

GF **latest releases** 470ml / 4,00€

our juices are made to order

yellow submarine

pineapple, green apple, ginger, cayenne

beat it

beetroot, carrot, celery

feeling good

seasonal greens, cucumber, celery,
ginger, lemon, parsley

rehab

kale, spinach, green bell peppers,
green apple, parsley

start me up

apple, carrot, ginger

GF **shots** 3,00€

*one shot a day keeps
the doctor away*

turmeric shot
immunity booster

GF **smoothies** 470ml / 5,00€

*our smoothies are great as
a light meal, snack or dessert*

(add a plant based protein for 1.50€)

don't stop me now

cold-brew coffee, banana, dates, almonds,
hemp seeds, vanilla, himalayan salt

smooth criminal

coconut water, coconut meat, dates, vanilla

ground control

garden greens, banana, almonds, spirulina

candy shop
*a sweet bite free of artificial
flour and sugar*

GF raw ball	2,00€
cookie	2,50€
GF muffin	3,00€
chia pudding	5,00€

coffee / tea

Roasted by a local artisanal coffee roaster,
our delicious coffee is a blend of the best
Brazilian and Ethiopian beans.

black coffee	1,80€
espresso (single / double)	1,00 / 1,50€
cold-brew coffee	3,00€
coco cold-brew coffee	4,00€
cold-brew latte with almond mylk*	3,80€
latte with plant based mylk*	3,00€
yogi tea (choose from our selection of 5)	2,00€

other drinks

whole fresh coconut	4,50€
kombucha	3,00€
fresh lemonade / iced tea	2,50€
golden mylk	3,00€
nut mylk, turmeric, black pepper, coconut oil, honey	
juicy beer	3,50€
house wine red or white	3,50€
house wine red or white bottle	18,00€

**ask our cashier for the mylk of the moment*



bring your own container, get 5% off!

stalk us @juicy.lisboa
hi@juicylisboa.com

healthy kitchen + music bar
rua de são julião 70, 1100-526 lisboa

plants never tasted this good

greatest hits

we oven fire our hand made organic whole wheat juicy flatbreads on a daily basis*

short | long
4,50€ | 8,50€

 *may be substituted with leafy green wrap

original flatbread

topped with our signature za'atar spread

3,00€
(one size)

funky falafel

falafel, mixed greens, roasted bell peppers, cucumber, pickled peppers, tahini sauce
(add pickled peppers 1,00€)

disco cheese

roasted vegetables, arugula, halloumi cheese, eggplant caviar

groovy mushroom

omelette, spinach, roasted mushrooms, roasted red onions, classic aioli
(add avocado 1,50€)

soulful tofu

marinated tofu, rocket, roasted veggies, hummus

jazzy tomato

fresh tomato, halloumi cheese, mixed greens, herb sauce

acoustic avocado

avocado, fresh tomato, mint, garlic sauce

za'atar

Za'atar is an Eastern Mediterranean herbal mix we spread on our flatbreads and is what gives them their distinctive and unique flavor. It's a blend of thyme, sesame seeds, sumac, cumin, coriander, fennel, sea salt and wheat. It tastes great and is also good for the mind, body and spirit.

remix your juicy flatbread

create your own organic whole wheat flatbread by selecting our toppings below*

short | long
4,50€ | 8,50€

 *may be substituted with leafy green wrap



choose your base

za'atar or plain



choose your toppings

choose any 4 for free

extra + 1,00 €

cucumber
kale & romaine
black olives
arugula
spinach
fresh sprouts
fresh tomato
pickled peppers

sweet potato fries
roasted bell peppers
roasted red onion
roasted vegetables
roasted cauliflower
roasted garlic
quinoa

extra + 1,50 €

avocado
falafel
 halloumi cheese
marinated tofu
garlic hummus
roasted mushrooms
eggplant caviar
soft boiled egg
 omelette
 oven dried tomato



choose your sauce

choose 1 for free (extra +1,00€)

herb
garlic

chipotle
creamy cashew

tahini

make it a combo

extra 3,00€

+ lemonade or ice tea
+ soup or salad or sweet potato fries

open toast

organic sourdough bread

short | long
4,50€ | 8,50€

chunky avocado

mashed avocado, radish, candied nuts, whole grain mustard, argula, lemon juice (add soft egg 1,50€)

nutty banana

cinnamon nut butter, banana, toasted coconut, maple syrup, orange zest

sneaky sides & more

soup of the day 3,00€

 salad of the day 3,50€

 sweet potato fries 3,00€

 mezze platter 9,00€

hummus, eggplant caviar, mixed olives, pickled peppers, salad of the day and our original flat bread

 mini earth bowl 5,00€

grain bowl with toppings of the day
(add soft boiled egg 1,50€)

 small tube 4,50€

(choose from selection of mixed olives, hummus, eggplant caviar, pickled peppers)

flatbreads chips 2,50€

Our full menu is vegan except for this indication: **V** VEGETARIAN. We have **GF** GLUTEN FREE option, don't hesitate to ask our cashier!

We prepare gluten free, nut free and vegan products in a common kitchen with the risk of gluten, dairy, nut & egg exposure: we cannot guarantee our products are completely free of these allergens.