

*Lapa Palace*

*Lisboa*

*Bar Rio Tejo*

## *Estimado Cliente*

O nosso Bar Rio Tejo foi concebido tendo em consideração as necessidades do nosso hóspede e está disponível entre as 10h30 e a 01h00 da manhã

É o local perfeito para qualquer ocasião e aqui poderá encontrar desde snacks ligeiros a pratos alusivos à rica gastronomia Portuguesa.

Temos ainda disponível uma vasta selecção de vinhos, cocktails e bebidas espirituosas

*V* – Prato vegetariano / *VV* – Prato vegan

**Caso tenha alguma restrição ou intolerância alimentar, queira por favor informar o barman no ato do pedido.**

**Não é permitido o consumo no interior do Bar de produtos trazidos do exterior.**

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

**No nosso constante compromisso pela sustentabilidade, a grande maioria dos nossos ingredientes frescos provêm de produtores nacionais certificados, sendo os nossos pratos são confeccionados com ingredientes locais e de origem sustentável.**

IVA INCLUÍDO À TAXA LEGAL DE 13 % – Comida, bebidas não alcoólicas e bebidas não gaseificadas  
IVA INCLUÍDO À TAXA LEGAL DE 23 % – Bebidas alcoólicas e bebidas gaseificadas

## *Dear Guest*

Our Rio Tejo Bar has been designed with careful consideration to the needs of today's traveller and is available from 10h30 to 01h00 in the morning.

It is the perfect spot for any occasion, and here you may find from light snacks to dishes influenced by Portuguese gastronomy.

We also have available a wide selection of wines, cocktails and alcoholic beverages.

*V* – Vegetarian Dish / *VV* – Vegan dish

**Should any dietary restriction or intolerance apply, please inform the bartender while placing the order.**

**The consumption of items brought from outside the hotel are not allowed in the Bar.**

**No dish, food product or beverage, including couvert, may be charged if not requested by the guest or if rendered useless by the same.**

**Following our constant commitment with sustainability, most of our fresh produces are brought to you from certified national producers, being our dishes prepared with local and sustainable ingredients.**

13 % VAT RATE APPLIED – Food, non-alcoholic beverages and gas free beverages  
23 % VAT RATE APPLIED – Alcoholic beverages and gasified beverages

# Saladas

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## SALADS

Servido das 11:00 às 23:00 *Served from 11:00 to 23:00*

- Salada de gambas do Lapa Palace**, com papaia e molho cocktail € 31,50  
*Lapa Palace prawns salad with papaya and cocktail sauce*
- Salada Caprese**, queijo mozzarella, tomate, manjeriçã, oregãos e azeite - *V* € 20,00  
*Caprese salad, mozzarella cheese, tomato, basil, oregano and olive oil*
- Salada Caesar** com croutons, queijo parmesão e molho Caesar  
*Caesar Salad with croutons, parmesan cheese and Caesar sauce*
- Clássica / *classic* - *V* € 21,50
- Com frango / *with chicken* € 29,50
- Poké bowl de salmão** € 27,50  
com salmão marinado, pêra abacate, wakame, manga, cebola roxa, edamame, sementes de sésamo, sementes de papoila, molho teriyaki e molho de soja  
*Salmon poké bowl*  
*with marinated salmon, avocado, wakame, mango, purple onion, edamame, sesame seeds, poppy seeds, teriyaki and soy sauces*
- Poké bowl vegan** *VV* € 17,50  
com tofu, couve roxa, cenoura, rabanete, feijão encarnado, quinoa preta, abacaxi, molho teriyaki e molho de soja  
*Vegan poké bowl*  
*with tofu, purple cabbage, carrot, horseradish, red beans, black quinoa, pineapple, teriyaki and soy sauces*

# Sopas

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## SOUPS

- Sopa de legumes Mediterrânicos** – *VV* € 16,00  
*Mediterranean vegetable soup*
- Gaspacho do Lapa Palace** com gambas salteadas € 22,00  
*Lapa Palace gazpacho with sautéed prawns*
- Sopa de peixes e mariscos do Atlântico** € 21,50  
com raviolis de aipo e mexilhão, aromas de gengibre  
*Atlantic fish and seafood soup*  
*with celery and mussels raviolis, scents of ginger*

# Sandwiches e Hambúrgueres

## SANDWICHES AND HAMBURGUERS

Servido das 11:00 às 23:00 Served from 11:00 to 23:00

<b>Sandwich Club Clássica,</b> peito de frango, ovo cozido, tomate, bacon e alface em molho maionese <b>Classic Club Sandwich,</b> <i>grilled chicken breast, boiled egg, tomato, bacon and lettuce with mayonnaise sauce</i>	<b>€ 26,00</b>
<b>Prego do lombo de novilho em pão ciabatta</b> <b>Minute steak sandwich on ciabatta bread</b>	<b>€ 37,00</b>
com queijo brie / <i>with brie cheese</i>	<b>€ 39,00</b>
com presunto de Parma / <i>with Parma smoked ham</i>	<b>€ 41,00</b>
<b>Salmão fumado e queijo creme em baguete de cereais</b> salada de agrião e gomos de citrinos, vinagrete de limão e batata rústica <b>Smoked salmon and cream cheese on cereal baguette</b> <i>watercress and citrus salad, lemon vinaigrette and rustic potato wedges</i>	<b>€ 29,50</b>
<b>Tosta de queijo chèvre gratinada</b> em baguete de cereais com tomate cherry confitado aromatizado com tomilho <b>Grilled chèvre cheese toasted sandwich</b> <i>on cereal baguette, with confit cherry tomato scented with thyme</i>	<b>€ 26,00</b>
<b>Hambúrguer Lapa Palace, em pão brioche</b> com queijo, bacon, ovo estrelado, salada fresca e batata frita <b>Lapa Palace prime beef hamburger, on brioche bread</b> <i>with cheese, bacon, fried egg, fresh salad and french fries</i>	<b>€ 31,00</b>
<b>Wrap vegan</b> <i>VV</i> com cenoura, courgette, beringela, cogumelos, endívia e guacamole <b>Vegan wrap</b> <i>with carrot, courgette, eggplant, mushrooms, endive and guacamole</i>	<b>€ 20,00</b>

# Snacks & Pratos Principais

## SNACKS & MAIN COURSES

Servido das 12:00 às 23:00 Served from 12:00 to 23:00

<b>Tábua de queijos e enchidos,</b> queijos de Nisa, Castelo Branco e da Ilha acompanhado de presunto belota, paiola e chouriço portugueses, com azeitonas, cournichons e sticks de pão torrado <b>Cheese and cold cuts board,</b> Nisa, Castelo Branco and Ilha cheeses accompanied with Portuguese belota smoked ham, paiola and chorizo, served with olives, cournichons and toasted bread sticks	<b>€ 29,00</b>
<b>Legumes da época grelhados,</b> servidos com queijo brie au gratin - <i>V</i> <b>Seasonal grilled vegetable platter,</b> served with grilled brie cheese	<b>€ 19,00</b>
<b>Pastéis de bacalhau</b> com salada mista e maionese de tomate seco <b>Codfish cakes</b> with mixed salad and dried tomato mayonnaise	<b>€ 26,00</b>
<b>Robalo de linha grelhado</b> com legumes da época ao vapor, aromatizado com azeite de ervas <b>Grilled line fished seabass</b> with seasonal steamed vegetables, scented with herb olive oil	<b>€ 55,00</b>
<b>O clássico bife do lombo à Portuguesa,</b> com alho e louro, servido com presunto curado e batata sauté <b>Portuguese style sirloin beef steak</b> with garlic and laurel, served with air cured ham and sautéed potatoes	<b>€ 49,00</b>

## Ovos & Massas

### EGGS & PASTAS

<b>Omelete</b> com gambas e espargos <b>Omelette</b> with prawns and asparagus	<b>€ 27,50</b>
<b>Linguini</b> com vieiras, camarão e molho de marisco <b>Linguini</b> with scallops, shrimp and seafood sauce	<b>€ 39,50</b>
<b>Penne</b> com molho de tomate e manjeriço <b>Penne</b> with tomato and basil sauce	<b>€ 19,00</b>
<b>Spaghetti vegan de milho</b> - <i>VV</i> com pesto de manjeriço e tomate cereja confitado <b>Corn vegan spaghetti</b> with basil pesto and confit cherry tomato	<b>€ 25,00</b>

# Sobremesas

## DESSERTS

Servido das 11:00 às 23:00 *Served from 11:00 to 23:00*

**Bolo de chocolate e caramelo** com suspiro de cacau e sorvete de clementina € 11,50  
*Chocolate and caramel cake with cocoa merengue kiss and clementine sorbet*

**Tiramisú Clássico** € 13,50  
*Classic Tiramisu*

**Parfait Margarita** € 10,50  
*Margarita parfait*

**Fruta da época e exótica laminada** - *NY* € 16,00  
*Sliced seasonal and exotic fruit*

**Gelados e sorvetes do Lapa Palace** € 18,00  
*Lapa Palace homemade ice creams and sorbets*

### Gelados

Baunilha, chocolate, café, canela e pistáchio

### Ice cream

*Vanilla, chocolate, coffee, cinnamon and pistachio*

### Sorvetes - *NY*

Morango, framboesa, maracujá,  
limão e côco

### Sorbets

*Strawberry, raspberry, passion fruit,  
lemon and coconut*

# Champagnes

## CHAMPAGNES

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	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Louis Roederer, Brut Premier, Reims	€ 28,00	€ 140,00
Perrier Jouët, Grand Brut, <i>Épernay</i>		€ 190,00
Perrier Jouët Rosé, Brut, <i>Épernay</i>		€ 230,00
Ruinart Blanc des Blancs, Brut, <i>Reims</i>		€ 295,00
Ruinart Rosé, <i>Reims</i>		€ 280,00
Cristal, Louis Roederer, Brut, <i>Reims</i>		€ 750,00
Dom Perignon, Brut, <i>Reims</i>		€ 820,00

# Espumantes

## SPARKLING WINES

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	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Kompassus, Rosé, Bruto – <i>Bairrada</i>	€ 14,00	€ 70,00
Quinta dos Abibes, Bruto – <i>Bairrada</i>	€ 14,00	€ 70,00
Real Companhia Velha, Bruto – <i>Douro</i>		€ 95,00
Prosecco Ca’Neri – <i>Veneto</i>	€ 8,00	€ 40,00

# Vinhos Brancos & Verdes

## WHITE & GREEN WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Adega Mãe, Viosinho – Lisboa Fresco, notas vegetais, e ligeiro tropical, com acidez refrescante <i>Fresh, vegetable and tropical notes balanced with refreshing acidity</i>	€ 8,00	€ 32,00
Encostas de Sonim, Reserva – Trás-os-Montes Notas de fruta tropical, acidez equilibrada e final longo <i>Notes of tropical fruit, balanced acidity and long finish</i>	€ 10,00	€ 40,00
Bacalhôa, Chardonnay – Península de Setúbal Chardonnay muito fresco e elegante <i>An elegant and very fresh Chardonnay</i>	€ 11,00	€ 44,00
Casas Altas, Riesling – Beira Interior Aroma mineral, delicado e com notas cítricas <i>Mineral aroma, delicate and with citrus notes</i>	€ 10,50	€ 42,00
Soalheiro, Alvarinho, Vinho Verde – Monção e Melgaço O perfume do Alvarinho no seu melhor <i>Alvarinho's perfume at its best</i>	€ 10,50	€ 42,00

# Vinhos Tintos & Rosados

## RED & ROSÉ WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Castelo d'Alba, Reserva – Douro Uma boa estrutura, notas vegetais e de madeira <i>Great structure, notes of spring greens and wood</i>	€ 7,50	€ 30,00
Quinta do Rol, Pinot Noir – Lisboa Frutado e especiado, aveludado e de final longo e persistente <i>Fruity and spicy, velvety with a long and persistent finish</i>	€ 15,50	€ 62,00
Herdade do Pombal Reserva – Alentejo Fresco e aveludado com notas de frutos vermelhos do bosque <i>Fresh and velvety with red berries notes</i>	€ 15,00	€ 60,00
Quinta do Piloto, Cabernet Sauvignon – Península de Setúbal Encorpado com aroma de pimento verde e minerais <i>Full bodied with green pepper and mineral aromas</i>	€ 8,00	€ 32,00
Blush Rosé – Algarve Aroma rico e expressivo, combinação perfeita de fruta e frescura <i>Rich and expressive aroma, perfect combination of fruit and freshness</i>	€ 11,00	€ 44,00
Howard's Folly Sonhador, Rosé -Alentejo Notas de framboesa e frutos do bosque <i>Raspberry and wild forest fruit aroma</i>	€ 12,50	€ 50,00

# *Vinhos Moscatéis e Carcavelos*

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## MOSCATEL & CARCAVELOS WINES

6 cl

Moscatel Roxo Superior – <i>Casa Agrícola Horácio Simões, Setúbal</i>	<b>€ 9,50</b>
Moscatel Alambre 20 Anos – <i>José Maria da Fonseca, Setúbal</i>	<b>€ 12,50</b>
Carcavelos – <i>Villa Oeiras, Carcavelos</i>	<b>€ 11,00</b>

# *Vinhos da Madeira*

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## MADEIRA WINES

6 cl

Madeira, Sercial, Dry – <i>Cossart Gordon</i>	5 Anos	<b>€ 7,00</b>
Madeira, Rainwater, Medium Dry – <i>Blandy's</i>		<b>€ 6,50</b>
Madeira Bual, Medium Sweet – <i>Cossart Gordon</i>	10 Anos	<b>€ 10,00</b>
Madeira Malvasia, Sweet – <i>Cossart Gordon</i>	10 Anos	<b>€ 10,00</b>

# *Vinhos Aperitivos e de Sobremesa*

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## APERITIF & DESSERT WINES

	Copo/Glass 6 cl	Garrafa/Bottle 50 cl
Porto Taylor's, Chip Dry, White	<b>€ 8,00</b>	
Tio Pepe, Palomino, Fino	<b>€ 9,50</b>	
Vieira de Sousa White 20 anos	<b>€ 15,00</b>	<b>€ 120,00</b>

# *Vinhos do Porto Vintage*

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## VINTAGE PORT WINES

Vinho de excelente qualidade, engarrafado após estágio de dois a três anos em casco

*Wine of excellent quality, bottled after its second or third year in wood casks*

		Copo/Glass 6 cl	Garrafa/Bottle 75 cl
Dow's Quinta do Bomfim	2010	€ 9,50	€ 115,00
Graham's Malvedos	2012	€ 18,00	€ 215,00
Niepoort	2003	€ 28,00	€ 335,00
Taylor's	2000	€ 46,00	€ 550,00
Dow's	2007		€ 650,00
Taylor's Fladgate (Wine Spectator 100%)	1994		€ 1250,00
Quinta do Noval Nacional (Wine Spectator 99%)	2003		€ 3700,00

# *Vinhos do Porto Late Bottled Vintage*

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## LATE BOTTLED VINTAGE PORT WINES

Vinho de qualidade distinta, engarrafado após envelhecimento de quatro a seis anos em casco

*Wine of distinct quality, bottled after an ageing of four to six years in wood casks*

		Copo/Glass 6 cl	Garrafa/Bottle 75 cl
Seara d'Ordens	2017	€ 6,50	€ 78,00
Ferreira	2017	€ 7,00	€ 84,00
Quinta do Crasto	2016	€ 8,50	€ 100,00

# Vinhos do Porto Colheita

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## COLHEITA PORT WINES

Vinho de um único ano, com envelhecimento mínimo de sete anos em casco

*Single harvest wine aged in wood casks for at least seven years*

		Copo/Glass 6 cl	Garrafa/Bottle 75 cl
Burmester	2005	€ 11,00	€ 130,00
Quinta do Noval	2005	€ 16,00	€ 190,00

# Vinhos do Porto Tawny

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## TAWNY PORT WINES

Lotes de vinhos de vários anos envelhecidos em casco

*Blends of several years aged in oak casks*

		Copo/Glass 6 cl	Garrafa/Bottle 75 cl
Noval 40 anos		€ 49,00	€ 590,00
Niepoort 30 anos		€ 27,50	€ 330,00
Graham's 20 anos		€ 17,00	€ 200,00
Fonseca 10 anos		€ 8,00	€ 96,00

## Champagne Cocktails

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15 cl

### Lapa Champagne

€ 21,50

Champagne Louis Roederer, vodka Grey Goose Orange,  
licor de maçã e polpa de manga

*Louis Roederer champagne, Orange Grey Goose vodka, apple liqueur and mango pulp*

### Champagne Cocktail

€ 23,00

Champagne Louis Roederer, Martell VSOP, licor Cointreau,  
Angostura Bitter e açúcar

*Louis Roederer champagne, Martell VSOP, Cointreau liqueur,  
Angostura Bitter and sugar*

### Bellini

€ 16,00

Prosecco Ca'Neri, polpa de pêsego branco

*Ca'Neri prosecco, white peach pulp*

## Wine Cocktails

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25 cl

### White Fruit Sangria

€ 18,50

Vinho branco, licor Cointreau, licor de sabugueiro,  
Seven Up, açúcar, canela, fruta fresca, laranja, limão e maçã

*White wine, Cointreau liqueur, elderberry liqueur,  
Seven Up, sugar, cinnamonn, fresh orange, lemon and apple*

### Classic Sangria

€ 21,00

Vinho tinto, licor Cointreau, licor Beirão, sumo de laranja e limão natural,  
seven up, canela, açúcar, fruta fresca, laranja, limão e maçã

*Red wine, Cointreau liqueur, Beirão liqueur, natural orange and lemon juice, seven up,  
cinnamonn, sugar, fresh orange, lemon and apple*

# Martini Cocktails

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18 cl

## **Sakura Blossom Martini**

€ 24,00

Gin Bombay Sapphire, sumo de lima natural, clara de ovo e licor de Amarena  
*Bombay Sapphire gin, freshly squeezed lime juice, egg white and Amarena liqueur*

## **Hendrick's Classic**

€ 24,00

Gin Hendrick's, sumo de lima natural, pepino fresco e sal  
*Hendrick's gin, freshly squeezed lime juice, fresh cucumber and salt*

## **Olissippo Martini**

€ 23,00

Gin Tanqueray Ten, vermute tinto La Quintinye,  
sumo de arando e Angostura Bitter  
*Tanqueray Ten gin, La Quintinye Rouge vermouth, cranberry juice and Angostura Bitter*

## **Monkey Reyes Martini**

€ 29,00

Gin Monkey 47, licor Ancho Reyes e Angostura bitter de laranja  
*Monkey 47 gin, Ancho Reyes liqueur and orange Angostura bitter*

## **Roseberry Martini**

€ 28,00

Gin Adamus, Porto rosé, clara de ovo, sumo de limão,  
xarope de açúcar e pó de framboesa desidratada  
*Adamus gin, rosé Port, egg white, fresh lemon juice, sugar syrup and dehydrated raspberry powder*

## **Cosmopolitan**

€ 23,00

Vodka Grey Goose, licor Cointreau, sumo de arando, sumo de lima natural  
*Grey Goose vodka, Cointreau liqueur, cranberry juice and fresh lime juice*

## **Grey Goose Exotic Fruit Martini**

€ 23,50

Vodka Grey Goose Orange, licor Safari, licor Mandarine Napoléon  
e sumo de laranja natural  
*Grey Goose Orange vodka, Safari liqueur, Mandarine Napoléon liqueur  
and fresh orange juice*

# Cocktails Aperitivos & Sour's

## BEFORE DINNER COCKTAILS & SOUR'S

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<b>Cellar Negroni</b>	18 cl € 27,50
Gin Nine Moons, vinho da Madeira Cossart Gordon Bual 10 anos e Campari <i>Nine Moons gin, Cossart Gordon Bual 10 years Madeira wine and Campari</i>	
<b>Mango Daiquiri</b>	€ 19,00
Rum Havana Club Añejo 3 años, xarope de manga, sorvete de manga, sumo de limão natural <i>Havana Club Añejo 3 años rum, mango syrup, mango sorbet, and freshly squeezed lemon juice</i>	
<b>Passion Fruit Margarita</b>	€ 21,50
Tequila Don Julio Blanco, licor Triple Sec Pierre Ferrand, sorvete de maracujá, sumo de limão natural <i>Don Julio Blanco tequila, Triple Sec Pierre Ferrand liqueur, passion fruit sorbet, freshly squeezed lemon juice</i>	
<b>Exotic Margarita</b>	€ 38,50
Tequila Don Julio 1942, licor Safari, manga fresca, sorvete de limão, sumo de arando, sumo de lima e maracujá fresco <i>Don Julio 1942 tequila, Safari liqueur, fresh mango, lemon sorbet, cranberry juice, lime juice and fresh passion fruit</i>	
<b>Cucumber Spring</b>	€ 23,50
Gin Hendrick's, licor Ancho Reyes, xarope de açúcar, sumo de lima natural, pepino e malaguetas frescas <i>Hendrick's gin, Ancho Reyes liqueur, sugar syrup, lime juice, cucumber and fresh chilli peppers</i>	
<b>Pisco 1615 Sour</b>	€ 20,00
Aguardente Pisco 1615, xarope de açúcar, sumo de lima fresca, clara de ovo e Angostura Bitter <i>Pisco 1615 eaux-de-vie, sugar syrup, fresh lime juice, egg white and Angostura Bitter</i>	
<b>Atlantic Leblon</b>	€ 17,50
Cachaça Leblon, hortelã fresca, sumos de laranja e lima natural, e açúcar <i>Leblon cachaça, fresh mint, natural orange and lime juices, sugar</i>	

# Cocktails Refrescantes, Tiki's & Mule's

## LONG DRINK COCKTAILS, TIKI'S & MULE'S

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25 cl

### Indian Bloody Mary

€ 20,50

Sumo de tomate e vodka Absolut perfumados com especiarias, sal, molho inglês e sumo de limão natural

*Tomato juice and Absolut vodka, perfumed with spices, salt, Worcestershire sauce and freshly squeezed lemon juice*

### Exotic Trinidad

€ 20,00

Rum Santísima Trinidad cardamomo fresco, lima fresca, xarope de baunilha e guaraná

*Santisima Trinidad rum, fresh cardamom, fresh lime, vanilla syrup and guaraná*

### Singapore Sling

€ 20,50

Gin Tanqueray Ten, licor cherry brandy, licor Cointreau, licor Benedictine, Angostura Bitter, sumo de lima natural e sumo de ananás, xarope grenadine

*Tanqueray Ten gin, cherry brandy liqueur, Cointreau liqueur, Benedictine liqueur, Angostura Bitter, freshly squeezed lime juice and pineapple juice, grenadine syrup*

### Long Island Ice Tea

€ 21,50

Vodka Tito's, gin Tanqueray Ten, rum Havana Club 3 anos, tequila Don Julio Blanco, licor Cointreau, sumo de limão natural e coca-cola

*Tito's vodka, Tanqueray Ten gin, Havana Club 3 years rum, Don Julio Blanco tequila, Cointreau liqueur, freshly squeezed lemon juice and coca-cola*

### Tiki Lapa

€ 20,00

Rum Santísima Trinidad, rum Plantation Over Proof, xarope Orgeat, Apricot Brandy, sumo de ananás, xarope de baunilha e sumo de lima natural

*Santisima Trinidad rum, Plantation Over Proof rum, Orgeat syrup, Apricot Brandy liqueur, pineapple juice, vanilla syrup and fresh lime juice*

### Lapa Mule Marmalade

€ 20,00

Vodka Grey Goose Orange, sumo de lima, compota de laranja e ginger beer

*Grey Goose Orange vodka, lime juice, orange compote and ginger beer*

# Cocktails Sem Alcool

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## NON-ALCOHOLIC FRUIT COCKTAILS

25 cl

### **Evasión**

€ 11,50

Sumo de ananás, sumo de arando, polpa de pêssigo e xarope de maracujá

*Pineapple juice, cranberry juice, peach pulp and passion fruit syrup*

### **Virgin Mojito**

€ 11,00

Lima fresca, açúcar, folhas de hortelã e Ginger Ale

*Fresh lime, sugar, mint leaves and Ginger Ale*

### **Lapa Free Pick Me Up**

€ 13,00

Guaraná, cardamomo fresco, sumos naturais de laranja, limão e lima, xarope de maracujá

*Guaraná, fresh cardamome, freshly squeezed orange, lemon and lime juices, passion fruit syrup*

## Smoothies

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### SMOOTHIES

25 cl

### **Tropical Fruit Punch**

€ 13,00

Sumo de frutas, sumo de maracujá, sorvete de maracujá e fruta fresca

*Fruit juices, passion fruit juice, passion fruit sorbet and fresh fruit*

### **Virgin Colada**

€ 12,00

Sumo de ananás, gelado de côco, ananás fresco

*Pineapple juice, coconut ice cream, fresh pineapple*

### **Chovani Coffee**

€ 12,00

Café frio, gelado de baunilha e chocolate, leite

*Iced coffee, vanilla and chocolate ice cream, milk*

# *Cocktails Digestivos*

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## AFTER DINNER COCKTAILS

18 cl

### **Ristretto Lapa Martini**

€ 21,50

Licor Kahlua, café expresso, rum Plantation Over Proof e xarope Noisette Monin  
*Kahlua liqueur, espresso coffee, Plantation Over Proof rum and Noisette Monin syrup*

### **Orange Kiss**

€ 23,00

Gin Tanqueray Ten, licor Benedictine, licor Triple Sec Pierre Ferrand,  
licor Mandarin Napoléon, xarope de maracujá  
*Tanqueray Ten gin, Benedictine liqueur, Triple Sec Pierre Ferrand liqueur,  
Mandarin Napoléon liqueur, passion fruit syrup*

### **Havana Delight**

€ 23,00

Rum Havana Club 7 anos, licor Grand Marnier, licor Amaretto,  
creme de cacau branco, licor Kahlua  
*Havana Club 7 years old rum, Grand Marnier liqueur, Amaretto liqueur,  
white cocoa liqueur, Kahlua liqueur*

### **French Love**

€ 22,50

Rémy Martin VSOP, licor Mandarine Napoleon, licor Grand Marnier  
e xarope de baunilha Monin  
*Rémy Martin VSOP, Mandarine Napoleon liqueur, Grand Marnier liqueur  
and Monin vanilla syrup*

### **Brave Bull**

€ 19,00

Tequila Don Julio Blanco, licor Kahlua  
*Don Julio Blanco tequila, Kahlua liqueur*

### **Lapa Alexander**

€ 23,00

Adega Velha 6 anos, creme de cacau escuro e natas  
*6 year old Adega Velha brandy, dark cocoa liqueur and cream*

# Aperitivos

## APERITIFS

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Aperol	5 cl € 15,00
Campari	€ 11,00
Dubonnet Rouge	€ 10,50
Martini Bianco	€ 10,00
Martini Dry	€ 10,00
Martini Rosso	€ 10,00
La Quintinye Rouge	€ 13,00
Noilly Prat	€ 11,00
Pernod	€ 11,50
Ricard	€ 10,50

## Gin

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Os nossos bartenders sugerem as seguintes formas de servir  
*Our bartenders suggest the following perfect serves*

<b>Bombay Sapphire</b>	5 cl € 19,00
Água tônica Fever Tree Indian e casca de laranja <i>Fever Tree Indian tonic water and orange peel</i>	
<b>Beefeater</b>	€ 18,50
Água tônica Fever Tree Indian, casca de toranja e gengibre fresco <i>Fever Tree Indian tonic water, grapefruit peel and fresh ginger</i>	
<b>Hendrick's</b>	€ 18,00
Água tônica 1724 e rodela fina de pepino <i>1724 tonic water and thin slices of cucumber</i>	
<b>Tanqueray Ten</b>	€ 18,00
Água tônica 1724, gomos de lima espremidos e rodela de maçã <i>1724 tonic water, squeezed lime wedges and apple slices</i>	
<b>Adamus Portuguese gin</b>	€ 20,00
Água tônica 1724, casca de lima e limão <i>1724 tonic water, lime and lemon peel</i>	
<b>Monkey 47</b>	€ 21,50
Água tônica 1724 e casca de limão <i>1724 tonic water and lemon peel</i>	
<b>Nine Moons Martin Miller's</b>	€ 27,00
Puro ou com água sem gás <i>Straight or with plain mineral water</i>	

## Vodka

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5 cl

Grey Goose	€ 16,50
Grey Goose La Poire	€ 17,00
Grey Goose Orange	€ 17,00
Chopin	€ 15,00
Tito's	€ 12,00
Absolut	€ 11,00
Belvedere	€ 16,50
Ketel One	€ 15,00

## Rhum

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5 cl

Havana Club Añejo 3 Años	€ 10,50
Havana Club 7 Years	€ 15,00
Plantation Over Proof	€ 15,50
Santisima Trinidad	€ 11,50
Diplomatic Reserva Exclusiva	€ 15,00
Zacapa XO	€ 35,00
Havana Club Selección de Maestros	€ 21,00
Diplomatico Ambassador	€ 52,00

## Tequila

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5 cl

Don Julio Blanco	€ 19,00
Don Julio Reposado	€ 19,00
Patrón Reposado 100% de Agave	€ 21,00
Don Julio 1942 Añejo 100% de Agave	€ 45,00

## Cachaça

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5 cl

Leblon	€ 14,50
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## *Blended Scotch Whisky*

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*5 cl*

Ballantine's	€ 10,50
Dewar's White Label	€ 11,00
Famous Grouse	€ 10,50
Johnnie Walker Red Label	€ 10,50
J&B	€ 10,50

## *Old Blended Scotch Whisky*

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*5 cl*

Chivas Regal 12 Years	€ 13,50
Chivas Regal 18 Years	€ 23,00
Chivas Regal 25 Years	€ 72,00
Dewar's 12 Years	€ 14,50
Johnnie Walker Black Label	€ 14,00
Johnnie Walker Gold Label	€ 19,00
Johnnie Walker Green Label	€ 20,00
Johnnie Walker Blue Label	€ 52,00

## *Single Malt Islay Scotch Whisky*

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*5 cl*

Laphroaig 10 Years	€ 21,00
Ardberg Uigeadail	€ 32,00
Lagavulin 16 Years	€ 35,00

## Single Malt Scotch Whisky

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Aberlour A'Bunadh (Straight from the cask at 60,5% vol.)	<i>5 cl</i> € 23,50
Glenlivet French Oak 15 Years	€ 17,00
Glenlivet 18 Years	€ 20,00
Glenfiddich 12 Years	€ 15,00
Glenfiddich 18 Years	€ 20,00
Glenmorangie 10 Years	€ 18,00
Glenmorangie 18 Years	€ 32,00
Macallan 12 Years	€ 27,00
Macallan 18 Years	€ 110,00
The Balvenie 14 Years Caribbean Cask	€ 20,00
The Balvenie 30 Years	€ 280,00

## Irish Whiskey

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Black Bush	<i>5 cl</i> € 13,00
Bushmills	€ 11,00
Jameson	€ 11,00
Jameson 18 Years	€ 27,00
Redbreast 12 Years	€ 19,00
Middleton Very Rare	€ 150,00
Bushmills Malt 10 Years	€ 15,00
Bushmills Malt 21 Years	€ 43,00

## Malt Japanese Whisky

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Nikka Taketsuru Pure Malt	<i>5 cl</i> € 20,00
Suntory Hakushu 12 Years	€ 68,00

## *Bourbon, Tennessee and Canadian Whiskey*

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*5 cl*

Jack Daniel's Tennessee	€ 13,50
Jack Daniel's Single Barrel	€ 18,00
Jim Beam Bourbon	€ 10,50
Bulleit Rye	€ 15,50
Bulleit Bourbon	€ 14,00
Woodford Reserve Bourbon	€ 16,50
Canadian Club	€ 12,00
Makers Mark	€ 15,00

## *Cognac*

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*5 cl*

Martell VSOP	€ 16,50
Rémy Martin VSOP	€ 17,50
Hennessy XO	€ 45,00
Hennessy Paradis Extra Fine Champagne	€ 280,00
Pierre Ferrand 1914 Grand Champagne	€ 500,00
Rémy Martin Louis XIII	€ 550,00

## *Armagnac*

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*5 cl*

Chabot, VSOP	€ 16,50
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# *Aguardente Velha*

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## PORTUGUESE OLD BRANDIES

	<i>5 cl</i>
Palácio da Brejoeira	€ 27,00
Adega Velha 6 Years	€ 15,50
Adega Velha 12 Years	€ 20,00
Adega Velha 30 Years	€ 35,00

# *Calvados*

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	<i>5 cl</i>
Père Magloire XO	€ 19,00

# *Aguardente*

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## EAUX-DE-VIE

	<i>5 cl</i>
Aguardente de Medronho	€ 14,00
Williamine, G. E. Massenez	€ 25,00
Palácio da Brejoeira	€ 24,00

# *Grappas*

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	<i>5 cl</i>
Alexander, Amaronne Reccioto	€ 14,00
Alexander Platinum Amaronne	€ 17,00

# Amargos

## BITTERS

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5 cl

Fernet Branca	€ 12,00
Branca Menta	€ 10,50
Jägermeister	€ 11,00
Ramazotti	€ 10,50

# Licores

## LIQUEURS

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5 cl

Amarguinha, licor de amêndoas amargas / <i>bitter almond liqueur</i>	€ 10,50
Licor Beirão, licor de plantas e sementes / <i>plants and seeds liqueur</i>	€ 10,50
Licor Singeverga, licor de plantas aromáticas / <i>aromatic plants liqueur</i>	€ 14,00
Ginja, licor de ginja / <i>cherrys liqueur</i>	€ 11,00
Limoncello, licor de limão / <i>lemon liqueur</i>	€ 12,50
Sambuca, licor de anis / <i>anise liqueur</i>	€ 10,50
Marie Brizard Anisette, licor de plantas e citrinos / <i>plants and citrus liqueur</i>	€ 10,50
Disaronno, licor de amêndoas / <i>almond liqueur</i>	€ 11,50
Grand Marnier, licor de laranjas / <i>oranges liqueur</i>	€ 14,00
Bailey's, licor de whisky, natas e chocolate / <i>whisky, cream and chocolate liqueur</i>	€ 10,50
Drambuie, licor de whisky, mel, e plantas / <i>whisky, honey and plants liqueur</i>	€ 12,50
Kahlua, licor de café / <i>coffee liqueur</i>	€ 11,00
Ancho Reyes, licor de malagueta / <i>chili liqueur</i>	€ 17,00
Licor de flor de sabugueiro / <i>elderberry liqueur</i>	€ 15,00

## Cervejas

### BEER

Stella Artois	Premium Lager	33 cl	Belgium	€ 9,50
Chimay Rouge	Trappist	33 cl	Belgium	€ 12,50
Guinness	Stout	33 cl	Ireland	€ 15,00
Heineken	Lager	33 cl	Netherlands	€ 8,00
Carlsberg	Lager	25 cl	Denmark	€ 7,50
Sagres Zero	Sem álcool – Non alcoholic	33 cl	Portugal	€ 6,00
Super Bock	Lager	33 cl	Portugal	€ 7,00
Sagres	Lager	33 cl	Portugal	€ 7,00
Sagres Pressão/Draft beer	Lager	40 cl	Portugal	€ 7,00
Sagres Pressão/Draft beer	Lager	60 cl	Portugal	€ 10,00

## Águas Minerais

### MINERAL WATERS

Luso, Pedras Salgadas, Frize, Castelo	25 cl	€ 3,50
Luso	1L	€ 7,00
Frize	75 cl	€ 6,00

## Refrigerantes e Sumos

### SOFT DRINKS AND JUICES

Coca-Cola, Água Tônica, Seven Up, Guaraná, Ginger Ale		€ 7,00
<i>Coca-Cola, Tonic water, Seven Up, Guaraná, Ginger Ale</i>		
Sumos Naturais – <i>Fresh fruit juices</i>		€ 7,00
Laranja, Toranja, Lima, Limão		
<i>Orange, Grapefruit, Lime, Lemon</i>		
<b>Lemonade smash</b>		
Limão, hortelã, água mineral e xarope de açúcar		€ 9,50
<i>Lemon, mint, mineral water and sugar syrup</i>		
<b>Néctares de fruta fresca – <i>Fresh fruit nectar</i></b>		
Laranja, morango e papaia – <i>Orange, strawberry and papaya</i>		€ 12,50
Manga e laranja – <i>Mango and orange</i>		€ 13,50
Ananás e hortelã – <i>Pineapple and peppermint</i>		€ 13,50

# *Chás e Infusões*

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## TEAS AND INFUSIONS

### *Chás Portugueses* PORTUGUESE TEAS

Gorreana Orange Pekoe	€ 4,50
Gorreana Hysson Green Tea	€ 4,50

### *Chás Pretos* BLACK TEAS

Breakfast Earl Grey	€ 4,50
Darjeeling – Royal Darjeeling	€ 4,50
China, Fujian – Imperial Lapsang Souchong	€ 4,50

### *Chás Verdes* GREEN TEAS

China, Zhejiang – Sencha	€ 4,50
China – Jasmine Queen	€ 6,00
Japão – Genmaicha	€ 6,00

### *Tisanas* HERBAL BLENDS

Camomila – <i>Camomile Flowers</i>	€ 4,50
Alexandria, verde com hortelã – <i>Alexandria, green with mint</i>	€ 4,50

Existem mais opções de escolha de chás – Por favor solicite a Carta de Chás  
*There are more choices of tea available – Please ask for the Tea Menu*

# *Cafés & Chocolates*

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## COFFEES & CHOCOLATES

Café Espresso <i>Espresso coffee</i>	€ 3,50
Cinnamon Ice Coffee Café, gelo, xarope de baunilha e canela <i>Coffee, ice, vanilla syrup and cinnamon</i>	€ 7,00
Strawberry Ice Chocolate Chocolate Valrhona Celaya frio, leite e xarope de morango <i>Cold Valrhona Celaya chocolate, milk and strawberry syrup</i>	€ 11,00
Chocolate quente Valrhona Celaya <i>Valrhona Celaya hot chocolate</i>	€ 9,00
Cafés personalizados <i>Personalized coffees</i>	€ 9,00

# *Cocktails de Café*

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## COFFEE COCKTAILS

<b>Irish Coffee</b> Whiskey Irlandês, café e natas batidas <i>Irish whiskey, coffee and whipped cream</i>	12cl € 15,50
<b>Café l'Orange</b> Rémy Martin VSOP, Cointreau, Mandarine Napoléon, café e natas batidas <i>Rémy Martin VSOP Cointreau, Mandarine Napoléon, coffee and whipped cream</i>	€ 18,00
<b>Nutty Irishman Coffee</b> Bailey's, Frangélico, café e natas batidas <i>Bailey's, Frangélico, coffee and whipped cream</i>	€ 15,50

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