



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

