

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 snack ligeiros a pratos alusivos à rica gastronomia Portuguesa.

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

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

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

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 snack to dishes influenced by Portuguese gastronomy.

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

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

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

Saladas

SALADS

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

Salada de gambas do Lapa palace, com fruta tropical e molho cocktail **€ 17,50**
Lapa Palace prawns salad with tropical fruit and cocktail sauce

Salada Caprese, queijo mozzarella, tomate e manjeriçã **€ 16,50**
Caprese salad, mozzarella cheese, tomato and basil

Salada Caesar
Caesar Salad

Clássica / *classic* **€ 15,50**

Com frango / *with chicken* **€ 17,50**

Com lavagante / *with lobster* **€ 32,00**

Salada verde, com lulinhas salteadas em azeite virgem e limão **€ 19,50**
Green salad, with virgin olive oil and lemon sautéed baby squid

Seleção de queijos Portugueses, **€ 16,00**
acompanhado com frutos secos, doce de tomate e compotas tradicionais
Platter of Portuguese cheese,
served with nuts, tomato relish and traditional marmalades

Sopas

SOUPS

Sopa de legumes Mediterrânicos **€ 13,00**
Mediterranean vegetable soup

Gaspacho do Lapa Palace, com camarão salteado **€ 17,00**
Lapa Palace Gazpacho, with sautéed shrimp

Sandwiches e Hambúrgueres

SANDWICHES AND HAMBURGUERS

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

Sandwich Club Clássica Peito de frango, ovo cozido, tomate, bacon e alface em molho maionese <i>Classic Club Sandwich</i> <i>Three layers with grilled chicken breast, egg, tomato, bacon and lettuce with mayonnaise sauce</i>	€ 24,00
Sandwich Club Vegetariana Alface, tomate, tofu, abacate e ovo cozido <i>Vegetarian Club Sandwich</i> <i>Lettuce, tomato, tofu, avocado and boiled egg</i>	€ 20,00
Hambúrguer Lapa Palace, com cebola, alface e tomate Pode ser complementado com queijo Gruyère, bacon ou ovo estrelado <i>Lapa Palace prime beef hamburger, with onion, lettuce and tomato</i> <i>Can be completed with Gruyère cheese, bacon or fried egg at your choice</i>	€ 23,00
Prego do lombo de novilho em pão ciabatta <i>Minute steak sandwich in ciabatta bread</i>	€ 20,00
Sanduíche aberta de salmão fumado em pão de sementes, natas azedas com cebolinho e as suas guarnições tradicionais <i>Smoked salmon open sandwich, on grain bread,</i> <i>sour cream perfumed with chives and traditional garniture</i>	€ 19,50
Sanduíche aberta de peito de frango em pão integral, espargos e Queijo da Ilha gratinado <i>Grilled chicken breast open sandwich, on whole wheat bread,</i> <i>asparagus and “Queijo da Ilha” “au gratin”</i>	€ 18,50
Baguete de legumes grelhados, com queijo mozzarella <i>Grilled vegetables baguette,</i> <i>with mozzarella cheese</i>	€ 18,50

Sabores de Portugal

FLAVOURS OF PORTUGAL

Servido das 12:30 às 15:30 *Served from 12:30 to 15:30*

Bacalhau à Brás, com espargos verdes, azeitonas e tomate confitado Brás style codfish, <i>with green asparagus, olives and confit tomato</i>	€ 27,00
Peixe do dia grelhado com legumes mistos, batata, e ervas finas The Chefs daily choice of grilled fish <i>with mixed vegetables, potato and fine herbs</i>	€ 37,00
O clássico bife do lombo, à Portuguesa <u>ou</u> com molho de pimenta e batata ponte nova Sirloin beef steak <i>“à Portuguesa”, with garlic and laurel, served with air cured ham and sautéed potatoes or with pepper sauce and thick cut fried potato</i>	€ 31,00
Lombinho de porco preto grelhado, com legumes mistos da época, azeite com tomilho e pickles Grilled black pork sirloin, <i>with mixed seasonal vegetables, thyme scented olive oil and pickles</i>	€ 29,00
Presunto, com cornichons e compota de figo Smoked ham, <i>with cornichons and fig compote</i>	€ 17,00

Ovos & Massas

EGGS & PASTAS

Omelete, com gambas e espargos Omelette, <i>with prawns and asparagus</i>	€ 18,00
Tagliatelle, com vieiras, camarão e molho de marisco Tagliatelle, <i>with scallops, shrimp and seafood sauce</i>	€ 24,00
Penne com molho de tomate e manjeriço <u>ou</u> à Bolonhesa Penne with tomato and basil sauce <u>or</u> Bolognese sauce	€ 19,50

IVA 23 %INCLUÍDO – VAT 23% INCLUDED

Sobremesas

DESSERTS

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

Flan de chocolate, com coração de caramelo e molho de baunilha **€ 11,00**
Chocolate flan, with caramel heart and vanilla sauce

Tempo de preparação / *Preparation time: 15 minutos / minutes*

Tiramisú Clássico **€ 11,00**
Classic Tiramisu

Panna cotta, com molho de frutos vermelhos **€ 11,00**
Panna cotta, with red fruits sauce

Pastel de nata, com gelado de canela **€ 11,00**
“Pastel de nata” cream tarts, with cinnamon ice cream

Fruta da época e exótica laminada, com ou sem xarope de chá verde **€ 11,50**
Sliced seasonal and exotic fruit, with or without green tea syrup

Gelados e Sorvetes do Lapa Palace **€ 10,50**
Lapa Palace homemade ice creams and sorbets

Gelados

Baunilha, chocolate, café e canela

Ice cream

Vanilla, chocolate, coffee and cinnamon

Sorvetes

Morango, framboesa, maracujá e limão

Sorbets

Strawberry, raspberry, passion fruit and lemon

Champagnes

CHAMPAGNES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Perrier Jouët, Grand Brut, <i>Reims</i>	€ 19,00	€ 95,00
Ruinart Rosé, Brut, <i>Reims</i>		€ 150,00
Ruinart Blanc des Blancs, <i>Reims</i>		€ 170,00
Cuvée Dom Perignon, Brut, NM		€ 290,00
Cristal, Louis Roederer, Brut, <i>Reims</i>		€ 370,00
Krug, Grand Cuvée, Brut, <i>Reims</i>		€ 360,00
Taittinger Comtes de Champagne, Blanc des Blancs, Brut, <i>Reims</i>		€ 370,00

Espumantes

SPARKLING WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Murganheira, Velha Reserva, Bruto – <i>Soc. Agr. Da Varosa – Távora Varosa</i>	€ 10,00	€ 50,00
Murganheira, Rosé, Bruto – <i>Soc. Agr. Da Varosa – Távora Varosa</i>	€ 9,00	€ 45,00
Vértice, Grande Reserva, Bruto – <i>Caves Transmontanas – Douro</i>		€ 58,50
Prosecco Canevari, Brut – <i>Treviso</i>	€ 7,00	€ 35,00

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Vinhos Brancos & Verdes

WHITE & GREEN WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Casa da Passarella, O Oenólogo, Encruzado – <i>Dão</i> Notas cítricas, volumoso com acidez vibrante <i>Citric notes, full bodied with a vibrant acidity</i>	€ 10,00	€ 40,00
Cova da Ursa, Chardonnay – <i>Península de Setúbal</i> Chardonnay muito fresco e elegante <i>An elegant and very fresh Chardonnay</i>	€ 8,00	€ 32,00
Encostas de Sonim, Reserva – <i>Trás-os-Montes</i> Notas de fruta tropical, acidez equilibrada e final longo <i>Notes of tropical fruit, balanced acidity and long finish</i>	€ 7,00	€ 28,00
Quinta de Santiago, Alvarinho, Vinho Verde – <i>Monção e Melgaço</i> Persistente e elegante com notas minerais e frutadas <i>Persistent and elegant, with mineral and fruity notes</i>	€ 8,50	€ 34,00
Soalheiro, Alvarinho, Vinho Verde – <i>Monção e Melgaço</i> O perfume do Alvarinho no seu melhor <i>Alvarinho's perfume at its best</i>		€ 35,00

Vinhos Tintos & Rosados

RED & ROSÉ WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Barranco Longo, Rosé – <i>Algarve</i> Jovem, moderno com notas a fruto vermelho <i>Young, modern with notes of red fruits</i>		€ 25,00
Blush Rosé – <i>Algarve</i> Aroma rico e expressivo, combinação perfeita de fruta e frescura <i>Rich and expressive aroma, perfect combination of fruit and freshness</i>	€ 7,00	€ 28,00
Quinta de la Rosa – <i>Douro</i> Excelente equilíbrio, cheio de fruta e vibrante no final <i>Excellent balance, full of fruit and vibrant finish</i>	€ 8,50	€ 34,00
Julian Reynolds Reserva – <i>Alentejo</i> Suave e com aroma fresco e frutado <i>Mild and with a fresh and fruity aroma</i>	€ 9,00	€ 36,00
Casal de Santa Maria, Pinot Noir – <i>Lisboa</i> Notas de frutos silvestres e especiaria com ligeiro final abaunilhado <i>Notes of wild fruit and spices with a slightly vanilla flavoured finish</i>	€ 13,00	€ 52,00

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Vinhos Moscatéis e Carcavelos

MOSCATEL & CARCAVELOS WINES

6 cl

Moscatel Roxo Superior – <i>Horácio Simões, Setúbal</i>	2005	€ 9,50
Moscatel Alambre 20 Anos – <i>José Maria da Fonseca, Setúbal</i>		€ 11,50
Carcavelos – <i>Villa Oeiras, Carcavelos</i>		€ 11,00

Vinhos da Madeira

MADEIRA WINES

6 cl

Madeira, Sercial, Dry – <i>Cossart Gordon</i>	5 Anos	€ 6,00
Madeira, Rainwater, Medium Dry – <i>Blandy's</i>		€ 6,50
Madeira Bual, Medium Sweet – <i>Cossart Gordon</i>	10 Anos	€ 9,50
Madeira Bual, Medium Sweet – <i>Cossart Gordon</i>	15 Anos	€ 14,50
Madeira, Malvasia, Sweet – <i>H.M. Borges</i>	1998	€ 9,00

Vinhos Aperitivos e de Sobremesa

APERITIF & DESSERT WINES

6 cl

Garrafa/Bottle

Porto Taylor's, Chip Dry, White	€ 8,00	
Tio Pepe, Palomino, Fino	€ 9,50	
Vieira de Sousa White 10 anos	€ 8,50	€ 59,50
Vieira de Sousa White 20 anos	€ 13,50	€ 94,50

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Vinhos do Porto Vintage

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
Vieira de Sousa	2009	€ 8,50	€ 85,00
Graham's Malvedos	2001	€ 18,00	€ 180,00
Ramos Pinto Ervamoira	2004	€ 16,50	€ 165,00
Taylor's	2000	€ 28,00	€ 280,00
Niepoort	2003		€ 250,00
Dow's	2007		€ 450,00
Taylor's Fladgate (Wine Spectator 100%)	1994		€ 800,00
Quinta do Noval Nacional (Wine Spectator 99%)	2003		€ 1300,00

Vinhos do Porto Late Bottled Vintage

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
Ferreira	2010	€ 6,50	€ 65,00
Quinta do Crasto	2010	€ 7,00	€ 70,00
Seara d'Ordens	2009	€ 8,50	€ 85,00

Vinhos do Porto Colheita

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	2003	€ 11,00	€ 110,00
Quinta do Noval	2000	€ 16,00	€ 160,00

Vinhos do Porto Tawny

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
Fonseca 40 anos		€ 28,00	€ 280,00
Niepoort 30 anos		€ 23,00	€ 230,00
Graham's 20 anos		€ 17,00	€ 170,00
Taylor's 10 anos		€ 8,00	€ 80,00

Champagne & Wine Cocktails

15 cl

Lapa Champagne

€ 19,50

Champagne Perrier Jouët, vodka William Chase Marmalade, licor june e polpa de manga

Perrier Jouët champagne, William Chase Marmalade vodka, june liqueur and mango pulp

Champagne Cocktail

€ 21,00

Hennessy Fine de Cognac, licor Cointreau, Angostura Bitter, açúcar e champagne Perrier Jouët

Hennessy Fine de Cognac, Cointreau liqueur, Angostura Bitter, sugar and Perrier Jouët champagne

Bellini

€ 14,50

Prosecco Canevari, polpa de pêssego branco

Canevari prosecco, white peach pulp

French 75

€ 19,50

Champagne Perrier Jouët, gin Tanqueray Ten, sorvete de limão

Perrier Jouët champagne, Tanqueray Ten gin, lemon sorbet

25cl

Red Hipnotiq

€ 16,00

Espumante Murganheira Rosé, morangos frescos, maçã fresca, licor Hipnotiq Blue e sumo de arando

Murganheira Rosé sparkling wine, fresh strawberries, fresh apple, Hipnotiq Blue liqueur and cranberry juice

White Fruit Sangria

€ 17,00

Vinho branco Encostas de Sonim, licor June, licor de maçã, licor Safari, licor Grand Marnier, açúcar, canela, fruta fresca, laranja, limão e maçã

Encostas de Sonim white wine, June liqueur, apple liqueur, Safari liqueur, Grand Marnier liqueur, sugar, cinnamon, fresh orange, lemon and apple

Classic Sangria

€ 19,00

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

Quinta de La Rosa red wine, Cointreau liqueur, natural orange and lemon juice, seven up, cinnamon, sugar, fresh orange, lemon and apple

Martini Cocktails

18 cl

Original Dry Martini

€ 19,00

Vermute Noilly Prat, gin Tanqueray Ten
Noilly Prat vermouth, Tanqueray Ten gin

Hendrick's Classic

€ 22,00

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

Olissippo Martini

€ 20,00

Gin Hendrick's, Martini tinto doce, sumo de arando, Angostura Bitter
Hendrick's gin, Martini Rosso, cranberry juice, Angostura Bitter

Vanilla Martini

€ 19,00

Vodka Absolut de baunilha, licor Amaretto, xarope de baunilha e sumo de lima natural
Absolut vanilla scented vodka, Amaretto liqueur, vanilla syrup and freshly squeezed lime juice

Apple-Lapa-Tini

€ 23,00

Vodka Absolut Elyx, licor de maçã, e licor Grand Marnier Cordon Rouge
Absolut Elyx vodka, apple liquer and Grand Marnier Cordon Rouge liqueur

Grape Martini

€ 23,00

Gin London Dry N°3, licor June
London Dry N°3 gin, June liqueur

Cosmopolitan

€ 21,00

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

Hipnotiq Dry Martini

€ 22,50

Gin Tanqueray Ten, licor Hipnotiq Blue, vermute Noilly Prat
Tanqueray Ten gin, Hipnotiq Blue liqueur, Noilly Prat vermouth

Sweden Exotic Fruit Martini

€ 21,00

Vodka Absolut Elyx, licor Soho Litchi, licor Mandarine Napoléon e sumo de laranja natural
Absolut Elyx vodka, Soho Litchi liqueur, Mandarine Napoléon liqueur and fresh orange juice

Cocktails Aperitivos

BEFORE DINNER COCKTAILS

Hipnotiq Blue Eyes	18 cl € 19,50
Vodka Absolut Elyx, licor Hipnotiq Blue, licor Blue Curaçao e xarope de maracujá <i>Absolut Elyx vodka, Hipnotiq Blue liqueur, Blue Curaçao liqueur and passion fruit syrup</i>	
Mango Daiquiri	€ 17,00
Rum Havana Club Añejo 3 años, xarope de manga, sorbet de manga, sumo de limão natural <i>Havana Club Añejo 3 años rum, mango syrup, mango sorbet, and freshly squeezed lemon juice</i>	
Passion Fruit Margarita	€ 19,50
Tequila Patrón Silver 100% Agave, licor Triple Sec Pierre Ferrand, sorvete de maracujá, sumo de limão natural <i>Patrón Silver 100% Agave tequila, Triple Sec Pierre Ferrand liqueur, passion fruit sorbet, freshly squeezed lemon juice</i>	
Yomi	€ 17,50
Rum Havana Club Añejo 3 años, licor Triple Sec Pierre Ferrand, sumo de arando, sorvete de manga e sumo de lima natural <i>Havana Club Añejo 3 años rum, Triple Sec Pierre Ferrand liqueur, cranberry juice, mango sorbet and freshly squeezed lime juice</i>	
Exotic Platinum Margarita	€ 35,00
Tequila Gran Patrón Platinum, licor Hipnotiq Blue, manga fresca, sorbet de limão, sumo de arando, xarope de maracujá e maracujá fresco <i>Gran Patrón Platinum tequila, Hipnotiq Blue liqueur, fresh mango, lemon sorbet, cranberry juice, passion fruit syrup and fresh passion fruit</i>	
Pisco 1615 Sour	€ 18,00
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 yolk and Angostura Bitter</i>	
Cucumber Spring	€ 20,50
Gin Hendrick's, licor Cointreau, xarope de açúcar, sumo de lima natural, pepino e malaguetas frescas <i>Hendrick's gin, Cointreau liqueur, sugar syrup, fresh lime juice, cucumber and fresh chilli peppers</i>	
June Sour	€ 17,00
Licor June e sumo de lima fresca <i>June liqueur and fresh lime juice</i>	

Cocktails Refrescantes

LONG DRINK COCKTAILS

25 cl

Indian Bloody Mary

€ 17,00

Sumo de tomate, vodka Stolichnaya perfumada com especiarias, sal, molho inglês, sumo de limão natural

Tomato juice, spice perfumed Stolichnaya vodka, salt, Worcestershire sauce, freshly squeezed lemon juice

Exotic Plantation

€ 18,00

Rum Plantation 3 stars, cardomomo fresco, lima fresca, xarope de baunilha e guaraná

Plantation 3 star rum, fresh cardamom, fresh lime, vanilla syrup and guaraná

Singapore Sling

€ 18,50

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

€ 19,00

Vodka Absolut Elyx, gin Tanqueray Ten, rum Havana Club 3 anos, tequila Patrón Silver 100% Agave, licor Cointreau, sumo de limão natural, coca-cola

Absolut Elyx vodka, Tanqueray Ten gin, Havana Club 3 years rum, Patrón Silver 100 % Agave tequila, Cointreau liqueur, freshly squeezed lemon juice, coca-cola

Gaelic Strawberry

€ 17,50

Gin Hendrick's, licor Cointreau, xarope de morango, morangos frescos, sumo de arando

Hendrick's gin, Cointreau liqueur, strawberry syrup, fresh strawberries, cranberry juice

Tiki Lapa

€ 18,00

Rum Plantation 3 Stars, rum Plantation Over Proof, Apricot Brandy, sumo de ananás, xarope de baunilha e sumo de lima natural

Plantation 3 Stars rum, Plantation Over Proof rum, Apricot Brandy liqueur, pineapple juice, vanilla syrup and fresh lime juice

Moscow Mule Marmalade

€ 18,00

Vodka William Chase Marmalade, sumo de lima, compota de laranja e ginger beer

William Chase Marmalade vodka, lime juice, orange compote and ginger beer

Cocktails Sem Alcool & Smoothies

NON-ALCOHOLIC FRUIT COCKTAILS & SMOOTHIES

25 cl

Evasión

€ 10,50

Sumo de ananás, sumo de arando, polpa de pêssego, xarope de maracujá

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

Virgin Mojito

€ 10,00

Lima fresca, açúcar, folhas de hortelã e Ginger Ale

Fresh lime, sugar, mint leaves and Ginger Ale

Exotic Red Vanilla

€12,50

Sumo de arando, morangos frescos, maracujá fresco, xarope de baunilha e sumos naturais de limão e de lima

Cranberry juice, fresh strawberries, fresh passion fruit, vanilla syrup and freshly squeezed lemon and lime juices

Lapa Free Pick Me Up

€12,00

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

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

Tropical Fruit Punch

€12,00

Sumo de frutas, sumo de laranja natural, sorbet de maracujá, fruta fresca e xarope de maracujá

Fruit juices, freshly squeezed orange juice, passion fruit sorbet, fresh fruit and passion fruit syrup

Virgin Colada

€ 11,00

Sumo de ananás, gelado de côco, ananas fresco

Pineapple juice, coconut ice cream, fresh pineapple

Red and White

€ 12,00

Morangos frescos, leite, polpa de morango e gelado de baunilha

Fresh strawberries, milk, strawberry pulp and vanilla ice cream

Chovani Coffee

€ 11,00

Café frio, gelado de baunilha e chocolate, leite

Iced coffee, vanilla and chocolate ice cream, milk

Cocktails Digestivos

AFTER DINNER COCKTAILS

18 cl

Ristretto Lapa Martini

€ 19,50

Licor Kahlua, café expresso, rum Plantation 3 Stars e xarope Noiset Monin
Kahlua liqueur, espresso coffee, Plantation 3 Stars rum and Noiset Monin syrup

Orange Kiss

€ 21,00

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*

Chocolate Delight

€ 21,00

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

French Love

€ 20,50

Hennessy Fine de Cognac, licor June, licor Grand Marnier e xarope de baunilha
Monin
Hennessy Fine de Cognac, June liqueur, Grand Marnier liqueur and Monin vanilla syrup

Brave Bull

€ 19,00

Tequila Patrón Silver 100% Agave, licor Kahlua
Patrón Silver 100% Agave tequila, Kahlua liqueur

Special by Celaya Valrhona

€ 21,00

Vodka Absolut Elyx, chocolate Celaya Valrhona, licor Frangélico, licor Kahlua e
xarope de baunilha Monin
*Absolut Elyx vodka, Celaya Valrhona chocolate, Frangélico liqueur, Kahlua liqueur and Monin
vanilla syrup*

Porto Flip

€ 19,00

Porto Tawny 10 anos, Hennessy Fine de Cognac, gema de ovo e açúcar
Tawny Port 10 years old, Hennessy Fine de Cognac, egg yolk and sugar

Aperitivos

APERITIFS

Aperol	5 cl € 7,50
Campari	€ 9,50
Dubonnet Rouge	€ 9,50
Martini Bianco	€ 8,50
Martini Dry	€ 8,50
Martini Rosso	€ 8,50
Noilly Prat	€ 10,50
Pernod	€ 9,50
Ricard	€ 9,50

Gin

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

Citadelle Reserve,	5 cl € 16,00
Água tônica Fever Tree Indian e casca de limão e laranja <i>Fever Tree Indian tonic water, lemon and orange peel</i>	
Beefeater Burrough's Reserve,	€ 21,00
Puro ou com água sem gás <i>Straight or with plain mineral water</i>	
Bombay Sapphire	€ 11,50
Água tônica Fever Tree Mediterranean, casca de laranja e paus de canela <i>Fever Tree Mediterranean tonic water, orange peel and cinnamon twigs</i>	
Beefeater 24	€ 13,00
Água tônica Fever Tree Indian, casca de toranja e gengibre fresco <i>Fever Tree Indian tonic water, grapefruit peel and fresh ginger</i>	
Hendrick's	€ 13,50
Água tônica 1724 e rodela fina de pepino <i>1724 tonic water and thin slices of cucumber</i>	
London Dry Gin N° 3	€ 13,00
Água tônica Fever Tree Indian, cardamomo e casca de toranja <i>Fever Tree Indian tonic water, cardamom and grapefruit peel</i>	
Tanqueray Ten	€ 15,00
Água tônica 1724, gomos de lima espremidos e rodela de maçã <i>1724 tonic water, squeezed lime wedges and apple slices</i>	
Monkey 47	€ 16,50
Água tônica 1724 e casca de limão <i>1724 tonic water and lemon peel</i>	

Vodka

5 cl

Absolut	€ 10,50
Stolichnaya	€ 10,50
Grey Goose	€ 12,50
Belvedere	€ 12,50
Ketel One	€ 12,50
William Chase Marmalade	€ 16,00
Absolut Elyx	€ 13,50

Rhum

5 cl

Bacardi Carta Blanca	€ 9,50
Plantation Over Proof	€ 12,50
Havana Club Añejo 3 Años	€ 10,00
Havana Club 7 Years	€ 13,50
Plantation 3 Stars	€ 10,00
Plantation 20 th Anniversary	€ 19,50
Havana Club Gran Reserva 15 años	€ 30,50
Zacapa XO	€ 28,00

Tequila

5 cl

Patrón Reposado 100% de Agave	€ 15,00
Patrón Silver 100% de Agave	€ 12,00
Gran Patrón Platinum	€ 35,00

Cachaça

5 cl

Leblon	€ 9,50
Capucana	€ 12,00

Blended Scotch Whisky

5 cl

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

Old Blended Scotch Whisky

5 cl

Chivas Regal 12 Years	€ 13,50
Chivas Regal 18 Years	€ 22,00
Chivas Regal 25 Years	€ 35,00
Chivas Regal Extra	€ 12,50
Chivas Regal Royal Salute	€ 36,00
Dewar's 12 Years	€ 13,50
Dimple 15 Years	€ 18,00
Johnnie Walker Black Label	€ 13,50
Johnnie Walker Blue Label	€ 46,00
Johnnie Walker Gold Label	€ 18,00

Single Malt Islay Scotch Whisky

5 cl

Caol Ila 12 Years	€ 25,00
Lagavulin 16 Years	€ 31,00
Laphroaig 10 Years	€ 17,50

Single Malt Scotch Whisky

	<i>5 cl</i>
Aberlour A'Bunadh (Straight from the cask at 60,5% vol.)	€ 21,00
Glenfiddich 12 Years	€ 13,50
Glenfiddich 18 Years	€ 21,00
Glenlivet 12 Years	€ 13,50
Glenlivet 18 Years	€ 20,00
Glenlivet French Oak 15 Years	€ 18,00
Glenmorangie 10 Years	€ 13,50
Glenmorangie 18 Years	€ 20,00
Glenlivet Founder's Reserve	€ 13,00
Macallan Amber	€ 13,50

Irish Whiskey

	<i>5 cl</i>
Black Bush	€ 19,50
Bushmills	€ 11,00
Jameson	€ 11,00
Jameson 18 Years	€ 23,00
Redbreast 12 Years	€ 14,50
Midleton Very Rare	€ 45,00
Bushmills Malt 10 Years	€ 14,50
Bushmills Malt 16 Years	€ 18,00
Bushmills Malt 21 Years	€ 55,00

Blended and Malt Japanese Whisky

	<i>5 cl</i>
Nikka Taketsuru Pure Malt	€ 13,50
Suntory Hakushu 12 Years	€ 18,00

Bourbon, Tennessee and Canadian Whiskey

5 cl

Jack Daniel's Tennessee	€ 10,50
Jack Daniel's Single Barrel	€ 13,50
Jim Beam Bourbon	€ 10,50
Wild Turkey Rare Breed Bourbon	€ 13,50
Bullet Rye	€ 12,50
Bullet Bourbon	€ 11,50
Woodford Reserve Bourbon	€ 16,00
George Dickel original Tennessee N° 12	€ 13,50
Canadian Club	€ 10,50

Cognac

5 cl

Hennessy Fine de Cognac	€ 16,00
Martell VSOP	€ 16,00
Rémy Martin VSOP	€ 16,00
Hennessy XO	€ 29,00
Hennessy Paradis Extra Fine Champagne	€ 53,00
Pierre Ferrand Ancestrale, 1° Cru du Cognac Grand Champagne	€ 69,00
Pierre Ferrand Millésime 1914 Grand Champagne	€ 165,00
Rémy Martin Louis XIII	€ 400,00

Armagnac

5 cl

Samalens, VSOP	€ 16,00
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Aguardente Velha

PORTUGUESE OLD BRANDIES

5 cl

Palácio da Brejoeira	€ 19,50
Adega Velha	€ 15,50
Ferreirinha	€ 12,50

Calvados

5 cl

Père Magloire VSOP	€ 14,50
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Aguardente

EAUX-DE-VIE

5 cl

Aguardente de Medronho	€ 10,50
Williamine, G. E. Massenez	€ 15,00
Palácio da Brejoeira	€ 10,50
Centum Celas, 15 Anos	€ 12,50

Grappas

5 cl

Alexander, Amaronne Reccioto	€ 10,50
Alexander Platinum Amaronne	€ 14,00

Amargos

BITTERS

5 cl

Fernet Branca	€ 10,50
Branca Menta	€ 10,50
Jägermeister	€ 10,50

Licores

LIQUEURS

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>	€ 10,50
Ginja, licor de ginja / <i>cherrys liqueur</i>	€ 10,50
Limoncello, licor de limão / <i>lemon liqueur</i>	€ 10,50
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>	€ 10,50
Grand Marnier, Cordon Rouge, licor de laranjas / <i>oranges liqueur</i>	€ 10,50
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>	€ 10,50
Kahlua, licor de café / <i>coffee liqueur</i>	€ 10,50
Hipnotique Blue, licor de frutos exóticos / <i>exoti fruits liqueur</i>	€ 10,50

Cervejas

BEER

Stella Artois	Premium Lager	33 cl	Belgium	€ 7,25
Chimay Rouge	Trappist	33 cl	Belgium	€ 9,50
Guinness	Stout	33 cl	Ireland	€ 9,50
Heineken	Lager	25 cl	Netherlands	€ 7,25
Carlsberg	Lager	25 cl	Denmark	€ 7,25
Sagres	Lager	33 cl	Portugal	€ 6,50
Sagres de Pressão		35 cl	Portugal	€ 5,50
Sagres de Pressão		60 cl	Portugal	€ 10,00
Sagres Zero	Sem álcool – Non alcoholic	33 cl	Portugal	€ 6,00

Águas Minerais

MINERAL WATERS

Luso, Pedras Salgadas, Frize, Castelo, San Pellegrino	25 cl	€ 3,50
Luso	1L	€ 6,00
Frize	75 cl	€ 5,00

Refrigerantes e Sumos

SOFT DRINKS AND JUICES

	20 cl	
Coca-Cola, Água Tônica, Seven Up, Guaraná, Ginger Ale		€ 6,00
<i>Coca-Cola, Tonic water, Seven Up, Guaraná, Ginger Ale</i>		
	25 cl	
Sumos Naturais – <i>Fresh fruit juices</i>		€ 7,00
Laranja, Toranja, Lima, Limão		
<i>Orange, Grapefruit, Lime, Lemon</i>		
Limonadas - Lemonades		
	25 cl	
Limão, lima e maracujá, hortelã fresca e xarope de maracujá		€ 9,50
<i>Lemon, lime and passion fruit, fresh mint and passion fruit syrup</i>		
Limão, lima, gengibre, cardomomo e xarope de baunilha		€ 9,50
<i>Lemon, lime, ginger, cardomom and vanilla syrup</i>		
	25 cl	
Néctares de fruta fresca – <i>Fresh fruit nectar</i>		
Laranja, morango e papaia – <i>Orange, strawberry and papaya</i>		€ 11,00
Manga e laranja – <i>Mango and orange</i>		€ 11,00

IVA 23 %INCLUÍDO – VAT 23% INCLUDED

Chás e Infusões

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
Ceilão – Dimbula	€ 4,50
China, Fujian – Imperial Lapsang Souchong	€ 4,50

Chás Verdes GREEN TEAS

China, Zhejiang – Lung Ching Imperial	€ 7,50
China – Jasmine Pearls	€ 6,00
Japão – Genmaicha	€ 6,00

Tisanas HERBAL BLENDS

Camomila – <i>Camomile Flowers</i>	€ 4,50
Menta Verbena – <i>Verbena Mint</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

IVA 23 %INCLUÍDO – VAT 23% INCLUDED

Cafés & Chocolates

COFFEES & CHOCOLATES

Café Expresso <i>Expresso coffee</i>	€ 3,50
Café frio com leite condensado, natas frescas e canela <i>Cold coffee with condensed milk, fresh cream and cinnamon</i>	€ 7,00
Chocolate frio Valrhona Celaya, leite e xarope de avelã <i>Cold Valrhona Celaya chocolate, milk and hazelnut syrup</i>	€ 6,50
Chocolate quente Valrhona Celaya <i>Valrhona Celaya hot chocolate</i>	€ 6,00

Cocktails de Café

COFFEE COCKTAILS

Irish Coffee Whiskey Irlandês, café e natas batidas <i>Irish whiskey, coffee and whipped cream</i>	12cl € 13,50
Café l'Orange Fine de Cognac, Cointreau, Mandarine Napoléon, café e natas batidas <i>Fine de Cognac, Cointreau, Mandarine Napoléon, coffee and whipped cream</i>	€ 15,50
Nutty Irishman Coffee Bailey's, Frangélico, café e natas batidas <i>Bailey's, Frangélico, coffee and whipped cream</i>	€ 13,50

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