

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

# ROSA ET AL TOWNHOUSE

@rosaetaltownhouse  
#rosaetaltownhouse

ROSAETAL GUESTS WIFI  
Rosaetal007 PASS

EVERY DAY  
10<sup>00</sup> – 16<sup>00</sup>

PRICES IN € EUROS  
VAT included

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

## BREADS, SWEET AND SAVOURY PASTRIES

We bake everything here, in house, in the morning! Everyday a selection of breads, sweet doughs, cakes and scones, straight from the oven!  
Daily sourdough selection <sup>V</sup> from **3<sup>00</sup>** / slice SEE SIDES  
Tea cake <sup>OV (N)</sup> **4<sup>50</sup>**  
Scones <sup>BEST—SELLER FROM THE OVEN — 25MIN</sup> <sup>OV</sup> **3<sup>00</sup>** / unit SEE SIDES

## GRAINS, CEREALS AND FRUITS

From the *white-heaven-in-a-bowl*, our own housemade natural yoghurt and Nature's goodness fruit bowls, to our legendary granola and muesli mix.  
Season bowl w housemade yoghurt, fruit and granola <sup>OV N</sup> **7<sup>00</sup>**  
Plain Housemade Yoghurt <sup>OV</sup> **4<sup>00</sup>** OPTIONAL GREEK-STYLE YOGHURT AVAILABLE  
Fruit Salad, *your five fruits daily fix* <sup>V DF GF R</sup> **4<sup>00</sup>**

## MAMAS AND PAPAS

From the traditional *milky* and creamy Porridges with an array of cereals to the siblings Patrícia and Emanuel all-time favourites: *Maizena* and *Cerelac*  
Oats w milk <sup>COW</sup>, yoghurt <sup>GREEK-STYLE</sup>, walnuts, banana <sup>FROM MADEIRA</sup> <sup>OV N R</sup> **6<sup>50</sup>**  
Barley w hazelnut <sup>TEXTURES</sup>, cocoa, carob, black plum, pólen <sup>OV DF N R</sup> **7<sup>50</sup>**  
Rice w almond <sup>TEXTURES</sup>, pear, cinnamon, rice jelly, rice <sup>TEXTURES</sup> <sup>OV GF DF N R</sup> **7<sup>00</sup>**  
Chia w coconut, cashew <sup>TEXTURES</sup>, season berries, agave <sup>V DF GF</sup> **5<sup>50</sup>**  
MAIZENA w milk <sup>COW</sup>, corn flour starch, cinnamon <sup>OV GF</sup> **4<sup>50</sup>**  
CERELAC w milk <sup>COW</sup>, probiotic instant cereal <sup>NESTLÉ</sup> <sup>OV</sup> **4<sup>50</sup>**

## SOUPS AND SALADS <sup>SERVED W HOUSEMADE SOURDOUGH BREAD TOAST</sup>

Soup w season vegetables <sup>TEXTURES</sup>, spices, garden herbs <sup>V DF GF R (N)</sup> **5<sup>50</sup>**  
Salad w season vegetables <sup>RAW, GRILLED, ROASTED AND/OR PICKLED</sup>, fruit, greens, garden herbs, seeds, nuts, dressing <sup>V DF GF R N</sup> **7<sup>50</sup>**

## SANDWICHES

The Sea w smoked salmon / codfish <sup>OR</sup> canned sardine / mackerel, greens, cherry tomato, beetroot chutney, herbed *labneh* **R 12<sup>50</sup>**  
The Country w smoked cured ham, *prosciutto* <sup>OR</sup> crispy bacon, greens, apple, *Dijon* mustard, mango chutney **R 11<sup>00</sup>**  
The Garden w mushrooms, vegetables <sup>RAW, GRILLED, ROASTED AND/OR PICKLED</sup>, greens, housemade season pesto, nuts **R N 9<sup>00</sup>**

<sup>V</sup> vegan <sup>OV</sup> ovo-lacto-vegetarian <sup>GF</sup> gluten-free <sup>DF</sup> dairy-free <sup>R</sup> raw <sup>N</sup> contain nuts

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.

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 5<sup>00</sup>/hour.

## O BED & BRUNCH COLLECTION

# ROSA ET AL TOWNHOUSE

## SIDES

- Smoked salmon <sup>GF</sup> 4<sup>50</sup>  
Smoked codfish <sup>GF</sup> 4<sup>50</sup>  
Bísaro prosciutto 4<sup>50</sup>  
Bísaro belly bacon 3<sup>50</sup>  
Wood fire roasted turkey ham 2<sup>50</sup>  
São Jorge cheese <sup>AZORES DOP</sup> <sup>OV GF</sup> 3<sup>50</sup>  
Flamengo cheese <sup>PONTE LIMA</sup> <sup>OV GF</sup> 2<sup>50</sup>  
Spiced Greek-style Feta <sup>OV GF</sup> 3<sup>00</sup>  
Churra Goat Cheese <sup>OV GF</sup> 3<sup>00</sup>  
Labneh w herbs <sup>HOUSEMADE</sup> <sup>OV GF</sup> 2<sup>50</sup>  
Paneer w herbs <sup>HOUSEMADE</sup> <sup>OV GF</sup> 3<sup>00</sup>  
Ricotta <sup>HOUSEMADE</sup> <sup>OV GF</sup> 2<sup>50</sup>  
Leafy greens <sup>V GF DF R</sup> 3<sup>00</sup>  
Avocado lime—lemon <sup>V GF DF R</sup> 4<sup>50</sup>  
Cherry tomatoes w ricotta <sup>V DF GF</sup> 3<sup>50</sup>  
Sautéed spinach leaves <sup>V DF GF</sup> 3<sup>00</sup>  
Roasted rosemary new potatoes  
w saffron and paprika <sup>V GF DF</sup> 3<sup>00</sup>  
Curry leaves roasted sweet potato  
w five peppers <sup>V GF DF</sup> 3<sup>50</sup>  
Wild mushrooms w piri—piri,  
pearl onion pickle <sup>V DF GF</sup> 4<sup>50</sup>  
Smoky Spicy Sticky Beans <sup>V DF GF</sup> 4<sup>50</sup>  
Kimchi <sup>HOUSEMADE</sup> <sup>V DF GF</sup> 2<sup>00</sup>  
Spicy Salty 'n' Sweet sauces 1<sup>50</sup>  
Olive oil, Pistachio dukkah <sup>V DF N</sup> 3<sup>00</sup>  
Vegan cheese <sup>PLANT—BASED</sup> <sup>V DF GF N</sup> 2<sup>50</sup>  
Nut butter <sup>PLANT—BASED</sup> <sup>V DF GF N</sup> 1<sup>50</sup>  
Butter <sup>COW</sup> <sup>OV GF</sup> 1<sup>00</sup>  
Jam <sup>or MARMELADA</sup> <sup>V DF GF</sup> 1<sup>50</sup>

SUNNY SIDE UP · FRIED  
POACHED · MI CUI  
SCRAMBLED · OMOLET

## FROM THE TOWNHOUSE AND THE WORLD

From Iberia to the world and back again to the townhouse, a unique voyage thru flavours, textures and histories from different latitudes  
From Portuguese *Descobrimentos* to the contemporary *globetrotter* palate  
*Omm* w wild mushrooms, three eggs <sup>OPEN OMOLET</sup>, housemade *paneer*,  
bread <sup>DAILY CHEF SELECTION</sup>, aromatic herbs, spices <sup>OV DF GF</sup> 14<sup>00</sup>  
*Shakshouka* w pepper e tomato <sup>OR SEASON VEGETABLES</sup>, *harissa* <sup>MAGHREB SPICES MIX</sup>,  
two eggs <sup>ROASTED</sup>, sourdough <sup>WHEAT</sup>, aromatic herbs <sup>OV DF GF</sup> 13<sup>50</sup>  
*Gadus Morhua* w smoked codfish, two eggs <sup>SMIN</sup>, chickpea <sup>TEXTURES</sup>,  
smoked paprika, onion <sup>TEXTURES</sup>, olives <sup>GALEGA</sup>, sourdough <sup>WHEAT</sup> <sup>DF R</sup> 14<sup>00</sup>

## BRITISH STANDARDS

From the United Kingdom, a selection of British brunch staples,  
with the traditional Townhouse *twist*, always *out—of—the—box*  
*Florentine* w spinach <sup>TEXTURES</sup>, *tzatziki* <sup>YOGHURT BASED SAUCE</sup>, two eggs <sup>POACHED</sup>, mint,  
cucumber, capers, *alcaparrones*, olives, sourdough <sup>WHEAT</sup> <sup>OV R</sup> 13<sup>50</sup>  
*Arlington* w smoked salmon <sup>TEXTURES</sup>, fish roe, two eggs <sup>POACHED</sup>,  
dill, yoghurt sauce, anchovy, sourdough <sup>WHEAT</sup> <sup>R</sup> 13<sup>50</sup>  
*Benedict* w Bísaro *prosciutto* <sup>24M TEXTURES</sup>, two eggs <sup>POACHED</sup>, *hollandaise* sauce,  
five peppers, garden herbs, sourdough <sup>WHEAT</sup> <sup>R</sup> 13<sup>00</sup>  
*The English Breakfast* c Bísaro belly bacon <sup>TEXTURES</sup>, *Black Pudding* <sup>MORCELA</sup>,  
two eggs <sup>SUNNY—SIDE—UP</sup>, tomato, smoked beans, sourdough <sup>WHEAT</sup> <sup>R</sup> 16<sup>50</sup>  
*The Jewish Eggs* c *alheira* <sup>TRADITIONAL GAME SAUSAGE</sup>, egg <sup>SMIN</sup>, greens <sup>R</sup> 15<sup>50</sup>  
— sauce extra portion + 0<sup>50</sup>

## FRENCH STYLE

Traditional French grilled warm sandwich with locally sourced produce  
from northern Portugal. *Le Croque Monsieur*. After you, *Madame*.  
Melted *flamengo* cheese from Ponte de Lima all over the place! Literally.  
*Croque Florentine* w wild mushrooms, spinach, *flamengo* cheese <sup>PONTE LIMA</sup>,  
sourdough brioche, aromatic herbs <sup>OV R</sup> 14<sup>00</sup>  
*Croque Monsieur* w Bísaro belly bacon, ham, *flamengo* cheese <sup>PONTE LIMA</sup>,  
sourdough brioche, aromatic herbs 12<sup>50</sup>  
— extra free—range egg <sup>CROQUE MADAME</sup> <sup>SUNNY—SIDE—UP</sup> <sup>OV DF GF</sup> + 2<sup>00</sup>

## EGGS AND SIDES

The ultimate breakfast—brunch—lunch perfect at any time of the day.  
Easy peasy! You get two eggs any style of your preference and you pick  
two sides. Basically, everything made to your desires and needs.  
Two free—range eggs *any style*, two sides of your choice <sup>OV DF GF</sup> 13<sup>00</sup>  
— extra free—range egg <sup>SAME STYLE</sup> <sup>OV DF GF</sup> + 2<sup>00</sup>

## EVENTS

### PRIVATE HIRE AVAILABLE

Have your next birthday party, wedding, family gathering, business meeting or public event here at *your* townhouse. Depending on the season and weather conditions, we can host parties up to 40 people or more. And you can book the entire townhouse for yourself and your guests. Contact us for information and availability. Book in advance!

## PANCAKES AND RABANADAS

*Best in the world! Maybe... Our world famous 2—tier pancakes or thy rabanadas, the golden french—style toasts made with our housemade brioche, previously dipped in sweet cinnamon milk, done until perfect!*

Jam it up! w season housemade preserves <sup>OV</sup> **11<sup>00</sup>**

Season fruits, *crème fraîche*, maple syrup <sup>OV R</sup> **12<sup>50</sup>**

70% chocolate, housemade icecream <sup>OR</sup> sorbet <sup>OV R</sup> **13<sup>50</sup>**

Crispy belly bacon, pepper chutney, maple syrup **12<sup>50</sup>**

— extra free—range egg <sup>SUNNY—SIDE—UP</sup> <sup>OV DF GF</sup> +**2<sup>00</sup>**

extra pancake / *rabanada* 1—tier portion <sup>OV</sup> +**3<sup>00</sup>**

## THE DESSERTS

Some say we have the *best* pancakes *in the whole word*, others say our *rabanadas a.k.a. french toasts* are *not from this world, they say*, but these desserts are *not* to be forgotten. Thus, wrap up any meal with these treats

*Madeleines w orange blossom cream* <sup>FROM THE OVEN — 25MIN</sup> <sup>OV</sup> **7<sup>50</sup>** / 6 UNITS

*Romeu & Julieta* w cheesecake <sup>BASQUE—STYLE</sup>, cheese <sup>SHEEP SEIA — SERRA DA ESTRELA</sup>,  
quince <sup>TEXTURES</sup>, *marmelada*, garden rosemary <sup>OV GF</sup> **6<sup>50</sup>**

*Cocoa* <sup>3</sup> w cocoa, dark chocolate, buckwheat, rice <sup>TEXTURES</sup> <sup>OV GF</sup> **6<sup>50</sup>**

*Pavlova* w meringue and seasonal topping <sup>OV</sup> **7<sup>50</sup>**

*Eton Mess Trifle* w meringue, season fruit <sup>TEXTURES</sup>, *cheirinho* cream <sup>OV GF</sup> **6<sup>50</sup>**

## THE TOWNHOUSE KITCHEN THE DAILY BRUNCH

The cookbook written by siblings Patrícia and Emanuel de Sousa, images by Daniel Zachrisson, and edited by François Le Bled for NEW HEROES AND PIONEERS Patrícia and Emanuel De Sousa offer a series of recipes and tips 'giving people a sense of what we are all about at the townhouse — which includes everything from the Portuguese culinary traditions to contemporary world *cuisines*. It is small fuss, big flavour food.'

hardcover – 256 pages – matte paper  
210 x 300mm – 1,5 kg – english  
ISBN – 9789-187-81-5850 (2018)

45<sup>00</sup>

## THE SUNDAY ROAST

1<sup>ST</sup> SUNDAY OF EVERY MONTH 12<sup>00</sup> – 16<sup>00</sup>

Join us for the usual Weekend Special Brunch and try our ever-changing Sunday Roast, never forgetting the protein, either fish or meat or vegan, three veggies, the *Yorkshire Pudding* or its regional seasonal counterpart paired with all the delicacies that build up the *traditional* sunday roast. Book in advance, limited availability on the actual day. Just saying.

THE SUNDAY ROAST **24<sup>00</sup>** pax

## THE SEASONAL

WEEKENDS & BANK HOLIDAYS 12<sup>00</sup> – 16<sup>00</sup>

Every other weekend and bank holidays, the townhouse kitchen creates seasonal dishes, inspired by the ATLANTIC DIET, very characteristic of the northern region of Portugal, but always influenced by worldwide cuisines. The formula is simple and always the same: to bring to table the best ingredients of the season and let them speak for themselves. Simple! Ask your waiter about all the details of this week's seasonal special.

THE SEASONAL **14<sup>50</sup>** pax

Our blends and single origin coffee beans are proudly roasted in Porto by **VERNAZZA COFFEE ROASTERS**

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

## SPECIALITY COFFEE

- Espresso 1<sup>50</sup>
- Americano 2<sup>50</sup>
- Macchiato 2<sup>00</sup>
- Cortado 2<sup>50</sup>
- Flat white 3<sup>00</sup>
- Cappuccino 3<sup>50</sup>
- Latte 3<sup>50</sup>
- Affogato 5<sup>50</sup> ask waiter ice cream flavours
- extra coffee shot / decaf +0<sup>70</sup>
- plant—based drink V GF DF +0<sup>70</sup>
- extra milk OV +0<sup>50</sup>
- iced +0<sup>50</sup>

## CHOCOLATES

- Mocha OV 5<sup>50</sup>
- Dark hot chocolate OV 5<sup>50</sup>
- w sea salt caramel +0<sup>50</sup>

## BREW BAR

- Cevada single 1<sup>00</sup> double 2<sup>00</sup>
- Chemex 3 cups 5<sup>00</sup>
- V60 1—2 cups 4<sup>00</sup>
- Cold Brew 4<sup>50</sup> SPRITZ 5<sup>50</sup>

## TEAS AND INFUSIONS

- Loose Leaf Tea selection 3<sup>00</sup>
- Iced Tea COLD BREW 3<sup>50</sup>
- Lemon Carioca single 1<sup>00</sup> double 2<sup>00</sup>
- Fresh Mint / Lemongrass 3<sup>50</sup>
- Ginger Root Star Anis 3<sup>50</sup>
- Chai Latte 4<sup>50</sup> DIRTY extra coffee shot 5<sup>20</sup>
- Matcha / Turmeric Latte 4<sup>50</sup>

## WATER

- Still 33<sup>cl</sup> 1<sup>50</sup> 70<sup>cl</sup> 3<sup>00</sup>
- Sparkling 33<sup>cl</sup> 2<sup>00</sup> 70<sup>cl</sup> 4<sup>00</sup>
- Água das Pedras 33<sup>cl</sup> BOTTLE 2<sup>50</sup>

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

## NATURAL JUICES V GF DF R

- Citrus juice V GF DF 20<sup>cl</sup> from 4<sup>00</sup>
- Daily juice V GF DF 20<sup>cl</sup> from 4<sup>50</sup>

## HOUSEMADE SODAS V GF DF

- 25<sup>cl</sup> w still / sparkling water
- Carqueja, Chamomile, Orange 3<sup>50</sup>
- St John's Wort, Birch, Lemon 3<sup>50</sup>
- Blueberry, Aniseed-Agastache 3<sup>50</sup>
- Verbena, Heather, Savory, Lime 3<sup>50</sup>

## FERMENTED SODAS V GF DF

- 25CL NATURAL FERMENTATION HOUSEMADE
- Kombucha BLACK or GREEN TEA 4<sup>50</sup>
- Sidra APPLE or ORCHARD FRUIT 4<sup>50</sup>
- Tepachai PINEAPPLE w SPICES 4<sup>50</sup>
- Ginger Beer GINGER ROOT 4<sup>50</sup>

## BOTTLED SODAS

- Classics selection from 2<sup>50</sup>

## BEERS / WINES

- Craft Beers 33<sup>cl</sup> BOTTLE from 5<sup>00</sup>
- Wines from 15<sup>cl</sup> GLASS 4<sup>50</sup> 75<sup>cl</sup> BOTTLE 18<sup>00</sup>

## COCKTAILS ESPIRITUOSOS

- Mimosa GF 7<sup>50</sup>
- sparkling wine, daily juice
- Espresso Martini GF DF 10<sup>50</sup>
- vodka, coffee liquor, espresso
- Bloody Mary GF DF 9<sup>50</sup>
- vodka, tomato, lime, celery, tabasco, Worcesterchire
- Whisky Sour 10<sup>50</sup>
- bourbon, lemon, syrup, egg white
- Porto Negroni 9<sup>50</sup>
- gin, campari, vermouth / porto
- Porto / Muscat / Gin & Tonic 8<sup>50</sup>
- port / muscat / gin, spices, tonic water
- Classics / Spirits NEAT / ON THE ROCKS from 8<sup>50</sup>

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

## NIBBLES

- Sourdough bread V desde 3<sup>00</sup> / fatia
- Olive oil, dukkah V DF N 3<sup>00</sup>
- Season hummus V GF DF R (N) 3<sup>50</sup>
- Salt brined lupins w chilli V GF DF 2<sup>50</sup>
- Season olives V GF DF R 2<sup>50</sup>
- Housemade Pickles V GF DF 2<sup>50</sup>
- Spiced salted popcorn V GF DF 1<sup>50</sup>
- Spiced nuts V GF DF N 2<sup>50</sup>

## BOARDS SEASONAL TRILOGIES

- Garden V (OV) (DF) R N 14<sup>00</sup>
- Mountain CHEESE OV GF R (N) 17<sup>00</sup>
- ask for the selection of vegan cheese V +2<sup>90</sup>
- Sea FISH DF R C (N) 15<sup>00</sup>
- Country MEAT DF R (N) 15<sup>00</sup>
- Chef et al (N) 18<sup>00</sup>

## TO TAKE HOME 48-HOUR ADVANCE ORDERS

- Wheat Sourdough V DF
- 600g 4<sup>00</sup> 1200gr 6<sup>50</sup> THINS 100gr 2<sup>00</sup>
- Speciality Flours Sourdough V DF
- 600g 5<sup>00</sup> 1200gr 7<sup>50</sup> THINS 100gr 2<sup>50</sup>
- Focaccia V DF 1200g 14<sup>00</sup> THINS 100gr 3<sup>00</sup>
- Rye Bread Brick V DF 1200g from 7<sup>00</sup>
- Gluten—Free Loaf V DF 1200g 12<sup>00</sup>
- Granola / Muesli V N DF R ~250gr 9<sup>00</sup>
- Preserves V N DF GF R ~250gr from 8<sup>00</sup>
- JAM · CHUTNEY · PICKLES · PESTOS
- Cookies EV N ~100gr 5<sup>00</sup>
- Cakes OV N from 22<sup>00</sup> / KG
- Celebration Cake EV N from 55<sup>00</sup> / KG
- Deli THE TOWNHOUSE KITCHEN from 5<sup>00</sup>

— Visit our DELI at the *townhouse* reception, find the best of the season and a selection of our own *best sellers*, packed and ready to be taken home or elsewhere with you.