

ME ASSINATURA NU

WELCOME MOMENT

SNACKS

TO START AND TO SHARE



"MORE THAN A VEGAN OR VEGETARIAN RESTAURANT,
SEIVA IS A PLACE CREATED TO SYNC PEOPLE WITH
NATURE!"

THE CHEF DAVID JESUS AND TEAM ARE FULLY ABLE TO
HELP AND ANSWER YOUR QUESTIONS, TO CRATE A
BEAUTIFUL EXPERIENCE!

Couvert	3.50
Sourdought Bread Pickled Seasonal Vegetable Vegetable spread and olive oil	
Cheese Bread, Olives, Sun-Dried Tomatoes	1.00
Pumpkin Nigiri (1 UN)	3.00
Creamy red curry croquette with marinated pumpkin	
Soft dough pastry (1 UN)	3.50
Tofu and sour marmelade	
Pani Puri (1 UN)	3.00
Mushrooms, grain and chaat masala	
Gyosas	7.00
Gyosas with crunchy vegetables andjapanese curry	
Bouquet	7.00
Spinach and green tea and its bouquet of herbs	
Churros	6.50
Patato churros with roasted tomato sauce and egg yolk	
Japanese Steamed Bread	6.00
Steamed bread with green cabbage and mushrooms	
Bagel	8.00
Toasted bagel, grilled eggplant, fig barbecue and parmesan	
Peas	7.50
Peas cooked over coals and Singapore laksa broth	

MAIN DISHES



Rice and Beans **14.00**

Rice, red beans and green beans

Mushrooms **13.00**

Grilled mushrooms, Alentejo migas with mushrooms and roast sauce

Canelones **12.50**

Canelones recheados com tofu e legumes, glaciados com molho Huancaína (aji amarillo, amêndoa frita)

Asparagus **13.00**

Grilled green asparagus, grapefruit and Setubal muscatel sauce

Red Cabbage **11.50**

Crispy cabbage with sweet chili sauce

Pumpkin Tikka Masala **12.50**

Roasted pumpkin, tikka masala spices and toasted pumpkin seeds

Smoked beetroot **12.50**

Beets cooked over coals, leek and coconut cream, Lemon Grass and toasted "butter"

Almond and Carrot **6.00**

Almond tart and carrot with ras el hanout

Chocolate and dark Mole **6.00**

Crispy chocolate, dark mole mousse, dulce de leche and lemon

French Toast **6.00**

Brioche bread and tamarind cream

Date and Coffee **6.00**

Date cake, cardamom and coffee cream



All the dishes presented are plant based!
(except for the churros egg yolk which is the only animal product -
removable)

If you have any food restrictions or intolerances, please mention them!
The values shown are with the legal rate included.

WATER, TEA, COFFEE OR
INFUSIONS

Mineral or sparkling water	1.50
Tea	2.50
Green or Black "gorreana"	
Infusion	2.50
Ask what's available	
Espresso	1.20
Pressed coffee	2.50
Seiva's blend by Delta	
Seiva's coffee	2.50
Barley, cereals, cinnamon, coconut	
Chai Latte	3.00
Capuccino	2.50
Hot Chocolate	3.00

JUICES AND FERMENTEDS

Orange or lemon juice	2.00
Fresh Juice	2.50
Ask the variety/ ask what's available	
Brazil	3.00
Açai, Pineapple	
Kombucha	3.00
Seasonal variety, ask what's available	

COCKTAILS

SEIVA	6.00
Ask what's available, seasonal cocktail	

BEER AND SANGRIAS

Super Bock Pressr	1.80
Super Bock Artisanal	2.50
Musa Stout Oat	3.00
Musa Ipa Malte	3.00
Somersby Apple	2.50
Sangria 1Lt	18.00
Ask the variety	

WINES

Bubbles



F. Pato 3B Rose Bairrada	17.00
Pet Nat Natural - Lisboa	21.00

White Wine

L. Pato V. Velhas Bairrada	3.50 17.50
Biaia 750 Chardonnay - Douro	4.00 19.50
Qta Piloto Moscatel Roxo - Setubal	18.00
Soalleiro Allo Vinhos Verdes	3.00 14.50
Monologo Arinto - Vinhos Verdes	3.50 16.00

Rose Wine

Arvad Algarve	3.00 16.00
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Red Wine

Dialogo Douro	4.00 18.50
Trava Línguas Douro	4.00 17.00
Dona Maria Alentejo	17.50

