



BEM-VINDO

Seja bem-vindo ao restaurante Indian Grace, venha experimentar a nossa ementa tipicamente Indiana, com pratos para todos os gostos e feitios.
Desde sabores mais doces e cremosos, aos sabores mais condimentados e picantes.
Estamos à sua espera, reserve já a sua mesa!



WELCOME

Visit us and try our typical Indian menu, with dishes to suit all tastes.
From sweet and creamy flavors to the most spicy ones, we have the perfect dish for you.
We are waiting for you, book your table now!





APERITIVOS / APÉRITIFS

400	VINHO DO PORTO TINTO	4.00€
401	VINHO DO PORTO BRANCO	4.00€
402	VINHO DO PORTO 10 ANOS (RESERVA)	5.00€
403	MARTINI TINTO	3.00€
404	MARTINI BRANCO	3.00€
405	MOSCATEL	3.50€
406	CAMPARI + REFRIGERANTE	5.50€
407	VODKA + REFRIGERANTE	5.50€
408	RUM + BACARDY	4.50€
409	WHISKY NOVO	5.00€
410	WHISKY VELHO	6.50€
411	JACK DANIEL'S	6.00€
412	JB 15 ANOS	8.00€

GIN'S

413	BOMBAY DRY GIN	7.90€
414	BOMBAY SAPPHIRE	7.90€
415	HENDRICK'S	8.90€
416	BULLDOG	8.90€
417	MONKEY	9.90€

SANGRIA

		1LT
418	TINTO	12,95€
419	BRANCO	12,95€
420	ESPUMANTE	13,95€

DIGESTIVOS

421	AGUARDENTE BAGACEIRA "SÃO DOMINGOS"	3.50€
422	ALIANÇA VELHA	5.00€
423	"CRF" RESERVA	5.00€
424	1920	4.00€
425	MACIEIRA	4.00€
426	BAILEYS	4.50€
427	LICOR BEIRÃO	4.00€
428	AMÊNDOA AMARGA	3.50€
429	GINJA	3.00€
430	BRANDY "CROFT"	3.50€
431	VODKA	3.00€
432	RUM INDIANO "OLD MONK" NORMAL	4.95€
433	LICOR INDIANO	3.50€





ENTRADAS GRELHADAS GRILLED STARTERS

434	LAMB SHEEKH KEBAB Borrego picado grelhado, com ervas e especiarias Grilled minced lamb with herbs and spices	7.90€
435	LAMB KAKORI KEBAB Borrego picado grelhado com especiarias Grilled minced lamb with spices	7.90€
436	CHICKEN SHEEKH KEBAB Frango picado grelhado, com ervas e especiarias Grilled minced chicken with herbs and spices	7.25€
437	CHICKEN MAKHMALI KEBAB Frango picado grelhado com especiarias Grilled minced chicken with spices	7.25€
438	PRAWN GARLIC Camarão com alho Shrimp with garlic	7.95€





ENTRADAS STARTERS

9	PICKLE TRAY	2.50€
10	MASALA PAPADAM Pão estaladiço de farinha de lentilhas com pepino, cebola, tomate e especiarias Cracking lentils flour bread with cucumber, onion, tomato and spices	1.50€
11	PLAIN PAPADAM Pão estaladiço de farinha de lentilhas Cracking lentils flour bread	1.20€
12	CHICKEN SAMOSA (CHAMUÇA) Massa com recheio de frango Fried pastry filled with chicken	2.00€
13	VEGETABLE SAMOSA (CHAMUÇA) Massa com recheio de vegetais Fried pastry filled with vegetables	2.00€
14	ONION BHAJI Pastéis de cebola envolvidos em farinha de grão Onion pastry involved in gram flour	4.25€
15	PANEER PAKORA Pastéis de queijo Cheese pastry	5.10€
16	CHICKEN PAKORA Pastéis de frango Chicken pastry	4.25€
17	VEGETABLE PAKORA Legumes fritos com farinha de grão Fried coated vegetables	4.25€
18	PRAWN PURI Apa frita com molho de camarão Fried indian bread with prawn sauce	7.50€
19	PRAWN PAKORA Pastéis de miolo de camarão Prawn pastry	6.50€
20	INDIAN GRACE MIX (2 PESSOAS) Chamuça e pastéis de vegetais, de queijo, de cebola e de frango Samosas, Onion bhaji, vegetable pakora, paneer pakora, chicken pakora	10.50€



PÃO INDIANO INDIAN BREAD

Todos os pães são feitos no forno tandoori no momento do seu pedido
All our breads are freshly made in our charcoal tandoor when ordered

23	TANDOORI ROTI (CHAPATI) Pão indiano de farinha de trigo integral Integral flour indian bread	2.50€
24	NAAN Pão indiano com fermento Indian bread with leavening	2.90€
25	BUTTER NAAN Pão indiano com manteiga Indian bread filled with butter	2.95€
26	GARLIC NAAN Pão indiano com alho Indian bread filled with garlic	3.50€
27	CHEESE NAAN Pão indiano recheado com queijo Indian bread filled with cheese	4.10€
28	PESHWARI NAAN Pão indiano com côco, passas e cajú Indian bread with coconut, raisins and cashew	4.10€
29	KEEMA NAAN Pão indiano com carne de borrego picada Indian bread with lamb mince	4.10€
30	PANEER NAAN Pão indiano com queijo indiano Indian bread with indian cheese	4.10€
31	CHEESE GARLIC NAAN Pão indiano recheado com queijo e alho Indian bread stuffed with cheese and garlic	4.50€
32	MINT NAAN Pão indiano com hortelã Indian bread with mint	3.50€





SOPA / SOUP

34	VEGETABLE SOUP Sopa de vegetais	3.50€
35	TOMATO SOUP Sopa de tomate	3.50€
36	DAAL SOUP Sopa de lentilhas Lentils soup	3.50€
37	CHICKEN SOUP Sopa de galinha	3.75€
38	PRAWN SOUP Sopa de camarão	3.90€

SALADAS / SALADS

Servidas com molho de vinagrete caseiro e molho cocktail caseiro - à sua escolha
Served with homemade vinaigrette sauce or cocktail sauce - your choice

39	CEBOLA COM LIMÃO Onion with lemon	2.00€
40	SALADA MISTA - MIX SALAD Alface, tomate, pimento, pepino, cebola e cenoura Lettuce, tomato, peppers, cucumber, onion and carrots	4.00€
41	SALADA INDIAN GRACE Salada mista, com queijo indiano, maçã e azeitonas Mix salad with paneer, apple and olives	5.50€
42	SALADA TOMATE Tomate, queijo indiano, manjerição e orégãos Tomato, paneer, basil and oregano	5.50€
43	SALADA INDIANA Tomate, pepino, cebola e cenoura Tomato, cucumber, onion e carrots	5.50€

MENU INFANTIL / CHILDREN MENU

48	BATATAS FRITAS (DOSE) French Fries	3.50€
49	FISH FINGERS w/ rice and french fries Barritas de peixe com arroz e batata frita	7.95€
50	CHICKEN MALAI TIKKA C/ arroz e batata frita / With rice and french fries Cubos de frango marinados c/ queijo grelhados no Tandoor Marinated chicken cubes with cheese and grilled in Tandoor	7.95€
51	CHICKEN NUGGET Nugget de frango Chicken Nuggets	7.95€





GRELHADOS NO FORNO TANDOOR GRILLED IN CLAY OVEN TANDOOR

52	TANDOORI CHICKEN Frango marinado em iogurte e ervas Marinated chicken with yogurt and herbs	10.95€
53	CHICKEN TIKKA Cubos de frango em iogurte e especiarias Marinated chicken cubes with yogurt and spices	10.95€
54	CHICKEN MALAI TIKKA Cubos de frango com queijo e natas Chicken cubes with cheese and cream	11.50€
55	CHICKEN SHASLIK Frango marinado em tomate, cebola e pimento Chicken marinated in tomato, onion and pepper	10.95€
56	SHEEKH KEBAB Borrego picado com ervas e especiarias Chopped lamb with herbs and spices	12.50€
57	PANEER SHASLIK Queijo indiano marinado em cebola, pimento e tomate Indian cheese with onion, peppers and tomato	11.50€
58	LAMB TIKKA Borrego tenro marinado em ervas e especiarias Lamb marinated with herbs and spices	13.50€
59	MIXED GRILL (2 PESSOAS) Perna de frango, frango tikka, Cubos de borrego, Sheekh Kebab Chicken leg, Chicken cubes, Lamb Cubes, Chopped Lamb	19.90€
60	TANDOORI KING PRAWN Camarão grande marinado em iogurte e ervas Marinated King prawn in yogurt and aromatic herbs	20.50€
61	CHICKEN TIKKA JALFREZI (pouco picante / soft hot)  Frango grelhado com molho de espesso de tomate, pimento verde e cebola • servido em chapa quente Grilled chicken in thick tomato, green pepper and onion sauce • served in hot iron plate	10.90€



PRATOS DE VEGETAIS

VEGETABLE DISHES

63	DAAL MAKHANI Lentilhas cozidas com manteiga e natas Boiled lentils with butter and cream	9.90€
64	DAAL TARKA Lentilhas com molho de cebola e tomate Lentils with onion and tomato sauce	9.50€
65	BOMBAY ALOO (pouco picante / <i>soft hot</i>)  Batata cozida com molho de cebola e tomate Boiled potatoes with onion and tomato sauce	8.90€
66	MIX VEGETABLES Legumes cozinhados com molho de cebola e tomate Vegetables cooked with onion and tomato sauce	8.90€
67	KARAHÍ CHANA Grão cozido c/ pimento, cebola e especiarias, com molho de tomate Chickpeas with peppers, onion and spices with tomato sauce	9.90€
68	MALAI KOFTA (adocicado / <i>sweet</i>) Almôndegas de legumes cozinhadas em molho de amêndoa e natas Vegetable balls cooked in almond and cream sauce	9.95€
69	SAAG PANEER Queijo indiano com espinafres Indian cheese with spinach	9.50€
70	KARAHÍ PANEER Queijo indiano c/ pimento, cebola, tomate e molho especial de caju Indian cheese cooked with cashew sauce	9.95€
71	MATAR PANEER Queijo indiano com ervilhas, tomate e cebola Indian cheese with peas, tomato and onion	9.95€
72	PANEER CHILLY Queijo indiano com pimentos, cebola em molho de soja e agridoce Indian cheese cooked with pepper, onion in a soy and sweet chilly sauce	9.95€
73	BANGAN KA BARTHA Beringela grelhada no tandoor cozinhada de forma típica Eggplant grilled in tandoor cooked in typical style	9.95€
74	NAVRATAN KORMA (adocicado / <i>sweet</i>) Caril suave de legumes com cajú, frutas e amêndoas Vegetables with soft curry and cashew, fruits and almonds	10.25€
75	BHINDI MASALA Quiabo com cebola e tomate Okra with onion and cheese	9.95€
76	PANEER TIKKA MASALA Queijo indiano pré-grelhado cozinhado com amêndoas, caju e molho Pre grilled indian cheese with almonds, cashew and sauce	10.25€



PRATOS DE CARIL DE FRANGO

CHICKEN CURRY DISHES

77	CHICKEN MUSHROOM Frango com cogumelos, gengibre, tomate, cebola e especiarias Chicken with mushrooms, ginger, tomato, onion and spices	10.90€
78	CHICKEN CURRY Frango com molho típico de caril Chicken pieces cooked with typical curry sauce	10.90€
79	CHICKEN DANSAK Frango com lentilhas cozinhados em molho de tomate e cebola Chicken with lentils cooked in a tomato and onion sauce	10.90€
80	CHICKEN SAAG Frango com espinafres e molho de tomate, cebola e natas Chicken with spinach in a tomato, onion and cream sauce	10.90€
81	CHICKEN MADRAS (meio picante / medium hot)   Frango com côco, limão e molho de tomate e cebola Chicken with coconut and lemon in a tomato and onion sauce	10.90€
82	CHICKEN VINDALOO (picante / hot)    Frango com batata em molho de caril Chicken with potato in curry sauce	10.90€
83	CHICKEN TIKKA KARAHI Frango pré-grelhado com pimento, cebola, tomate e molho Pre-grilled chicken with pepper, onion, tomato and special sauce	10.90€
84	CHICKEN MANGO (adocicado / sweet) Frango com manga e amêndoas em molho de caril Chicken with mango and almonds in curry sauce	11.75€
85	CHICKEN TIKKA MASALA Frango pré-grelhado e cozinhado com amêndoas, caju e molho Pre-grilled chicken with almonds, cashew and sauce	11.75€
86	CHICKEN KORMA (adocicado / sweet) Frango com pó de amêndoa e amêndoas lascadas em molho de natas Chicken with almond powder and sliced almonds in cream sauce	11.75€
87	CHICKEN BHUNA Frango com especiarias num molho de cebola, pimento e tomate Chicken with spices in a onion, pepper and tomato sauce	10.90€
88	CHICKEN CHILLY (pouco picante / soft hot)  Frango com especiarias em molho de soja e agridoce Chicken with spices in a soy and sweet chilly sauce	10.90€
89	CHICKEN JALFREZI (pouco picante / soft hot)  Frango com pimentos, gengibre num molho espesso de cebola e tomate Chicken with peppers, ginger in a thick onion and tomato sauce	10.90€
90	CHICKEN MOONTAJ Frango pré-grelhado no carvão, cozinhado com molho de tomate, queijo e especiarias indianas Pre-grilled chicken cooked with tomato cheese sauce and special indian herbs	11,75€





PRATOS DE CARIL DE FRANGO

CHICKEN CURRY DISHES

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| 91 | CHICKEN MAKHANI BUTTER CHICKEN
(adocicado / sweet)
Perna de frango grelhado com tomate, natas e molho de caju
Chicken leg grilled with tomato, cream and cashew sauce | 11.75€ |
| 92 | CHICKEN TIKKA BALTI
Frango grelhado com molho de caril
Grilled chicken in curry sauce | 10.90€ |
| 93 | CHICKEN XACUTTI
Frango com leite de côco e côco ralado, com molho
Chicken with coconut milk, grated coconut and sauce | 10.90€ |
| 94 | CHICKEN MUGLAHI (adocicado / sweet)
Frango cozinhado com amêndoa, natas, fruta fresca e caril
Chicken cooked with almonds, fresh fruit, fresh cream and curry | 10.90€ |

PRATOS DE CARIL DE VACA

BEEF CURRY DISHES

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| 95 | BEEF CURRY
Carne de vaca com molho típico especial
Beef pieces cooked in typical special sauce | 10.90€ |
| 96 | BEEF VINDALOO (picante / hot) 
Carne de vaca com batata cozinhada com molho de caril
Beef with potatoes cooked in curry sauce | 10.90€ |
| 97 | BEEF JALFREZI (pouco picante / soft hot) 
Carne de vaca com pimentos, gengibre num molho de cebola e tomate
Beef cooked with peppers, ginger in an onion and tomato sauce | 10.90€ |
| 98 | BEEF MASALA
Carne de vaca cozinhada com amêndoas, caju e molho de tomate e natas
Beef cooked with almond, cashew and tomato and cream sauce | 10.90€ |
| 99 | BEEF SAAG
Carne de vaca com espinafres e molho especial
Beef cooked with spinach and special sauce | 10.90€ |
| | *OUTROS PRATOS MORE BEEF DISHES
BEEF KORMA / BEEF MADRAS / BEEF KARAHÍ / BEEF XACUTTI
BEEF BHUNA / BEEF DANSAK / BEEF MANGO / BEEF
MUSHROOM | 10.90€ |

Pode pedir a carne de vaca cozinhada numa destas variedades à escolha
You can also order cooked beef in one of these ways





PRATOS DE CARIL DE BORREGO

LAMB CURRY DISHES

100	LAMB CURRY Borrego com molho típico de caril Lamb with typical curry sauce	11.95€
101	LAMB DANSAK Borrego com lentilhas cozinhados com manteiga e molho Lamb with lentils in butter and sauce	11.95€
102	LAMB MADRAS (meio picante / medium hot)  Borrego cozinhados c/ cebola, côco, limão e molho de tomate Lamb with onion, coconut, lemon in tomato sauce	12.50€
103	LAMB VINDALOO (picante / hot)    Borrego com batata, cozinhado com molho de caril Lamb with potato cooked with curry sauce	12.50€
104	LAMB BHUNA Borrego cozinhado com especiarias num molho de cebola e tomate Lamb cooked with special spices and onion and tomato sauce	11.90€
105	LAMB SAAG Borrego com espinafres e molho Lamb with spinach and sauce	12.50€
106	LAMB TIKKA MASALA Borrego pré-grelhado com amêndoas, cajú e molho Grilled lamb with almond, cashew and sauce	12.50€
107	LAMB JALFREZI (pouco picante / soft hot)  Borrego c/ pimento, gengibre e molho de cebola e tomate Lamb with pepper, ginger in an onion and tomato sauce	12.50€
108	LAMB KARAHÍ Borrego com pimentos, cebola, tomate e molho Lamb with pepppers, onion, tomato, and sauce	12.50€
109	LAMB KORMA (adocicado / sweet) Borrego com pó de amêndoa e amêndoas lascadas em molho de natas Lamb with almond powder and sliced almonds in cream sauce	12.50€
110	LAMB ROGAN GOSH Borrego cozinhado com cebola, tomate e iogurte Lamb with onion, tomato and yogurt	11.95€
111	LAMB KASHMIRI (adocicado / sweet) Borrego com cocktail de frutas e molho de amêndoa Lamb with fruit cocktail and almond sauce	11.95€
112	LAMB DOPIAZZA Borrego com cubo de cebola e molho espesso de cebola Lamb with onion cubes and thick onion sauce	11.95€
113	LAMB BHINDI Borrego com quiabo Lamb with okra	12.50€
114	LAMB RARA GOSHT Borrego cozinhado com cebola caramelizada e molho de borrego picado Lamb cooked with brown onion, sauce, and lamb mince	12.50€
115	LAMB MUSHROOM Borrego cozinhado com cogumelos molho de tomate, gengibre e alho Lamb cooked with mushrooms tomato sauce, ginger and garlic	12.50€





PRATOS DE CARIL DE CAMARÃO

PRAWN CURRY DISHES

118	PRAWN CURRY Camarão com molho típico de caril Prawn cooked with tpical curry sauce	12.50€
119	PRAWN MADRAS (meio picante / medium hot)  Camarão cozinhado com côco, limão e molho de tomate Prawn cooked with coconut, lemon and tomato sauce	12.75€
120	SAAG PRAWN Camarão cozinhado com espinafres e molho Prawn cooked with spinach and sauce	12.75€
121	PRAWN KORMA (adocicado / sweet) Camarão cozinhado com pó de amêndoa, amêndoas lascadas em molho de natas Prawn cooked with almond powder and sliced almonds in cream sauce	13.50€
122	PRAWN JALFREZI (pouco picante / soft hot)  Camarão com pimento, gengibre e molho de cebola e tomate Prawn with pepper, ginger in an onion and tomato sauce	13.50€
123	PRAWN VINDALOO (picante / hot)    Camarão com batata em molho de caril Prawn with potato in curry sauce	13.50€
124	PRAWN KARAHI Camarão cozinhado com pimento, cebola, tomate e molho Prawn cooked with pepper, onion, tomato and sauce	13.50€
125	PRAWN MAKHANI BUTTER PRAWN (adocicado / sweet) Camarão cozinhado com tomate, natas e molho de cajú Prawn cooked with tomato, cream and cashew sauce	13.50€
126	GOAN PRAWN CURRY Caril de camarão com leite de côco, côco ralado e molho Prawn curry with coconut milk, grated coconut and sauce	13.90€
127	PRAWN TANDOORI MASALA Camarão pré-grelhado e cozinhado com amêndoa, cajú e molho Pre-grilled shrimp with almonds, cashew and sauce	13.90€
128	PRAWN MANGO (adocicado / sweet) Camarão com manga e amêndoas em molho de caril Prawn with mango and almonds in curry sauce	13.90€
129	PRAWN CHILLY (pouco picante / soft hot)  Camarão com especiarias em molho de soja e agridoce Prawn with spices in a soy and sweet chilly souce	13.50€
130	PRAWN MUSHROOM Camarão cozido com cogumelos, molho de tomate, gengibre e alho Prawn cooked with mushrooms, tomato sauce, ginger and garlic	13.50€





PRATOS DE CARIL DE CAMARÃO GRANDE KING PRAWN CURRY DISHES

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| 131 | KING PRAWN CURRY
Camarão grande cozinhado em molho especial com cebola e tomate
King prawn cooked in a special onion and tomato sauce | 19.90€ |
| 132 | TANDOORI KING PRAWN MASALA
Camarão grande pré-grelhado com amêndoa, caju e molho
Pre-grilled King Prawn with almonds, cashew and sauce | 19.90€ |
| 133 | KING PRAWN VINDALOO (picante / hot) 
Camarão grande cozinhado com especiarias, batatas e molho de caril
King Prawn cooked with spices, potatos and curry sauce | 19.90€ |
| 134 | KING PRAWN JALFREZI (pouco picante / soft hot) 
Camarão grande com pimentos, gengibre, molho de cebola e tomate
King Prawn with pepper, ginger in an onion and tomato sauce | 19.90€ |

PRATOS DE CARIL DE PEIXE FISH CURRY DISHES

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| 135 | FISH CURRY (WEAKFISH)
Suave caril de pescada com molho típico especial
Soft weakfish curry with typical special sauce | 11.90€ |
| 136 | FISH VINDALOO (picante / hot) 
Pescada e batata num molho de caril
Weakfish with potatoes in a curry sauce | 11.90€ |
| 137 | FISH CHILLY (pouco picante / soft hot) 
Pescada com especiarias em molho de soja e agridoce
Weakfish with spices in soy and sweet chilly sauce | 11.90€ |
| 138 | FISH KARAHÍ
Pescada confeccionada em panela tradicional com pimento, cebola e molho karahi
Weakfish cooked in tradicional container with pepper, onions and karahi sauce | 11.90€ |





ARROZ INDIANO

INDIAN RICE

Todos os pratos de arroz são servidos com arroz Basmati
All rice dishes are served with Basmati rice

140	PLAIN STEAMED RICE Arroz Basmati branco Plain Basmati (white rice)	2.50€
141	JEERA RICE Arroz Basmati com cominhos Basmati rice with cumin	2.90€
142	VEGETABLE PULAO Arroz Basmati com legumes e queijo indiano Basmati rice with vegetables and indian cheese	3.50€
143	MUSHROOM RICE Arroz Basmati com cogumelos Basmati rice with mushrooms	3.50€
144	EGG FRIED RICE Arroz Basmati frito com ovo Basmati Rice fried with egg	3.90€
145	KASHMIRI PULAO Arroz Basmati, queijo indiano, frutos secos e especiarias Basmati rice with indian cheese, dry fruits and spices	4.50€
146	LEMON RICE Arroz Basmati com sumo de limão fresco, amendoins e sementes de mostarda Basmati rice with fresh lemon juice, peanuts and mustard seed	3.90€

BIRYANI

O Biryani é preparado com arroz basmati, especiarias, pasta de cajú e amêndoas
Biryani is prepared with basmati rice, spices and mixed with cashew and almonds

149	MIX RAITA Pepino gratinado, marinado em iogurte e especiarias Gratened cucumber marinated in yogurt and spices	2.90€
150	VEGETABLE BIRYANI Com vegetais	10.99€
151	CHICKEN BIRYANI Com frango	11.95€
152	LAMB BIRYANI Com borrego	12.50€
153	PRAWN BIRYANI Com camarão	13.95€
154	SPECIAL MIX BIRYANI Com frango, borrego e camarão With chicken, lamb and prawn	14.50€



BEBIDAS / DRINKS

BEBIDAS INDIANAS INDIAN BEVERAGE

156	LASSI SALGADO Salted	3.50€
157	LASSI DOCE Sweet	3.50€
158	LASSI CÔCO	3.50€
159	LASSI MANGO	3.50€

ÁGUAS E SUMOS SOFT DRINKS

163	ÁGUA 0,5LT	2.10€
164	ÁGUA COM GÁS	2.75€
165	REFRIGERANTES Coca-Cola; Coca-Cola Zero; Fanta; 7up	2.50€
166	SUMOL Laranja; Ananás	2.50€
167	GUARANÁ BRASIL	2.50€
168	ICE TEA Manga; Pêssego; Limão	2.50€
169	COMPAL Manga; Laranja; Maçã	2.50€





CERVEJAS / BEER

172	IMPERIAL 20CL	2.50€
173	IMPERIAL 50CL	4.50€
174	CERVEJA GARRAFA 33CL Sagres; Super Bock; Cerveja Preta	2.75€
175	CERVEJA INDIANA COBRA 33CL	2.99€
176	CERVEJA INDIANA COBRA 66CL	5.50€
177	CERVEJA SEM ÁLCOOL	2.75€

CAFÉS / COFFEE

180	CAFÉ Espresso Coffee	0.90€
181	DESCAFEINADO Decoffee	1.00€
182	CAFÉ PINGADO Milky Espresso Coffee	1.00€
183	CAFÉ COM LEITE / MEIA DE LEITE Coffee with milk	2.00€
184	CAPPUCCINO Coffee with steamed milk foam	2.50€
185	CHÁ Verde; Preto; Menta; Gengibre; Limão; Camomila Green; Black; Mint; Ginger; Lemon; Camomile	2.50€
186	CHÁ INDIANO (COM LEITE) Indian Tea (with milk)	2.75€
187	CARIOCA DE LIMÃO	0.80€

