



Cielo

BRUNCH GARDEN

PORTO

MENU

GENERAL INFORMATION

If you are allergic to any of the ingredients below, please inform our team:

Cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk (including lactose), tree nuts, celery, mustard, sesame seeds, sulfur dioxide and sulfites, lupins and mollusks.

Please note that our products are prepared in environments that may contain traces of allergens, so there is always a risk of cross-contamination.

The fruits used vary according to seasonality.

The presentation and decoration of the products may differ from the illustrative images.

All of our dishes are fresh and prepared in the moment.

Waiting times may vary depending on the volume of orders in the kitchen.

Thank you for your understanding!



SHARING HAPPINESS

Lovely Guaca

Guacamole served with corn tortillas

6,50€

Camembert temptation *New*

Oven-baked Camembert gratin with smoked paprika, honey, walnuts, pomegranate, herbs, cherry tomatoes, and balsamic vinegar. Served with toast

Cielo Royal Burrata

Beefsteak tomato, stuffed with fresh Burrata on a bed of homemade pesto, honey, Parmesan, crushed pistachios and rosemary-scented croutons

Sweet & Dip

Portion of sweet potato, served with crème fraîche, chives and Parmesan

6,50€

Treasures of the Smokehouse

4 gourmet alheira pearls with Piri-piri mayonnaise

4,90€



BRUNCH

Italian Brunch

Toasted sourdough bread* (half a slice of toast with a mix of bruschetta and mozzarella) + scrambled eggs + natural Greek yogurt with homemade granola and honey + 2 mini pancakes + jam + Nutella

14.90€

Brunch Royal

Toasted sourdough bread* + scrambled eggs + crispy bacon + smoked salmon + guacamole + 2 mini pancakes + jam + Nutella

15.90€

Brunch healthy

Toasted sourdough bread* + scrambled eggs + natural Greek yogurt with homemade granola, açaí and fruit + jam + Nutella

13.90€

Sourdough bread = naturally fermented bread *New*



HOMEMADE HAMBURGERS

Cielo's Burger

14,90€

Bread with a cheese crust, artisanal meat blend, crispy bacon, fried egg, Edam cheese, tomato, mixed lettuce and garlic mayonnaise

Veggie Burger (or vegan option)

13,90€

Bun 'N' Roll bread, smoked veggie burger, Cheddar cheese, fried onions, tomato, mixed lettuce and garlic mayonnaise

Chicken Selects

14,90€

Bun 'N' Roll bread, crispy chicken, crispy bacon, Cheddar cheese, mixed lettuce, sweet and sour sauce and garlic mayonnaise

All our burgers come with rustic fries.



LUNCH TIME

Chicken Lasagna *New*

Homemade fresh pasta, creamy shredded chicken, seasoned spinach and three-cheese béchamel sauce

15,90€

Shakshuka Cielo *New*

Tomato sauce with red peppers and spices, 2 poached eggs, Tzatziki sauce, sesame seeds and cilantro. Served with pita bread

12,90€

Oriental Fusion *New*

$\frac{1}{2}$ a pita bread filled with Mediterranean chicken (Tzatziki sauce and mango chutney) + $\frac{1}{2}$ a pita bread filled with smoked salmon, cream cheese, guacamole and jalapeño. Served with beetroot hummus

15,90€

Focaccia di Parma

Focaccia, Serrano ham, fresh burrata, homemade pesto, tomato and mixed lettuce. Served with rustic fries

13,90€

Focaccia Caprese

Focaccia, fresh mozzarella, homemade pesto, tomato and arugula. Served with rustic fries

11,90€



LIGHT BITES

Caesar Salad

Mixed lettuce, crispy chicken, Parmesan cheese, confit cherry tomatoes, crispy bacon, capers, corn tortillas and rosemary-scented croutons

14,90€

Sexy Burrata

Arugula, confit cherry tomatoes, Serrano ham, pomegranate, caramelized peach, fresh burrata and rosemary-scented croutons

15,90€

Cheese and honey Salad



Mixed lettuce, filo pastry bundles with goat cheese and honey, confit cherry tomatoes, apple, walnuts and goji berries

12,90€

Vegetarian Crepe



Candied wild mushrooms, cherry tomatoes, red onion, spinach and cream cheese

11,90€

Chicken Crepe

Shredded chicken, cherry tomatoes, spinach and cream cheese

12,90€



TOASTS

Classic bacon & eggs *New*

Brioche toast, scrambled eggs, maple syrup and bacon

8,90€

Seasonal Toast *New*

Brioche toast, seasoned ricotta, prosciutto, peach, balsamic vinegar, blueberries, caramelized hazelnut and basil

12,90€

Healthy'toast

Toasted sourdough bread*, guacamole, poached egg, wild mushrooms, feta cheese cream, caramelized peach, confit cherry tomato and pomegranate

12,90€

Benedict

Toasted sourdough bread*, poached eggs, crispy bacon, wild mushrooms, spinach and hollandaise sauce

12,90€

Salmon lovers

Toasted German rye bread, smoked salmon, poached egg, cream cheese with berries and spinach

13,90€

Toast Royal Supreme *New*

Brioche toast, poached egg, guacamole, salmon and hollandaise sauce

12,90€



PANCAKES

Banoffee



8,90€

Pancakes, dulce de leche, banana, cookie crumbs and whipped cream

A Gulozinha



7,90€

Pancakes, Nutella, strawberries, bananas, coconut flakes and whipped cream

Pistachio Lovers



9,90€

Pancakes, pistachio cream, white chocolate cream, pistachio shavings, wild berries and whipped cream

Laranjeira



New

8,90€

Pancakes moistened with spiced blueberry syrup and flambéed with rum, blueberries and orange-infused mascarpone cream

Pancake Festival



4 mini pancakes with jam and Nutella

5,90€



BOWL'S & SMOOTHIE

Açaí Bowl

2 scoops of açaí, natural Greek yogurt, fruit, homemade granola and honey

9,50€

Yogurt Bowl

Natural Greek yogurt with seasonal fruits, granola and honey

7,90€

Comfort bowl

Creamy spiced rice pudding, lightly sweetened, served with dried apricot, coconut flakes, flaxseed, and berries

8,90€

Açaí Smoothie

Milk, banana and açaí

5,90€

Strawberry Smoothie

Milk, banana, strawberry and whipped cream

4,90€



DESSERTS

Cake of the day

4,50€

Check with the staff team for the available flavors

Brownie Heaven

7,90€

Belgian chocolate brownie with a scoop of homemade raspberry ice cream, Nutella and cookie sprinkles

Apple Crumble

6,90€

Caramelized apple, crunchy hazelnut crumble and cinnamon

Chocolate Fondue

7,90€

Chocolate fondue with seasonal fruit and marshmallows

EXTRAS

Avocado	2,50€
Bacon/Mushrooms	2,50€
Rustic French Fries	3,90€
Scoop of Homemade Ice Cream	2,00€
Extra Bread	1,00€
Extra Salad	3,50€
Guacamole	3,50€
Oat, Almond or Lactose Free Milk	0,50€
Mayonnaise/Ketchup	0,50€
Honey, Nutella or Other Toppings	1,50€
Hollandaise Sauce	1,50€
Soy Yogurt Option	1,00€
Gluten-Free Option	2,00€
Poached/Fried Egg	1,50€
Scrambled Eggs	3,50€
Extra Cheese/Extra Fruit	2,00€
Smoked Salmon/Ham	3,50€
Mini Fruit Bowl	3,00€



VEGETARIAN: (Without meat or fish)

ALLERGENS: If you are allergic to any of the products listed below, please contact our staff.

SOFT DRINKS

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HOT DRINKS

Espresso	1,30€
Decaffeinated Espresso	1,40€
Double Espresso	2,30€
Americano	1,90€
Flat White	3,00€
Espresso Macchiato	1,60€
Cappuccino/Double	3,20€/3,80€
Latte Macchiato	3,00€
Caramel Macchiato	Coffee, creamy milk, caramel, and whipped cream.
Mocaccino	Coffee, creamy milk, chocolate, whipped cream
Crème Brûlée Latte	Coffee, creamy milk, crème brûlée flambé <i>New</i>
Hot Chocolate	Chocolate, creamy milk, whipped cream
Tea	3,00€
Lemon Peel Tea/Double	1,00€/1,30€
Hot Matcha Latte	4,50€
Pumpkin spice Latte	Pumpkin, creamy milk, brown sugar, whipped cream and cinnamon.
Chai Latte	4,50€
	3,90€



FRESH DRINKS

Iced Tea Cielo	Jasmine or black tea, mango flavour	2,90€
Lavender Spritz	Sparkling water, lemon, lavender infusion	<i>New</i> 3,90€
Rose Spritz	Sparkling water, lemon, rose infusion	<i>New</i> 3,90€
Natural Orange Juice		3,90€
Natural Juice of the Day		3,90€
Green Detox Juice	Orange, spinach, lemon, banana, ginger	4,50€
Homemade Lemonade		2,90€
Homemade Passion Fruit Lemonade		3,80€
Soft Drinks	Lipton peach and lemon iced tea, Coca-Cola, Coca-Cola Zero, 7up	2,50€
Water 33cl		1,50€
Water 50cl		2,50€
Sparkling Mineral Water 25cl		2,00€
Tonic Water		2,90€
Iced Green Matcha Tea	Green tea, matcha, peach flavour	4,50€
Iced Coffee Cielo	Black coffee with ice	2,90€
Iced Coffee Latte	Coffee, creamy milk, ice	3,50€
Caramel Iced Coffee Latte	Coffee, creamy milk, ice, caramel	3,90€
Iced Matcha Latte		4,50€

WINES
&
COCKTAILS

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SANGRIAS

Red Berries Sangria 1L	21,90€
Pink Pepper and Passion Fruit Sangria 1L	20,90€
Cucumber Sangria 1L	20,90€
Pineapple, Mint and Passion Fruit Sangria 1L	20,90€
Sangria by the glass	7,00€
Mimosa Vase 1L Sparkling wine and orange juice	25,00€

BEERS

Draft Beer 25cl / 35cl / 50cl	2,00€/2,60€/4,00€
Super Bock 33cl	2,50€
Super Bock Stout	2,90€
Super Bock Non-alcoholic	2,50€
Somersby	3,50€



COCKTAILS & SPIRITS

Porto Ferreira Tonic	7,00€
Porto Passion Dry white Port wine, Passion fruit, Schweppes	7,50€
Mojito White rum, fresh mint, lime, sugar, sparkling water	8,00€
Strawberry Mojito White rum, strawberry, fresh mint, lime, sugar, sparkling water	8,50€
Caipirinha Cachaça, lime, brown sugar	6,50€
Gin & Tonic Nordés	10,00€
Gin & Tonic Greenall's	8,00€
Gin & Tonic Mare	11,00€
Gin & Tonic Puerto das Indias	9,00€
Strawberry Rossini Strawberry juice, sparkling wine	5,50€
Mimosa Fresh orange juice, sparkling wine	5,50€
Cuba Libre Coca-Cola, rum	6,00€
Aperol Spritz Prosecco sparkling wine, Aperol, orange peel, sparkling water	8,50€
Cielo's Cocktail (Mocktail) Strawberry, fresh mint, lime, sugar, sparkling water, 7up	5,50€
Espresso Martini Espresso shot, vanilla, vodka, coffee liqueur	8,00€
Tequila Sunrise Orange juice, currant, Tequila	8,00€



WINES

Mélange À Trois Dão (white/red/rosé)	15,00€
Azevedo Loureiro Alvarinho (Vinho Verde)	13,00€
Mateus Rosé	10,00€
Mateus Sparkling Brut Rosé	16,50€
Wine by the glass	4,00€

PORT WINE

Porto Ferreira Tawny, Ruby or White	3,00€
Porto Ferreira Dry White	3,50€
Porto Ferreira Dona Antónia	5,00€

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