

BRUNCH WITH A LUXURIOUS TWIST



TEJO TERRACE
BRUNCH EXPERIENCE

TEJO TERRACE - BRUNCH - ALL DAY EXPERIENCE - LISBON



instagram.com/tejoterrace
tejoterrace.pt



No dish, food product, or beverage, including the couvert, may be charged if not requested by the customer or if rendered unusable by them.
(Art. 135, paragraph b, no. 3 of Decree-Law no. 10/2015 of January 16)

Our products may contain some of the following allergens: Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk (including lactose), nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupins and shellfish. If you are allergic to any of these products, please speak to a member of our team.

This establishment has a complaints book.

Suggested Gratuity Rate: 5%, 10% and 15%.
Tipping is optional and is intended to recognise the service provided by our employees.

As dishes are prepared to order, the waiting time may exceed 25 minutes.

We have a private room for your friends or company group seating up to 25 people. Talk to our team or email reservas@tejoterrace.pt for further information.

VAT included at the current rate



MENU

BRUNCH FROM 9 AM TO 3 PM,
AS ONLY WE KNOW HOW TO DO

Homemade Granola Yoghurt 🌾🥛	6 €
Greek Natural Yoghurt with homemade crispy granola, homemade jam and fruit of the day Allergens – gluten, lactose	
Açaí Bowl 🌾	9 €
Açaí with banana, strawberry, honey and granola Allergens – gluten	

OPEN TOASTS MADE WITH
NATURALLY FERMENTED BREAD

Avocado Toast and Egg 🌾🥚	9 €
Mashed avocado with scrambled egg, chopped chives and sliced cucumber Allergens – gluten, egg	
Smoked Salmon on Toast 🌾🥛🥚	12 €
Homemade smoked salmon with spices, mashed avocado, poached egg and hollandaise sauce Allergens – gluten, lactose, egg	
Serrano Cured Ham on Toast 🌾🥚🥛🐷	9 €
Serrano ham, scrambled eggs with roasted tomatoes and sheep cheese Allergens – gluten, lactose, egg, pork	

HASHBROWN

SMALL CRUNCHY JULIENNE POTATO "CAKE"

Smoked Salmon Hashbrown with Hollandaise Sauce 🥛🥚	13 €
Homemade smoked salmon with spices, low temperature egg, hollandaise sauce, fennel and chives Allergens – lactose, egg	

NATURALLY FERMENTED
FOCACCIA SANDWICH

Terrace Special 🌾🥚	11 €
Chicken breast, mashed avocado, roast tomato, fried egg and romaine lettuce Allergens – gluten, egg	
Serrana 🌾🥛🐷	10 €
Serrano ham, sheep's cheese, tomato slice Allergens – gluten, lactose, pork	
Salmon 🌾🥛	12 €
Smoked salmon, cream cheese, romaine lettuce and cucumber Allergens – gluten, lactose	

FOR THE GREEDIEST

Banoffee Pancake 🌾🥛🥚	9 €
Fluffy pancake with banana, dulce de leche and cocoa mini nuggets Allergens – gluten, lactose, egg	

Red Fruit Pancake and Pistachio 🌾🥛🥚🥜	9 €
Fluffy pancake with wild berries, mascarpone cheese, pistachios and lime zest Allergens – gluten, lactose, egg, tree nuts	
Banana Bread 🌾🥛🥚🌿	6 €
Sweet banana and cinnamon bread with cocoa Allergens – gluten, lactose, egg	

Chia Pudding	5 €
Chia seeds soaked in coconut milk with honey, mango pieces, coconut flakes and pomegranate powder	

Extras	each 2 €
Banana, mango, peanut butter, bacon, mashed avocado, serrano ham, spinach leaves, scrambled egg, fried egg and gluten-free bread	

BRUNCH MENU 19€



- Orange Juice
- Mini Croissant or Sliced Bread
- Portuguese Custard Tart
- Cheese and Ham
- Scrambled Eggs
- Granola Yoghurt
- Fruit
- Americano Coffee or Tea

FROM 12 NOON TO 10 PM, FULL MEALS FOR
THOSE WHO WANT MORE THAN A BRUNCH

STARTERS

Chickpea and Beet Hummus with Focaccia Toasts 🌾🌿	5 €
Allergens – gluten	
Buttery Sheep Cheese 🥛	7 €
Allergens – lactose	
Serrano Ham Board with Focaccia Toasts 🥛🐷	6 €
Allergens – lactose, pork	
Prawns in Garlic and Brandy 🥛🔥🍷🌿	12 €
Sautéed prawns with garlic, white wine, butter and chili Allergens – lactose, garlic, alcohol, seafood	
Veal Bites 🥛🔥🍷	12 €
Pieces of veal sautéed with olive oil, garlic, white wine and pickles Allergens – lactose, garlic, alcohol	
Smoked Salmon Salad 🥚	13 €
Homemade smoked salmon, avocado, roasted fennel with orange, Iberian lettuce and quail's egg Allergens – egg	

Chicken and Sweet Potato Salad 🌿	13 €
Spicy chicken breast, roasted sweet potato with rosemary, cauliflower, chickpea and beet hummus and pumpkin seeds Allergens – tree nuts	
Burrata 🥛🔥	12 €
Burrata, marinated tomato, Iberian lettuce, Alentejo olives and pennyroyal Allergens – lactose, garlic	

TEJO TERRACE SPECIALITIES

Cod Brás Style 🥚🔥	18 €
Flaked cod and onion with egg on a bed of crispy potato, and olives Allergens – egg, garlic	
Octopus	21 €
Octopus tentacles with sweet potato purée, cauliflower, pepper vinaigrette, and olives	
Steak 🥚🔥	21 €
250g of sirloin steak with chips, chimichurri sauce and garlic mayonnaise Allergens – egg, garlic	
Chicken Breast with Mushroom Risotto 🥛	18 €
Grilled chicken breast with mushroom risotto and truffled olive oil Allergens – lactose	
Classic Burguer 🌾🥛🥚🔥	14 €
Veal burger in a brioche, lettuce, tomato, cheddar cheese, garlic mayonnaise and chips Allergens – gluten, lactose, egg, garlic	
Mushroom Risotto 🌾🥛	15 €
Mushroom risotto with thyme and truffled olive oil Allergens – gluten, lactose	

DESSERTS TO END IN STYLE

Pistachio Lava Cake 🌾🍷	6 €
Pistachio Lava Cake with Red Berry Ice Cream and Port Wine Allergens – gluten, alcohol	
Basque Pie 🥛	5 €
Basque Pie with passion fruit Allergens – lactose	
Chocolate Mousse 🥛🍷	6 €
Chocolate mousse with Porto wine Allergens – lactose, alcohol	
Dessert of the Day	4 €
Allergens – Ask our staff	



"GASTRONOMIC EXCELLENCE THAT CREATES MEMORIES"

Grupo Paladares is a prestigious reference in the restaurant scene in Lisbon, known for the diversity and excellence of its gastronomic venues, where each restaurant offers a unique and unforgettable experience. With a dedication to the richness of Portuguese and international cuisine, Grupo Paladares provides its customers with a true sensory journey, always accompanied by the finest wines and flavors that tell stories and create memories.

