



VILA VALVERDE  
DESIGN & COUNTRY HOTEL

## OUR CUISINE



08:00 - 11:00

*At Vila Valverde Design & Country Hotel, gastronomy is a central part of the guest experience. From the peaceful moments of breakfast to the atmospheric evenings in our restaurant, our kitchen stands for authenticity, quality, and attention to detail.*

*Each day begins with a lovingly prepared breakfast using seasonal, locally sourced products, gently awakening the senses.*

*In the evening, the true character of our cuisine comes to life: João Branco and Eduardo Brito create dishes with passion and precision, blending tradition with contemporary influences and reinterpreting the flavors of the Algarve.*

*Working in perfect harmony, they craft menus that transform simple, honest ingredients into refined compositions — always guided by respect for the product, a love of detail, and an uncompromising focus on quality.*



We want to serve you better. If you are allergic or intolerant to any food, please consult our staff. VAT included at the legal rate in force. A complaints book is available at this establishment. Prices subject to change.

# BREAKFAST



08:00 - 11:00

## WARM DRINKS

Americano  
Espresso  
Cappuccino  
Hot Chocolate  
Decaff  
Latte Machiatto

\*Milk options: soy, oatmeal, almond,  
lactose free

## TEA & INFUSIONS

English Breakfast Tea  
Earl Grey (Black Tea)  
Green Tea  
Red Fruits Tea  
Mint Tea  
Lemon Balm Infusion  
Camomile Infusion  
Lemon&Ginger Infusion

## JUICES

Fresh Oranje Juice  
Tomato Juice  
Vila Valverde Juice

## VIENNOISERIE E BREAD SELECTION

Sourdough homemade bread  
Country bread  
Wheat rolls with poppy seeds  
Toast (butter/olive oil)  
Croissants  
Homemade regional pastries

## CEREAL AND FRUITS

Homemade natural yoghurt  
Chia pudding with mango pulp  
Homemade Granola  
Oatmeal porridge  
Pancakes / Waffles  
Homemade regional jams  
Chocolate cream  
Regional honey  
Plate of fresh seasonal fruit  
Fruit salad



# BREAKFAST



08:00 - 11:00

## ORGANIC AND FREE-RANGE EGGS

Boiled egg  
Fried egg  
Scrambled eggs  
Omelet

*Cheese | Ham | Bacon | Tomato | Onion | Herbs | Mushrooms | Peppers*

## CUTS & CURED CHEESE

Cold meats (Ham, Chorizo, Salami, Mortadella)  
Cheese (Emmental, Flamengo, Camembert, Brie)  
Sheep's Cheese with Sweet Paprika  
Fresh Cheese  
Processed Cheese

## ON REQUEST - ADITIONAL PRICE

Eggs Benedict - Pouched on toast, Spinach, Bacon and Hollandaise Sauce  
Scrambled eggs or Omelette - Smoked Salmon  
Smoked Salmon - Cream cheese, chives and capers  
Florentine eggs - Pouched egg on toast with spinach  
Rosti Potato  
Mushrooms sauteed  
French Toast  
Tortilla  
Sparkling wine flute  
Detox Water