

PURE

BREAKFAST



CHIA COMPOTE 9.50

Coconut yoghurt, blueberries, turmeric, chia seed pudding, toasted hazelnuts

YOGHURT & TOASTED GRANOLA 6.50

Hedgerow berries, natural yoghurt, toasted nut and oat granola

SCRAMBLED EGGS 11.50

Toasted multigrain bread, smashed avocado, Irish smoked salmon and arugula leaves

PURE BREAKFAST 12.50

Choice of eggs - scrambled, poached or fried, Cumberland sausages, Irish back bacon, baked beans and toasted white bread.

OATS OATS OATS 8.50

Hot oats slowly cooked in oat milk with Algarve honey, hedgerow berries and coconut yoghurt

PURE CROQUE 11.50

Croissant, grilled halloumi, nutmeg spinach, poached eggs, cheese sauce

PANCAKES 9.00

Oatmeal buttermilk pancakes, crème fraîche, Algarve honey, raspberries

DOORSTEP TOAST 4.50

Choice of sourdough or wholegrain, sea salted butter and preserves

Pure sides

SMOKED SALMON 4.50

AVOCADO 2.50

BACON 2.00

ROAST TOMATO 2.00

LUNCH



Hot Bowls

CHICKEN SCHNITZEL 10.50

Panko crusted chicken breast, lemon, roma tomato salsa, aioli, crème fraîche, coleslaw and potato wedges

SEITAN KEEMA (VG) 11.00

Spiced zucchini, aubergine, peppers, shallots, greens, roast heritage tomatoes, coriander, cardamom rice and pineapple chilli salsa

PULLED SLOW ROAST DUCK 13.00

Sriracha sauce, crushed thyme potato, vegetable panache

MEDITERRANEAN TORTE (VG) 10.50

Layers zucchini, ratatouille, basil, baby spinach and taormina pompadour

Chilled Bowls

COBBLER 13.50

Broccoli, arugula, free range eggs, organic milk, cheese, couscous, heritage beets and pickled beets

INDIO CHICKEN 11.50

Lightly curried chicken breast in crème fraîche with pineapple, dried apricots, scallion, saffron & cardamom rice

GARDEN (VG) 10.50

Tenderstem, mange tout, couscous, asparagus, avocado, chickpeas, rocket pesto, toasted pumpkin seeds

ARCADIA SALMON 12.00

Cumin, garam masala, roast sweet potato, butternut squash, vegetables, crispy kale, torn mint and cucumber raita

SALADS



Discover

our delicious and recognized specials of the today.
Please ask a member of our team.

FULL PORTION 7.50

HALF PORTION 4.50

NATURAL



Pure Juices

GO PURE 6.50

Apple, lemon, spinach, cucumber, pineapple, watercress

PURE C 4.00

Freshly squeezed orange juice

VEGGIE SKIN 6.50

Carrot, cucumber, parsley, celery

HYDRATE 6.00

Watermelon, mint, lime

PURE LUST 6.50

Apple, pineapple, watermelon, ginger

CGO 6.00

Carrot, ginger, orange

BEET-IT-UP 6.50

Beetroot, carrot, pear, lemon, orange, ginger, pineapple

GREEN TEE 6.50

Orange, parsley, celery, spinach, kiwi

EQUALIZER 6.50

Apple cider vinegar, lemon, ginger, orange, turmeric

Create your own
select 5 ingredients

FRESH FRUIT OR VEG 7.00

ADDITIONAL INGREDIENT 0.50

Açaí Flax seed oil

Agave Hemp seeds

Almond butter Honey

Almond milk Matcha

Apple cider vinegar Mixed seeds

Bee pollen Oat milk

Cayenne pepper Raw cacao

Chia seeds Rice milk

Chlorella Soya milk

Chocolate protein Spirulina

Coconut oil Vanilla protein

Flax seeds Wheatgrass

Fresh Wraps

PURE CHICKEN 8.00

Chicken breast, lettuce, PURE dressing

EGG & GARDEN LEAVES 7.00

Boiled egg, heritage tomato, garden leaves

LINE CAUGHT TUNA 7.50

Cornichon and crème fraîche

VG - VEGAN



PURE

NATURAL



Smoothies

BANABERRY Oat milk, banana, mixed berries, chocolate protein	7.50
B BOX Pear, orange, pineapple, avocado, mango, apple, vanilla protein	7.50
GREEN BOOSTER Cucumber, lemon, ginger, spinach, avocado, apple	7.50
WORKOUT RECOVERY Almond milk, agave, banana, maca, spinach, almond butter, raw cacao, vanilla protein	7.50
THE ROCK Kale, banana, ginger, mango, almond milk, bee pollen, turmeric	7.50

Pure Shots

PURE N°1 Ginger and lemon	2.00
PURE N°2 Lemon, ginger and apple cider vinegar	2.50
PURE N°3 Cayenne pepper, lemon ginger and flax seed oil	3.00

Still water

0.25 L LUSO	2.50
1 L LUSO	4.00

Sparkling water

0.25 L	2.50
0.75 L	4.00

Soft drinks

COCA-COLA	3.00
COCA-COLA LIGHT	3.00
SPRITE	3.00

DRINKS



Wines by bottle

CHAMPAGNE BILLECART-SALMON BRUT Rich, fresh and floral	75.00
PROSECCO ALBINO ARMANI DOC Fresh and fruity	35.00
WHITE LACRAU COLHEITA Fresh and fruity	21.00
LACRAU SAUVIGNON Fresh and citric	22.00
ROSÉ LACRAU COLHEITA Light, fresh and dry	21.00
M de MINUTY COTÉ PROVENCE Dry and fruity	25.00
RED LACRAU COLHEITA Young and smooth	21.00

Wines by the glass

ALBINO ARMANI DOC Prosecco	8.00
LACRAU COLHEITA White, Rosé and Red	4.50
M de MINUTY COTÉ PROVENCE Rosé	6.50
LACRAU SAUVIGNON White	5.50

Beer and Cider

SAGRES Portugal	3.50
HEINEKEN 0.0 Netherlands	3.50
BANDIDA DO POMAR Portugal	3.75

PASTRY



Freshly Baked

MUFFINS, SCONES & CROISSANTS 3.50

Ask us about our selection of daily homemade cakes

BAKERY



FRESH BREAD

Slow cooked and made
with artisan flour.

CHOOSE FROM WHITE
OR MULTIGRAIN

TAKE-AWAY



To take on a picnic
or enjoy
in the comfort
of your home.

Sustainably packaged to care for the environment.

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 for the safety of our customers, however we cannot guarantee that products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or commission by third parties. All prices in euros (€). VAT included at legal rates. No dish, food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.



@pureqdl

