

EVERY
SUNDAY

SUNDAY BRUNCH

FROM 12:30 PM
TO 3:00 PM

BREAKFAST SELECTION...

Cheese selection
Variety of breads
Cereals and granola

Greek yoghurt bowl
Goji berries and pumpkin seeds
Nuts

Waffles, crêpes, pancakes
Toppings: chocolate sauce,
maple syrup and berries,
fruit brunoise, citrus
crumble, chocolate chips
Pumpkin, fig and berry jams
Petits fours, viennoiserie, honey

STARTER BUFFET...

Vegetarian arancini with
kimchi mayonnaise,
Vegetarian spring rolls with
teriyaki sauce and chives,
Homemade pies, Regional
fritters, "Serrano" cured ham,
Tahini hummus, Guacamole
and nachos, "Pastéis de
Massa Tenra" (traditional
Portuguese meat pastries)
served with black garlic
mayonnaise, Truffle potato
croquettes, Prawn gyozas with
teriyaki sauce and vegetable
gyozas with teriyaki sauce

Mixed salads, Beetroot salad
with nuts, Quinoa salad with
vegetables and saffron,
Roasted vegetable salad
with basil, Prawn Caesar
salad, Caprese salad

HOT MAIN COURSE
BUFFET...

Vegetable soup

Mussels à la marinière

Shredded cod with
mashed chickpeas

Traditional "pica-pau"

Artisanal pizzas

Roasted "Alheira Transmontana",
roasted chorizo, crispy
bacon, fresh sausage,
sautéed mushrooms, Greek-
style ciabatta with tomato
passata, mushrooms and pesto



SHOWCOOKING

Asian-style vegetable tacos
Homemade smoked salmon
Marinated cod pani puri with
Tahini hummus and olives
Angus burger with truffle
mayonnaise, rocket, grilled
Portobello mushroom
and confit shallot

EGGS

On request: Eggs Benedict
Buffet: Scrambled eggs
Accompaniments: Cheese, ham,
sautéed mushrooms



35.00€

Children up to 2 years – free | Children from 3 to 10 years – 20€
VAT included at the current rate.

We welcome enquiries from customers who wish to know whether any meal contains particular ingredients or allergens. If you have any dietary restrictions or allergies, please inform one of our team members. The dishes shown may vary depending on the seasonality of the ingredients.

RESERVATIONS & MORE INFORMATION

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DESSERT BUFFET

"Pastéis de Feijão" (traditional
Portuguese bean pastries)
"Torta de Azeitão" (traditional
Portuguese egg-yolk roll)
Berry cheesecake
Chocolate brownie with
mascarpone cream
Chocolate panna cotta
with coffee cream
"Pastéis de nata" (Portuguese
custard tarts)
Roasted pumpkin cake
with yoghurt and white
chocolate cream
Fresh fruit
Fruit salad



DRINK SELECTION

Orange juice
Lemonade
Milk and soya milk
Still and sparkling
mineral water
Americano coffee
Espresso



Other beverages are
available à la carte (wine,
beer and soft drinks).

If you wish, request our
Drinks Menu. Payment is
due upon consumption.