



Root & Vine

The logo features a stylized plant with a green stem and three leaves pointing upwards and to the right. The stem continues downwards as a red root system with three main branches. The text "Root & Vine" is centered horizontally, with "Root" in red and "& Vine" in green.

MENU

CESTO DE PÃO / BREAD BASKET 4€

COUVERT 4€

AZEITONAS, MANTEIGA, AZEITE /
OLIVES, BUTTER, OLIVE OIL

SOPAS / SOUPS

Creme Cogumelos / Cream of Mushroom Soup 4€

SHITAKE, AZEITE DE TRUFA BRANCA /
SHITAKE, WHITE TRUFFLE OIL

Creme Legumes / Vegetable Soup 3€

CREME, CROUTON, CEBOLINHO / CREME, CROUTONS, CHIVES

ENTRADAS / STARTERS

Salada Root&Vine / Root&Vine Salad 6€

AGRIÃO, LARANJA, SEMENTES /
WATERCRESS, ORANGE, MIXED SEEDS

Húmus / Hummus 7€

BERINGELA, SÉSAMO, QUENELLE DE QUEIJO COM CARIL /
AUBERGINE, SESAME, CURRIED CHEESE QUENELLE

Falafel / Falafel 8€

TZATZIKI, "SALSA" DE TOMATE, ENDÍVIA ROXA /
TZATZIKI, TOMATO SALSA, PURPLE ENDIVE LEAVES

Abacate / Avocado 8€

GUACAMOLE, SEITAN, TOMATE CONFITADO /
GUACAMOLE, SEITAN, CONFIT TOMATOES

Aveludado de Abóbora / Velvety Pumpkin Soup 8€

PASTINACA, REQUEIJÃO, FUNCHO, "CRÈME FRAÎCHE" AGRIÃO /
PARSNIP, CREAM CHEESE, FENNEL, CRÈME FRAÎCHE

Burrata / Burrata Salad 10€

PURÉ DE BERINGELA, TOMATE SECO, AZEITE MANJERICÃO /
AUBERGINE PURÉE, DRIED TOMATOES, BASIL OIL

PRATOS PRINCIPAIS / MAIN DISHES

Risotto 13€

DE BETERRABA, ENDÍVIA, PAK CHOI, PARMESÃO /
BEETROOT, ENDIVE, PAK CHOI, PARMESAN CHEESE

Cevadotto 16€

GRÃOS DE CEVADA, ESPINAFRES, QUEIJO DA ILHA SÃO JORGE /
PEARL BARLEY, SPINACH, SÃO JORGE ISLAND CHEESE

Poke Root & Vine 11€

VINAGRETE DE LARANJA, ABACAXI CARAMELIZADO, QUINOA /
ORANGE VINAIGRETTE, CAMELISED PINEAPPLE, QUINOA

Wellington 16€

AIPO, TRUFA, ESPINAFRES / CELERY, TRUFFLE, SPINACH

Portobello 14€

BATATA DOCE, TOFU, ESPARGOS, NOZES /
SWEET POTATO, TOFU, ASPARAGUS, NUTS

Caril legumes / Vegetable curry 12€

The Root&Vine 17€

AIPO, FUNCHO, CENOURAS, GROSELHA /
CELERY, FENNEL, CARROTS, RED CURRANT

COMPLEMENTOS / SUPPLEMENTARY*

Dourada / Sea Bream	5€
Salmão / Salmon	5€
Bacalhau / Salt Cod	5€
Robalo / Sea Bass	5€

*PARA ACOMPANHAR O SEU PRATO PRINCIPAL / TO ACCOMPANY YOUR MAIN DISH

SOBREMESAS / DESSERTS

Sablé	7€
LIMÃO, MERENGUE, LIMA / SHORTBREAD BISCUIT, LEMON, MERINGUE, LIME	

Tatin	6€
AMÊNDOA, CANELA, CREME INGLÊS / ALMOND, CINNAMON, CUSTARD	

Lingote	7€
CHOCOLATE, GELADO AVELÃ / CHOCOLATE, HAZELNUT ICE CREAM	

Pêra / Pear	8€
CONFITADA EM PORTO, AVELÃ / PRESERVED IN PORT WINE, HAZELNUT	

Parfait	8€
PORTO, FRUTOS VERMELHOS, GRANOLA / PORT WINE, RED BERRIES, GRANOLA	

Fruta / Fruit	4€
SALADA CLÁSSICA, FRUTOS VERMELHOS, HORTELÃ / CLASSIC FRUIT SALAD, RED BERRIES, MINT	

Fruta da época / Seasonal fruit	4€
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Fruta tropical / Tropical fruits	5€
PAPAIA, ABACAXI, MANGA, MORANGOS / PAPAYA, PINEAPPLE, MANGO, STRAWBERRIES	

Queijo / Cheese	5€
SELEÇÃO DO CHEFE / CHEF'S SELECTION	

MENU INFANTIL / CHILDREN MENU

Sopa de legumes / Vegetable Soup	3€
CREME, CROUTON, CEBOLINHO / CREME, CROUTONS, CHIVES	

Frango / Chicken	7€
PEITO GRELHADO, BATATA FRITA, SALADA MISTA / GRILLED CHICKEN BREAST, FRENCH FRIES, MIXED SALAD	

Bacalhau fresco / Fresh Codfish	7€
DOURADINHOS, BATATA FRITA, MOLHO TÁRTARO / FISH FINGERS, FRENCH FRIES, TARTAR SAUCE	

Bacalhau com natas / Salt Cod with Cream	7€
QUEIJO DA ILHA / ISLAND CHEESE	

Bolonhesa / Spaghetti Bolognese	7€
ESPARQUETE, NOVILHO, PARMESÃO / SPAGHETTI, VEAL, PARMESAN CHEESE	

Prego no prato / Steak & Chips	7€
ALCATRA, BATATA FRITA / RUMP STEAK, FRENCH FRIES	

