

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)

7€

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

10€

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

Homemade yogurt, persimmon in mint cordial, granola, blueberry

10€

GREEN SALAD, MISO-HONEY, SEASONAL FRUIT VEGETARIAN, LACTOSE-FREE

Fresh greens, veggies, seasonal fruit, almonds, miso-honey dressing

7€

CREAMY BUCKWHEAT, MUSHROOMS AND CHEESE VEGETARIAN, GLUTEN-FREE

Buckwheat, Beurre monté sauce, crispy mushrooms, parmesan mousse

11€

TURKISH EGGS WITH YOGURT & ROASTED PEPPER SPICY

Roasted Romano pepper, homemade yogurt, poached eggs, herbs and spices

12€

FRENCH OMELETTE GLUTEN-FREE WITH GF BREAD

Classic omelette, cheese, chives, grilled sourdough, whipped butter

12€

EGGS BENEDICT WITH PASTRAMI GLUTEN-FREE WITH GF BREAD

Brioche, pastrami, poached eggs, hollandaise, pickles

16€

EGGS BENEDICT WITH SALMON GLUTEN-FREE WITH GF BREAD

Brioche, cured salmon, caviar, poached eggs, hollandaise

16€

SCRAMBLED EGGS

WITH SHRIMP & PARMESAN MOUSSE GLUTEN-FREE WITH GF BREAD

Creamy scramble, sautéed shrimp, parmesan mousse, grilled sourdough

13€

ZUCCHINI PANCAKES, YOGURT & SALMON

Zucchini pancakes, homemade yogurt, cured salmon

12€

SALMON AVOCADO TOAST GLUTEN-FREE WITH GF BREAD

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

14€

PUMPKIN CAMEMBERT TOAST GLUTEN-FREE WITH GF BREAD

Crispy toast, camembert cream, roasted pumpkin, tangy redcurrant

11€

PASTRAMI SANDWICH SPICY

Brioche, smoky chipotle sauce, crunchy coleslaw, pastrami

16€

DESSERTS

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

10€

LEMON WHITE CHOCOLATE CAKE

Moist buttery lemon cake, whipped white chocolate ganache, lemon gel

7€

SYRNIKI BLACKCURRANT

Signature cottage cheese pancakes, homemade yogurt, blackcurrant jam, thyme

13€

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 Irish coffee with maple syrup and coconut cream	6€
ESPRESSO TONIC Double espresso, our homemade grapefruit rosemary tonic	6€
RAF BOUNTY	6.5€
LATTE PISTACHIO RASPBERRY	6.5€
BARISTA SET Espresso, batch brew, cappuccino	7€

SPECIALTY CHOCOLATE

HOT CHOCOLATE SHOT Venezuela 55%, Madagascar 70%, Tanzania 85%	4.5€
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 Blueberry, spices and lime	6€
GOLDEN TROPIC Mango, passion fruit and ginger	6€
SBITEN WITH BUCKTHORN Traditional honey drink with sea buckthorn and ginger	6€

MATCHA

MATCHA LATTE CLASSIC Ikigai from Kyoto	5.5€
MATCHA LATTE HOJICHA Roasted tea with nutty notes	5.5€
MATCHA TONIC Matcha shot, our homemade grapefruit rosemary tonic	6.5€

DRINKS

LAVENDER LEMONADE	4€
PALOMA GRAPEFRUIT	5€
STILL / SPARKLING WATER	3€
FRITZ COLA	5€

WATER & SODA

JUICES

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

COCKTAILS

MIMOSA Brunch classic: sparkling wine and orange juice	10€
PALOMA Classic citrus cocktail born in Mexico: tequila, fresh grapefruit and orange juice, citrus soda	10€
IRISH COFFEE WITH WHISKEY Irish coffee with maple syrup, whiskey and coconut cream	10€
NEGRONI SBAGLIATO Variation of the classic Negroni with sparkling wine, Italian vermouth and amaro	11€

WINES

ESPUMANTE Crémant de Loire, Château de Mauny, France	9€ / 36€
ESPUMANTE La Bella Ancestral Crianza, SK&V, Spain	9€ / 36€
BRANCO Branco, Quinta de Sant'Ana, Portugal	9€ / 36€
TINTO Le Bien Elevé Beaujolais, Domaine Pérol, France	9€ / 36€
LARANJA Penetra Curtição, Mauro Azóia, Portugal	9€ / 36€

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 Nº1 of article 135 of the RJACSR)

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BOOKS

PAREDE



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Toasted bread, salad with honey dressing and pickled onions,
2 eggs of your choice (fried, scrambled, or poached)

EXTRAS

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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
Homemade yogurt, persimmon in mint cordial, granola, blueberry

7€

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

10€

LEMON WHITE CHOCOLATE CAKE

Moist buttery lemon cake, whipped white chocolate ganache, lemon gel

7€

SYRNIKI BLACKCURRANT

Signature cottage cheese pancakes, homemade yogurt, blackcurrant jam, thyme

13€

GREEN SALAD, MISO-HONEY, SEASONAL FRUIT

VEGETARIAN, LACTOSE-FREE
Fresh greens, veggies, seasonal fruit, almonds, miso-honey dressing

10€

7€

CREAMY BUCKWHEAT, MUSHROOMS AND CHEESE

VEGETARIAN, GLUTEN-FREE
Buckwheat, Beurre monté sauce, crispy mushrooms, parmesan mousse

11€

TURKISH EGGS WITH YOGURT & ROASTED PEPPER

SPICY
Roasted Romano pepper, homemade yogurt, poached eggs, herbs and spices

12€

FRENCH OMELETTE

GLUTEN-FREE WITH GF BREAD
Classic omelette, cheese, chives, grilled sourdough, whipped butter

12€

EGGS BENEDICT WITH PASTRAMI

GLUTEN-FREE WITH GF BREAD
Brioche, pastrami, poached eggs, hollandaise, pickles

16€

EGGS BENEDICT WITH SALMON

GLUTEN-FREE WITH GF BREAD
Brioche, cured salmon, caviar, poached eggs, hollandaise

16€

SCRAMBLED EGGS

WITH SHRIMP & PARMESAN MOUSSE

GLUTEN-FREE WITH GF BREAD
Creamy scramble, sautéed shrimp, parmesan mousse, grilled sourdough

13€

ZUCCHINI PANCAKES, YOGURT & SALMON

Zucchini pancakes, homemade yogurt, cured salmon

12€

SALMON AVOCADO TOAST

GLUTEN-FREE WITH GF BREAD
Crispy toast, guacamole, cream cheese, poached eggs, cured salmon

14€

PUMPKIN CAMEMBERT TOAST

GLUTEN-FREE WITH GF BREAD
Crispy toast, camembert cream, roasted pumpkin, tangy redcurrant

11€

PASTRAMI SANDWICH

SPICY
Brioche, smoky chipotle sauce, crunchy coleslaw, pastrami

16€

DESSERTS

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

10€

LEMON WHITE CHOCOLATE CAKE

Moist buttery lemon cake, whipped white chocolate ganache, lemon gel

7€

SYRNIKI BLACKCURRANT

Signature cottage cheese pancakes, homemade yogurt, blackcurrant jam, thyme

13€

Ask employees for information about allergens

SPECIALTY COFFEE

BLACK

ESPRESSO SINGLE
ESPRESSO DOUBLE
AMERICANO/AUSTRALIAN LUNGO
BATCH BREW
HAND BREW RARE COFFEE

1.5€ MINT
2.5€ ASSAM BLACK
3€ HERBAL TEA
3.5€ CHUN MEE GREEN
7€ CHAI LATTE

WHITE

MACCHIATO
CORTADO
CAPPUCCINO
DOUBLE CAPPUCCINO
FLAT WHITE
LATTE

2.5€ GOLDEN TROPIC
3€ Mango, passion fruit and ginger
3.5€
4.5€ SBITEN WITH BUCKTHORN
4.5€ Traditional honey drink with sea buckthorn and ginger
4.5€

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

SIGNATURE

LATTE WITH CITRUS CARAMEL
IRISH COFFEE
Irish coffee with maple syrup and coconut cream
ESPRESSO TONIC
Double espresso, our homemade grapefruit rosemary tonic

RAF BOUNTY
LATTE PISTACHIO RASPBERRY

ESPRESSO AFFOGATO
Chocolate ice cream, double espresso, biscuit

BARISTA SET
Espresso, batch brew, cappuccino

SPECIALTY CHOCOLATE

HOT CHOCOLATE SHOT
Venezuela 55%, Madagascar 70%, Tanzania 85%

CHOCOLATE LATTE
MOCHA LATTE
COCOA

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

TEA

4€ MIMOSA
4€ Brunch classic: sparkling wine and orange juice
4€
4€
4€
6€

6€
6€
6€

MATCHA

5.5€ ESPUMANTE
Crémant de Loire, Château de Mauny, France

5.5€ ESPUMANTE
La Bella Ancestral Crianza, SK&V, Spain

6.5€ BRANCO
Branco, Quinta de Sant'Ana, Portugal

6.5€ TINTO
Le Bien Elevé Beaujolais, Domaine Pérol, France

6.5€ LARANJA
Penetra Curtição, Mauro Azóia, Portugal

DRINKS

4€
5€

WATER & SODA

3€
5€

JUICES

4.5€
4€
4€

COCKTAILS

10€
10€
10€
10€
10€

10€
10€
11€

WINES

9€ / 36€

9€ / 36€

9€ / 36€

9€ / 36€

9€ / 36€

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