

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 / *VV* – Prato vegan

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 / *VV* – Vegan 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

Salada de gambas do Lapa Palace , com papaia e molho cocktail <i>Lapa Palace prawns salad with papaya and cocktail sauce</i>	€ 29,00
Tábua de bresaola e queijo parmesão , mel, figos, castanhas em manteiga e compota de tomate <i>Bresaola and parmesan cheese platter,</i> <i>honey, figs, buttered chestnuts and tomato compote</i>	€ 28,00
Salada Caprese , queijo mozzarella, tomate, manjeriçã, oregãos e azeite - <i>V</i> <i>Caprese salad, mozzarella cheese, tomato, basil, oregano and olive oil</i>	€ 18,00
Salada Caesar com croutons, queijo parmesão e molho Caesar <i>Caesar Salad with croutons, parmesan cheese and Caesar sauce</i>	
Clássica / <i>classic</i> - <i>V</i>	€ 17,00
Com frango / <i>with chicken</i>	€ 23,00
Com gambas / <i>with prawns</i>	€ 30,00
Salada Caesar do Lapa com peito de frango panado, ovo escalfado, amêndoa torrada e lascas de parmesão The Lapa Caesar salad <i>with bread crumbed chicken breast, poached egg, roast almonds and parmesan shaves</i>	€ 25,00

Sopas

SOUPS

Sopa de legumes Mediterrânicos - <i>VV</i> <i>Mediterranean vegetable soup</i>	€ 16,00
Bisque de mariscos, vieiras e tomate confitado com croutons aromatizados em azeite de alho <i>Seafood, scallops and confit tomato bisque</i> <i>with garlic olive oil scented croutons</i>	€ 17,50
Creme de castanhas com juliana de pato fumado <i>Chestnut cream soup with smoked duck julienne</i>	€ 22,00

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 Classic Club Sandwich, <i>grilled chicken breast, egg, tomato, bacon and lettuce with mayonnaise sauce</i>	€ 26,00
Prego do lombo de novilho em pão ciabatta Minute steak sandwich in ciabatta bread com queijo brie / <i>with brie cheese</i> com presunto de Parma / <i>with Parma smoked ham</i>	€ 29,00 € 31,00 € 33,00
Salmão fumado e queijo creme em pão pumpernickel salada de agrião e gomos de citrinos, vinagrete de limão e batata rústica Smoked salmon and cream cheese on pumpernickel bread <i>watercress and citrus salad, lemon vinaigrette and rustic potato wedges</i>	€ 26,50
Falaffel vegetariano em pão pita - <i>V</i> com tomate cherry, pepino e molho de iogurte, batata rústica Vegetarian falafel in pita bread <i>with cherry tomato, cucumber and yogurt sauce, rustic potato wedges</i>	€ 19,50
Hambúrguer Lapa Palace, em pão brioche com queijo, bacon, ovo estrelado, salada fresca e batata frita Lapa Palace prime beef hamburger, on brioche bread <i>with cheese, bacon, fried egg, fresh salad and French fries</i>	€ 29,00
Hambúrguer vegetariano de seitan e cogumelos - <i>VV</i> com tomate grelhado e guacamole Seitan and mushroom vegetarian burger <i>with grilled tomato and guacamole</i>	€ 21,00
Hambúrguer Rossini com escalope de foie gras, legumes salteados e batata rústica Rossini prime beef hamburger <i>with foie gras escalope, sautéed vegetables and rustic potato wedges</i>	€ 34,00

Snacks & Pratos Principais

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*

- Seleção de queijos Portugueses,** € 18,00
acompanhado com frutos secos, doce de tomate e compotas tradicionais
Platter of Portuguese cheeses,
served with nuts, tomato relish and traditional marmalades
- Legumes da época grelhados,** servidos com queijo brie au gratin - *V* € 19,00
Seasonal grilled vegetable platter, *served with grilled brie cheese*
- Bacalhau lascado grelhado, em azeite de coentros** € 34,00
com funcho laminado, tomate e batata sauté
Chipped grilled codfish, in coriander scented olive oil
with sliced fennel, tomato, and sautéed potatoes
- Robalo grelhado** € 45,00
com legumes da época ao vapor e cogumelos selvagens,
molho de manteiga, alcaparras e tomate concassé
Grilled seabass
*with seasonal steamed vegetables and wild mushrooms,
butter, capers and concassé tomato sauce*
- O clássico bife do lombo,** € 39,00
à Portuguesa, com alho e louro, servido com presunto curado e batatas sauté
Sirloin beef steak,
“à Portuguesa”, with garlic and laurel, served with air cured ham and sautéed potatoes

Ovos & Massas

EGGS & PASTAS

- Omelete com gambas e espargos** € 23,00
Omelette with prawns and asparagus
- Tagliatelle com vieiras, camarão e molho de marisco** € 35,00
Tagliatelle with scallops, shrimp and seafood sauce
- Penne com molho de tomate e manjeriço** € 19,00
Penne with tomato and basil sauce
- Esparguete com molho à Bolonhesa** € 25,00
Spaghetti with Bolognese sauce

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 - *VV* € 12,00
Chocolate flan with caramel heart and vanilla sauce

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

Tiramisú Clássico € 12,00
Classic Tiramisu

Creme catalão com frutos silvestres € 11,00
Crema catalana with wild berries

Sablée de framboesa € 14,00
com creme de lima, crocante de citrinos e gelado de baunilha
Raspberry sablée
with lime cream, citrus crispy and vanilla ice cream

Fruta da época e exótica laminada com ou sem xarope de chá verde - *VV* € 16,00
Sliced seasonal and exotic fruit with or without green tea syrup

Gelados e Sorvetes do Lapa Palace € 16,00
Lapa Palace homemade ice creams and sorbets

Gelados

Baunilha, chocolate, café e canela

Ice cream

Vanilla, chocolate, coffee and cinnamon

Sorvetes - *VVB*

Morango, framboesa, maracujá e limão

Sorbets

Strawberry, raspberry, passion fruit and lemon

Champagnes

CHAMPAGNES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Charles Mignon, Brut Grand Cru, <i>Épernay</i>	€ 21,00	€ 105,00
Perrier Jouët, Grand Brut, <i>Reims</i>	€ 24,00	€ 120,00
Perrier Jouët Rosé, Brut, <i>Reims</i>		€ 185,00
Ruinart Blanc des Blancs, <i>Reims</i>		€ 210,00
Cuvée Dom Perignon, Brut, NM		€ 380,00
Cristal, Louis Roederer, Brut, <i>Reims</i>		€ 500,00
Krug, Grand Cuvée, Brut, <i>Reims</i>		€ 410,00

Espumantes

SPARKLING WINES

	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 Ca’Neri, Brut – <i>Treviso</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>	€ 7,00	€ 26,50
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	€ 26,00
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	€ 36,00

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>	€ 7,00	€ 28,00
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>	€ 11,50	€ 46,00
Herdade do Pombal Reserva – Alentejo Fresco e aveludado com notas de frutos vermelhos do bosque <i>Fresh and velvety with red berries notes</i>	€ 12,50	€ 50,00
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>	€ 8,50	€ 35,00

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

Vinhos Aperitivos e de Sobremesa

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

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	2005	€ 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		€ 1500,00

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
Seara d'Ordens	2012	€ 6,50	€ 65,00
Ferreira	2014	€ 7,00	€ 70,00
Quinta do Crasto	2013	€ 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	2005	€ 11,00	€ 110,00
Quinta do Noval	2005	€ 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
Noval 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

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

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

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 liqueur 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

18 cl

€ 24,00

Cellar Negroni

Gin Beefeater Burrough's Reserve,
vinho da Madeira Cossart Gordon Bual 10 anos, Campari
Beefeater Burrough's Reserve gin, Cossart Gordon Bual 10 years Madeira wine, Campari

€ 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

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

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

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

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

Aperol	5 cl € 10,50
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

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

Star of Bombay	5 cl € 16,50
Água tônica Fever Tree Indian e casca de laranja <i>Fever Tree Indian tonic water and orange peel</i>	
Beefeater 24	€ 16,00
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	€ 15,50
Água tônica 1724 e rodela fina de pepino <i>1724 tonic water and thin slices of cucumber</i>	
Tanqueray Ten	€ 15,50
Água tônica 1724, gomos de lima espremidos e rodela de maçã <i>1724 tonic water, squeezed lime wedges and apple slices</i>	
Le Tribute	€ 17,00
Água tônica 1724, casca de lima e limão <i>1724 tonic water, lime peel and lemon</i>	
Monkey 47	€ 18,50
Água tônica 1724 e casca de limão <i>1724 tonic water and lemon peel</i>	
Beefeater Burrough's Reserve,	€ 22,00
Puro ou com água sem gás <i>Straight or with plain mineral water</i>	

Vodka

5 cl

Grey Goose	€ 16,50
Grey Goose La Poire	€ 17,00
Grey Goose Orange	€ 17,00
William Chase Potato	€ 16,50
William Chase Marmalade	€ 18,00
William Chase Smoked	€ 18,50
Belvedere	€ 16,50
Ketel One	€ 15,00
Stolichnaya	€ 11,00

Rhum

5 cl

Havana Club Añejo 3 Años	€ 10,50
Havana Club 7 Years	€ 15,00
Plantation Over Proof	€ 15,50
Plantation 3 Stars	€ 11,50
Plantation 20 th Anniversary	€ 19,00
Zacapa XO	€ 28,50
Matusalen Gran Reserve	€ 16,00
Diplomatico Ambassador	€ 46,00

Tequila

5 cl

Patrón Reposado 100% de Agave	€ 19,00
Patrón Silver 100% de Agave	€ 18,50
Gran Patrón Platinum	€ 42,00
Don Julio Reposado	€ 19,00

Cachaça

5 cl

Leblon	€ 14,50
Capucana	€ 16,00

Blended Scotch Whisky

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

5 cl

Chivas Regal 12 Years	€ 13,50
Chivas Regal 18 Years	€ 20,50
Chivas Regal 25 Years	€ 52,00
Dewar's 12 Years	€ 14,50
Johnnie Walker Black Label	€ 14,00
Johnnie Walker Blue Label	€ 46,00
Johnnie Walker Gold Label	€ 17,00

Single Malt Islay Scotch Whisky

5 cl

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

Single Malt Scotch Whisky

	<i>5 cl</i>
Aberlour A'Bunadh (Straight from the cask at 60,5% vol.)	€ 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	€ 28,00
The Balvenie Portwood 21 Years	€ 42,00
The Balvenie Doublewood 12 Years	€ 18,00
The Balvenie 14 Years Caribbean Cask	€ 20,00
The Balvenie Doublewood 17 Years	€ 27,50
The Balvenie 30 Years	€ 185,00

Irish Whiskey

	<i>5 cl</i>
Black Bush	€ 13,00
Bushmills	€ 11,00
Jameson	€ 11,00
Jameson 18 Years	€ 24,50
Redbreast 12 Years	€ 19,00
Midleton Very Rare	€ 190,00
Bushmills Malt 10 Years	€ 15,00
Bushmills Malt 21 Years	€ 43,00

Malt Japanese Whisky

	<i>5 cl</i>
Nikka Taketsuru Pure Malt	€ 18,00
Suntory Hakushu 12 Years	€ 36,00

Bourbon, Tennessee and Canadian Whiskey

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

Cognac

5 cl

Hennessy Fine de Cognac	€ 18,50
Martell VSOP	€ 16,50
Rémy Martin VSOP	€ 17,50
Hennessy XO	€ 39,00
Hennessy Paradis Extra Fine Champagne	€ 230,00
Pierre Ferrand 1914 Grand Champagne	€ 190,00
Rémy Martin Louis XIII	€ 380,00

Armagnac

5 cl

Samalens, VSOP	€ 16,50
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Aguardente Velha

PORTUGUESE OLD BRANDIES

5 cl

Palácio da Brejoeira	€ 24,00
Adega Velha 6 Years	€ 15,50
Adega Velha 12 Years	€ 18,00
Adega Velha 30 Years	€ 28,00
Esporão Aguardente Magistra	€ 29,00

Calvados

5 cl

Père Magloire VSOP	€ 14,50
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Aguardente

EAUX-DE-VIE

5 cl

Aguardente de Medronho	€ 14,00
Williamine, G. E. Massenez	€ 19,00
Palácio da Brejoeira	€ 24,00

Grappas

5 cl

Alexander, Amaronne Reccioto	€ 14,00
Alexander Platinum Amaronne	€ 17,00

Amargos

BITTERS

5 cl

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

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>	€ 11,00
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, Cordon Rouge, 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 chili / <i>chili liqueur</i>	€ 17,00
St. Germain, licor de flor de sabugueiro / <i>elderflower liqueur</i>	€ 15,00

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	Lager	33 cl	Portugal	€ 6,50
Trindade Profana	Artesanal / Handcrafted	33 cl	Portugal	€ 9,50
Trindade Aurea	Artesanal / Handcrafted	33 cl	Portugal	€ 9,50

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 Tônica, 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>		
Limonadas - Lemonades		
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>		
Néctares de fruta fresca – <i>Fresh fruit nectar</i>	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

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

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

COFFEE COCKTAILS

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

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