



MUNDI

RESTAURANT

COUVERT

Variedade de Pão e Manteigas, Azeite e Flor de Sal, Azeitonas Marinadas, Petisco do Dia Assorted Breads and Butters, Olive Oil and Fleur de Sel, marinated Olives, Appetizer of the day	€3,50
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SOPAS | SOUPS

Creme de Gaspacho (Gaspacho em creme com guarnição) Gaspacho Cream (Gaspacho and Garnish)	€6,50
Creme de Legumes selecionados (Creme de Legumes da época) Vegetable Cream Soup (Seasonal Vegetable Cream Soup)	€5,50

SALADAS E ENTRADAS SALADS AND STARTERS

Salada Atum (Lombo de Atum grelhado, mescla de Alfaces, Ovo cozido, Azeitonas, Feijão Verde, Cebola Roxa) Tuna Salad (Grilled Tuna, Lettuce, Egg, Olives, Green Bean, Red Onion)	€17,50
Salada Burrata (Queijo Burrata Buffala, Tomate Laminado, Molho Pesto, Salada de Rúcula, Azeitonas, Tostas, Balsâmico) Burrata Salad (Burrata Buffala Cheese, Tomatoes, Pesto Sauce, Arugula Salad, Olives, Toasts, Balsamic)	€16,50
Salada Caesar Clássica (ou com Frango) (Alface Romana, Molho Caesar, Ovo cozido, lascas de Queijo Parmesão, Croûtons, Bacon crocante, Filete de Anchova) Opção Frango (Escalope de Frango grelhado) Classic Caesar Salad (or with Chicken) (Romaine Lettuce, Caesar Sauce, boiled Egg, Parmesan Cheese, Croûtons, Crispy Bacon, Anchovy Fillet) Chicken Option (Grilled Chicken Escalope)	€16,50

Salada Quinoa (Quinoa com Legumes grelhados, Grão, Hortelã e Molho Tzatziki) Quinoa Salad (Quinoa Salad with grilled Vegetables, Cheekpeas, Mint and Tzatsiki Sauce)	€15,50
Mini Kaftas de Borrego com Molho Tzatsiki (Mini Almôndegas de Borrego com Especiarias e Molho de Iogurte e Hortelã, Milho e Pickles de Cebola) Mini Lamb Kofta in Pitta Bread with Tzatsiki Sauce (Mini Lamb Meatballs with Spices and Yogurt Dressing, Mint, Corn and Onion Pickles)	€14,50
Asas de Frango com Molho BBQ Roasted Chicken Wings with BBQ Sauce	€14,00
Legumes Grelhados (Seleção de Legumes grelhados com Azeite e Tomilho e Molho Pesto) Grilled Vegetables (Selection of Grilled Vegetables with Olive Oil and Thyme and Guacamole)	€13,50
Nachos Gratinados com Chilli e Guacamole (Chips de Tortilha gratinadas com Molho de Chili, Carne, Guacamole e Jalapenos) Gratin Nachos with Chilli and Guacamole (Tortilla Chips au gratin with Chili Sauce, Meat, Guacamole and Jalapenos)	€12,00

POKES

<p>Poke de Camarão (Camarão, Tempura de Camarão, Arroz, Abacate, Alga Wakame, Tomate Cereja, Pepino marinado, Gengibre, Alga Nori, Malagueta, Mix de Cebolas, Coentros, Rebentos de Soja, Agrião)</p> <p>Shrimp Poke (Shrimp, Shrimp Tempura, Rice, Avocado, Wakame Seaweed, Cherry Tomatoes, Marinated Cucumber, Ginger, Nori Seaweed, Chilli Peppers, Onion Mix, Coriander, Soya Sprouts, Watercress)</p>	€19,50
<p>Poke de Atum (Atum, Arroz, Alga Wakame, Manga, Tomate Cereja, Pepino marinado, Gengibre marinado, Alga Nori, Malagueta, Mix de Cebolas, Coentros, Rebentos de Soja, Agrião)</p> <p>Tuna Poke (Tuna, Rice, Seaweed, Wakame, Mango, Cherry Tomato, Marinated Cucumber, Marinated Ginger, Nori Seaweed, Chilli, Onion Mix, Coriander, Soya Sprouts, Watercress)</p>	€18,50
<p>Poke de Salmão (Salmão Marinado, Arroz, Papaia, Alga Wakame, Tomate Cereja, Pepino Marinado, Gengibre, Alga Nori, Malagueta, Mix de Cebolas, Coentros, Rebentos de Soja, Agrião)</p> <p>Salmon Poke (Marinated Salmon, Rice, Papaya, Wakame Seaweed, Cherry Tomato, Marinated Cucumber, Ginger, Nori Seaweed, Chilli, Onion Mix, Coriander, Soya Sprouts, Watercress)</p>	€17,50
<p>Poke de Tofu Fumado com Quinoa (Vegan) (Tofu fumado, Quinoa, Kimchi, Abacate, Alga Wakame, Tomate Cereja, Pepino marinado, Gengibre marinado, Alga Nori, Malagueta, Mix de Cebolas, Coentros, Rebentos de Soja, Agrião)</p> <p>Smoked Tofu Poke with Quinoa (Vegan) (Smoked Tofu, Quinoa, Kimchi, Avocado, Wakame Seaweed, Cherry Tomato, Marinated Cucumber, Marinated Ginger, Nori Seaweed, Chilli, Onion Mix, Coriander, Soy Sauce, Watercress)</p>	€16,50

SNACKS

Hambúrguer de Novilho Ponta da Piedade (Black Angus de Novilho, Pão de Brioche, Molho Mil Ilhas, Tomate, Alface, Cornichões, Queijo Azul, Bacon, Jalapegnos) Ponta da Piedade Burguer (Black Angus of Veal, Brioche Bread, Cheese Sauce, Tomatoes, Lettuce, Cornices, Blue Cheese, Bacon, Jalapeños)	€19,00
Mundi Cheeseburger (Black Angus Novilho 200grs, Pão de Brioche, Molho Mil Ilhas, Tomate, Alface, Cornichoes, Queijo) (Black Angus Beef, Brioche Bread, Cheese Sauce, Tomato, Lettuce, Cornichon, Cheese)	€15,50
Sandes Clube (Tosta Melba de Frango, Maionese, Bacon, Alface, Tomate, Queijo, Fiambre, Ovo cozido) Club Sandwich (Melba Toast with Chicken, Mayonnaise, Bacon, Lettuce, Tomato, Cheese, Ham, Boiled Egg)	€16,50
Sandes Clube de Salmão Fumado (Tosta Melba, Salmão Fumado, Maionese, Bacon, Alface, Tomate, Queijo, Fiambre, Ovo Cozido) Smoked Salmon Club Sandwich (Melba Toast with Smoked Salmon, Mayonnaise, Bacon, Lettuce, Tomato, Cheese, Ham, Boiled Egg)	€16,50
Tosta Mundi (Pão Tradicional, Presunto Tradicional, Cebola Roxa, Mozzarella Búfala, Tomate e Orégãos secos) Mundi Toast (Traditional Bread, Smoked Ham, Red Onion, Buffala Mozzarella, Tomato, dry Oreganos)	€15,50



Tosta de Atum €13,50
(Pão Tradicional, Atum, Maionese, Queijo fatiado, Tomate e Orégãos secos)
Tuna Toasted Sandwich
(Traditional Bread, Tuna, Mayonnaise, Cheese, Tomato and dry Oregano)

Tosta de Tofu €13,50
(Pão Tradicional, Tofu fumado, Beringela, Courgette, Tomate, Azeite, Orégãos secos, Guacamole)
Tofu Toasted Sandwich
(Traditional Bread, Smoked Tofu, Eggplant, Courgette, Tomato, Olive Oil, dry Oregano, Guacamole)

* Todos os Snacks de Pão vêm Guarneçadas com Batata-Frita e Pickle de Couve com Passas
* All our Bread Snacks are Served with Chips and Pickled Cabbage with Raisins

PRATOS PRINCIPAIS | MAIN COURSES

Filetes de Peixe do Dia grelhados €23,50
(3 Filetes de Peixe do Dia grelhados com Azeite aromático de Ervas e Gengibre)
Grilled Fish Fillet of the Day
(3 Grilled Fish Fillets of the Day with aromatic Herb and Ginger Olive Oil)

Atum / Linguini / Pesto €23,00
(Bife de Atum grelhado com Azeite aromático de Ervas e Gengibre sobre Linguini com Pesto e Tomate)
Tuna / Linguini / Pesto
(Grilled Tuna steak with aromatic Olive Oil and Ginger on Linguini with Pesto and Tomato)

Entrecôte de Novilho com Manteiga de Ervas €22,50
(Entrecôte de Novilho grelhado, Legumes e Batata Frita)
Entrecôte with Herbs Butter
(Grilled Entrecote, Vegetables and Chips)



Fajitas de Frango com Feijão guisado, Pico de Galo e Guacamole €18,50
(Tiras de Frango, Especiarias, Cebola e Pimentos servido com Tortilhas, Guacamole e Feijão guisado)
Chicken Fajitas with Beans stew, 'Pico de Galo' and Guacamole
(Chicken slices, Spices, Onion, Peppers served in Tortillas, Guacamole and Beans stew)

Fajitas de Seitan com Juliana de Legumes e Guacamole €18,50
(Juliana de Legumes e Seitan servida em Pão de Tortilha com Ervas e Feijão e Guacamole)
Seitan Fajitas with Vegetables Julienne and Guacamole
(Vegetable and Seitan Julienne served with Tortilla, Herbs, Beans and Guacamole)

MUNDI GUARNIÇÕES MUNDI GARNISHES

Arroz de Alho e Coentros €5,50
Garlic and Coriander Rice

Batata Nova Sauté €5,00
Sauté Potato

Batata frita €4,00
Chips

Legumes mistos €6,50
Mixed Vegetables



PASTAS

Arrabiatta (Molho de Tomate, Manjeriçã, Malagueta, Alho, Tomate Cereja) (Tomato Sauce, Basil, Chilli Pepper, Garlic, Cherry Tomato)	€16,50
Bolonhesa (Molho de Carne selecionada com perfume de Oregãos) (Selected Meat Sauce with Oregano)	€15,50
Carbonara (Bacon salteado, Natas, Gema de Ovo, Queijo Parmesão) (Sautéed Bacon, Cream, Egg Yolk, Parmesan Cheese)	€15,50
Napoli (Molho de Tomate com Manjeriçã e Tomate Cereja) (Tomato Sauce with Basil and Cherry Tomato)	€14,00
Pasta Disponíveis: Penne, Linguini, Esparguete Available Pastas: Penne, Linguini, Spaghetti	

PIZZA

Pizza Lighthouse (Molho de Tomate, Queijo Mozzarella ralado, Atum, Miolo de Camarão, Filete de Anchova, Orégãos secos) (Tomato Sauce, Mozzarella Cheese, Tuna, Shrimp Kernels, Anchovy Fillet, dry Oregano)	€18,50
Pizza Spice your Senses (Molho de Tomate, Queijo Mozzarella, Chouriço Tradicional, Bacon, Cebola, Pimento, Azeitonas, Malagueta) (Tomato Sauce, Mozzarella Cheese, Traditional Chorizo, Bacon, Onion, Pepper, Olive, Chilli)	€18,00
Pizza Margarita (Molho de Tomate, Queijo Mozzarella ralado, Orégãos secos) (Tomato Sauce, Mozzarella Cheese, dry Oregano)	€17,50

SOBREMESAS | DESSERTS

Daquoise de Coco, Maracujá e Chocolate de Leite Coconut Dacquoise, Passion Fruit and Milk Chocolate	€8,50
Tarte Merengada de Limão e Framboesas Lemon and Raspberry Meringue Pie	€7,50
Bolo de Cenoura e Nozes com Sorbet de Laranja (Vegan e S/Glúten) Carrot and Walnuts Cake with Orange Sorbet (Vegan and Gluten free)	€7,50
Mix de Frutas laminadas Sliced Fruit mixed	€7,50
Seleção de Gelados/Sorvetes 1 Bolas / 2 Bolas / 3 Bolas Ice Cream 1 Scoop / 2 Scoops / 3 Scoops	€2,50 / €4,00 / €5,00

BEBIDAS | DRINKS

COCKTAILS

Aperol Spritz	€9,00
Aperol, Espumante, Soda	
Aperol, Sparkling Wine, Soda	
Caipirinha	€10,00
Cachaça, Açúcar, Lima	
Cachaça, Sugar, Lime	
Fruit Daiquiri	€10,00
Rum, Sumo de Lima, Açúcar, Fruta	
Rum, Lime Juice, Sugar, Fruit	
Hugo Cocktail	€10,00
Licor Sabugueiro Selvagem, Espumante, Soda	
Wild Elderflower Liqueur. Sparkling Wine, Soda	
Long Island Ice Tea	€10,00
Vodka, Gin, Rum, Triple Sec, Sumo de Lima, Açúcar, Cola	
Vodka, Gin, Rum, Triple Sec, Lime Juice, Sugar, Cola	
Mojito	€10,00
Rum, Lima, Açúcar, Hortelã, Soda	
Rum, Lime, Sugar, Mint, Soda	
Moscow Mule	€10,00
Vodka, Lima, Ginger Beer	
Vodka, Lime, Ginger Beer	
Pina Colada	€10,00
Rum, Ananás, Coco	
Rum, Pineapple, Coconut	
Tequilla Sunrise	€10,00
Tequilla Silver, Sumo de Laranja natural, Grenadine	
Tequilla Silver, Fresh Orange Juice, Grenadine	

INNOCENTS

Cascade Fruit Smash	€6,00
Sumo Laranja natural, 3 Frutos à escolha	
Fresh Orange juice, Choose 3 Fruits	
Homemade Lemonade	€4,00
Água gaseificada, Limão, Açúcar, Hortelã	
Sparkling Water, Lemon, Sugar, Mint	
Made in Heaven	€8,00
Abacaxi, Lima, Coco	
Pineapple, Lime, Coconut	

ÁGUAS | WATERS

Água sem gás Vitalis 750ml Still Water Vitalis 750ml	€4,00
Água sem gás Vitalis 375ml Still Water Vitalis 375ml	€2,50
Água com gás Pedras Salgadas 750ml Sparkling Water 750ml	€4,50
Água com gás Pedras Salgadas 250ml Sparkling Water 250ml	€3,00

REFRIGERANTES E SUMOS NATURAIS SOFT DRINKS & FRESH JUICES

Coca-Cola, Fanta, Sprite 237ml	€3,00
Nestea 300ml	€3,00
Fever Tree Tonic 200ml	€5,00
Fever Tree Ginger Ale 200ml	€5,00
Red Bull 250ml	€6,00
Sumo de Laranja natural 250ml Fresh Orange juice 250ml	€4,00
Sumo Detox 300ml Detox juice 300ml	€8,00

CERVEJA E SIDRA | BEER & SIDER

	T.A. %	País Country	
Super Bock pressão 300ml Draught Beer 300ml	5,2%	PT	€3,00
Super Bock pressão 500ml Draught Beer 500ml	5,2%	PT	€5,00
Super Bock Garrafa 330ml Bottle Beer 330ml	5,2%	PT	€4,00
Super Bock Stout Garrafa 330ml Bottle Beer 330ml	5%	PT	€4,00
Super Bock sem Álcool Garrafa 330ml Bottle non Alcoholic Beer 330ml	0,5%	PT	€4,00
Sommersby 330ml	4,5%	UK	€6,00

APERITIVOS | APERITIFS

50ML

	T.A. %	País Country	
Campari	25%	IT	€7,00
Pimm's	25%	UK	€7,00

PORTO & MOSCATEL

50ML

	T.A. %	País Country	
Rozès Branco Extra Dry	19%	PT	€6,00
MoscateL Setúbal Bacalhôa Roxo 5 anos	19%	PT	€6,00

VODKA, GIN & TEQUILLA

50ML

	T.A. %	País Country	
Grey Goose	40%	FR	€14,00
Stolichnaya	40%	RU	€10,00
Hendrick's	41,40%	UK	€14,00
Tanqueray	43,10%	UK	€8,00
Arette Blanco	38%	MX	€12,00

RUM

50ML

	T.A. %	País Country	
Havana Club 3	40%	CU	€8,00
Diplomático	40%	VE	€12,00

BRANDY & WHISKY

50ML

	T.A. %	País Country	
Adega Velha 6	40%	PT	€10,00
Monkey Shoulder	40%	UK	€10,00
Jameson	40%	UK	€8,00
Jack Daniel's	40%	US	€9,00

VINHO | WINE

VINHO BRANCO | WHITE WINE

	Garrafa Bottle	Copo Glass
Barranco Longo Grande Escolha (Arinto, Chardonnay) - 12% Algarve	€28,00	€7,00
Cabrita (Arinto, Verdelho) - 12,5% Algarve	€28,00	€7,00
Vila Alvor (Arinto, Antão Vaz, Sauvignon Blanc, Verdelho) - 12% Algarve	€22,00	€6,00
Bico Amarelo (Alvarinho, Avesso, Loureiro) 11,5% Minho	€24,00	€6,00
Casa Santos Lima (Chardonnay) - 13% Lisboa	€22,00	€6,00
Casa Santos Lima (Sauvignon Blanc) - 13% Lisboa	€22,00	€6,00

VINHO ROSÉ | ROSE WINE

	Garrafa Bottle	Copo Glass
Barranco Longo (Aragonez, Touriga Nacional) 12% Algarve	€24,00	€7,00
Herdade do Rocim (Touriga Nacional) 12,5% Alentejo	€32,00	€8,00

VINHO TINTO | RED WINE

	Garrafa Bottle	Copo Glass
Barranco Longo Private Selection (Aragonez, Alicante Bouschet) - 12,5% Algarve	€24,00	€7,00
Vila Alvor (Touriga Nacional, Syrah, Aragonez, Trincadeira) - 14% Algarve	€22,00	€6,00
Vinha Paz Colheita (Touriga Nacional, Tinta Roriz, Afrocheiro, Jaen) - 14% Dão	€36,00	€8,00
Maria Mansa (Tinta Roriz, Touriga Franca, Touriga Nacional) - 13,5% Douro	€32,00	€8,00
Casa Santos Lima (Merlot) - 14,5% Lisboa	€28,00	€7,00

ESPUMANTES E CHAMPANHE SPARKLING WINE & CHAMPAGNE

	Garrafa Bottle	Copo Glass
Colinas Cuvée Brut Nature (Chardonnay, Arinto) 12,5% Bairrada	€48,00	€12,00
Filipa Pato 3B Rosé (Baga, Bical) - 11% Bairrada	€32,00	€9,00
Ermelinda Freitas Bruto (Fernão Pires, Arinto) 12% Setúbal)	€22,00	€6,00
Pommery Brut Apanage (Chardonnay, Pinot Noir) 12,5% Champagne	€95,00	€16,00
Pommery Brut Rose (Chardonnay, Pinot Meunier, Pinot Noir) - 12,5% Champagne	€120,00	
Pommery Brut Rose Apanage (Chardonnay, Pinot Meunier e Pinot Noir) - 12,50% Champagne	€220,00	
Ruinart Blanc de Blancs (Chardonnay) 12% Champagne	€180,00	
Ruinart Rose (Chardonnay, Pinot Noir) 12% Champagne	€180,00	
Möet & Chandon (Chardonnay) - 12% Champagne	€100,00	

SANGRIA

	Garrafa Bottle
Sangria Branca, Rosé ou Tinta 1000 ml White, Rosé or Red Sangria 1000ml	€20,00
Sangria de Espumante Sparkling Wine Sangria	€25,00
Sangria de Champanhe Champagne Sangria	€95,00



CAFETARIA | COFFEE

Chá Ronnefeldt	€2,50
Ronnefeldt Tea	
Espresso	€2,00
Espresso Macchiato	€2,50
Café Americano	€2,50
Black Coffee	
Cappuccino	€3,00
Caffé Latte	€3,00
Latte Macchiato	€3,50
Caffé Latte Aromatizado	€4,00
Flavoured Caffé Latte	
Chocolate quente/frio	€3,00
Hot/cold Chocolate	

Valores com IVA • Nenhum prato, produto alimentar ou bebida, incluindo o Couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado (DL-10/2015 de 16/01) • Caso possua algum tipo de alergia ou intolerância alimentar por favor consulte previamente um dos nossos colaboradores.

Prices include VAT • No dish, food item or drink, including the Couvert, may be charged for if it was placed on the table without the customer having ordered it and as long as the customer did not consume any part of it (DL-10/2015 of 16/01) • If you suffer from any tyupe of food allergy or intolerance please inform our staff.