

LIBERTY  
BRUNCH  
SPECIALTY COFFEE  
BOOKS  
SANTOS



Liberty Lisbon,  
Rua da Esperança, 21  
9:00 – 17:00  
+351213901719



Liberty Parede,  
Rua Sampaio Bruno, 4  
9:00 – 17:00  
+351214575105

Host your event at Liberty — learn more:



FROM THE KITCHEN

CREATE YOUR OWN BREAKFAST LACTOSE-FREE, GLUTEN-FREE WITH GF BREAD  
Toasted bread, salad with honey dressing and pickled onions,  
2 eggs of your choice (fried, scrambled, or poached)

- EXTRAS
- House-cured salmon 8€
  - Grilled shrimp 7€
  - Red caviar €12
  - Crispy bacon / Grilled sausages 5€
  - Pastrami 7€
  - Fried shiitake mushrooms 3€
  - Fresh / Lightly pickled cucumber 1,5€
  - Roasted Romano pepper 5€
  - Guacamole / Half an avocado 3,5€
  - Whipped butter / garlic 2€
  - Camembert cream 3€
  - Gluten free bread 1,5€

YOGURT, MINTY PERSIMMON, GRANOLA VEGETARIAN 10€  
Homemade yogurt, persimmon in mint cordial, granola, blueberry

GREEN SALAD, MISO-HONEY, SEASONAL FRUIT VEGETARIAN, LACTOSE-FREE 7€  
Fresh greens, veggies, seasonal fruit, almonds, miso-honey dressing

CREAMY BUCKWHEAT, MUSHROOMS AND CHEESE VEGETARIAN, GLUTEN-FREE 11€  
Buckwheat, Beurre monté sauce, crispy mushrooms, parmesan mousse

TURKISH EGGS WITH YOGURT & ROASTED PEPPER SPICY 12€  
Roasted Romano pepper, homemade yogurt, poached eggs, herbs and spices

FRENCH OMELETTE GLUTEN-FREE WITH GF BREAD 12€  
Classic omelette, cheese, chives, grilled sourdough, whipped butter

EGGS BENEDICT WITH PASTRAMI GLUTEN-FREE WITH GF BREAD 16€  
Brioche, pastrami, poached eggs, hollandaise, pickles

EGGS BENEDICT WITH SALMON GLUTEN-FREE WITH GF BREAD 16€  
Brioche, cured salmon, caviar, poached eggs, hollandaise

SCRAMBLED EGGS 13€  
WITH SHRIMP & PARMESAN MOUSSE GLUTEN-FREE WITH GF BREAD  
Creamy scramble, sautéed shrimp, parmesan mousse, grilled sourdough

ZUCCHINI PANCAKES, YOGURT & SALMON 12€  
Zucchini pancakes, homemade yogurt, cured salmon

SALMON AVOCADO TOAST GLUTEN-FREE WITH GF BREAD 14€  
Crispy toast, guacamole, cream cheese, poached eggs, cured salmon

PUMPKIN CAMEMBERT TOAST GLUTEN-FREE WITH GF BREAD 11€  
Crispy toast, camembert cream, roasted pumpkin, tangy redcurrant

PASTRAMI SANDWICH SPICY 16€  
Brioche, smoky chipotle sauce, crunchy coleslaw, pastrami

DESSERTS

PANCAKES, VANILLA CREAM AND BLACKCURRANT 10€  
Buttery pancakes, vanilla cream, blackcurrant jam

LEMON WHITE CHOCOLATE CAKE 7€  
Moist buttery lemon cake, whipped white chocolate ganache, lemon gel

SYRNIKI BLACKCURRANT 13€  
Signature cottage cheese pancakes, homemade yogurt, blackcurrant jam, thyme

Ask employees for information about allergens



SPECIALTY COFFEE

BLACK

ESPRESSO SINGLE	1.5€
ESPRESSO DOUBLE	2.5€
DOUBLE ESPRESSO EXPERIENCE	4€
AMERICANO/AUSTRALIAN LUNGO	3€
BATCH BREW	3.5€
HAND BREW RARE COFFEE	7€

WHITE

MACCHIATO	2.5€
CORTADO	3€
CAPPUCCINO	3.5€
DOUBLE CAPPUCCINO	4.5€
FLAT WHITE	4.5€
LATTE	4.5€

add oat milk + 0.5€  
lactose free-milk  
decaf coffee  
espresso experience + 1.5€

SIGNATURE

LATTE WITH CITRUS CARAMEL	6€
IRISH COFFEE	6€
Irish coffee with maple syrup and coconut cream	

ESPRESSO TONIC	6€
Double espresso, our homemade grapefruit rosemary tonic	
RAF BOUNTY	6.5€
LATTE PISTACHIO RASPBERRY	6.5€

BARISTA SET	7€
Espresso, batch brew, cappuccino	

SPECIALTY CHOCOLATE

HOT CHOCOLATE SHOT	4.5€
Venezuela 55%, Madagascar 70%, Tanzania 85%	
CHOCOLATE LATTE	5€
MOCHA LATTE	5.5€
COCOA	6€

add spices  
add liquor + 1€  
add marshmallows + 1€

TEA

MINT	4€
ASSAM BLACK	4€
HERBAL TEA	4€
CHUN MEE GREEN	4€
CHAI LATTE V2	4€

WILD BERRY	6€
Blueberry, spices and lime	

GOLDEN TROPIC	6€
Mango, passion fruit and ginger	

SBITEN WITH BUCKTHORN	6€
Traditional honey drink with sea buckthorn and ginger	

MATCHA

MATCHA LATTE CLASSIC	5.5€
Ikigai from Kyoto	

MATCHA LATTE HOJICHA	5.5€
Roasted tea with nutty notes	

MATCHA TONIC	6.5€
Matcha shot, our homemade grapefruit rosemary tonic	

DRINKS

LAVENDER LEMONADE	4€
PALOMA GRAPEFRUIT	5€

WATER & SODA

STILL / SPARKLING WATER	3€
FRITZ COLA	5€

JUICES

FRESH ORANGE	4.5€
ORGANIC APPLE	4€
ORGANIC APPLE AND PEAR	4€

COCKTAILS

MIMOSA	10€
Brunch classic: sparkling wine and orange juice	

PALOMA	10€
Classic citrus cocktail born in Mexico: tequila, fresh grapefruit and orange juice, citrus soda	

IRISH COFFEE WITH WHISKEY	10€
Irish coffee with maple syrup, whiskey and coconut cream	

NEGRONI SBAGLIATO	11€
Variation of the classic Negroni with sparkling wine, Italian vermouth and amaro	

WINES

ESPUMANTE	9€ / 36€
Crémant de Loire, Château de Mauny, France	

ESPUMANTE	9€ / 36€
La Bella Ancestral Crianza, SK&V, Spain	

BRANCO	9€ / 36€
Branco, Quinta de Sant’Ana, Portugal	

TINTO	9€ / 36€
Le Bien Elevé Beaujolais, Domaine Pérol, France	

LARANJA	9€ / 36€
Penetra Curtiço, Mauro Azóia, Portugal	

mail@libertylisbon.com

VAT included  
No dish, food product or drink, including the cover charge,  
can be charged if it is not requested by the customer  
or if it is unusable (subparagraph b of №1 of article 135 of the RJACSR)



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PAREDE



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  - Roasted Romano pepper 5€
  - Guacamole / Half an avocado 3,5€
  - Whipped butter / garlic 2€
  - Camembert cream 3€
  - Gluten free bread 1,5€

YOGURT, MINTY PERSIMMON, GRANOLA VEGETARIAN 10€  
Homemade yogurt, persimmon in mint cordial, granola, blueberry

GREEN SALAD, MISO-HONEY, SEASONAL FRUIT VEGETARIAN, LACTOSE-FREE 7€  
Fresh greens, veggies, seasonal fruit, almonds, miso-honey dressing

CREAMY BUCKWHEAT, MUSHROOMS AND CHEESE VEGETARIAN, GLUTEN-FREE 11€  
Buckwheat, Beurre monté sauce, crispy mushrooms, parmesan mousse

TURKISH EGGS WITH YOGURT & ROASTED PEPPER SPICY 12€  
Roasted Romano pepper, homemade yogurt, poached eggs, herbs and spices

FRENCH OMELETTE GLUTEN-FREE WITH GF BREAD 12€  
Classic omelette, cheese, chives, grilled sourdough, whipped butter

EGGS BENEDICT WITH PASTRAMI GLUTEN-FREE WITH GF BREAD 16€  
Brioche, pastrami, poached eggs, hollandaise, pickles

EGGS BENEDICT WITH SALMON GLUTEN-FREE WITH GF BREAD 16€  
Brioche, cured salmon, caviar, poached eggs, hollandaise

SCRAMBLED EGGS 13€  
WITH SHRIMP & PARMESAN MOUSSE GLUTEN-FREE WITH GF BREAD  
Creamy scramble, sautéed shrimp, parmesan mousse, grilled sourdough

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Zucchini pancakes, homemade yogurt, cured salmon

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Crispy toast, guacamole, cream cheese, poached eggs, cured salmon

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Crispy toast, camembert cream, roasted pumpkin, tangy redcurrant

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Brioche, smoky chipotle sauce, crunchy coleslaw, pastrami

DESSERTS

PANCAKES, VANILLA CREAM AND BLACKCURRANT 10€  
Buttery pancakes, vanilla cream, blackcurrant jam

LEMON WHITE CHOCOLATE CAKE 7€  
Moist buttery lemon cake, whipped white chocolate ganache, lemon gel

SYRNIKI BLACKCURRANT 13€  
Signature cottage cheese pancakes, homemade yogurt, blackcurrant jam, thyme

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## SPECIALTY COFFEE

BLACK

ESPRESSO SINGLE	1.5€
ESPRESSO DOUBLE	2.5€
AMERICANO/AUSTRALIAN LUNGO	3€
BATCH BREW	3.5€
HAND BREW RARE COFFEE	7€

## WHITE

MACCHIATO	2.5€
CORTADO	3€
CAPPUCCINO	3.5€
DOUBLE CAPPUCCINO	4.5€
FLAT WHITE	4.5€
LATTE	4.5€

add oat milk + 0.5€  
lactose-free milk  
decaf coffee

SIGNATURE

LATTE WITH CITRUS CARAMEL 6€

IRISH COFFEE	6€
Irish coffee with maple syrup and coconut cream	

ESPRESSO TONIC	6€
Double espresso, our homemade grapefruit rosemary tonic	

RAF BOUNTY	6.5€
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LATTE PISTACHIO RASPBERRY 6.5€

ESPRESSO AFFOGATO	6.5€
Chocolate ice cream, double espresso, biscuit	

BARISTA SET	7€
Espresso, batch brew, cappuccino	

## SPECIALTY CHOCOLATE

<b>HOT CHOCOLATE SHOT</b>	<b>4.5€</b>
Venezuela 55%, Madagascar 70%, Tanzania 85%	

CHOCOLATE LATTE	5€
MOCHA LATTE	5.5€
COCOA	6€

add spices  
add liquor + 1€  
add marshmallows + 1€

## TEA

MINT	4€
ASSAM BLACK	4€
HERBAL TEA	4€
CHUN MEE GREEN	4€
CHAI LATTE	4€

<b>WILD BERRY</b>	<b>6€</b>
Blueberry, spices and lime	

<b>GOLDEN TROPIC</b>	<b>6€</b>
Mango, passion fruit and ginger	

SBITEN WITH BUCKTHORN	6€
Traditional honey drink with sea buckthorn and ginger	

## MATCHA

MATCHA LATTE CLASSIC	5.5€
Ikigai from Kyoto	

MATCHA LATTE HOJICHA	5.5€
Roasted tea with nutty notes	

MATCHA TONIC	6.5€
Matcha shot, our homemade grapefruit rosemary tonic	

MATCHA AFFOGATO	6.5€
Mango sorbet, matcha shot and dried raspberries	

## DRINKS

LAVENDER LEMONADE	4€
PALOMA GRAPEFRUIT	5€

## WATER & SODA

STILL / SPARKLING WATER	3€
FRITZ COLA	5€

## JUICES

FRESH ORANGE	4.5€
ORGANIC APPLE	4€
ORGANIC APPLE AND PEAR	4€

## COCKTAILS

MIMOSA	10€
Brunch classic: sparkling wine and orange juice	

PALOMA	10€
Classic citrus cocktail born in Mexico: tequila, fresh grapefruit and orange juice, citrus soda	

<b>IRISH COFFEE WITH WHISKEY</b>	<b>10€</b>
Irish coffee with maple syrup, whiskey and coconut cream	

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Variation of the classic Negroni with sparkling wine, Italian vermouth and amaro	

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