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CAFÉ VELO 🌐

ALL DAY BRUNCH

SPECIALTY COFFEE

TAPAS & BELGIAN BEERS

LIGHT BITES

Light, fresh and perfect for any time of the day

YOGURT BOWL

(Greek or coconut yogurt)

- With fresh fruit 5
- With granola 5
- With granola and fresh fruit 6

SMOOTHIE BOWL

Frozen seasonal fruit blended with oat milk, topped with fresh fruit, granola, seeds & nuts

- Classic 6
- With yogurt (Greek or coconut) 7

FRESHLY BAKED CROISSANT

With butter or jam



2.50

FRESH CRUSTY ROLL

Crusty bread roll, freshly baked

- With ham 2.50
- With cheese 2.50
- With ham and cheese 3.50
- With jam 2.50

CHEF'S SANDWICH

5

Toasted bread topped with today's creative surprise by the chef (see board or ask)

HOMEMADE SOUP

Freshly prepared, served with bread (see board or ask)



4

SALADE DE LUXE

Salads that take their job very seriously

CHICKEN & AVOCADO

12

Perfect with a glass of Lusitano Seleção

Grilled chicken, avocado, boiled egg, parmesan, croutons, served with bread

CARPACCIO

14

Thinly sliced raw beef, rocket, basil, tomato, parmesan, basil dressing, served with bread

BURRATA

14

Burrata, tomato, cucumber, pomegranate, croutons, basil dressing, served with bread

♥ SEARED TUNA

16

Perfect with a glass of Rosé Pom-Pom

Lightly seared tuna (mi-cuit), sesame, mango chutney, served with bread

BRUNCH FAVOURITES

Freshly made and served with a smile

BREAKFAST SHARING BOARD 15/PP

(MIN. 2 PEOPLE)

Bread, cheese, ham, avocado toast, bacon, egg (boiled, fried or scrambled), yogurt (Greek or coconut), fruit, granola, mini waffle, mini croissant, fresh juice of your choice

BRUNCH SHARING BOARD 15/PP

(MINIMUM 2 PEOPLE)

Bread, artisan cheese, cured ham, seasonal salad bowl, chef's homemade soup, gourmet sandwich, fresh fruit, mini waffle, fresh juice of your choice

OUR DAILY BREAD

Selection of freshly baked bread (1 slice/1 crusty roll/1 croissant), egg (boiled, fried or scrambled), cheese, ham, jam, chocolate spread



10

BELGIAN WAFFLES

• **Classic**

Powdered sugar, butter, maple syrup, whipped cream

7

• **Fruit**

Fresh fruit, coulis, mascarpone, whipped cream

8

• **Chocolate**

White, dark & milk chocolate, mascarpone, whipped cream

8

EGGS BENEDICT

Toast, avocado, poached egg, lettuce, tomato, red onion, homemade hollandaise

• **Classic**

10

• **with crispy bacon**

11

CLUB SANDWICH

Toast, grilled chicken, crispy bacon, lettuce, tomato, red onion, BBQ sauce



10

♥ VITELLO TONNATO

16

Perfect with a glass of Monsaraz Reserva

Slow-cooked veal, tuna mayonnaise, rocket, pickled cauliflower, capers, served with bread

LUNCH SPECIAL

10

Homemade soup or dessert, seasonal salad, gourmet sandwich (see board or ask)



SLOW PRESS JUICES

Pure flavor, no added sugars

- 
- ORANGE JUICE 3
The classic: 100% fresh oranges
 - GOLDEN SUNRISE 3
Carrot, orange, ginger
 - ♥ SUPER HERO 3
Beetroot, apple, fennel, turmeric, pomegranate

COLD BREW ICE TEA

Refined, natural taste without bitterness

- RED FRUIT INFUSION 3
Hibiscus & summer fruits, refreshing (no caffeine!)
- TROPICAL SHINE 4
Green tea, crisp vegetal notes and luscious tropical fruit

TEA TIME

Selection of premium loose-leaf teas and infusions from Flavour Boutique in Tavira



- FRUIT ROUGE 3
Vibrant mix of summer berries
- ENGLISH BREAKFAST 3
Strong and full-bodied black tea
- MYSTIC ROOIBOS 3
Naturally sweet and earthy rooibos tea
- SERENTEA 4
A calming blend of flowers and herbs
- PU-ERH LIME 4
Fermented green tea with a refreshing citrus twist
- ANGEL'S GARDEN 4
A delicate blend of green tea and herbs

WATER

- GLAS STILL / SPARKLING 1.50
- BOTTLE STILL / SPARKLING 3



COFFEE & CO

Specialty coffee from vascobelo,
the belgian brand with the portuguese name

ESPRESSO / BICA 1.10
Pure, intense and full-bodied

PINGO 2
Espresso with a cloud of silky frothed milk

CAPUCCINO / MEIA DE LEITE 3
Espresso with velvety milk foam

FLAT WHITE 4
Double espresso with milk foam

SLOW BREW COFFEE 4
Freshly brewed in a classic French press,
smooth & aromatic (2 cups)



A LATTE LOVE

ALL OUR LATTES
CAN BE
SERVED ICED!

Also available with oat milk (no extra charge)

LATTE MACHIATO / GALÃO 3.50
Smooth, sweet with a velvety finish

VANILLA LATTE 4.50
Light, creamy and beautifully layered

♥ SALTED CARAMEL LATTE 4.50
Sweet-salty indulgence with a silky texture

SPANISH LATTE 4.50
Blended with a touch of sweet condensed milk

DIRTY CHAI LATTE 4.50
Spiced chai with a bold espresso kick

SOMETHING SWEET

WITH YOUR COFFEE?

Take a look in our display for our selection
of homemade cakes and desserts



FANCY SOME

ICECREAM?

Portugese brand Fini produces
artisanal ice cream in
delicious flavours. Pick your
favourite in our freezer!



APERRO TIME!

Classic and typically portuguese aperitifs

PORTO TÓNICO 5

The portuguese gin tonic but with dry white Port

♥ SUN KISSED MIMOSA 5

Freshly squeezed orange juice topped with crisp sparkling wine. The ultimate brunch classic

APEROL SPRITZ 6

The iconic Italian classic with Prosecco and soda

 NEGRONI 7

Gin, Campari and red Vermouth

CHILLED ROSÉ  3  12

Dry, elegant and summery - Perfect with a tapas board!

ESPUMANTE  4  18

Light and refreshing: the portuguese Prosecco

NON ALCOHOLIC BOTANICAL VIRGIN TONIC 5

Our cold-brew green tea with tonic

SOMETHING TO NIBBLE

WITH YOUR DRINK?

Check our tapas menu
featuring homemade bites
and sharing boards



HOPPY HOUR

Discover belgium's most famous beers



DUVEL (33cl - 8.5%) 5
Strong golden ale with a crisp, dry finish

LA CHOUFFE (33cl - 8.0%) 5
Sunny blond ale with subtle spice and fruity notes

WESTMALLE TRIPEL (33cl - 9.5%) 5
Complex Trappist with a smooth, warming character

ORVAL (33cl - 6.2%) 7
Unique Trappist with a dry, aromatic flavor

ST. BERNARDUS ABT (33cl - 10%) 7
Rich & dark with a smooth, velvety finish

♥ CHIMAY BLUE (33cl - 9.0%) 7
Full-bodied, hints of spice and dark chocolate

DELIRIUM TREMENS (33cl - 8.5%) 7
Iconic strong blond with a lively, spicy character

OMER BLOND (33cl - 8.0%) 5
Strong blond with fruity notes

TRIPLE KARMELIET (33cl - 8.4%) 5
Classic tripel with a smooth, creamy body

QUINTINE AMBREE (33CL - 8.5%) 7
Amber beer with caramel notes and a warm finish

BELLE VUE KRIEK (25CL - 5.2%) 5
Sweet cherry beer with a lightly sparkling finish

VEDETT EXTRA WHITE (33CL - 4.7%) 5
Refreshing wheat beer with a light citrus twist

💧 **NON ALCOHOLIC** BRUGSE SPORTZOT 6
(33CL - 0.4%)
Alcohol-free blond beer with a subtle hop bitterness

PORTUGUESE ICONS

SUPER BOCK (bottle 33cl) 2

SAGRES (bottle 33cl) 2



TAPAS

Perfect with a belgian beer or a glass of wine

♥ CROQUETTES	8
Chef's selection of crispy bites (8pcs)	
BRUSCHETTA	6
Toasted bread with fresh toppings (6pcs)	
DIPS & BREAD	5
Housemade dips - fresh bread	
LOADED NACHO'S	8
Nacho's - avocado - tomatoes - jalapeños - melted cheese	
SEARED TUNA	8
Mi-cuit tuna - delicate slices	
VITELLO BITES	7
Tender meat - light sauce	

SHARING BOARDS

CHEESE BOARD	8
Selected cheeses - perfect with a glass of Herdade São Miguel	
CHARCUTERIE BOARD	8
Cured meats - artisan selection	





MIXED TAPAS BOARD	14
Perfect with Reguengos Alentejo	
Charcuterie - selected cheese - housemade dips - bread - olives	



IT'S WINE O'CLOCK

Perfect for a relaxed lunch or sunny afternoon



WHITE



LUSITANO SELEÇÃO (2024)  3  12
Tropical fruit, crisp acidity, easy-drinking (12.5%)

CHARDONNAY VINHA DO VALE (2024)  5  21
Fresh & fruity; light and elegant (13.5%)

MONSARAZ RESERVA (2024)  6  25
Floral, mineral, balanced, long dry finish (13.5%)

ROSÉ

MONTE DAS TALHAS (2024)  3  12
Fresh, red fruit, lightly bitter finish (12.5%)

POM-POM (2025)  6  28
Strawberry & grapefruit; fresh, smooth, long finish (12%)

RED

REGUENGOS ALENTEJO DOC (2024)  3  12
Young, fresh & fruity, balanced (14%)


HERDADE DE SÃO MIGUEL (2024)  5  21
Ripe berries, mint, vanilla, full and complex (14%)



BUBBLES!


MARQUÊS DE MARIALVA  4  18
Lively & fresh, notes of green apple (12.5%)

HIDDEN GEMS ♥ WINES WE LOVE

MURGANHEIRA BRUTO (BUBBLES / 2022)  28
Dried fruit, fine bubbles, long finish (13%)

HERDADE GRANDE (WHITE / 2024)  28
Apple, complex, full-bodied, pleasant bitterness (13%)

VINHA D'ERVIDEIRA (WHITE / 2025)  32
Citrus, floral, tropical, elegant finish (12.5%)

FLOR DE SAL (RED / 2023)  25
Ripe fruit, subtle oak, elegant and smooth (14%)

MONSARAZ RESERVA (RED / 2023)  25
Black fruit, herbs, long elegant finish (14.5%)

HERDADE GRANDE (RED / 2020)  28
Fruity start; adventurous, peppery, dry finish (14.5%)

CARICATURA (RED / 2024)  32
Spicy and intense; rosemary, berries (13.5%)

DIGESTIFS

PORTUGUESE SPECIALITIES

AGUARDENTE MEDRONHO 40% 8
A bold Algarve specialty made from wild medronho berries—intense, aromatic

LICOR BEIRÃO 22% 7
Portugal's iconic herbal liqueur, slightly sweet with hints of mint, cinnamon and citrus

AMARGUINHA 20% 7
Traditional almond liqueur, Portugal's answer to amaretto

MOSCATEL DE SETÚBAL 17% 6
Sweet dessert wine similar to Muscat, with aromas of orange peel, honey and raisins

PORTO WHITE/RED 19.5% 7
Traditional fortified wines, perfect to end your meal

MADEIRA 19% 7
Sweet fortified wine from Madeira, rich and smooth

CLASSICS

LIMONCELLO 30% 8

WHISKY 40% 7

RUM 40% 7

COINTREAU 40% 8

BAILEYS 17% 7



Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado

Preços com IVA incluído à taxa legal em vigor

GET LOST (THE EASY WAY)

Our premium e-bikes with preprogrammed GPS-routes take you off the tourist trail —without actually getting lost. Think quiet roads, hidden lakes and beautiful views. Smooth, simple, fun. Fuel up with coffee or breakfast first, or have some brunch, tapas or a Belgian beer on your return.



BIKE RENTAL

- E-bike + gps: 45 euro/day
- Mountainbike + gps: 35 euro/day

**Make it the full experience,
book your combo!**

- E-bike + gps + breakfast or brunch: 55 euro/day
- Mountainbike + gps + breakfast or brunch: 45 euro/day

ASK THE STAFF OR

OR CHECK OUT OUR WEBSITE

CAFEVELO.PT



We're Roselien and Nico, a Belgian duo who traded grey skies for the Portuguese blue. Roselien (°1984) is a passionate chef who's done it all, from running her own catering business in Belgium and the Netherlands to working everywhere from cozy coffee bars to Michelin-starred kitchens. Nico (°1972) is a lifelong cycling enthusiast who spent 30 years as a sports journalist. He believes there's no better way to explore life (or Portugal!) than on two wheels. Tired of cold winters and endless rain, we packed up and headed south to start something that brings our passions together, Café Velo. Here, good food meets good rides, and every day feels a little bit like a holiday.

Come join us,
for a coffee, a bite, or a bike!