1€ = 100 ESC

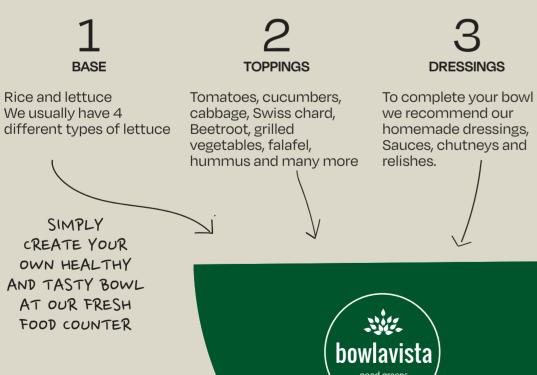
WELCOME TO BOWLAVISTA - GREAT TO HAVE YOU ? HERE! A SELECTION OF FRESH, CREATIVE AND HEALTHY DISHES AWAITS YOU. FOR US, LIVING CONSCIOUSLY MEANS TREATING ALL THE INHABITANTS OF OUR PLANET WITH RESPECT. TOGETHER WITH YOU WE WOULD LIKE TO MAKE A POSITIVE CONTRIBUTION. WE ONLY USE FRESH & REGIONAL INGREDIENTS OF THE BEST QUALITY, MUCH OF THEM FROM OUR OWN FARM UUHAA* IN RABIL. EVERY DAY WE OFFER A COLORFUL VARIETY THAT PROVIDES INSPIRATION.





OUR BOWL CONCEPT

daily from 8 a.m – 8 p.m.



ETXRAS

changing daily Fish Tartare, Local smoked fish, Caprese, Goat cheese and much more

+450 ESC

PLEASE ASK OUR STAFF ABOUT THE DAILY EXTRAS

900 ESC

FRESH VEGETABLE & FRUIT JUICES Prepared with the Angel slowjuicer. You will find the changing selection at the fresh food counter.	450 daily
Fruit Smoothies and fresh Orange Juice	350
Still water 1.5L	250
Mineral water 1L	250
Tonic water 33cl	200

HOMEMADE LEMONADES

Lemon / Lemon-Mint / Lemon-Beetroot / Lemon-Blue Clitoria-Flower / Lemon - Basil Still or with bubbles

VIRGIN COCKTAILS

Bowla Basil Smash lemon, basil, sugar, soda Ipanema lemon, sugar, tonic, soda Virgin Colada coconut milk, pinapple, cream

COCKTAILS

Aperol Spritz Limoncello Spritz Campari Spritz Gin Basil Smash lemon, fresh basil, sugar, soda Caipirinha cachaça, lemon, sugar Mojito fresh mint, lemon, sugar, rum, soda Pina Colada rum, coconut milk, pinapple juice, cream

BOWLAVISTA SPECIAL COCKTAILS

Bowlaquiri beetroot liqueur, lemon juice, rum Caipicuja maracuja liqueur, fresh maracuja, pitu, tonic

COFFEE

Espresso	100
Espresso Macchiato	100
Cappuccino	250
Americano	200
Latte Macchiato	350

APPETIZER-DIGESTIVE 400 Campari / Martini / Amaretto / Jägermeister / Aperol /

Per Se / Ramazotti / Limoncello

SPIRITS

Grogue / Pontche / Local Rum / homemade passion fruit/beetroot liqueur 300 Havana Club / Pitu / Vodka / Beefeater Gin 400 Havana Riserva / Tanqueray Gin / Bombay Gin / Jonnie Walker Red Label 500 Hendricks Gin 700

WE ONLY USE FRESH BASIL FROM OUR OWN UUHAA FARM

BEER

Sagres Mini 200 Super Bock 250 Heineken 300 Alcohol-free beer 250 Malt beer 200

1800

WINE 15 CL 75 CL

300

450

600

VVHITE		
Segredos de Sao Miguel Portugal	300	1400
Poesie Soave Italia		2500
Poesie San Lorenzo Italia		2500
Sossego Alentejano Portugal		2400

ROSÉ

Poesie Rosato Veneto Italia

RED

Segredos de Sao Miguel Portugal	350	1500
Pera Doce Portugal	350	1500
Poesie Valpolicella Cantina di Soave		2500
Poesie San Lorenzo Cantina di Soave		2500
Pera Doce Reserva Portugal		2000
Tito Paris Collection Portugal		2000
Trinca Bolotas Alicante Alentejo Portugal		2500
Amarone della Valpolicella 2015 Italia		5000

PROSECCO	10 CL
Settecento Cantina di Soave Italia	

Settecento Cantina di Soave Italia		3000
Bonaval Cava 33 España	350	2000
733 Lessini Durello Cantina Montechia /t	talia	3000

BREAKFAST & LUNCH

FRESH BREAKFAST BOWL
simply create your healthy and tasty bowl
at our fresh food counter

FRIED CATCHUPA 500 with 2 scrambled or fried eggs

OMELETTE

onions, cheese, tomatoes and 2 / 3 or 4 eggs 400 / 500 / 600

BIG BOWLAVISTA BREAKFAST

with Yogurt, Fruits, various nuts and dry fruits
Bread, Homemade Jams, Goat Cheese,
Humus, Falafel, Veggie sticks and
scrambled or fried eggs
for 1 / 2 / 3 or 4 persons
1200 / 2100 / 3000 / 3800

TOAST WITH TUNA OR GOAT CHEESE 500

Tomato, lettuce and pickles

APERITIVO & STARTERS

CAPRESE 900
with goat cheese from the Mandongue cheese
factory in Bofaeira with tomatos & fresh basil

BRUSCHETTA (V) 700

FISH SKEWERS

fish of the day, avocado, pinapple & pumpkin relish 4 / 6 / 10 skewers 1100 / 1400 / 2100

HUMUS PLATE (V)

with toasted bread, veggie sticks and garlic dip

for 2 / 4 / 6 persons 500 / 900 / 1200

FISH OF THE DAY TARTARE 1300 with avocado & mango

GARLIC BREAD WITH LOCAL GOAT CHEESE

for 2 / 4 / 6 persons 600 / 1000 / 1300

TUNA AVOCADO STEW 1100

SMOKED FISH TARTARE 1100

with mango

BOWLATIVO #1

veggies with humus, Falafel, Bruschettine, smoked fish, cheese, and homemade jam & Dip of your choosing

2/3 or 4 persons 1200/1700/2200

SANDWICHES

with tomato, lettuce, pickles you can choose between:

CHEESE & OMELETTE, LOCAL GOAT CHEESE, MANGO CHUTNEY PLUM CHUTNEY

TUNA & AVOCADO & ZUCCHINI RELISH BOILED EGG

AVOCADO & APPLE-ORANGE CHUTNEY

FRESH PANCAKE

with homemade jam, seeds and dry fruits

+ banana 100 + fruit salad 100 + chocolate 100

CACHUPA BOWL (AS A LUNCH PORTION) **750** A national dish of Cape Verde, with vegetables, falafel, Hummus and fried or scrambled eggs

+ including fish

WE ONLY SERVE

LOCAL FISH

OF THE BEST

QUALITY.

OCEAN

1300/1800/2500

1200

BOWLATIVO#2

Fried local goat cheese with sugar cane honey from Santo Antao, courgette with tuna pate, Skewers with fish of the day, homemade dip and bread

for 2 / 3 or 4 persons

LOCAL SMOKED FISH

served on lettuce with tomato, cucumber & grated carrot with homemade orange and apple chutney

PUMPKIN - COCONUT SOUP (V) 600 with toasted bread

BEETROOT - COCONUT SOUP (V) 600 with toasted bread

MAIN COURSES

START OF TABLES

FISH FILLET OF THE DAY

800

1600

turmeric sauce, homemade yam puree from Santo Antao & grilled vegetables

VEGAN STROGANOFF (V)

zucchini, aubergines, onions & mushrooms in curry coconut sauce, served with homemade fried potatoes

CATCHUPA 1500 with fish fillet of the day, homemade-beetroot puree & grilled vegetables

ZUCCHINI CARBONARAwith local goat cheese, aubergine
& egg (boiled)

AVOCADO & ANANAS (V)
in coconut sauce with yam puree
from Santo Antao

FISH FILLET OF THE DAY
with Vegetable curry & fried banana in
black wholegrain

VEGETABLES & AVOCADO (V) in peanut sauce with homemade red couscous

TUNA TATAKI
in sesame seeds with homemade beetroot puree
avocado-pinapple-fig sauce & soy dip

PASTA "PENNE"

with tuna-vegetable sauce with vegetable sauce $\widehat{\mathbb{V}}$ 1300

SALAD BOWL with fish fillet of the day and dressing

ALL OUR JAMS, CHUTNEYS AND RELISHES ARE HOMEMADE. YOU CAN BUY THEM IN OUR SHOP.

1350

600

450

DESSERT

DESSERT OF THE DAY

HOMEMADE PANNA COTTA with papaya jam

HOMEMADE MOUSSE AU CHOCOLAT (vegan with oat milk)

HOMEMADE APPLE PIE
served in a glass with cinnamon-cream

OUR BURGERS ALWAYS

COME WITH LETTUCE,

TOMATOES, BURGER

PICKLES, GOAT CHEESE AND

HOMEMADE FRIES.

HOMEMADE BURGERS

1 Choose your Burger Bun: Whole Wheat or Black Whole Wheat. Locally produced

2 choose your homemade burger patty:

LENTIL POWER

SMOKE-A-LICIOUS

A powerhouse of lentils, couscous, onions, turmeric, rolled oats, flaxseed, roasted sunflower seeds, carrots and parsley

Featuring locally produced smoked fish, onions, peppers, carrots, roasted walnuts, garlic, basil, lemon, parsley and a hint of mint

1200 (V)

RED BOWLA BURGER VERY, VERY CHICKPEA

1300

Low in calories but packed with vitamins. With beets, onions, rolled oats, garlic, roasted sunflower seeds, bell peppers, carrots, basil and parsley

The classic among veggie burgers, with chickpeas, onions, oatmeal, garlic, roasted sunflower seeds, carrots and parsley

1200 (V)

1200 (V)

3 Choose your dressing: Cocktail, French or Sesame. homemade

4 Choose as an accompaniment between homemade potatoes, sweet potatoes and your favorite dip. <u>included</u>

FOLLOW US ON
INSTAGRAM TO GET
MORE INFORMATION AND
INSIDES TO OUR FARM TO
TABLE CONCEPT

@bowlavistagoodgreens @uuhaagoodgreens www.goodgreens.cv