



FOOD MENU

BRUNCH

Disponível diariamente das 10h às 13h

Croissants

croissant folhado c/ compotas ~ 5€
croissant with jam

**croissant folhado c/ salmão curado,
queijo creme, lima, cebola roxa e funcho ~ 12.5€**
croissant with cured salmon, cream cheese,
lime, red onion and fennel

Panquecas salgadas Savory pancakes

croque monsieur ~ 12€
panqueca c/ queijo, bacon, molho branco
gratinado, ovo estrelado, maple syrup
e cebolete
pancake with cheese, bacon, white sauce au
gratin, fried egg, maple syrup and spring
onions

gravlax ~ 14€
panqueca com salmão curado, queijo creme,
ovas tobiko, lima e funcho
pancake with cured salmon, cream cheese,
tobiko roe, lime and fennel

granola caseira ~ 8€
c/ iogurte e fruta
homemade granola, yogurt and fruit
+ extra maple syrup ~ 2€

açaí bowl ~ 9€
açaí batido c/ banana e gelado de baunilha,
c/ topping de banana, maracujá, kiwi,
morango, amêndoa tostada, coco ralado e chia
açaí smoothie with banana and vanilla ice cream,
with banana topping, passion fruit, kiwi,
strawberry, toasted almonds, grated coconut
and chia
+ extra granola ~ 2€
+ extra caramelo salgado/ salted caramel ~ 2€

eggs benedict ~ 9€
tosta de carvão ativado com salada bistrô,
abacate, ovo escalfado, molho holandês,
sésamo tostado e cebolinho
activated charcoal toast with bistro salad,
avocado, poached egg, hollandaise sauce,
toasted sesame and chives

c/ bacon crocante/ with crispy bacon ~ 11€
c/ salmão curado/ with cured salmon ~ 13,5€

eggs zephyr ~ 15€
tosta de carvão ativado com salada bistrô,
hummus de beterraba, ovo escalfado,
salmão curado, molho holandês, sésamo
tostado, cebolinho e harissa
activated charcoal toast with bistro salad,
beet hummus, poached egg, cured salmon,
hollandaise sauce, toasted sesame, chives
and harissa

croissant c/ abacate e ovo estrelado ~ 8€
croissant with avocado and fried egg
+ extra bacon ~ 2€

Panquecas doces Sweet pancakes

**panqueca c/ nutella, manteiga de amendoim
e frutos vermelhos ~ 8€**
nutella, peanut butter and berries

**panqueca de banoffee c/ banana,
caramelo salgado e kit kat ~ 9€**
banoffee with banana, salted caramel and kit kat
+ extra gelado/ ice cream ~ 2€
+ extra granola ~ 2€

shakshuka ~ 13€
refogado de pimentos e tomate com harissa,
ovos no forno, coentros e iogurte grego
servido com pão pita
bell pepper and tomato salad with harissa,
baked eggs, coriander and greek yogurt
served with pita bread

opção vegan disponível / vegan option available ~ 15€
c/ guacamole, cogumelos, espinafres e lima
w/ guacamole, mushrooms, spinach and lime

focaccia c/ azeite e flor de sal ~ 6.5€
focaccia with olive oil with fleur de sel

focaccia c/ burrata DOP, pesto & rúcula ~ 9€
focaccia with DOP burrata, pesto & arugula

banana bread ~ 9€
c/ banana flambé, maple syrup,
manteiga de amendoim e frutos vermelhos
with banana flambé, maple syrup,
peanut butter and red berries

french toast ~ 9€
rabanada de pão brioche,
calda de vinho do porto, gelado de baunilha
e caramelo salgado
brioche French toast, port wine syrup,
vanilla ice cream and salted caramel

APPETIZERS

**creme de castanhas & cogumelos
c/ azeite de trufa ~ 7€**

chestnut & mushroom cream
with truffle olive oil

pão pita c/ aioli e coentros ~ 6€

pita bread with aioli and coriander

focaccia c/ azeite e flor de sal ~ 7€

focaccia with olive oil and fleur de sel

**focaccia de burrata DOP, pesto
e rúcula ~ 9€**

focaccia with DOP burrata, pesto & arugula

ostras ~ 8€/15€

oysters (3 un./6 un.)

**ostras gratinadas c/ queijo
e cogumelos ~ 12€/18€**

oysters au gratin with cheese
and mushrooms (3 un./6 u.)

tábua seleção de queijos variados ~ 16€

seleção de queijos nacionais e internacionais,
tostas de focaccia, grissinis & compotas
cheese platter
selection of national and international cheeses,
focaccia toast, grissinis & jams

**tábua de presunto pata negra
c/ tostas de focaccia c/ tomate ~ 18€**

iberian acord fed ham with roasted focaccias
with tomato

TO SHARE OR NOT TO SHARE

mezze plater ~ 14€

baba ganoush, hummus, iogurte de coentros,
queijo feta c/ cominhos, legumes, azeitonas
e pão pita de carvão ativado

baba ganoush, hummus, coriander yoghurt,
feta cheese with cumins, raw vegetables,
olives and activated charcoal pita bread

shakshuka ~ 13€

refogado de pimentos e tomate c/ harissa,
ovos no forno, coentros e iogurte grego
servido c/ pão pita

Sautéed peppers and tomatoes with harissa,
baked eggs, coriander and greek yogurt
served with pita bread

opção vegan disponível / vegan option available ~ 15€
c/ guacamole, cogumelos, espinafres e lima
w/ guacamole, mushrooms, spinach and lime

**batatas fritas fumadas
c/ paprika e aioli ~ 5€**

smoked fries with paprika and aioli

batatas bravas c/ molho picante ~ 7€

bravas potatoes with spicy sauce

**hummus negro de carvão ativado
e pão pita ~ 8€**

black activated charcoal hummus
and pita bread

**cogumelos pleurotus grelhados
c/ aioli negro trufado ~ 10€**

grilled pleurotus mushrooms with
black truffle aioli

ovos rotos c/ presunto ibérico ~ 12€

broken eggs with iberian ham

**ovos rotos c/ cogumelos pleurotus
grelhados ~ 12.5€**

broken eggs with grilled pleurotus
mushrooms

**burrata c/ molho pesto,
tomates assados e pão pita ~ 12€**

burrata with pesto sauce, roasted tomatoes
and pita bread

**camarões grelhados c/ molho de
manteiga e yuzu, lima e coentros ~ 14€**

grilled prawns with butter and yuzu sauce,
lime and coriander

**tártaro de salmão, abacate, algas wakame
c/ sésamo servido c/ focaccia ~ 13€**

salmon tartare, avocado, wakame
seaweed with sesame served with focaccia

**tártaro de lombo, alcaparras, cebola roxa,
cornichons, gema de ovo e aioli negro
servido c/ focaccia ~ 15€**

sirloin tartare, capers, red onion, cornichons,
egg yolk and black aioli served with focaccia

ALL DAY SPECIALS

burger zephyr ~ 14€

hambúguer premium extra 160gr, guacamole, cheddar, alface, cebola roxa e jalapeño

160g premium extra burger, guacamole, cheddar, lettuce, red onion and jalapeño

*Opção vegan disponível / Vegan option available

prego zephyr ~ 14€

bife do lombo em bolo do caco de carvão ativado, queijo, fiambre e batatas fritas fumadas

sirloin steak in activated charcoal bolo do caco bread, cheese, ham and smoked fries

prego vegan ~ 14€

pleurotus grelhados em bolo do caco de carvão ativado, queijo vegan, spring onions e batatas fritas fumadas

grilled pleurotus, activated charcoal "bolo do caco" bread, vegan cheese, spring onions and smoked fries

francesinha zephyr ~ 18€

bolo do caco de carvão ativado, bife do lombo, queijo, fiambre, linguiça, salsicha, ovo estrelado e molho acompanhado de batatas fritas fumadas

activated charcoal "bolo do caco" bread, sirloin steak, cheese, ham, sausage, smoked sausage, fried egg and sauce, served with smoked fries

bowl de salmão c/ quinoa, edamame, wakame e ponzu ~ 16€

salmon bowl with quinoa, edamame, wakame and ponzu

açaí bowl ~ 9€

açaí batido c/ banana e gelado de baunilha, c/ topping de banana, maracujá, kiwi, morango, amêndoa tostada, coco ralado e chia

açaí smoothie with banana and vanilla ice cream, with banana topping, passion fruit, kiwi, strawberry, toasted almonds, grated coconut and chia

MAINS

entrecôte ribeye black angus 250 gr ~ 26€

c/ arroz de forno cremoso, legumes braseados e batata frita fumada c/ paprika

with creamy oven rice, braised vegetables and smoked fries with paprika

tomahawk premium selection 900gr ~ 52€

c/ arroz de forno cremoso, legumes braseados e batata frita fumada c/ paprika

with creamy oven rice, braised vegetables and smoked fries with paprika

lombo de novilho laminado ~ 28€

sobre arroz de cogumelo portobello no forno e pak-choi braseada

Sliced sirloin steak over oven-baked portobello mushroom rice and braised pak-choi

bife de lombo c/ queijo da serra ~ 28€

c/ pleurotus e molho de cogumelos, servido c/ batata frita fumada

sirloin steak with serra cheese, oyster mushrooms and mushroom sauce, served with smoked fries

salmão wellington ~ 24€

envolto em massa folhada, crème fraîche, alcaparras, funcho, ovas de tobiko com legumes grelhados

wrapped in puff pastry, crème fraîche, capers, fennel, tobiko roe with grilled vegetables

paella negra (2pax) ~ 46€

c/ camarão, lima, aioli kimchi e coentros
black paella with shrimp, lime, kimchi aioli and coriander

paella da horta (2pax) ~ 42€

c/ alcachofras grelhadas, cebola caramelizada e aioli trufado

vegetable paella with grilled artichokes, caramelized onion and truffle aioli

arroz cremoso de polvo ~ 23€

c/ tentáculo assado, coentros, lima e harissa
Creamy octopus rice with roasted tentacle, cilantro, lime and harissa

tagliatelle de camarão ~ 19€

c/ manjerição e molho de manteiga e limão
shrimp tagliatelle with basil and butter and lemon sauce

SIDE DISHES

selecção de legumes grelhados c/ iogurte de coentros ~ 4€

selection of grilled vegetables with coriander yogurt

salada mista ~ 4€

mixed salad

arroz de forno ~ 5€

oven rice

batatas fritas fumadas c/ paprika e aioli ~ 5€

smoked fries with paprika and aioli

KIDS

kids menu ~ 15€

creme de legumes

selecionar um prato:

~ bife do lombo c/ arroz e batatas fritas

~ hambúrguer c/ arroz e batata frita

gelado artesanal (um scoop)

vegetable cream

select one dish:

~ sirloin steak with rice and fries

~ burger with rice and fries

homemade ice cream (one scoop)

DESSERTS

queijo da serra c/ goiabada e pêra em vinho do porto ~ 8€

serra cheese with guava and pear in port wine

carpaccio de abacaxi c/ limoncello, gelado de limão e manjeriço ~ 6€

pineapple carpaccio with limoncello, lemon ice cream and basil

mousse de chocolate 85%, avelã, azeite e flor de sal ~ 6€

chocolate mousse 85%, hazelnut, olive oil and fleur de sel

banoffee c/ caramelo salgado ~ 7€

banoffee with salted caramel

gelados artesanais / homemade ice cream ~ 3€

pergunte ao nosso staff pelas opções disponíveis

ask our staff about available options

Os valores indicados incluem IVA à taxa legal em vigor.

Os preços estão sujeitos a alteração sem aviso prévio.

Os nossos produtos são preparados em ambientes que não são completamente livres de alergénios.

Há sempre um risco de potencial contaminação cruzada.

Solicitamos que em caso de alguma restrição alimentar ou alergias por favor consulte o nosso staff.

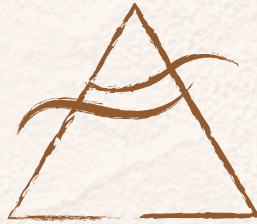
All prices indicated include VAT at the current legal rate.

Prices are subject to change without prior notice.

Our products are prepared in environments that are not completely allergen-free.

There is always a risk of potential cross-contamination.

We ask that if you have any dietary restrictions or allergies, please consult our staff.



DRINKS MENU

ELIXIR DRINKS

ENERGY ~ 8€

beterraba, gengibre, laranja, limão e pimenta cayenne, sumo de lima e kombucha de limão
beetroot, ginger, orange, cayenne pepper, lemon juice and lemon kombucha

IMMUNITY ~ 8€

sumo de laranja, infusão de hibisco, gengibre, limão, curcuma, pimenta preta e canela em pó
orange juice, hibiscus infusion, ginger, lemon, turmeric, black pepper and cinnamon powder

DETOX ~ 8€

spirulina, aipo, pepino, maçã verde, gengibre, mel e kombucha de limão
spirulina, celery, cucumber, green apple, ginger, honey & lemon kombucha

WATERMELON & HIBISCO KOMBUCHA SHAKE ~ 8€

kombucha de limão, melancia, infusão de hibisco e mel
lemon kombucha, watermelon, hibiscus infusion and honey

STRAWBERRY BASIL SMASH ~ 8€

kombucha de limão, morango, mangericão, infusão de lavanda e mel
lemon kombucha, strawberry, basil, honey and lavender infusion

LEMONGRASS GINGER MOJITO ~ 8€

gengibre, infusão de erva príncipe, hortelã, lima, mel e água com gás
ginger, lemongrass infusion, mint, lime, honey and sparkling water

FRUITY HIBISCUS MINT ICED TEA ~ 7€

infusão de hibisco, laranja, limão, morango e menta
hibiscus infusion, orange, lemon, strawberry and mint

HEALTHY SHOTS

IMMUNITY SHOT ~ 3€

gengibre, limão, curcuma e pimenta preta
ginger, lemon, turmeric & black pepper

DETOX SHOT ~ 3€

spirulina, aipo, pepino, maçã verde, gengibre
spirulina, celery, cucumber, green apple, ginger

ENERGY SHOT ~ 3€

beterraba, gengibre, laranja, limão e pimenta cayenne
beetroot, ginger, orange, cayenne pepper

COCKTAILS ZEPHYR

PORTO ZEPHYR ~ 12€

porto offley branco, sumo de laranja, syrup de manga, maracujá e sumo de limão
offley white port, orange juice, mango syrup, passion fruit and lemon juice

PORTO PASSION ~ 10€

porto offley tinto, syrup de maracujá e sumo de lima
offley red port, passion fruit syrup and lime juice

MANGO SOUR ~ 10€

cachaça, sumo de lima, sumo de manga, syrup spicy
cachaça, lime juice, mango juice, spicy syrup

MOJITO ZEPHYR ~ 10€

rum, lima, hortelã, maracujá, sumo de limão e água com gás
rum, lime, mint, passion fruit, lemon juice and sparkling water

LEMONGRASS MARTINI ~ 10€

vodka, infusão de erva príncipe, sumo de lima, xarope de açúcar e clara de ovo
vodka, infusion of lemongrass, lime, sugar syrup and egg white

CANAÍMA JUNGLE ~ 12€

gin canaíma, sumo de laranja, sumo de lima, maracujá, água mel e água tônica
canaíma gin, orange juice, lime juice, passionfruit, honey water and tonic

PINE LEMON ~ 12€

limoncello, sumo de ananás, triple sec, sumo de lima, sumo de laranja, flor de sabugueiro
limoncello, pineapple juice, triple sec, lime juice, orange juice, elderflower

MOCKTAILS

SANGRIA VIRGIN ~ 8€

sangria zephyr s/ álcool
sangria zephyr with no alcohol

VIRGIN MOJITO ~ 8€

sumo de lima, hortelã, syrup de maracujá e água com gás
lime juice, mint, passion fruit syrup and sparkling water

VIRGIN PORTO ZEPHYR ~ 8.5€

kombucha de limão, sumo de laranja, syrup de manga, maracujá e sumo de limão
lemon kombucha, orange juice, mango, passion fruit and lemon juice

CLASSIC COCKTAILS

MIMOSA ~ 6€

sumo de laranja c/ espumante
orange juice with sparkling wine

APEROL SPRITZ ~ 8.5€

espumante, aperol, água c/ gás e rodela de laranja
aperol, sparkling wine, sparkling water and orange slice

PORTO TÓNICO ~ 8€

vinho do porto, água tônica e zest de limão
white port, tonic and lemon zest

GIN & TONIC ~ 9€

greenall's, água tônica e zest de limão
greenall's, tonic and lemon zest

CAPIRINHA ~ 8€

cachaça, sumo de lima e açúcar
cachaça, lime juice and sugar

MARGARITA ~ 9.5€

tequila, triple sec, lima e xarope de açúcar
tequila, triple sec, lime and sugar syrup

TEQUILA SUNRISE ~ 9.5€

tequila, sumo de laranja, sumo de lima, groselha e laranja
tequila, orange juice, lime juice, gooseberry and orange

PINACOLADA ~ 9.5€

rum, água de coco, sumo de ananás, sumo de lima e syrup de elderflower
rum, coconut water, pineapple juice, lime juice and elderflower syrup

MOSCOW MULE ~ 10€

vodka, sumo de lima e ginger beer
vodka, lime juice and ginger beer

BASIL SMASH ~ 10€

gin greenall's, sumo de lima, xarope de açúcar, manjeriço e clara de ovo
greenall's gin, lime juice, sugar syrup, basil, and egg white

SOFT DRINKS

ÁGUA 0,7L ~ 2€

water

ÁGUA C/ GÁS ~ 2.5€

sparkling water

REFRIGERANTES ~ 3€

sodas

CHÁS / TEAS ~ 3.5€

pergunte ao staff pelas opções disponíveis

ask our staff for available flavors

SUMO DE LARANJA NATURAL ~ 4€

fresh orange juice

KOMBUCHA ~ 5€

limão, gengibre ou maracaujá

lemon, ginger or passionfruit

COFFEE & SPECIAL LATTES

ESPRESSO ~ 1.8€

DOUBLE ESPRESSO ~ 2.5€

AMERICANO ~ 3€

iced ~ 3.5€

CAPPUCCINO ~ 3€

ICED COFFEE ~ 3€

c/leite / with milk ~ 3.5€

CARAMEL LATTE ~ 4€

iced ~ 4.5€

COCONUT LATTE ~ 4€

iced ~ 4.5€

HOT CHOCOLATE ~ 4.5€

MATCHA ~ 5€

iced ~ 5.5€

ICED BAILEYS LATTE ~ 6€

COFFEE LEMONADE ~ 6€

OPTIONAL MILKS ~ +0.5€

pergunte ao staff pelas opções disponíveis

ask our staff for available flavors

SPIRITS

GIN NORDÉS ~ 10€

GIN OPIHR ~ 11€

GIN CANAÍMA ~ 12€

JAMESON ~ 8€

JACK DANIELS ~ 9.5€

NIKKA ~ 14€

SHOTS ~ 5€

BEERS & CIDER

ZEPHYR CRAFT BEER (0.25L) ~ 4€ ZEPHYR CRAFT BEER (0.50L) ~ 6€
blonde ale

CARLSBERG (0.25L) ~ 3.5€ CARLSBERG (0.50L) ~ 6€

SOMERSBY ~ 4€

SANGRIAS

SANGRIA DE ESPUMANTE DE MANGA & MORANGO 1,5L ~ 25€
mango & strawberry sparkling wine sangria

SANGRIA DE KOMBUCHA ~ 25€
kombucha sangria

ESPUMANTES & CHAMPAGNE

SÉCULO XVIII ~ 25€
baga

SOALHEIRO ROSÉ ~ 30€
alvarinho, touriga nacional e pinot noir

VÉRTICE CUVÉE BRUT ~ 40€
douro

TAITTINGER BRUT RESERVE CHAMPAGNE ~ 80€
chardonnay

VEUVE CLICQUOT ROSÉ CHAMPAGNE ~ 100€
pinot noir, chardonnay e pinot meunier

WHITE WINE

KOPKE ~ 4€ / 19€

douro

QUINTA DOS CARVALHAIS COLHEITA ~ 5€ / 22€

dão

CRASTO DOC ~ 6€ / 25€

douro

BELLA ÉLÉGANCE SAUVIGNON BLANC ~ 28€

dão

PÊRA MANCA ~ 90€

alentejo

ROSE WINE

KOPKE ~ 4€ / 19€

douro

QUINTA DOS CARVALHAIS COLHEITA ~ 5€ / 22€

dão

CRASTO DOC ~ 6€ / 25€

douro

RED WINE

KOPKE ~ 4€ / 19€

douro

QUINTA DOS CARVALHAIS COLHEITA ~ 5€ / 22€

dão

CRASTO DOC ~ 6€ / 25€

douro

BELLA ÉLÉGANCE PINOT NOIR ~ 28€

dão

TAPADA DO CHAVES ~ 48€

alentejo

**FOLLOW OUR PLAYLIST
ON SPOTIFY**



“ZEPHYR PLAYA - DOWNTEMPO”

**WI-FI
welcometothetribe**



RAISE YOUR GLASS TO THE AMAZON RAINFOREST!

CANAÏMA JUNGLE 12€

gin canaïma, sumo de laranja, sumo de lima, maracujá, água-mel e água tônica
canaïma gin, orange juice, lime juice, passionfruit, honey water and tonic

TRY OUR SPECIAL CANAÏMA COCKTAIL



PLANT YOUR
OWN TREE WITH
YOUR NAME IN
THE AMAZON
RAINFOREST AT
A SPECIAL PRICE
HERE:



Seja responsável, beba com moderação



SAVING
THE AMAZON