy Salty 'n' Sweet Nuts ^{V GF DF N} 3⁵⁰
- Pistachio ^{dukkah, Olive Oil V DF N} 3⁰⁰
- Olive Oil, Fleur de Sel ^{V GF DF R} 1⁵⁰
- Olives ^{V GF DF R} 2⁵⁰
- Lupins w ^{piri—piri CHILI V GF DF} 2⁵⁰
- Season Pickles ^{HOUSEMADE V GF DF R} 4⁵⁰

Our everchanging wine selection solely comprised of Portuguese local wines — natural, organic and biodynamic: *green*, white, *orange*, *rosé*, red and sparkling wines showcasing Portugal, from north to south and the Atlantic archipelagos

TEAS AND INFUSIONS

- Loose Leaf Tea selection 3⁰⁰
- Iced Tea ^{COLD BREW} 3⁵⁰
- Lemon Carioca ^{single} 1⁰⁰ ^{double} 2⁰⁰
- Fresh Mint / Lemongrass 3⁵⁰
- Ginger Root Star Anis 3⁵⁰
- Chai Latte 4⁵⁰ ^{DIRTY w/ extra coffee shot} 5²⁰
- Matcha / Turmeric Latte 4⁵⁰

HOUSEMADE SODAS

STILL OR SPARKLING SERVING

- Orange, Chamomile, *Carqueja* 3⁵⁰
- Lemon, St John's Wort, Birch 3⁵⁰
- Blueberry, Aniseed—Agastache 3⁵⁰
- Lime, Verbena, Heather, Savory 3⁵⁰

FERMENTED SODAS

NATURAL FERMENTATION HOUSEMADE

- Kombucha* ^{BLACK or GREEN TEA} 4⁵⁰
- Sidra ^{APPLE or ORCHARD FRUIT} 4⁵⁰
- Teapachai* ^{PINEAPPLE w SPICES} 4⁵⁰
- Ginger Beer* ^{GINGER ROOT} 4⁵⁰
- Pine Needle Sprite* 4⁵⁰
- Wheymonade* ^{MILK SERUM w DAIRY} 4⁵⁰
- Kvass* ^{BETROOT GF or WHEAT w GLUTEN} 4⁵⁰

TO TAKE HOME 48-HOUR ADVANCE ORDERS

- Wheat Sourdough ^{V DF}
600g 4⁰⁰ 1200gr 6⁵⁰ THINS 100gr 2⁰⁰
- Speciality Flours Sourdough ^{V DF}
600g 5⁰⁰ 1200gr 7⁵⁰ THINS 100gr 2⁵⁰
- Focaccia ^{V DF} 1200g 14⁰⁰ THINS 100gr 3⁰⁰
- Rye Bread Brick ^{V DF} 1200g from 7⁰⁰
- Rye Multigrain Brick ^{V DF} 1200g from 9⁰⁰
- Gluten—free Loaf ^{V DF} 1200g 12⁰⁰
- French Brioche ^{SOURDOUGH V DF} 600g 12⁰⁰
- Cakes ^{OV [N]} from 35⁰⁰ / KG + TOPPING