



NEXT CELEBRATIONS

ZEPHYR

SATURDAY JULY 12

FULL MOON SPIRIT

SUMMER ODYSSEY CHAPTER THREE

MUSICAL JOURNEY BY

NASIRI
LIVE ETHNIC MUSIC

ORKIDZ
LIVE WORLD ORGANIC MUSIC

UMI
WARM UP SESSION

GRACE KELLY
SACRED FIRE - LIGHT PRAYER

HEALING MASSAGES ~ LIVE TATTOOS
ART PERFORMANCES ~ BAZAAR MARKET
TRIBAL FACE & BODY PAINTING

ZEPHYR

SUNDAY JULY 27

TRIBAL SPIRIT

SUMMER ODYSSEY CHAPTER FOUR

MUSICAL JOURNEY BY

AFROSIDERAL
AFROTROPICAL RHYTHMS

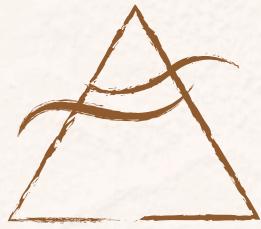
KWENDA LIMA
DRUM CIRCLE & TRIBAL DANCE

MATEUS
LIVE PERCUSSION

GRACE KELLY
SHAMANIC ROOTS DRUM ACTIVATION

DRUM CIRCLE
BRING YOUR DRUMS

HEALING MASSAGES ~ LIVE TATTOOS
ART PERFORMANCES ~ BAZAAR MARKET
TRIBAL FACE & BODY PAINTING



FOOD MENU

BRUNCH

Disponível das 10h às 12h30 / Available from 10AM to 12:30PM

Croissants & Focaccias

croissant folhado c/ salmão curado, queijo creme, lima, cebola roxa e funcho ~ 12,5€
croissant w/ cured salmon, cream cheese, lime, red onion and fennel

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

croissant folhado c/ compotas ~ 5€
croissant w/ jam

focaccia c/ burrata e presunto ~ 13€

focaccia tostada c/ burrata cremosa, presunto ibérico selecionado, tomate desidratado, rúcula e frutos vermelhos
toasted focaccia w/ creamy burrata, selected Iberian ham, sundried tomatoes, arugula and red fruits

focaccia c/ azeite e flor de sel ~ 7€
focaccia w/ olive oil with fleur de sel

Panquecas salgadas

Savory pancakes

croque monsieur ~ 12€

panqueca c/ queijo, bacon, molho branco gratinado, ovo estrelado, maple syrup e cebolete
pancake w/ cheese, bacon, white sauce au gratin, fried egg, maple syrup and spring onions

panqueca zephyr ~ 14€

panqueca c/ salmão curado, queijo creme, ovos tobiko, lima e funcho
pancake w/ cured salmon, cream cheese, tobiko roe, lime and fennel

Panquecas doces

Sweet pancakes

panqueca c/ nutella, manteiga de amendoim e frutos vermelhos ~ 9€
nutella, peanut butter and berries

panqueca de banoffee c/ banana, caramelo salgado e kit kat ~ 9,5€

banoffee w/ banana, salted caramel and kit kat
+ extra gelado | ice cream ~ 2€

panqueca de pistáchio ~ 10€

panqueca c/ creme de pistáschio, ganache de chocolate branco, nutella e pistáscios crocantes
pancake w/ pistachio cream, white chocolate ganache, nutella and crunchy pistachios

Specials & Sweets

eggs benedict ~ 9€

tosta de carvão ativado c/ salada bistrô, abacate, ovo escalfado, molho holandês, sésamo tostado e cebolinho

activated charcoal toast w/ bistro salad, avocado, poached egg, hollandaise sauce, toasted sesame and chives

c/ bacon crocante | w/ crispy bacon ~ 11€

c/ salmão curado | w/ cured salmon ~ 13,5€

eggs zephyr ~ 15€

tosta de carvão ativado c/ salada bistrô, hummus de beterraba, ovo escalfado, salmão curado, molho holandês, sésamo tostado, cebolinho e harissa

activated charcoal toast w/ bistro salad, beet hummus, poached egg, cured salmon, hollandaise sauce, toasted sesame, chives and harissa

prego zephyr ~ 15€

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

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

*opção vegan disponível | vegan option available
c/ pleurotus & queijo vegan | w/ pleurotus & vegan cheese

burger zephyr ~ 15€

hambúrguer 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

açaí bowl ~ 9€

açaí batido c/ banana e gelado de baunilha, c/ topping de banana, maracujá, kiwi, morango, amêndoas tostadas, coco ralado e chia
açaí smoothie w/ banana and vanilla ice cream, w/ banana topping, passion fruit, kiwi, strawberry, toasted almonds, grated coconut and chia

banoffee c/ caramelo salgado ~ 7,5€

banoffee w/ salted caramel

3 leches cinnamon roll ~ 8€

rolo de canela com anis estrelado banhado em molho 3 leites, ganache de queijo creme e frutos silvestres

cinnamon roll with star anise dipped in 3-milk sauce, cream cheese ganache and wild berries

STARTERS

couvert ~ 2,50€ /pax

pão pita de carvão ativado, manteiga caseira aromatizada, aioli, azeitonas kalamata
activated charcoal pita bread, homemade flavored butter, aioli, kalamata olives

focaccia c/ azeite e flor de sal ~ 7€

focaccia w/ olive oil and fleur de sel

focaccia c/ burrata e presunto ~ 13€

focaccia tostada c/ burrata cremosa, presunto ibérico selecionado, tomate desidratado, rúcula e frutos vermelhos
toasted focaccia w/ creamy burrata, selected Iberian ham, sundried tomatoes, arugula and red fruits

ostras ~ 8€/15€

oysters (3 un./6 un.)

vieiras ao alho ~ 9/16€

vieiras assadas, acompanhadas de redução de molho de alho e ervas finas (3un./6un.)
baked scallops, accompanied by a garlic and fine herb sauce reduction (3un./6un.)

tábua de queijos & pata negra ~ 22€

seleção de queijos nacionais e internacionais, tostas de focaccia c/ tomate e presunto pata negra, acompanhado de nozes e compotas
cheese & iberian acorn-fed ham platter, served w/ roasted focaccia, tomato, nuts & jam

TO SHARE OR NOT TO SHARE

mezze platter ~ 14€

baba ganoush, hummus, iogurte de coentros, queijo feta c/ cominhos, legumes, azeitonas, servido c/ pão pita de carvão ativado
baba ganoush, hummus, coriander yoghurt, feta cheese w/ cumins, raw vegetables, olives, served w/ activated charcoal pita bread

shakshuka ~ 14€

refogado de pimentos e tomate c/ harissa, ovos no forno, coentros e iogurte grego, servido c/ pão pita de carvão ativado
red bell peppers and tomatoes mix, harissa, baked eggs, coriander and greek yogurt served w/ activated charcoal pita bread

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

batatas fumadas c/ paprika e aioli ~ 5,5€

smoked fries w/ paprika and aioli

batatas bravas c/ molho picante ~ 7€

bravas potatoes w/ 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 ~ 12€

c/ tomate cherry assado e espinafres salteados
grilled pleurotus mushrooms w/ black truffle aioli and cherry tomato and spinach

burrata c/ molho pesto, tomates assados, azeitonas e pão pita de carvão ativado ~ 12€

burrata w/ pesto sauce, roasted tomatoes, olives and activated charcoal pita bread

ovos rotos zephyr ~ 16€

c/ camarões grelhados
broken eggs w/ grilled prawns

opção c/ presunto ibérico ~ 13€

broken eggs w/ Iberian ham

opção c/ cogumelos pleurotus grelhados ~ 13,5€

broken eggs w/ grilled pleurotus mushroom

camarões grelhados c/ molho de manteiga e lima e coentros ~ 15€

grilled prawns w/ butter and lime sauce and coriander

tártaro de salmão, abacate, algas wakame

c/ sésamo servido c/ focaccia ~ 13€

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

ameijoas à bolhão zephyr ~ 18€

ameijoas frescas c/ alho, coentros e redução de vinho branco, servido c/ focaccia
fresh clams w/ garlic, coriander and white wine reduction, served w/ focaccia

ALL DAY SPECIALS

prego zephyr ~ 15€

bife do lombo em bolo do caco de carvão ativado, queijo, fiambre e batatas fumadas
sirloin steak in activated charcoal bolo do caco bread, cheese, ham and smoked fries

*opção vegan disponível | vegan option available
c/ pleurotus & queijo vegan | w/ pleurotus & vegan cheese

burger camarão ~ 18€

pão brioche, burguer de camarão, aioli de pickles, wakame e ovas tobiko, servido c/ batatas bravas
Brioche bun, shrimp burger, pickle aioli, wakame and tobiko roe, served w/ bravas potatoes

burger zephyr ~ 15€

hambúrguer 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

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

MAINS

bife zephyr ~ 27€

bife do lombo grelhado c/ azeite de finas ervas, acompanhado de camarões e vieiras reduzidos em azeite de limão e fumet, batatas bravas c/ maionese de kimchi e harissa

grilled sirloin steak w/ fine herb oil, accompanied by shrimps and scallops reduced in lemon and fumet oil, wild potatoes w/ kimchi and harissa mayonnaise

bife de lombo c/ molho de cogumelos

pleurotus ~ 26€

servido c/ batatas fumadas

sirloin steak w/ oyster mushrooms and mushroom sauce, served with smoked fries

entrecôte ribeye black angus 250 gr ~ 26€

c/ arroz de forno cremoso e legumes braseados w/ creamy oven rice and braised vegetables

lombo de novilho laminado ~ 28€

sobre arroz de cogumelo portobello no forno e bimis braseada

sliced sirloin steak over oven-baked portobello mushroom rice and braised bimis

tomahawk premium selection 900gr ~ 56€

c/ arroz de forno cremoso, legumes braseados e batatas fumadas c/ paprika

w/ creamy oven rice, braised vegetables and smoked fries w/ paprika

SIDE DISHES

selecção de legumes grelhados c/ iogurte de coentros ~ 5€

selection of grilled vegetables w/ coriander yogurt

salada mista ~ 4€

mixed salad

arroz de forno ~ 5€

oven rice

bowl de queijo de cabra ~ 16€

cogumelos pleurotus salteados, tomate cherry assado, espinafres salteados, nozes e queijo de cabra sautéed oyster mushrooms, roasted cherry tomatoes, sautéed spinach, walnuts and goat cheese

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

salmon bowl w/ quinoa, edamame, wakame and ponzu

açaí bowl ~ 9€

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

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

paella do mar (2pax) ~ 52€

c/ fumet de camarão, mariscos frescos, lulas, amêijoas e mexilhões
seafood paella w/ shrimp fumet, fresh seafood, squid, clams and mussels

paella negra (2pax) ~ 48€

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

paella da horta ~ 24€

c/ alcachofras grelhadas, cebola caramelizada e aioli trufado
vegetable paella w/ grilled artichokes, caramelized onion and truffle aioli

linguini de amêijoas & marisco ~ 21€

c/ amêijoas e mariscos, redução de fumet, pomodoro e vinho branco
linguini w/ clams & seafood, fumet reduction, tomato and white wine

tagliatelle de camarão ~ 22€

c/ manjericão e molho de manteiga e limão
shrimp tagliatelle w/ basil and butter and lemon sauce

batatas fumadas c/ paprika e aioli ~ 5,5€

smoked fries w/ paprika and aioli

KIDS

kids menu ~ 15€

até 12 anos

selecionar um prato:

- ~ bife da vazia c/ arroz e batatas fritas
- ~ hambúrguer c/ arroz, batata frita e ovo

gelado artesanal (um scoop)

- ~ morango/chocolate/limão/baunilha

select one dish:

- ~ sirloin steak w/ rice and fries
- ~ burger w/ rice and fries

homemade ice cream (one scoop)

- ~ strawberry/chocolate/lemon/vanilla

DESSERTS

banoffee c/ caramel salgado ~ 7,5€

banoffee w/ salted caramel

tarte de matcha e pistachio ~ 8€

base de cereais c/ recheio de pistachio e matcha c/ cobertura de chocolate branco e negro
cereal base w/ pistachio and matcha filling topped w/ white and dark chocolate

3 leches cinnamon roll ~ 8€

rolo de canela com anis estrelado banhado em molho 3 leites, ganache de queijo creme e frutos silvestres
cinnamon roll with star anise dipped in 3-milk sauce, cream cheese ganache and wild berries

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

pineapple carpaccio w/ limoncello, lemon ice cream and basil

mousse de chocolate 85%, avelã, azeite e flor de sel ~ 6,5€

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

gelados artesanais | homemade ice cream ~ 3€

morango | strawberry

chocolate

limão | lemon

baunilha | vanilla

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.

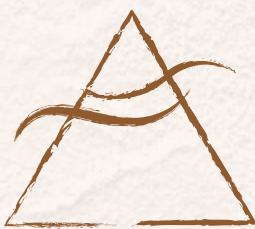
All prices indicated include VAT at the current legal rate.

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

MATCHA ICED TEA ~ 9€

água, matcha e cordial de maracujá
water, matcha and passionfruit cordial

CACAO SPIRIT ~ 10€

cacau, cordial de laranja e gengibre, sumo de lima, infusão de hibisco e água tônica
cacao, orange and ginger cordial, lime juice, hibiscus infusion and tonic

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

ZEPHYR MULE ~ 12€

tequila, sumo de lima, hortelã, cordial de gengibre, espuma de gengibre c/ mel de yuzu
tequila, lime juice, mint, ginger cordial, ginger foam w/ yuzu honey

MOJITO ZEPHYR ~ 10€

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

GINGER SUNSET ~ 11€

rum, cordial de laranja e gengibre, cúrcuma, sumo de lima, syrup de flor de sabugueiro e espuma de gengibre c/ mel yuzu
rum, orange and ginger cordial, turmeric, lime juice, elderflower syrup and ginger foam w/ yuzu honey

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

GREEN FEELING ~ 10€

gin nordés, cordial de hortelã, cordial de kiwi, soda de limão e tinta de spirulina
nordés gin, mint cordial, kiwi cordial, lemon soda and spirulina ink

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

COFFEE LEMONADE ~ 7€

café espresso, sumo de lima, xarope de açúcar, água filtrada e hortelã
espresso, lime juice, sugar syrup, filtered water and mint

CLASSIC COCKTAILS

MIMOSA ~ 6€

sumo de laranja c/ espumante
orange juice with sparkling wine

APEROL SPRITZ ~ 8.5€

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

PORTO TÓNICO ~ 8€

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

DAIQUIRI ~ 9€

rum, sumo de lima e xarope de açúcar
rum, lime juice and sugar syrup

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

PISCO SOUR ~ 10€

pisco, sumo de lima, xarope de açúcar, clara de ovo, angustura bitters
pisco, lime juice, sugar syrup, egg white, angustura bitters

PINACOLADA ~ 9.5€

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

BASIL SMASH ~ 10€

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

NEGRONI ~ 12€

gin nordés, campari e vermouth rubino reserva
nordés gin, campari and rubino riserva vermouth

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, maracujá ou beterraba

lemon, ginger, passionfruit or beet

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€

VANILLA LATTE ~ 4€

iced ~ 4.5€

MATCHA ~ 5€

iced ~ 5.5€

OPTIONAL MILKS ~ +0.5€

pergunte ao staff pelas opções disponíveis

ask our staff for available flavors

SPIRITS

GIN GREENALL'S ~ 9€

GIN NORDÉS ~ 10€

GIN CANAÍMA ~ 12€

GIN HENDRICKS ~ 12€

JAMESON ~ 8€

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 ~ 26€
mango & strawberry sparkling wine sangria

SANGRIA DE KOMBUCHA ~ 26€
kombucha sangria

ESPUMANTES & CHAMPAGNE

BRUMMEL BLAN DES BLANCS ~ 19€

BRUMMEL ROSÉ (CREMAIN) ~ 19€

VERTICE CUVEE ~ 40€

VERTICE ROSÉ ~ 40€

CHAMPAGNE TAITTINGER NOCTURNE DISCO BRUT ~ 80€

CHAMPAGNE VEUVE CLICQUOT VINTAGE ROSÉ ~ 110€

WHITE WINE

LACRAU ~ 5€/20€
douro

QUINTA DA SEQUEIRA ~ 23€
douro

CARVALHAIS COLHEITA ~ 25€
dão

BELLA SAUVIGNON BLANC ~ 28€
dão

REDOMA ~ 33€
douro

GLORIA REYNOLDS ART & TRADITION ~ 48€
alentejo

RED WINE

LACRAU ~ 5€/20€
douro

CARVALHAIS COLHEITA ~ 25€
dão

QUINTA DA SEQUEIRA RESERVA ~ 30€
douro

ROQUETTE E CAZES ~ 40€
douro

ROSE WINE

CARVALHAIS ~ 6€/21€
dão

REDOMA ~ 25€
douro

MIRAVAL ~ 40€
frança

**FOLLOW OUR PLAYLIST
ON SPOTIFY**



“ZEPHYR PLAYA - DOWNTEMPO”

**WI-FI
welcometothetribe**



RAISE YOUR GLASS TO THE AMAZON RAINFOREST!

CANAÏMA JUNGLE 12€

gin canaíma, sumo de laranja, sumo de lima, maracujá, água-mel e água tónica
canaíma 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**



Reverenciado pelos antigos maias como "Alimento dos Deuses", o cacau é considerado sagrado há milhares de anos.

Cultivado no coração da bacia amazônica por uma das tribos mais antigas que ainda vivem na selva hoje, os Ashaninka. O cacau sagrado vai além do orgânico, pois é cultivado de forma ética e regenerativa na natureza sob o primeiro dossel usando métodos tradicionais e sistemas agroflorestais.

Revered by the ancient Mayans as “Food of the Gods” Cacao has been considered Sacred for thousands of years.

Cultivated in the heart of the Amazon basin by one of the oldest tribes still living in the jungle today, the Ashaninka. Sacred Cacao goes beyond organic as it is grown ethically and regeneratively in the wild under the first canopy using traditional methods and agro-forestry systems.

100% Organic Ingredients. Wild-Crafted. Ethically Sourced. Sustainably Made. Refined Sugar Free. Regenerative Cacao.

SACRED CACAO BAR

SACRED EARTH - ORIGINAL CACAO ~ 8€

Repleto de antioxidantes, magnésio, ferro, cálcio e zinco, o cacau é um dos superalimentos mais ricos em nutrientes do planeta.

Choc-full of antioxidants, magnesium, iron, calcium and zinc, cacao is one of the most nutrient-dense superfoods on the planet.

SACRED FIRE - CHILLI CACAO ~ 8€

Energizado com pimenta cayenne e canela, o Sacred Fire aumenta os níveis de energia e promove a queima de gordura, estimulando o sistema digestivo e acelerando o metabolismo. Perfeito para as almas mais aventureiras!

Powered with Cayenne Pepper and Cinnamon, Sacred Fire increases energy levels and promotes fat burning by sparking the digestive system and firing up the metabolism. Perfect for the more adventurous soul!

Servido com leite de coco e mel
All served with coconut milk and honey

Opção gelada disponível / Iced option available

TAKE IT HOME

Use o Sacred Cacao como parte do seu ritual diário para elevar o humor, aumentar a consciência e energizar seu corpo.

Use Sacred Cacao as a part of your daily ritual to elevate mood, increase awareness and energise your body.

250gr pack: 35€

Servido com Pau Santo, madeira sagrada originária da América do Sul utilizada para defumação, purificação e limpeza energética.

Served with Pau Santo, a sacred wood native to South America used for smoking, purification and energetic cleansing.