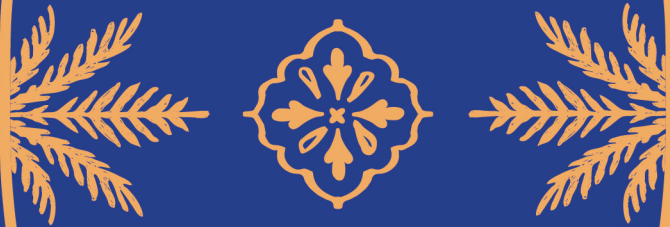




BELAVITA  
*Bar & Brasserie*



MEDITERRANEAN  
RIVIERA



At the **World of Flavours Brunch**, we invite you on a continuous journey, where each edition adds a new chapter filled with discovery.

The **Mediterranean Riviera edition** celebrates the effortless elegance of sun-drenched Mediterranean shores, where sea, sun, and land come together in timeless harmony. Inspired by the South of France, Italy, and the Iberian coast, it reveals a bright and seasonal cuisine, defined by the freshness of its ingredients and refined simplicity.

€ 59 per person



## BRUNCH ESSENTIALS

### FRESH AND NATURAL

Homemade granola with organic yogurt, rose petals and red apple

Chia pudding with almond drink and Silves clementine

Greek yogurt with açai and red berries

Selection of dried fruits and seeds

Fresh fruit selection

Birchermüesli



### RIA FORMOSA OYSTERS

Natural oysters with citrus, Tabasco and mignonette sauce



### CHEESE & CHARCUTERIE

36-month Ferrarini Parmesan with Modena IGP balsamic

Selection of Portuguese cured meats and cheeses

Homemade preserves, honeycomb and fresh grapes

Smoked salmon, crème fraîche, capers, dill, radish and red onion

Roast beef with horseradish cream, wholegrain mustard, remoulade, cornichons, rocket and cherry tomatoes



### BOWLS & SALADS

Roasted beetroot salad, vegan cashew labneh, citrus and pistachio

Avocado bowl with rice, mango, cherry tomatoes, pickled red onion, edamame and peanuts

Burrata, tomato and rocket with aged del Montale balsamic

Tabbouleh

Crudités



# LIVE STATIONS | MEDITERRANEAN RIVIERA

## Spreads & Mediterranean Breads

Porchetta Arrotolada with green asparagus, pickled kumquat and onion



Côte d'Azur bouillabaisse



Linguine al limone di Sorrento



## À LA CARTE

### EGGS YOUR WAY

Broken eggs with Serra da Estrela cheese and Pata Negra

Potato and thyme foam, low-temperature egg, crispy bread, mushrooms and truffle



### MAIN COURSES

Fish & chips, our tartar sauce, pea and mint purée

Braised beef cheek with duchess hash brown



### DESSERTS

Vanilla tropézienne with orange blossom



Chocolate, dulce de leche cream and almonds



Selection of artisanal ice creams and sorbets, by Vila Vita Parc



### SPECIALITY COFFEE & TEA

French press with Arabica beans

Espresso and tonic

Affogato with artisanal vanilla ice cream

### FRESH JUICES

Power smoothie with ingredients of the day

Freshly squeezed orange juice

Fresh lemonade with basil

Hibiscus iced tea with orange

### SPRITZ & COCKTAILS

Aperol Spritz + €22

Limoncello Spritz + € 19

Elderflower Spritz + € 19

# Vila Vita Parc

PASSIONATE ABOUT ALGARVE



THE LEADING HOTELS  
OF THE WORLD®

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