



BELAVITA
Bar & Brasserie

SUNDAY BRUNCH

In our Brasserie, the classic Parisian flair is combined with the genuineness of Algarvian products, creating a cosmopolitan menu with a strong presence of our regional essence.

SANTÉ

N.V. Ayala Brut Majeur

12,5 cl 33,0

75 cl 163,0




Mimosa Station


19,0 | 27,0

Seasonal fresh juices with sparkling wine or Champagne


L'ÉTAGER

Artisanal breads and viennoiserie



Seasonal algarvian fruit with honey and cinnamon   



Mushroom and truffle arancini 




White fish crudo with citrus, coriander, mint and chilli  

Yogurt bread, buffalo mozzarella and sun-dried cherry tomato 

BOLS D'ENERGIE


Home made granola caseira, BIO yogurt, S. Marcos da Serra honey, pistachio, berries and seasonal fruit  


Spinach salad with almonds, avocado, pomegranate, fresh goat cheese and cherry tomatoes  

Buddha Bowl | Spiced chickpeas, roasted pumpkin, watercress, avocado, cucumber and beetroot hummus   

PETIT BOUCHÉES

Asian Bites | Vegetable maki, salmon and shrimp lemon roll, chicken gyozas with kimchi mayonnaise

Homemade fries, parmesan cheese and truffled mayonnaise  

Pork ramen with noodles and egg 

Moules Frites | Algarvian mussels 

OEUF À LA MINUTE

Huevos rotos with prosciutto and french fries  

Artisanal bread toast, poached farm egg, smoked salmon, guacamole and butter sauce


Croque Madame | Brioche, ham, truffle, Dijon and Mornay sauce

LES INCONTOURNABLES | Choose one

Monsieur Burger | Beef patty, red onion confit, Melted DOP Seia cheese and homemade fries

Fish 'n' Chips | Brasserie tartar sauce and lemon


Boeuf Bourguignon with truffled potato puree, carrot and parsley 

Linguine al limone with burrata 

Indian vegetable curry with jasmín rice   

DESSERT

Carrot and orange typical cheese cake with goat yogurt and citrus ice cream 

Almond puff with cinnamon and fig jam  

Oh la la | Chocolate, dulce de leche cream and almonds  

PRESSÉS

Power smoothie with daily ingredients

Freshly squeezed orange juice

CAFÉ DE SPÉCIALITÉ

Golden Cappuccino | Turmeric, ginger and spices

French press coffee with arabica beans

Hot chocolate

THÉS

Signature infusion | Ginger, lemon and fresh mint

Tea selection and fresh herbs infusions

€ 58 per person

Prices quoted in euros (€) with VAT included at the current rate. Service at your discretion. Food intolerances and allergies - Before placing your order for food and drinks, we would like to thank you for let us know if you want clarification on our ingredients. No dish, food product or drink, including the couvert charge, can be charged if it is not requested by the customer or if it is unusable.



Gluten free



Lactose free



Vegetarian



Vegan

Vila Vita Parc

PASSIONATE ABOUT ALGARVE



THE LEADING HOTELS
OF THE WORLD®