

Pão fresco de Pão da Terra

Bread is baked fresh on Thursday morning and we pick up directly from the bakery for our Thursday deliveries!

PT: As farinhas usadas no fabrico do pão são integrais e semi-integrais, exclusivamente moídas em mó de pedra, provenientes de Espanha. O pão é composto apenas por farinha, água e sal marinho da Figueira da Foz. Usamos fermento natural produzido por nós 2017, tem agora 2 anos. O pão é de fermentação lenta, 16 a 24 horas, o que o torna um pão de fácil digestão, por vezes apto a pessoas intolerantes ao glúten.

EN: The flours we use in all of our breads are either whole-grain or semi whole-grain and ground using stone mill from Spain. The bread contains flour, water and sea salt from Figueira da Foz. The natural yeast used was created for us in 2017, so it's now two years old! The bread is made using slow fermentation- 16-24 hours which makes the bread easier to digest- even in some cases for those with gluten intolerance.

Pão de Trigo e Centeio | 2,60€ - 500 gr(oval) | 5,20€ - 1000 gr(oval) | 4,70€ - 950 gr(forma)

farinha de trigo semi-integral, farinha de centeio integral, fermento natural de centeio, água filtrada e sal marinho

Wheat and rye bread: €2.60 - 500 g(oval) | €5.20 - 1000g(oval) | €4.70 - 950g(loaf)

Semi- whole wheat, whole grain rye flour, natural yeast from rye, filtered water and sea salt

Pão de Trigo Branco | 2,60€ - 500 gr(oval) | 5,20€ - 1000 gr(oval) | 4,70€ - 950 gr (forma)

farinha de trigo, farinha de trigo semi-integral, fermento natural de centeio, água filtrada e sal marinho

White flour loaf: | 2,60€ - 500 g(oval) | 5,20€ - 1000 g(oval) | 4,70€ - 950 g(loaf)

White wheat flour, semi whole-grain wheat flour, natural yeast from rye, filtered water and sea salt

Pão com Sementes de Abóbora, Girassol e Sésamo | 3,15€ - 500 gr(oval) | 5,75€ - 950 gr (forma)

farinha de trigo semi-integral, farinha de centeio integral, fermento natural de centeio, sementes de abóbora, girassol e sésamo, água filtrada e sal marinho

Pumpkin seed, sunflower and sesame loaf: | 3,15€ - 500 gr | 5,75€ - 950 gr
Semi whole-wheat flour, whole-grain rye flour, natural yeast from rye, filtered water and sea salt

Pão de Trigo e Alfarroba (rustico/oval) | 3,15€

farinha de trigo semi-integral, farinha de centeio integral, fermento natural de centeio, farinha de alfarroba, água filtrada e sal marinho

Wheat and carob rustic oval: | 3,15€

Semi whole-wheat flour, whole-grain rye flour, natural yeast from rye, carob flour, filtered water and sea salt.

Pão de Nozes e Passas | 3,65€

farinha de trigo semi-integral, farinha de centeio integral, fermento natural de centeio, nozes, sultanas, água filtrada e sal marinho

Walnut raisin bread (rustic oval) | 3,65€

Semi whole wheat flour, whole-grain rye flour, natural yeast from rye, walnuts, raisins, filtered water and sea salt

Pão de Azeitonas | 3,65€

farinha de trigo semi-integral, farinha de centeio integral, fermento natural de centeio, azeitonas (tomilho e alho), água filtrada e sal marinho

Olive Bread (rustic oval:) | 3,65€

Semi whole-wheat flour, whole grain rye flour, natural yeast from rye, olives (contains thyme and garlic,) filtered water and sea salt.

Pão de Espelta | 4,15€

farinha de espelta semi-integral, farinha de espelta integral, fermento natural de centeio, água filtrada e sal marinho

Spelt bread: | 4,15€

Semi whole-grain spelt flour, whole-grain spelt flour, natural yeast from rye, filtered water and sea salt.

Pão 100% Centeio | 5,25€ - 1000 gr

farinha de centeio integral, farinha de centeio semi-integral, fermento natural de centeio, água filtrada e sal marinho

100% rye bread: | 5,25€ - 1000 gr

Whole grain rye flour, semi whole-grain rye flour, natural yeast from rye, filtered water and sea salt.