EN

HYGGE

KAFFE

THERE IS ALWAYS
SOMETHING TO LOVE

HYGGE

KAFFE

OUR BRIOCHE
SANDWICHES

OUR SANDWICHES

EGG 9.50€
Scrambled eggs, toasted brioche with goldn butter, cheddar cheese, caramelized onion mayo and sriracha mayo

EGG SALAD 9.50€
Egg salad with mayo and fresh herbs, toasted brioche with golden butter, poached egg and caramelized onion mayo

BACON, EGG & CHEESE 9.50€
Sunny-side-up egg, turkey bacon, toasted brioche with golden butter, cheddar cheese, chipotle ketchup and caramelized onions mayo

ROASTBEEF II€
Roastbeef, toasted brioche with golden butter, roasted onions, parmesan cheese, cornichons, tartar sauce and caramelized onion mayo

TRUFFLE & PARMESAN I0€
Scrambled eggs, toasted brioche with golden butter, truffed mushrooms, basil mayo, sriracha mayo and grated parmesan cheese

CHICKEN I0€
Chicken with Ceaser mayo, turkey bacon, toasted brioche with golden butter, basil mayo, iceberg lettuce, boiled egg, fresh herbs, capers and paprika

SALMON I0€
Salmon tartare, toasted brioche with golden butter, shiso, cucumber, crème fraîche and sriracha mayo

EGGPLANT 9€
Roasted eggplant, Gleba bread, green olive tapenade, muhammara and vegan mayo

BRUNCH

MYSA I9€
Avocado toast with poached eggs and hollandaise sauce
Croissant and Gleba bread with homemade jams and butter
Yogurt with homemade granola, red berries and honey
Cinnamon roll
Fresh juice of the day

VEGAN I9€
Vegan sandwich on Gleba bread, with vegan mayo, muhammara, roasted eggplant and green olive tapenade
Soy yogurt with strawberry jam, homemade granola and red berries
Mini vegan chocolate pancakes
Cinnamon roll
Fresh juice of the day

FIKA I9€
Sandwich with scrambled egg, toasted brioche with golden butter, turkey bacon, caramelized onion mayo and sriracha mayo
Croissant and Gleba bread with turkey ham, cheese, homemade jams and butter
Cinnamon roll
Fresh juice of the day

KIDS II€
Croissant with homemade jams and chocolate ganache
Yogurt with homemade granola, red berries and honey
Mini pancakes
Fresh juice of the day

HYGGE 38€
TO SHARE

Salmon Benedict
Turkey bacon Benedict
Croissant and Gleba bread with turkey ham, cheese, homemade jams and butter
Yogurts with homemade granola, red berries and honey
2 cinnamon rolls
2 fresh juices of the day

GLUTEN-FREE OPTIONS AVAILABLE (NOT SUITABLE FOR PEOPLE WITH COELIAC DISEASE).
VAT INCLUDED AT THE APPLICABLE LEGAL RATE.

BREAKFAST

CROISSANT 3.50€
With homemade jams and butter or turkey ham & cheese

TOAST 3.50€
With homemade jams and butter or turkey ham & cheese

BREAD BASKET 2.50€
Slices of Gleba bread

FRUIT BOWL 4€
Seasonal fruit bowl with hazelnut and orange juice

BREAKFAST 6€
Croissant, Gleba bread, homemade jams, butter, turkey ham and cheese

FRENCH TOAST 8€
Brioche bread browned in butter, pear confit with cardamom and star anise, strawberry jam, crème anglaise, cream ice cream, poppy seeds and almonds

WAFFLES

SWEET 7.50€
Salted caramel, mango, strawberries, cream ice cream and poppy seeds

SAVOURY 8€
Sunny side up egg, turkey bacon slices and maple syrup

RED VELVET 7.50€
Vanilla cream cheese, strawberries, blueberries and poppy seads

EGGS

SUNNY-SIDE-UP EGGS 8.95€
Sunny-side-up eggs, mixed greens, avocado cream, toasted Gleba bread,tomatoes with chimichurri, roasted onions, chives and mustard vinaigrette

SCRAMBLED EGGS 5.50€
Scrambled eggs with chives and Gleba toasted bread

SCRAMBLED EGGS WITH SALMON 8.95€
Scrambled eggs, mixed greens, smoked salmon, lime, roasted onions, avocado slices, chives, mustard vinaigrette and toasted Gleba bread

TURKISH EGGS 8.50€
Poached eggs, yogurt sauce with herbs and peppers, pea shoots, roasted onions, hazelnut butter and paprika, dukkah (mix of nuts and spices) and toasted Gleba bread

SALMON BENEDICT 8.95€
Poached eggs, toasted brioche bread with golden butter, lemon cream cheese, avocado slices, smoked salmon, purple basil shoots, pink peppercorns and hollandaise sauce

BACON BENEDICT 8.95€
Poached eggs, toasted brioche bread with golden butter, turkey bacon, pea shoots, hollandaise sauce and paprika

GLUTEN-FREE OPTIONS AVAILABLE (NOT SUITABLE FOR PEOPLE WITH COELIAC DISEASE).
VAT INCLUDED AT THE APPLICABLE LEGAL RATE.

YOGURTS & AÇAÍ

HYGGE WAY 5.50€
Greek yogurt with açaí, mango, coconut flakes, homemade granola and honey

RED BERRIES 4.95€
Greek yogurt with red berries, homemade granola and honey

BANANUT 4.95€
Greek yogurt with peanut butter, homemade granola and banana

APPLE & CINNAMON 4.50€
Greek yogurt with reinette apple purée, homemade granola and caramelized apple

AÇAÍ BOWL 7.50€
Açaí, homemade granola and strawberries

CHIA PUDING 5.50€
Greek yogurt, diced mango, chia seeds, pumpkin seeds, almonds and honey

EXTRA SOY YOGURT +1€

ROLLS

CINNAMON ROLL 2.50€
Cinnamon and powdered sugar

FROSTING +1€
Vanilla cream cheese
Matcha ganache
Raspberry ganache
Pistachio ganache

PANCAKES

HOMEMADE JAMS 6€
Pancakes with homemade jams and honey

RED VELVET 7.50€
Red velvet pancakes with strawberries, blueberries and vanilla cream cheese

RED BERRIES 7.50€
Pancakes with red berries

VEGAN 7.50€
Chocolate pancakes, homemade Nutella, hazelnuts and strawberries

GANACHE 7€
Pancakes with chocolate ganache, hazelnuts and whipped cream

MATCHA 7.50€
Pancakes with matcha ganache, blueberries and pistachios

CAKES

CARROT CAKE 5.50€
With walnuts and vanilla cream cheese

RED VELVET 5.50€
With strawberries, blueberries and vanilla cream cheese

CHOCOLATE 5€
With gluten-free chocolate mousse and cocoa powder

BANANA BREAD 5€
Caramelized banana, peanut butter and homemade granola

WHOLE CAKES 30€
You can order any of our cakes

GLUTEN-FREE OPTIONS AVAILABLE (NOT SUITABLE FOR PEOPLE WITH COELIAC DISEASE).
VAT INCLUDED AT THE APPLICABLE LEGAL RATE.

SMØRREBRØD

FLORENTINE 10€
Toasted Gleba bread, avocado cream, poached eggs, hollandaise sauce and paprika, mixed greens with mustard vinaigrette

STRACCIATELLA 10€
Toasted Gleba bread, stracciatella cheese, roasted yellow cherry tomatoes, red cherry tomatoes, pesto and walnuts, mixed greens and mustard vinaigrette

WRAPS

WITH SWEET POTATO CHIPS

CHICKEN 8.50€
Wheat tortilla, curry cream cheese, arugula, chicken breast and caramelized pineapple

ROASTBEEF 9€
Wheat tortilla, tartar sauce, arugula, roastbeef, red cherry tomatoes, chimichurri, Grana Padano cheese

SALMON 8.50€
Wheat tortilla, lemon cream cheese, arugula, smoked salmon and avocado slices

VEGAN 8€
Wheat tortilla, babaganoush, mushroom mix, arugula and pomegranate

SOUP OF THE DAY 3€

BOWLS

CHICKEN 11€
Mixed rice, mixed green leaves, avocado cream, grilled chicken, mango, boiled egg, walnuts, mustard vinaigrette and chives

SMOKED SALMON 12€
Mixed rice, mixed green leaves, smoked salmon, avocado cream, mango, cucumber, roasted onions, mustard vinaigrette and sesame seeds

TUNA TATAKI 12€
Seasoned quinoa with red onion, cherry tomatoes, marinated cucumber, sesame-seared tuna, mango and teriyaki sauce

SALMON TATAKI 12€
Mixed rice, sautéed vegetables (carrot, broccoli and red cabbage), seared salmon, teriyaki sauce and sesame seeds

SHRIMP 12€
Beetroot hummus, roasted sweet potato,pickled roasted onion, avocado slices, roasted pineapple, shrimp and walnuts

VEGETARIAN 10€
Fregola sarda, broccoli, roasted mixed mushrooms, roasted yellow cherry tomatoes, red cherry tomatoes, pesto, Grana Padano cheese and walnuts

EXTRAS +2.50€
Burrata or animal protein

GLUTEN-FREE OPTIONS AVAILABLE (NOT SUITABLE FOR PEOPLE WITH COELIAC DISEASE).
VAT INCLUDED AT THE APPLICABLE LEGAL RATE.


HYGGE
KAFFE
FIND OUR
FALL MENU
LIMITED EDITION

FALL BEVERAGES

PASTEL DE NATA MATCHA 6.50€
Creamy matcha inspired by the traditional pastel de nata, with hints of vanilla and cinnamon

CINNAMON ROLL MATCHA 6.50€
Matcha with creamy milk and the unmistakable flavour of our Cinnamon Roll

SESAME MATCHA 6.50€
Matcha with oat milk and sesame, offering a smooth, creamy and slightly toasted flavour

CINNAMON ROLL LATTE 6€
Our iconic Cinnamon Roll in a latte, with espresso, steamed milk and hints of cinnamon

FALL COOKIES

TIRAMISU COOKIE 3.50€
A cookie inspired by the classic tiramisu, with notes of coffee and a touch of white chocolate

SALTED CARAMEL COOKIE 3.50€
A salted caramel cookie that perfectly balances the sweetness of caramel with a hint of salt

APPLE CRUMBLE COOKIE 3.50€
A cookie inspired by the traditional apple crumble, with flavours of apple and cinnamon

HALF BAKED COOKIE WITH ICE CREAM 5.50€
A slightly underbaked cookie with a soft, gooey centre, served warm with a scoop of ice cream

FALL COMBO

COOKIE ON TOP 5.50€
A chocolate chip cookie paired with a hot drink of your choice
(Latte, Cappuccino, Flat White or Americano)

GLUTEN-FREE OPTIONS AVAILABLE (NOT SUITABLE FOR PEOPLE WITH COELIAC DISEASE).
VAT INCLUDED AT THE APPLICABLE LEGAL RATE.

matcha® Bar

By HYGGE



STRAWBERRY MATCHA

Playful. Pink-coded.
Romantic with standards.

6€



MANGO MATCHA

Vibrant. Spontaneous.
Sunshine energy.

6€



LAVANDER MATCHA

Dreamy. Introverted-coded.
Peace in a cup.

6€



COCONUT VANILLA MATCHA

Free spirit. Gentle rebel.
Beach-coded.

6€



CLASSIC MATCHA

Pure. Vibrant.
Authentic.

4.50€

MATCH MY MATCHA

FUNCTIONAL DRINKS

SMOOTHIES

STRAWBERRY GLOW 7€
Your daily skin glow

HIGH COLLAGEN

BERRY STRONG 7.50€
Protein fuel for recovery

HIGH PROTEIN

BLUE BOOST 7€
Collagen-powered hydration

HIGH COLLAGEN

GUT FEELING 6.50€
Probiotics your gut will love


ADD-ONS

PROTEIN SCOOP 1€
COLLAGEN SCOOP 1€

JUICES

MANGO ORANGE 4.50€
Immunity, radiance and vitality


JUICE OF THE DAY 4.50€
Fresh and always changing

HOT GIRL HYDRATOR 4.50€
Made for good days and glowing girls


SHOTS

GREEN SHOOT 2.50€
Apple, orange, celery and ginger


RED SHOT 2.50€
Beetroot, orange, lemon and ginger


ORANGE SHOT 2.50€
Carrot, ginger, turmeric, orange and pepper


FEEL GOOD
THE HYGGE WAY

GLUTEN-FREE OPTIONS AVAILABLE (NOT SUITABLE FOR PEOPLE WITH COELIAC DISEASE).
VAT INCLUDED AT THE APPLICABLE LEGAL RATE.

COLD BEVERAGES

COFFEE

ICED LATTE 3.20€
ICED AMERICANO 2.70€
ICED CARAMEL LATTE 3.70€
ICED CHAI LATTE 4.70€

WATER

STILL (0,75L) 1.50€
ÁGUA DAS PEDRAS (0,25L) 1.50€
S. PELLLEGRINO (0,75L) 3€

LEMONADES

LEMON / STRAWBERRT / PASSION FRUIT 3.50€
JAR 6€
TAKEAWAY CAN (0,50L) 6€

EXTRAS

PLANT-BASED MILK +0.60€
Oat / Almond / Coconut / Lactose Free

OTHERS +1€
Extra espresso shot
Ice cream scoop
Whipped cream
Cream cheese
French Vanilla Syrup
Salted Caramel Syrup
Tiramisu Syrup
Lavender Syrup
Pistachio Syrup

HOT BEVERAGES

COFFEE

ESPRESSO 1.20€
LATTE 3€
FLAT WHITE 3€
CAPPUCCINO 3.20€
MOCHA 3.80€
ESPRESSO MACCHIATO 1.40€
DOUBLE ESPRESSO MACCHIATO 2.80€
AMERICANO 2.50€
HOT CHOCOLATE 4€
Black / Hazelnut
CARAMEL LATTE 3.50€
CHAI LATTE 4.50€

TEAS

LEMON & MINT 3€
LEMON & GINGER 3€
ROOIBOS & CINNAMON 3€
GREEN 3€
GREEN JASMIN 3€
RED BERRIES 3€
EARL GREY 3€
ENGLISH BREAKFAST 3€
CHAMOMILE 3€

SPICY VEGAN VEGETARIAN LACTOSE-FREE GLUTEN-FREE

GLUTEN-FREE OPTIONS AVAILABLE (NOT SUITABLE FOR PEOPLE WITH COELIAC DISEASE).
VAT INCLUDED AT THE APPLICABLE LEGAL RATE.

GIVE OUR STORY A SWEET ENDING

PLEASE SCAN THE QR CODE AND LEAVE US YOUR REVIEW

HYGGEKAFFE.PT @HYGGEKAFFE

PT

HYGGE

KAFFE

THERE IS ALWAYS
SOMETHING TO LOVE

HYGGE

KAFFE

KAFFE

AS NOSSAS
SANDWICHES
BRIOCHE

AS NOSSAS SANDWICHES

OVO 9.50€
Ovos mexidos, brioche torrado com manteiga dourada, queijo cheddar, maionese de cebola caramelizada e maionese de sriracha

SALADA DE OVO 9.50€
Salada de ovo com maionese e ervas frescas, brioche torrado com manteiga dourada, ovo escalfado, maionese de cebola caramelizada

BACON, OVO & QUEIJO 9.50€
Ovo estrelado, bacon de peru, brioche torrado com manteiga dourada, queijo cheddar, ketchup de chipotle e maionese de cebola caramelizada

ROSBIFE 11€
Rosbife, brioche torrado com manteiga dourada, cebola assada, queijo parmesão, cornichons, molho tártaro e maionese de cebola caramelizada

TRUFA E PARMESÃO 10€
Ovos mexidos, brioche torrado com manteiga dourada, cogumelos trufados, maionese de manjericão, maionese de sriracha e queijo parmesão ralado

FRANGO 10€
Frango com maionese Caesar, bacon de peru, brioche torrado com manteiga dourada, maionese de manjericão, alface iceberg, ovo cozido, ervas frescas, alcaparras e paprika

SALMÃO 10€
Tártaro de salmão, brioche torrado com manteiga dourada, shiso, pepino, crème fraîche e maionese de sriracha

BERINGELA 9€
Beringela assada, pão Gleba, tapenade de azeitonas verdes, muhammara e maionese vegan

BRUNCH

MYSA 19€
Tosta de abacate com ovos escalfados e molho holandês
Croissant e pão Gleba com compotas caseiras e manteiga
Iogurte com granola caseira, frutos vermelhos e mel
Cinnamon roll
Sumo natural do dia

VEGAN 19€
Sanduíche vegan em pão Gleba, com maionese vegan, muhammara, beringela assada e tapenade de azeitonas verdes
Iogurte de soja com compota de morango, granola caseira e frutos vermelhos
Mini panquecas vegan de chocolate
Cinnamon roll
Sumo natural do dia

FIKA 19€
Ovos mexidos, brioche torrado com manteiga dourada, bacon de peru, maionese de cebola caramelizada e maionese de sriracha
Croissant e pão da Gleba com fiambre de peru, queijo, compotas caseiras e manteiga
Cinnamon roll
Sumo natural do dia

KIDS 11€
Croissant com compotas caseiras e ganache de chocolate
Iogurte com granola caseira, frutos vermelhos e mel
Mini panquecas
Sumo natural do dia

HYGGE 38€
TO SHARE

Benedict de salmão
Benedict de bacon de peru
Croissant e pão da Gleba com fiambre de peru, queijo, compotas caseiras e manteiga
Iogurtes com granola caseira, frutos vermelhos e mel
2 cinnamon rolls
2 sumos naturais do dia

TEMOS OPÇÕES SEM GLÚTEN (NÃO INDICADO PARA CELÍACOS)
IVA INCLUÍDO À TAXA LEGAL EM VIGOR

BREAKFAST

CROISSANT 3.50€
Com compotas caseiras e manteiga, ou com fiambre de peru e queijo

TORRADA 3.50€
Com compotas caseiras e manteiga, ou com fiambre de peru e queijo

CESTO DE PÃO 2.50€
Fatias de pão Gleba

TAÇA DE FRUTA 4€
Taça de fruta da época com sumo de laranja e nozes

PEQUENO-ALMOÇO 6€
Croissant, pão Gleba, compotas caseiras, manteiga, fiambre de peru e queijo

FRENCH TOAST 8€
Pão brioche dourado com manteiga, pêra confitada em cardamomo e anis-estrelado, compota de morango, crème anglaise, gelado de nata, sementes de papoila e amêndoas

WAFFLES

DOCE 7.50€
Caramelo salgado, manga, morangos, gelado de nata e sementes de papoila

SALGADO 8€
Ovo estrelado, fatias de bacon de peru e xarope de ácer

RED VELVET 7.50€
Queijo creme de baunilha, morangos, mirtilos e sementes de papoila

OVOS

OVOS ESTRELADOS 8.95€
Ovos estrelados, mix de folhas verdes, creme de abacate, tomate com chimichurri, cebola assada, cebolinho e vinagrete de mostarda e pão Gleba torrado

OVOS MEXIDOS 5.50€
Ovos mexidos com cebolinho e pão Gleba torrado

OVOS MEXIDOS C/ SALMÃO 8.95€
Ovos mexidos, mix de folhas verdes, salmão fumado, fatias de abacate, lima, cebola assada, cebolinho, vinagrete de mostarda e pão Gleba torrado

OVOS TURCOS 8.50€
Ovos escalfados com molho de iogurte com ervas e pimentos, rebentos de ervilha, cebola assada, manteiga de avelã e paprika, dukkah (mistura de frutos secos e especiarias) e pão Gleba torrado

BENEDICT DE SALMÃO 8.95€
Ovos escalfados em brioche torrado com manteiga dourada, queijo creme de limão, fatias de abacate, salmão fumado, rebentos de manjericão roxo, grãos de pimenta-rosa e molho holandês

BENEDICT DE BACON 8.95€
Ovos escalfados em brioche torrado com manteiga dourada, bacon de peru, rebentos de ervilha, molho holandês e paprika

TEMOS OPÇÕES SEM GLÚTEN (NÃO INDICADO PARA CELÍACOS)
IVA INCLUÍDO À TAXA LEGAL EM VIGOR

IOGURTES & AÇAÍ

HYGGE WAY 5.50€
Iogurte grego com açaí, manga, lascas de coco, granola caseira e mel

FRUTOS VERMELHOS 4.95€
Iogurte grego com frutos vermelhos, granola caseira e mel

BANANUT 4.95€
Iogurte grego com manteiga de amendoim, granola caseira e banana

MAÇÃ & CANELA 4.50€
Iogurte grego com puré de maçã reineta, granola caseira e maçã caramelizada

AÇAÍ BOWL 7.50€
Açaí, granola caseira e morangos

PUDIM DE CHIA 5.50€
Iogurte grego, manga, sementes de chia, sementes de abóbora, amêndoas e mel

IOGURTE DE SOJA EXTRA +1€

ROLLS

CINNAMON ROLL 2.50€
Canela e açúcar em pó

FROSTING +1€
Queijo creme de baunilha
Ganache de matcha
Ganache de framboesa
Ganache de pistácio

PANQUECAS

COMPOTAS CASEIRAS 6€
Panquecas com compotas caseiras e mel

RED VELVET 7.50€
Panquecas red velvet com morangos, mirtilos e queijo creme de baunilha

FRUTOS VERMELHOS 7.50€
Panquecas com frutos vermelhos

VEGAN 7.50€
Panquecas de chocolate com Nutella caseira, avelãs e morangos

GANACHE 7€
Panquecas com ganache de chocolate, avelãs e chantilly

MATCHA 7.50€
Panquecas com ganache de matcha, mirtilos e pistácios

BOLOS

BOLO DE CENOURA 5.50€
Com nozes e queijo creme de baunilha

RED VELVET 5.50€
Com morangos, mirtilos e queijo creme de baunilha

CHOCOLATE 5€
Com mousse de chocolate sem glúten e cacau em pó

BANANA BREAD 5€
Banana caramelizada, manteiga de amendoim e granola caseira

WHOLE CAKES 30€
Pode encomendar qualquer um dos nossos bolos inteiros

TEMOS OPÇÕES SEM GLÚTEN (NÃO INDICADO PARA CELÍACOS)
IVA INCLUÍDO À TAXA LEGAL EM VIGOR

SMØRREBRØD

FLORENTINE 10€
Pão Gleba torrado, creme de abacate, ovos escalfados, molho holandês e paprika, mistura de folhas verdes com vinagrete de mostarda

STRACCIATELLA 10€
Pão Gleba torrado, queijo stracciatella, tomate cherry amarelo assado, tomate cherry vermelho, pesto e nozes, mistura de folhas verdes com vinagrete de mostarda

WRAPS

COM CHIPS DE BATATA DOCE

FRANGO 8.50€
Tortilha de trigo, queijo creme de caril, rúcula, peito de frango e ananás caramelizado

ROSBIFE 9€
Tortilha de trigo, molho tártaro, rúcula, rosbife, tomates cherry vermelho, chimichurri e queijo Grana Padano

SALMÃO 8.50€
Tortilha de trigo, queijo creme de limão, rúcula, salmão fumado e fatias de abacate

VEGAN 8€
Tortilha de trigo, babaganoush, mix de cogumelos, rúcula e romã

SOPA DO DIA 3€

BOWLS

FRANGO 11€
Mix de arroz, mix de folhas verdes, creme de abacate, frango grelhado, manga, ovo cozido, nozes, vinagrete de mostarda e cebolinho

SALMÃO FUMADO 12€
Mix de arroz, mix de folhas verdes, creme de abacate, salmão fumado, manga, pepino marinado, cebola assada, vinagrete de mostarda e sementes de sésamo

TATAKI DE ATUM 12€
Quinoa temperada com cebola roxa, tomate cherry, pepino marinado, atum braseado com crosta de sésamo, manga e molho teriyaki

TATAKI DE SALMÃO 12€
Mix de arroz, legumes salteados (cenoura, brócolos e couve-roxa), salmão selado, molho teriyaki e sementes de sésamo

CAMARÃO 12€
Húmus de beterraba, pickle de cebola assada, fatias de abacate, abacaxi assado, camarão e nozes

VEGETARIANA 10€
Fregola sarda, brócolos, mistura de cogumelos assados, tomate amarelo assado, tomate cherry vermelho, pesto, queijo Grana Padano e nozes

EXTRAS +2.50€
Burrata ou proteína animal

TEMOS OPÇÕES SEM GLÚTEN (NÃO INDICADO PARA CELÍACOS)
IVA INCLUÍDO À TAXA LEGAL EM VIGOR


HYGGE
KAFFE
DESCOBRE O NOSSO
MENU DE
OUTONO
EDIÇÃO LIMITADA

BEBIDAS OUTONO

PASTEL DE NATA MATCHA 6.50€
Matcha cremoso inspirado no sabor do tradicional pastel de nata, com notas de baunilha e canela

CINNAMON ROLL MATCHA 6.50€
Matcha com leite cremoso e o sabor inconfundível do nosso Cinnamon Roll, com notas de canela

SESAME MATCHA 6.50€
Matcha com leite de aveia e sésamo, com um sabor suave, cremoso e ligeiramente tostado

CINNAMON ROLL LATTE 6€
O nosso icónico Cinnamon Roll numa versão latte, com espresso, leite cremoso e notas de canela

COOKIES OUTONO

TIRAMISU COOKIE 3.50€
Cookie inspirado no clássico tiramisu, com notas de café e um toque cremoso de chocolate branco

SALTED CARAMEL COOKIE 3.50€
Cookie com caramelo salgado, que combina a doçura do caramelo com um toque de sal

APPLE CRUMBLE COOKIE 3.50€
Cookie inspirado no tradicional apple crumble, com sabores de maçã e canela

HALF BAKED COOKIE WITH ICE CREAM 5.50€
Cookie ligeiramente cozida, com interior macio e cremoso, servida quente com uma bola de gelado

COMBO OUTONO

COOKIE ON TOP 5.50€
Chocolate chip cookie com uma bebida quente à escolha
(Latte, Cappuccino, Flat White ou Americano)

TEMOS OPÇÕES SEM GLÚTEN (NÃO INDICADO PARA CELÍACOS)
IVA INCLUÍDO À TAXA LEGAL EM VIGOR

matcha® Bar

By HYGGE



STRAWBERRY MATCHA

Playful. Pink-coded.
Romantic with standards.

6€



MANGO MATCHA

Vibrant. Spontaneous.
Sunshine energy.

6€



LAVANDER MATCHA

Dreamy. Introverted-coded.
Peace in a cup.

6€



COCONUT VANILLA MATCHA

Free spirit. Gentle rebel.
Beach-coded.

6€



CLASSIC MATCHA

Pure. Vibrant.
Authentic.

4.50€

MATCH MY MATCHA

FUNCTIONAL DRINKS

SMOOTHIES

STRAWBERRY GLOW 7€ HIGH COLLAGEN
Your daily skin glow



BERRY STRONG 7.50€ HIGH PROTEIN
Protein fuel for recovery



BLUE BOOST 7€ HIGH COLLAGEN
Collagen-powered hydration



GUT FEELING 6.50€
Probiotics your gut will love



ADD-ONS

PROTEIN SCOOP 1€
COLLAGEN SCOOP 1€

SUMOS

MANGA LARANJA 4.50€
Immunity, radiance and vitality



SUMO DO DIA 4.50€
Fresco e sempre diferente

HOT GIRL HYDRATOR 4.50€
Made for good days and glowing girls



SHOTS

GREEN SHOOT 2.50€
Maçã, laranja, aipo e gengibre



RED SHOT 2.50€
Beterraba, laranja, limão e gengibre



ORANGE SHOT 2.50€
Cenoura, gengibre, cúrcuma, laranja e pimenta



FEEL GOOD
THE HYGGE WAY

TEMOS OPÇÕES SEM GLÚTEN (NÃO INDICADO PARA CELÍACOS)
IVA INCLUÍDO À TAXA LEGAL EM VIGOR

BEBIDAS FRIAS

CAFÉS

ICED LATTE 3.20€
ICED AMERICANO 2.70€
ICED CARAMEL LATTE 3.70€
ICED CHAI LATTE 4.70€

ÁGUAS

NATURAL (0,75L) 1.50€
ÁGUA DAS PEDRAS (0,25L) 1.50€
S. PELLLEGRINO (0,75L) 3€

LIMONADAS

LIMÃO/MORANGO/MARACUJÁ 3.50€
JARRO 6€
GARRAFA TAKEAWAY (0,50L) 6€

EXTRAS

LEITE VEGETAL +0.60€
Aveia/Amêndoa/Côco/Sem Lactose

OUTROS +1€
Extra shot de café
Bola de gelado
Chantilly
Queijo creme
Xarope de baunilha francesa
Xarope de caramelo salgado
Xarope de tiramisu
Xarope de pistácio
Xarope de lavanda

BEBIDAS QUENTES

CAFÉS

ESPRESSO 1.20€
LATTE 3€
FLAT WHITE 3€
CAPPUCCINO 3.20€
MOCHA 3.80€
ESPRESSO MACCHIATO 1.40€
DOUBLE ESPRESSO MACCHIATO 2.80€
AMERICANO 2.50€
CHOCOLATE QUENTE 4€
Negro / Avelã
CARAMEL LATTE 3.50€
CHAI LATTE 4.50€

CHÁS

LIMÃO E MENTA 3€
LIMÃO E GENGIBRE 3€
ROOIBOS E CANELA 3€
VERDE 3€
VERDE JASMIM 3€
FRUTOS VERMELHOS 3€
EARL GREY 3€
ENGLISH BREAKFAST 3€
CAMOMILA 3€

PICANTE VEGAN
VEGETARIANO SEM LACTOSE SEM GLÚTEN

TEMOS OPÇÕES SEM GLÚTEN (NÃO INDICADO PARA CELÍACOS)
IVA INCLUÍDO À TAXA LEGAL EM VIGOR

GIVE OUR STORY A SWEET ENDING

PLEASE SCAN THE QR CODE AND LEAVE US YOUR REVIEW

HYGGEKAFFE.PT @HYGGEKAFFE