PURE

BREAKFAST		LUNCH SERVED FROM 12:00 TO 16:	00
SHAKSHUKA V Harissa, Tomatoes, Poached Eggs, Feta Cheese, Sourdough	15.00	CHICKEN SCHNITZEL Oven-Baked Panko Chicken Breast, Beetroot Slaw, Feta Crumble, Garlic Mayonnaise	18.00
KETO BREAKFAST BOWL Poached Egg, Wilted Spinach, Avocado, Cherry Tomatoes, Feta Cheese, Mushrooms	15.00	VEGETABLE & LENTIL RAGU VG Lentills , Mushroom, Tomato passata, Leek, Grain Salad	17.00
MUSHROOM & TOAST VG Mushrooms, Toasted Multiseed Bread, Spiced Hummus, Crispy Chickpeas, Sundried Tomatoes	3.50	KERALA PRAWN CURRY Black Tiger Prawns, Sweet Potato, Courguette, Aubergine, Peppers, Coconut Milk, Lemongrass, Chilli, Crispy Chickpeas, Coconut Rice, Flat Bread	19.50
Add Poached Egg SMOKED SALMON & EGGS Choice of Scrambled, Poached or Fried Eggs	2.50	Vegetarian Option GLOW BOWL V Quinoa, Greens, Edamame, Pickled Red Cabbage,	17.50 17.50
Toasted Multiseeded Bread, Smashed Avocado, Smoked Salmon, Cherry Tomatoes & Rocket PURE BREAKFAST	16.50	Butternut Squash, Olives, Avocado, Sesame Seeds CHICKEN & KALE	18.50
Choice of Scrambled, Poached or Fried Eggs Prime Pork Sausage, Irish Back Bacon, Baked Bea Black Pudding, Sourdough Toast		Pearl barley, Kale, Rocket, Chicken Breast, Cherry tomato, Avocado, Bimis, Protein Egg & Coronation dressing	
OATMEAL BUTTERMILK PANCAKES V Seasonal Fruits, Algarve Honey, Crème Fraîche	12.00	TOGARASHI SALMON Coconut Rice, Togarashi Salmon, Wakame, Cucumber, Furikake, Spicy Mayo, Mayak Egg	19.50
MATCHA & CHIA OVERNIGHT OATS Rolled Oats, Matcha, Yoghurt, Oat Milk, Chia Seeds, Blueberries, Kiwi, Mixed Seeds	10.50	PULLED DUCK OPEN TACOS Marinated Duck, Soy, Sriracha, Garlic, Ginger, Rainbow Slaw, Roast Bell Pepper Sauce	17.00
PORRIDGE VG Oat Milk, Cinnamon, Mixed Berries Compote, Toasted Almonds	10.50	GARLIC PRAWN TACOS Prawns, Garlic, Coleslaw, Lime & Herb Oil	19.00
Add Vanilla Protein YOGHURT & GRANOLA V Natural Greek Yoghurt, Granola, Berry Compote, Fresh Fruit, Honey	2.50 9.50	SIDES Chicken Breast Smoked Salmon Green Salad VG Coleslaw V Shrimp	4.50 4.00 6.50
TOAST V Choice of Wholegrain or Sourdough, Sea Salted Butter and Preserves	4.50	SOUP OF THE DAY	
ADD TO YOUR DISH Roast Cherry Tomato VG Bacon Sausage Black Pudding Mushrooms VG Smoked Salmon Avocado VG Poached Egg	2.50 3.50 4.50 2.50	SOUP & FRESH WRAP	5.00 13.50
		FRESH WRAPS	
AÇAÍ BOWLS PEANUT BUTTER	11.00	HUMMUS VG Hummus, Roasted Peppers, Avocado, Mixed Leaves	9.00
Banana, Blueberries, Peanut Butter, Granola, Chia Seeds	11.00	TUNA Flaked Tuna, Mayonnaise, Cucumber, Red Onion, Mixed Leaves	9.00
CHOCOLATE Strawberries, Cocoa Nibs, Chocolate Sauce, Granola, Chia Seeds	11.00	CHICKEN CORONATION Chicken Breast, Coronation Mayonnaise, Mixed Lea	9.00 aves
BERRIES & HONEY Mixed Berries, Goji, Honey, Granola, Chia Seeds	11.00	SALADS OF THE DAY	
DACTDY O DAWEDY		Discover our delicious and recognised specials of t Please ask a member of our team.	he day
PASTRY & BAKERY Choose from a selection of freshly baked cakes an	d bread	FULL PORTION HALF PORTION	12.00
Please ask what we have available today.			

FROM 3.50

FROM 5.50

MUFFINS, SCONES OR CROISSANTS

FRESHLY BAKED BREAD

JUICES

GO PURE Lemon, Spinach, Cucumber, Pineapple	7.00
PURE C Freshly Squeezed Orange Juice	6.00
HYDRATE Watermelon, Mint, Lemon	7.00
PURE LUST Apple, Pineapple, Watermelon, Ginger	7.00
CGO Carrot, Ginger, Orange	7.00
BEET-IT-UP Beetroot, Pear, Lemon, Orange, Ginger, Pineapple	7.00
EQUALIZER Apple Cider Vinegar, Lemon, Ginger, Orange, Turme	7.00 eric

SMOOTHIES

BANABERRY	8.00
Oat Milk, Banana, Mixed Berries, Chocolate Protein	
LIL' ONE	8.00
Orange, Banana, Strawberry	
WORKOUT RECOVERY	8.00
Almond Milk, Banana, Maca, Spinach, Almond Butte Raw Cacao, Vanilla Protein	r,
GREEN BOOSTER	8.00
Cucumber, Lemon, Ginger, Spinach, Avocado	
TROPICAL GUT GLOW	8.00
Pineapple, Banana, Greek Yoghurt, Chia Seeds, Coconut Water, Lemon	
GREEN GUT	8.00
Cucumber, Apple, Celery, Flaxseeds, Ginger, Coconut Water, Lemon, Spinach	
Extra Ingredient	1.00

PURE SHOTS

SUGGESTED ADD-ONS

Collagen Wild Berries

Protein

Creatine

N°I Ginger, Lemon	3.00
N°2 Lemon, Ginger, Turmeric	3.00

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All prices in euros (€). VAT included at legal rates. No food or drink including th ecouvert, can be charged if not requested by the customer or if not consumed. We have a complaints book. 13.10.2025

V - VEGETARIAN | VG - VEGAN

COFFEE & TEA

AMERICANO	4.00
AMERICANO	
CAPPUCCINO	4.00
WHITE COFFEE	4.00
FLAT WHITE	4.00
ESPRESSO	2.50
LATTE	4.00
CAFE MOCHA	4.50
DOUBLE ESPRESSO	4.00
ICED COFFEE	4.50
TEA	3.50
Peppermint Chamomile Rooibos Jasmine Breakfast Earl Grey Berry	
ADD	
Extra shot	1.00
Flavour	1.00
Oat or Almond Milk	0.50



Our coffee is made from sustainably sourced beans, freshly roasted here in Quinta do Lago, bringing you a truly unique coffee experience.

DRINKS

2.50

STILL	SPAF	RKLING
0.50L IL	0.25 L	0.75L
3.00 4.00	2.50	4.00
SOFT DRINKS		
COCA-COLA COCA-COLA ZERO SPRI	TE	3.50
COCOCOAST COCONUT WATER 0.32L		5.00
VIT-HIT 0.5L Lean & Green, Perform, Immunitea, B	oost	4.50

BEER & WINE		
SAGRES Portugal		3.50
	GLASS	BOTTLE
CHAMPAGNE		
LAURENT-PERRIER BRUT Rich, fresh and elegant		80.00
PROSECCO		
ALBINO ARMANI DOC	9.00	39.50
Fresh and fruity		
WHITE		
LACRAU COLHEITA	6.50	26.50
Fresh and fruity LACRAU SAUVIGNON	7.50	31,50
Fresh and citric		
ROSÉ		
LACRAU COLHEITA	6.50	26.00
Light, fresh and dry		
M DE MINUTY COTÉ PROVENCE Dry and fruity	9.50	41.50
Dry and fruity		
RED		
LACRAU COLHEITA		26.50