

*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

*V* – Prato vegetariano

**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.**

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 snack to dishes influenced by Portuguese gastronomy.

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

*V* – Vegetarian Dish

**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.**

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

# Entradas & Saladas

## STARTERS & SALADS

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

<b>Salada de gambas do Lapa Palace</b> , com papaia e molho cocktail <i>Lapa Palace prawns salad with papaya and cocktail sauce</i>	€ 18,50
<b>Gambas al ajillo</b> com pão de centeio torrado <i>Al ajillo syle prawns with toasted wheat bread</i>	€ 22,00
<b>Salada Caesar</b> com croutons, queijo parmesão e molho Caesar <i>Caesar Salad with croutons, parmeson cheese and Caesar sauce</i>	
Clássica / <i>classic</i> - <i>W</i>	€ 15,50
Com frango / <i>with chicken</i>	€ 18,50
Com lavagante / <i>with lobster</i>	€ 38,00
<b>Salada Caprese</b> , queijo mozzarella, tomate, manjeriçao, oregãos e azeite - <i>W</i> <i>Caprese salad, mozzarella cheese, tomato, basil, oregano and olive oil</i>	€ 16,50
<b>Salada verde</b> , com lulinhas salteadas em azeite virgem, alho e limão <i>Green salad, with virgin olive oil, garlic and lemon sautéed baby squid</i>	€ 19,50

## Sopas

### SOUPS

<b>Sopa de legumes Mediterrânicos</b> - <i>W</i> <i>Mediterranean vegetable soup</i>	€ 14,00
<b>Gaspacho do Lapa Palace</b> com gambas salteadas, azeite e oregãos <i>Lapa Palace gazpacho with sautéed prawns, olive oil and oregano</i>	€ 17,00
<b>Creme de agrião e ovo biológico escalfado</b> com azeite de tomate e presunto crocante <i>Watercress cream soup and biologic poached egg</i> <i>with tomato scented olive oil and crispy smoked ham</i>	€ 17,00

# *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><i>Classic Club Sandwich,</i></b> <i>grilled chicken breast, egg, tomato, bacon and lettuce with mayonnaise sauce</i>	<b>€ 24,00</b>
<b>Wrap de gambas</b> com abacate, aipo e molho cocktail <b>Prawn wrap</b> with avocado, celery and cocktail sauce	<b>€ 22,00</b>
<b>Prego do lombo de novilho</b> em pão ciabatta <b><i>Minute steak sandwich in ciabatta bread</i></b> com queijo brie / <i>with brie cheese</i>	<b>€ 22,50</b> <b>€ 27,00</b>
com presunto de Parma / <i>with Parma smoked ham</i>	<b>€ 27,00</b>
<b>Sanduíche aberta de salmão fumado em pão de sementes,</b> natas azedas com cebolinho e as suas guarnições tradicionais <b><i>Smoked salmon open sandwich, on grain bread,</i></b> <i>sour cream perfumed with chives and traditional garniture</i>	<b>€ 21,00</b>
<b>Baguete de legumes mistos grelhados - <i>V</i></b> com queijo da Ilha e manteiga de alho <b><i>Grilled vegetable baguette</i></b> <i>with Ilha cheese and garlic butter</i>	<b>€ 17,50</b>
<b>Hambúrguer Lapa Palace, em pão brioche</b> com queijo, bacon, ovo estrelado, salada fresca e batata frita <b><i>Lapa Palace prime beef hamburger, on brioche bread</i></b> <i>with cheese, bacon, fried egg, fresh salad and French fries</i>	<b>€ 27,00</b>
<b>Hambúrguer vegetariano de seitan e cogumelos - <i>V</i></b> com tomate grelhado e guacamole <b><i>Seitan and mushroom vegetarian burger</i></b> <i>with grilled tomato and guacamole</i>	<b>€ 18,50</b>

# *Snacks & Pratos Principais*

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## *SNACKS & MAIN COURSES*

Servido das 12:00 às 15:00 *Served from 12:00 to 15:00*  
e /and

Servido das 19:30 às 22:30 *Served from 19:30 to 22:30*

<b>Tábua de bresaola e queijo parmesão,</b> mel, figos, castanhas em manteiga e compota de tomate <b><i>Bresaola and parmesan cheese platter,</i></b> <i>honey, figs, buttered chestnuts and tomato compote</i>	<b>€ 20,00</b>
<b>Seleção de queijos Portugueses,</b> acompanhado com frutos secos, doce de tomate e compotas tradicionais <b><i>Platter of Portuguese cheeses,</i></b> <i>served with nuts, tomato relish and traditional marmalades</i>	<b>€ 16,00</b>
<b>Bacalhau lascado</b> grelhado em azeite de coentros com funcho laminado, tomate concassé e batata sauté <b><i>Chipped codfish</i></b> <i>grilled in coriander scented olive oil</i> <i>with sliced fennel, concassé tomato and sautéed potatoes</i>	<b>€ 25,50</b>
<b>Peixe do dia grelhado</b> com legumes mistos, batata, e ervas finas <b><i>The Chefs daily choice of grilled fish</i></b> <i>with mixed vegetables, potato and fine herbs</i>	<b>€ 42,00</b>
<b>O clássico bife do lombo,</b> à Portuguesa, com alho e louro, servido com presunto curado e batatas sauté <b><i>Sirloin beef steak,</i></b> <i>“à Portuguesa”, with garlic and laurel, served with air cured ham and sautéed potatoes</i>	<b>€ 35,00</b>
<b>Magret de pato com mel de citrinos,</b> chucrute de lombarda e bacon, gomos de laranja e toranja, molho de vinho do Porto <b><i>Duck magret with citrus honey,</i></b> <i>savoy cabbage and bacon sauerkraut, orange and grapefruit wedges, Port wine sauce</i>	<b>€ 26,00</b>

## *Ovos & Massas*

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### *EGGS & PASTAS*

<b>Omelete</b> com gambas e espargos <b><i>Omelette</i></b> <i>with prawns and asparagus</i>	<b>€ 19,50</b>
<b>Tagliatelle</b> com vieiras, camarão e molho de marisco <b><i>Tagliatelle</i></b> <i>with scallops, shrimp and seafood sauce</i>	<b>€ 25,00</b>
<b>Penne</b> com molho de tomate e manjericão <b><i>Penne</i></b> <i>with tomato and basil sauce</i>	<b>€ 17,50</b>
<b>Esparguete</b> com molho à Bolonhesa <b>Spaghetti</b> <i>with Bolognese sauce</i>	<b>€ 19,50</b>

# 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 **€ 10,50**  
*Chocolate flan with caramel heart and vanilla sauce*

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

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

**Tarte de morangos e framboesas** com gelado de baunilha **€ 11,50**  
*Strawberries and raspberries tart with vanilla ice cream*

**Lasanha de chocolate branco** com molho de frutos vermelhos **€ 13,50**  
*White chocolate lasagna with red fruits sauce*

**Fruta da época e exótica laminada** com ou sem xarope de chá verde **€ 12,50**  
*Sliced seasonal and exotic fruit with or without green tea syrup*

**Gelados e Sorvetes do Lapa Palace** **€ 15,00**  
*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

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	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Perrier Jouët, Grand Brut, <i>Reims</i>		€ 95,00
Louis Roederer, 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

# Espumantes

## SPARKLING WINES

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	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Vadio, NV, Rosé, Bruto – <i>Vadio Wines – Bairrada</i>	€ 10,00	€ 50,00
Vadio, NV, Bruto – <i>Vadio Wines – Bairrada</i>	€ 12,00	€ 60,00
Vértice, Grande Reserva, Bruto – <i>Caves Transmontanas – Douro</i>		€ 58,50
Prosecco Canevari, Brut – <i>Treviso</i>	€ 8,00	€ 40,00

# Vinhos Brancos & Verdes

## WHITE & GREEN WINES

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	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>	€ 6,50	€ 25,00
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>	€ 7,00	€ 28,00
Casa Cadaval Reserva – Tejo Elegante com aromas florais e fruta branca madura <i>Elegant with floral and matured white fruit aroma</i>	€ 6,50	€ 25,00
Bacalhôa, Chardonnay – Península de Setúbal Chardonnay muito fresco e elegante <i>An elegant and very fresh Chardonnay</i>	€ 8,00	€ 32,00
Soalheiro, Alvarinho, Vinho Verde – Monção e Melgaço O perfume do Alvarinho no seu melhor <i>Alvarinho's perfume at its best</i>	€ 9,00	€ 35,00

# Vinhos Tintos & Rosados

## RED & ROSÉ WINES

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	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>	€ 6,00	€ 24,00
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>	€ 9,00	€ 36,00
Herdade do Pombal Reserva – Alentejo Fresco e aveludado com notas de frutos vermelhos do bosque <i>Fresh and velvety with red berries notes</i>	€ 12,00	€ 48,00
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>	€ 7,00	€ 28,00
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>	€ 7,00	€ 28,00



# Vinhos Moscatéis e Carcavelos

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## 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

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## 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

# 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	€ 8,00	
Tio Pepe, Palomino, Fino	€ 9,50	
Vieira de Sousa White 20 anos	€ 13,50	€ 94,50

# *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
Vieira de Sousa	2009	€ 8,50	€ 85,00
Graham's Malvedos	2004	€ 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*

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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
Ferreira	2014	€ 6,50	€ 65,00
Quinta do Crasto	2013	€ 7,00	€ 70,00
Seara d'Ordens	2012	€ 8,50	€ 85,00

# 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	2004	€ 11,00	€ 110,00
Quinta do Noval	2000	€ 16,00	€ 160,00

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

# Champagne Cocktails

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15 cl

## Lapa Champagne

€ 19,50

Champagne Louis Roederer, vodka William Chase Marmalade, licor de maçã e polpa de manga

*Louis Roederer champagne, William Chase Marmalade vodka, apple liqueur and mango pulp*

## Champagne Cocktail

€ 21,00

Champagne Louis Roederer, Hennessy Fine de Cognac, licor Cointreau, Angostura Bitter e açúcar

*Louis Roederer champagne, Hennessy Fine de Cognac, Cointreau liqueur, Angostura Bitter and sugar*

## Bellini

€ 14,50

Prosecco Canevari, polpa de pêssego branco

*Canevari prosecco, white peach pulp*

# Wine Cocktails

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25 cl

## White Fruit Sangria

€ 17,00

Vinho branco Encostas de Sonim, licor Ancho Reyes, licor de maçã, licor Safari, licor Grand Marnier, Seven Up, açúcar, canela, fruta fresca, laranja, limão e maçã

*Encostas de Sonim white wine, Ancho Reyes liqueur, apple liqueur, Safari liqueur, Grand Marnier liqueur, Seven Up, sugar, cinnamonn, fresh orange, lemon and apple*

## Classic Sangria

€ 19,00

Vinho tinto Castelo d'Alba, licor Cointreau, sumo de laranja e limão natural, seven up, canela, açúcar, fruta fresca, laranja, limão e maçã

*Castelo d'Alba red wine, Cointreau liqueur, natural orange and lemon juice, seven up, cinnamonn, sugar, fresh orange, lemon and apple*

# Martini Cocktails

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18 cl

## **Smoked Chase Martini**

€ 26,00

Vodka William Chase Smoked, vermute Noilly Prat e aroma amargo de Cardamomo

*William Chase Smoked vodka, Noilly Prat vermouth and Cardamom aromatic bitters*

## **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**

€ 21,00

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**

€ 26,50

Gin Monkey 47, licor Ancho Reyes, aroma amargo de laranja

*Monkey 47 gin, Ancho Reyes liqueur and orange aromatic bitter*

## **Apple-Lapa-Tini**

€ 23,00

Vodka William Chase Potato, licor de maçã, e licor Grand Marnier Cordon Rouge

*William Chase potato vodka, apple liquer and Grand Marnier Cordon Rouge 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*

## **William Exotic Fruit Martini**

€ 21,50

Vodka William Chase Marmalade, licor Safari, licor Mandarine Napoléon e sumo de laranja natural

*William Chase Mandarine vodka, Safari liqueur, Mandarine Napoléon liqueur and fresh orange juice*

# Cocktails Aperitivos & Sour's

## BEFORE DINNER COCKTAILS & SOUR'S

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18 cl

€ 19,50

### Remember

Gin Beefeater 24, licor Cointreau, sumo de limão e laranja, mel e rosmaninho  
*Beefeater 24 gin, Cointreau liqueur, fresh lemon and orange juice, honey and rosemary*

€ 17,00

### Mango Daiquiri

Rum Havana Club Añejo 3 años, xarope de manga, sorbet de manga, sumo de limão natural  
*Havana Club Añejo 3 años rum, mango syrup, mango sorbet, and freshly squeezed lemon juice*

€ 19,50

### Passion Fruit Margarita

Tequila Patrón Silver 100% Agave, licor Triple Sec Pierre Ferrand, sorvete de maracujá, sumo de limão natural  
*Patrón Silver 100% Agave tequila, Triple Sec Pierre Ferrand liqueur, passion fruit sorbet, freshly squeezed lemon juice*

€ 35,00

### Exotic Platinum Margarita

Tequila Gran Patrón Platinum, licor Safari, manga fresca, sorbet de limão, sumo de arando, sumo de lima e maracujá fresco  
*Gran Patrón Platinum tequila, Safari liqueur, fresh mango, lemon sorbet, cranberry juice, lime juice and fresh passion fruit*

€ 21,50

### Cucumber Spring

Gin Hendrick's, licor Ancho Reyes, xarope de açúcar, sumo de lima natural, pepino e malaguetas frescas  
*Hendrick's gin, Ancho Reyes liqueur, sugar syrup, lime juice, cucumber and fresh chilli peppers*

€ 18,00

### Pisco 1615 Sour

Aguardente Pisco 1615, xarope de açúcar, sumo de lima fresca, clara de ovo e Angostura Bitter  
*Pisco 1615 eaux-de-vie, sugar syrup, fresh lime juice, egg white and Angostura Bitter*

€ 16,00

### Atlantic Capuca

Cachaça Capucana, hortelã fresca, sumos de laranja e lima natural, e açúcar  
*Capucana cachaça, fresh mint, natural orange and lime juices, sugar*

# Cocktails Refrescantes, Tiki's & Mule's

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

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25 cl

### Indian Bloody Mary

€ 18,50

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

*Tomato juice and Stolichnaya vodka, perfumed with spices, salt, Worcestershire sauce and 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 Le Tribute, licor cherry brandy, licor Cointreau, licor Benedictine, Angostura Bitter, sumo de lima natural e sumo de ananás, xarope grenadine

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

### Long Island Ice Tea

€ 19,50

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

*William Chase Smoked vodka, Tanqueray Ten gin, Havana Club 3 years rum, Patrón Silver 100 % Agave tequila, Cointreau liqueur, freshly squeezed lemon juice and coca-cola*

### Tiki Lapa

€ 18,00

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

*Plantation 3 Stars rum, Plantation Over Proof rum, Orgeat syrup, 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

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## NON-ALCOHOLIC FRUIT COCKTAILS

25 cl

### **Tropical Mint**

€ 11,50

Sumo de ananás e maracujá, ananás e hortelã frescos e xarope de baunilha

*Pineapple and fresh passion fruit juice, pineapple, mint and vanilla syrup*

### **Virgin Mojito**

€ 10,00

Lima fresca, açúcar, folhas de hortelã e Ginger Ale

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

### **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*

## Smoothies

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### SMOOTHIES

25 cl

### **Tropical Fruit Punch**

€12,00

Sumo de frutas, sumo de maracujá, sorbet de manga, fruta fresca e xarope de maracujá

*Fruit juices, passion fruit juice, mango 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*

### **Chovani Coffee**

€ 11,00

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**

€ 19,50

Licor Kahlua, café expresso, rum Plantation Over Proof e xarope Noiset Monin  
*Kahlua liqueur, espresso coffee, Plantation Over Proof 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 Mandarine Napoleon, licor Grand Marnier  
e xarope de baunilha Monin  
*Hennessy Fine de Cognac, Mandarine Napoleon 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*

### **William Ancho Reyes Marmalade**

€ 21,50

Vodka William Chase Marmalade, licor Ancho Reyes  
e natas frescas aromatizadas com café  
*William Chase Marmalade vodka, Ancho Reyes liqueur and coffee scented fresh cream*

# Aperitivos

## APERITIFS

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Aperol	5 cl € 7,50
Campari	€ 9,50
Dubonnet Rouge	€ 9,50
Martini Bianco	€ 8,50
Martini Dry	€ 8,50
Martini Rosso	€ 8,50
La Quintinye Rouge	€ 12,00
Noilly Prat	€ 10,50
Pernod	€ 9,50
Ricard	€ 9,50

## Gin

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

<b>Star of Bombay</b>	5 cl € 14,00
Água tônica Fever Tree Indian e casca de laranja <i>Fever Tree Indian tonic water and orange peel</i>	
<b>Beefeater 24</b>	€ 14,00
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>	€ 15,00
Água tônica 1724 e rodela fina de pepino <i>1724 tonic water and thin slices of cucumber</i>	
<b>Tanqueray Ten</b>	€ 15,50
Água tônica 1724, gomos de lima espremidos e rodela de maçã <i>1724 tonic water, squeezed lime wedges and apple slices</i>	
<b>Le Tribute</b>	€ 16,00
Água tônica 1724, casca de lima e limão <i>1724 tonic water, lime peel and lemon</i>	
<b>Monkey 47</b>	€ 17,00
Água tônica 1724 e casca de limão <i>1724 tonic water and lemon peel</i>	
<b>William Chase Elegant Crisp</b>	€ 19,50
Água tônica Fever Tree Indian, maçã, lima e folhas de hortelã <i>Fever Tree Indian tonic water, apple, lime and mint leaves</i>	
<b>Beefeater Burrough's Reserve,</b>	€ 22,00
Puro ou com água sem gás <i>Straight or with plain mineral water</i>	

## Vodka

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5 cl

Grey Goose	€ 12,50
Grey Goose La Poire	€ 13,50
Grey Goose Orange	€ 13,50
William Chase Potato	€ 14,00
William Chase Marmalade	€ 16,00
William Chase Smoked	€ 17,50
Belvedere	€ 12,50
Ketel One	€ 12,50
Stolichnaya	€ 10,50

## Rhum

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5 cl

Havana Club Añejo 3 Años	€ 10,00
Havana Club 7 Years	€ 13,50
Plantation Over Proof	€ 12,50
Plantation 3 Stars	€ 10,00
Plantation 20 <sup>th</sup> Anniversary	€ 19,50
Zacapa XO	€ 28,00
Matusalen Gran Reserve	€ 16,00
Diplomatico Ambassador	€ 35,00

## Tequila

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5 cl

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

## Cachaça

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5 cl

Leblon	€ 9,50
Capucana	€ 12,00

## *Blended Scotch Whisky*

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*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*

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*5 cl*

Chivas Regal 12 Years	€ 13,50
Chivas Regal 18 Years	€ 22,00
Chivas Regal 25 Years	€ 35,00
Dewar's 12 Years	€ 13,50
Johnnie Walker Black Label	€ 13,50
Johnnie Walker Blue Label	€ 46,00
Johnnie Walker Gold Label	€ 18,00

## *Single Malt Islay Scotch Whisky*

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*5 cl*

Lagavulin 16 Years	€ 21,00
Laphroaig 10 Years	€ 17,50

## Single Malt Scotch Whisky

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	<i>5 cl</i>
Aberlour A'Bunadh (Straight from the cask at 60,5% vol.)	€ 21,00
Glenlivet French Oak 15 Years	€ 18,00
Glenlivet 18 Years	€ 20,00
Glenfiddich 12 Years	€ 13,50
Glenfiddich 18 Years	€ 21,00
Glenmorangie 10 Years	€ 13,50
Glenmorangie 18 Years	€ 20,00
The Balvenie Portwood 21 Years	€ 30,00
The Balvenie Doublewood 12 Years	€ 18,00
The Balvenie 14 Years Caribbean Cask	€ 21,00
The Balvenie Doublewood 17 Years	€ 25,00
The Balvenie 30 Years	€ 115,00

## Irish Whiskey

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	<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 21 Years	€ 55,00

## Malt Japanese Whisky

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

## *Bourbon, Tennessee and Canadian Whiskey*

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*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
Bulleit Rye	€ 12,50
Bulleit Bourbon	€ 11,50
Woodford Reserve Bourbon	€ 16,00
Canadian Club	€ 10,50

## *Cognac*

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*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 1914 Grand Champagne	€ 165,00
Rémy Martin Louis XIII	€ 350,00

## *Armagnac*

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*5 cl*

Samalens, VSOP	€ 16,00
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# *Aguardente Velha*

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## PORTUGUESE OLD BRANDIES

*5 cl*

Palácio da Brejoeira	€ 23,00
Adega Velha 6 Years	€ 15,50
Adega Velha 12 Years	€ 18,00
Adega Velha 30 Years	€ 26,00
Esporão Aguardente Magistra	€ 30,00

# *Calvados*

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*5 cl*

Père Magloire VSOP	€ 14,50
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# *Aguardente*

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## 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*

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*5 cl*

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

# *Amargos*

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## BITTERS

5 cl

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

# *Licores*

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## 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
Ancho Reyes, licor de chili / <i>chili liqueur</i>	€ 13,00
St. Germain, licor de flor de sabugueiro / <i>elderflower liqueur</i>	€ 12,00



## 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 Zero	Sem álcool – Non alcoholic	33 cl	Portugal	€ 6,00
Super Bock	Lager	33 cl	Portugal	€ 6,50
Sagres Pressão	Lager	35 cl	Portugal	€ 6,50
Sagres Pressão	Lager	60 cl	Portugal	€ 10,00

## 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

Coca-Cola, Água Tónica, Seven Up, Guaraná, Ginger Ale	20 cl	€ 6,00
<i>Coca-Cola, Tonic water, Seven Up, Guaraná, Ginger Ale</i>		
Sumos Naturais – <i>Fresh fruit juices</i>	25 cl	€ 7,00
Laranja, Toranja, Lima, Limão		
<i>Orange, Grapefruit, Lime, Lemon</i>		
<b>Limonadas - Lemonades</b>		
Limão, lima e maracujá, hortelã fresca e xarope de maracujá	25 cl	€ 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>		
<b>Néctares de fruta fresca – <i>Fresh fruit nectar</i></b>	25 cl	
Laranja, morango e papaia – <i>Orange, strawberry and papaya</i>		€ 11,00
Manga e laranja – <i>Mango and orange</i>		€ 11,00

# *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
Daejeeling – Royal Darjeeling	€ 4,50
China, Fujian – Imperial Lapsang Souchong	€ 4,50

### *Chás Verdes* GREEN TEAS

China, Zhejiang – Sencha	€ 4,50
China – Jasmine Pearls	€ 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	€ 3,50
<i>Espresso coffee</i>	
Café frio com chocolate valrhona, natas frescas e canela	€ 7,00
<i>Cold coffee with valrhona chocolate, fresh cream and cinnammon</i>	
Chocolate frio Valrhona Celaya, leite e xarope de avelã	€ 6,50
<i>Cold Valrhona Celaya chocolate, milk and hazelnut syrup</i>	
Chocolate quente Valrhona Celaya	€ 6,00
<i>Valrhona Celaya hot chocolate</i>	

# *Cocktails de Café*

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## COFFEE COCKTAILS

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

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