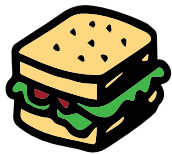




TOSTAS e SANDWICHES



Tosta Que Palta! 🥑

Puré de abacate com ovos mexido e salada
Mashed avocado with scrambled eggs and salad

Tosta Hummus Power 🌱

Hummus com maca, temperado com óleo de pimenta e salada
Hummus with maca seasoned with chili oil and salad

Tosta Lady Pacha

Salmão curado e ovos escalfados com molho holandês Huacatay e salada
Salmon and poached eggs, with Huacatay hollandaise sauce and salad

Luso Tosta

Bacalhau á brás artesanal com azeitona de botija e salada
Toast with codfish, cream cheese, criollo pickles and salad

Tosta Mista Completa

Fiambre inglês caseiro, queijo Edam e ovo frito e salada
Ham, Edam cheese, and a fried egg and salad

Sandwich Butifarra Especial

Sandwich de fiambre caseiro com alface e salada de cebola, coentros e malagueta andina com batatas fritas
Homemade ham sandwich with onion salad with cilantro, and Andean chili pepper. Served with french fries

Sandwich “O Rei Chicharron”

Pedaços de porco fritos com fatias de batata-doce e salada de cebola, coentros e malagueta andina.
Fried pork chunks with sweet potato slices and onion salad with cilantro and Andean chili pepper

Hambúrguer “Tia Veneno”

Carne bovina especialmente temperada, fiambre, queijo, ovo frito com batatas fritas
Specially seasoned beef, ham, cheese, and a fried egg. Served with fries

Sandwich Frango Carretillero

Frango desfiado, queijo, fiambre, ovo frito, alface, tomate, batata frita e cremes
Shredded chicken, cheese, ham, fried egg, lettuce and tomato, Served with french fries and sauces

Club Sandwich

Frango, tomate, ovo frito, alface, presunto, maionese, queijo e batatas fritas
Chicken, ham, cheese, fried egg, lettuce, tomato, and mayonnaise. Served with french fries

10€

9€

13€

12€

8€

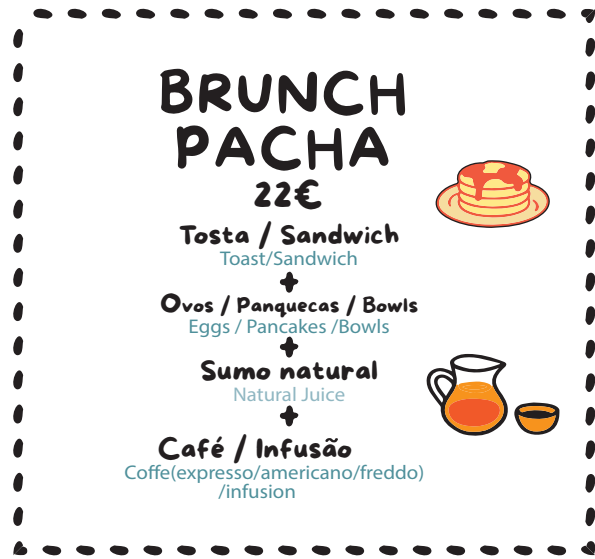
10€

11€

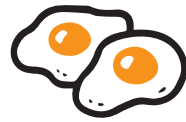
13.50€

11.50€

14€



OVOS/EGGS



acompanhadas de pão caseiro
Served with homemade bread

Beneditinos Pacha

Ovos escalfados, bacon e molho holandês com ají amarillo
Poached eggs, bacon, and ají amarillo hollandaise sauce

9€

Omelete de Taipa

Fiambre, queijo, chalaquita (cebola, tomate, milho, coentro)acompanhado com cogumelos salteados
Ham, cheese, chalaquita (onion, tomato, corn, coriander) accompanied with sautéed mushrooms

8€

A La Huachana

Ovos mexidos com linguiça Huachana
Scrambled eggs with Huachana sausage

9.50€

A La Panquita

Ovos escalfados em refogado de cebola, tomate, pimento, malagueta andina e chicha de jora
Poached eggs in a sauté of onion, tomato, bell pepper, Andean chili, and chicha de jora

8€

EXTRAS

Bacon | Bacon 2€
Salmão | Salmon 4€
Batatas fritas | French fries 3.50€
Batata doce frita | Sweet Potato Fries 3.50€
Abacate | Avocado 2.5€
Salada | Salad 3€
Tostas Simples | Simple Toast 2€
Pão sem glúten | Gluten-free Bread 3€
Fiambre | Ham 1.5€
Queijo | Cheese 1.5€

Ovo frito | Fried Eggs 1.5€
Mandioca frita | Cassava 3.5€
Milho chullpi | Chulpi Corn 2€
Molho huancaína | Huancaína Sauce 2.5€
Creme rocoto | Rocoto Cream 2€
Pão caseiro | Homemade Bread 2€
Granola caseira | Homemade Granola 2€
Vinagre | Vinaigrette 2€
Piri piri | Chili Sauce 2€

BOWLS/SALADAS

Mix Fruteira 🌿

Frutas com sumo de laranja e mel
Fruit with orange juice and honey

7.50€

Granola Pacha 🥞

logurte natural com granola caseira feita com sementes andinas e frutas da estação
Natural yogurt with homemade granola made with Andean seeds and seasonal fruits

9€

Salada Andina 🌿

Salada à base de mistura de quinoa, milho, vegetais e abacate
Salad based on a mixture of quinoa, corn, vegetables and avocado

9€

Salada Mediterrânea

Frango desfiado, alface, pepino, tomate, cebola, azeitonas, queijo com vinagrete da casa
Shredded chicken, lettuce, cucumber, tomato, onion, olives, and cheese, served with the house vinaigrette

10€

Salada Pacha

Mix de alface com queijo, croutons e salmão curado
Mixed lettuce with cheese, croutons, and cured salmon

12€

PANQUECAS/WAFFLES

Panqueca Combinado 🥞🥛

À Base de milho roxo com iguaria caseira e frutas vermelhas
Made with purple corn, homemade delicacy and red berries

8.50€

Panqueca “Picaronero” 🥞🥛

Com geleia de batata-doce e mel de cana
With sweet potato jam and sugarcane honey

8.50€

Waffle Chocolatoso 🥞🥛

Acompanhado de molho de chocolate e gelado de lúcum
Served with chocolate sauce and lucuma ice cream



13€

Waffle Clássico 🥞🥛

Waffle com gelado de baunilha e compota de frutos vermelhos
Waffle with vanilla ice cream and redberry compote

10€



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LUNCH/EARLY DINNER 🍋

Ceviche Clássico

Peixe marinado em sumo de lima, acompanhado com milho e batata-doce
Fish marinated in lime juice, served with corn and sweet potato

16€

Ceviche com Mariscos 🦐

Peixe, lulas e camarão marinado em sumo de lima, acompanhado com milho e batata-doce
Fresh fish, squid, and shrimp marinated in lime juice, served with corn and sweet potato

18€

Ceviche Vegan 🌱

Manga, abacate marinado em sumo de lima
Mango and avocado marinated in lime juice

12€

Trio de Causa Marítima

Puré de batata, peixe, camarão e atum, temperados com malagueta dos Andes
Mashed potato with fish, shrimp and tuna, seasoned with Andes chili

16€

Tamal

Massa de milho recheada com frango, ovo cozido e azeitonas
Corn dough stuffed with chicken, boiled egg and olives

7€

Lombo Salteado

Lombo de novilho salteado, batatas fritas e arroz
Sautéed beef sirloin, French fries, and rice

18€

Chaufa

Arroz salteado com frango, ovo e legumes
Fried rice with chicken, egg, and mixed vegetables

14€

SOBREMESAS/DESSERTS

Empanadas

Massa fina recheada de carne
Thin pastry filled with meat

4.5€

Bolo de três leites

Bolo húmido preparado com três tipos de leite
Moist cake soaked in three types of milk

5€

Bolo de chocolate

Bolo recheado com doce de leite e coberto com molho de chocolate
Chocolate cake filled with dulce de leche and topped with chocolate sauce

5€

Crema volteada

Pudim especial da casa
House special caramel flan

5€

Alfajores

Bolachas recheadas com doce de leite
Cookies filled with dulce de leche

3.5€

Brownie com gelado Lúcum

Brownie servido com gelado de lúcum (fruta típica dos Andes)
Brownie served with lucuma ice cream, (fruit native to the Andes)

6€

Gelado de baunilha com bolacha

Gelado de baunilha acompanhado de bolacha de chocolate
Vanilla ice cream served with a chocolate cookie

5€

LA JUGUERIA

Sumos naturais
natural juices

Surtido

Papaia, banana, morango, abacaxi
Papaya, Banana, Strawberry, Pineapple

Especial

Papaia, banana, morango, abacaxi, leite, alfarroba
Papaya, Banana, Strawberry, Pineapple, Milk, Carob

Sumo de Maracujá

Passion Fruit juice

Sumo de Fruta da Temporada

Seasonal fruit juice

Sumo de Laranja

Orange juice

Limonada

Sumo de limão clássico. Sumo de limão e morango
ou sumo de limão e hibisco
Classic lemonade. Strawberry lemonade or hibiscus lemonade

Chicha Morada

Sumo de milho roxo dos Andes
Juice of purple corn from the Andes

Emoliente

Chá gelado Andino
Andino Iced Tea

HORA DO CAFÉ
100% ARÁBICO

Espresso

Double Espresso

Americano

Cappuccino

Mochaccino

Cortado

Affogato

Matcha Late

Freddo

Latte

Cusco Chocolate Quente

Infusões

Frutos Vermelhos | Erva Cidreira | Camomila
Hibisco | Chá Preto | Hortelã | Gengibre
Red Fruits | Lemon Balm | Chamomile
Hibiscus | Black Tea | Mint | Ginger



6€

7€

4€

5€

4€

3.50€

4.50€

4€

2€

4€

3€

4.50€

4.50€

3€

5€

5€

3€

4€

4€

3€

CAFÉ
"LA ABUELITA"
4€

Viva uma experiência única
do nosso café arábico filtrado
Live a unique experience
of our filtered arabica coffee

100%
PERÚ!!

Café moido para venda
Ground coffee for sale
250g | 10€

ÁGUAS/
REFRIGERANTES

Água 50cl | 1.5lt

Water 50cl | 1.5lt

Água com gás

Sparkling water

Água Tónica

Tonic water

Inca Kola (33cl)

Coca cola

Coca cola zero

2.50€ | 4€

3€

3€

4€

3€

3€

MOCKTAILS

não alcoólicas
non-alcoholic

Kiss on the Beach

Sumo de laranja, xarope de pêssego e cranberry
Orange juice, peach syrup, and cranberry

Daiquiri de Manga e Lúcuma

Daiquiri de manga e lúcuma (fruta Andina)
Mango and lúcuma daiquiri (Andean fruit)

Matcha com Morango

Matcha com morango
Matcha with strawberry

Mojito Virgem

Lima, xarope de açúcar, hortelã, e soda
Lime, sugar syrup, mint, and soda

Piña Colada Virgem

Ananás , creme de coco, leite condensado e xarope de açúcar
Pineapple, coconut cream, condensed milk, and sugar syrup



7€

9€

8€

7€

10€

COCKTAILS

Sangria Vermelha / Branca

Mojito

Caipirinha

Martini

Cuba Livre

Margarita

Vodka Tonic

Porto Tonic

Gin Tonic

Daiquiri de Morango / Limão

Sex on the Beach

Moscow Mule

Negroni

Cosmopolitan

Long Island Ice Tea

Whisky Sour

Aperol Spritz

Espresso Martini

Tequila Sunrise

Mimosa

Piña Colada



7€ / 20€

8.50€

8.50€

8.50€

8€

8.50€

8€

9€

8€

9€

9€

10€

9€

9€

10€

10€

8.50€

9€

8.50€

7.50€

14€

VINHOS/WINE

Tinto

Quetzal | Touriz

6€ | 20€

Branco

S. Blanc | Alvarinho | Amoras

6€ | 20€

Rosé Espumante

Baga

7€ | 22€

Espumante

Bruto

5€ | 16€

EXTRAS

Leite sem lactose| Lactose-free milk
Leite de amêndoa | Almond milk

1€

2€

Leite de aveia | Oat Milk
Proteína | Protein

1.5€

4€

ZONA PISQUERA



Pisco Sour

Pisco, sumo de lima, xarope de açúcar, amargo de angostura
e clara de ovo
Pisco, lime juice, sugar syrup, Angostura bitters,
and egg white

12€

Maracujá Sour

Pisco, sumo de maracujá, xarope de açúcar, amargo de angostura
e clara de ovo
Pisco, passion fruit juice, sugar syrup, Angostura bitters,
and egg white

12€

Chicha sour

Pisco, sumo de chicha, sumo de lima, xarope de açúcar,
amargo de angostura e clara de ovo
Pisco, chicha juice, lime juice, sugar syrup, Angostura bitters,
and egg white

13€

Chilcano

Pisco, ginger ale e sumo de Limão (Maracuja/Morango)
Pisco, ginger ale, and lime juice (Passion fruit / Strawberry)

10€

Cherry Pacha

Inspirado na Pachamama, com toque de cereja e pisco
Inspired by Pachamama, with a touch of cherry and pisco

10€

Machu Picchu

Um cocktail a base de pisco, Hortelã, Grenadine e Sumo de laranja
A cocktail made with pisco, mint, grenadine, and orange juice

12€

O CERVEJEIRO/BEER

San Miguel(pressão)

(Draft beer)

30cl _2.50€ 50cl_4.50€

Cusqueña Dourada / Preta

4.50€

IPA Mahou

33cl4.50€

San Miguel Zero

3.50€

San Miguel sem glúten

33cl_3.50€

SHOTS

Power Punch

Gengibre, cúrcuma e cenoura
Ginger, Turmeric and Carrot

5€

Detox

Gengibre, hortelã e pepino
Ginger, Mint and Cucumber

5€

Cherrypacha

Digestivo
Digestiv

5€

Espirituais

Destilados
Spirits

5€