

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.

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.

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

Saladas

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 € 29,00
Lapa Palace prawns salad with papaya and cocktail sauce
- Salada Caprese**, queijo mozzarella, tomate, manjeriçã, oregãos e azeite - *V* € 18,00
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* € 19,50
- Com frango / *with chicken* € 25,50
- Poké bowl de salmão** € 25,50
com salmão marinado, pêra abacate, wakame, manga, cebola roxa, edamame, sementes de sésamo, sementes de papoila e molho teriyaki
Salmon poké bowl
with marinated salmon, avocado, wakame, mango, purple onion, edamame, sesame seeds, poppy seeds and teriyaki sauce
- Poké bowl de frango**, € 21,00
marinado em teryaki e gengibre com tomate cherry, couve roxa, ananás e pepino, amêndoa laminada e sementes de sésamo, maionese de sriracha
Chicken poké bowl,
marinated in teriyaki and ginger with cherry tomato, purple cabbage, pineapple and cucumber, sliced almonds and sesame seeds, sriracha mayonnaise

Sopas

SOUPS

- Sopa de legumes Mediterrânicos** – *VV* € 16,00
Mediterranean vegetable soup
- Creme de castanhas com presunto crocante** € 19,50
Chestnut cream soup with crispy smoked ham
- Creme de champagne** € 25,00
com falsos raviolis de couve rábano recheados com ostras da Ria Formosa, aromas de cebolinho
Champagne cream soup
with fake kohlrabi raviolis stuffed with Ria Formosa oysters, chive scents

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, boiled 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	€ 35,00
com queijo brie / <i>with brie cheese</i>	€ 37,00
com presunto de Parma / <i>with Parma smoked ham</i>	€ 39,00
Salmão fumado e queijo creme em baguete de cereais salada de agrião e gomos de citrinos, vinagrete de limão e batata rústica Smoked salmon and cream cheese on cereal baguette <i>watercress and citrus salad, lemon vinaigrette and rustic potato wedges</i>	€ 29,50
Tosta de pêra abacate <i>W</i> com queijo creme, ovo cozido, sementes de sésamo, tomilho e sumo de limão Avocado toasted sandwich <i>with cream cheese, boiled egg, sesame seeds, thyme and lemon juice</i>	€ 21,50
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>WV</i> com tomate grelhado e guacamole Seitan and mushroom vegetarian burger <i>with grilled tomato and guacamole</i>	€ 21,00

Snacks & Pratos Principais

SNACKS & MAIN COURSES

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

Tártaro de novilho com chantereles avinagrados, gema de ovo panada, cremoso de alho confitado e pão de centeio tostado Beef tartar, <i>with vinegary chanterelles, bread crumbed egg yolk, confit garlic cream and toasted rye bread</i>	€ 32,00
Legumes da época grelhados, servidos com queijo brie au gratin - <i>V</i> Seasonal grilled vegetable platter, <i>served with grilled brie cheese</i>	€ 19,00
Bacalhau assado com batata a murro e grelos salteados Roast codfish <i>with oven roast potatoes and sautéed turnip tops</i>	€ 44,00
Robalo de linha grelhado com legumes da época ao vapor, aromatizado com azeite de ervas Grilled hand fished seabass <i>with seasonal steamed vegetables, scented with herb olive oil</i>	€ 52,00
O clássico bife do lombo, à Portuguesa, com alho e louro, servido com presunto curado e batatas sauté Sirloin beef steak, <i>“à Portuguesa”, with garlic and laurel, served with air cured ham and sautéed potatoes</i>	€ 47,00

Ovos & Massas

EGGS & PASTAS

Omelete com gambas e espargos Omelette <i>with prawns and asparagus</i>	€ 25,50
Linguini com vieiras, camarão e molho de marisco Linguini <i>with scallops, shrimp and seafood sauce</i>	€ 37,50
Penne com molho de tomate e manjeriço Penne <i>with tomato and basil sauce</i>	€ 19,00
Esparguete à Bolonhesa Spaghetti <i>with Bolognese sauce</i>	€ 25,00

Sobremesas

DESSERTS

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

Flan de chocolate com coração de pistachio, € 12,00
molho de baunilha e gelado de flor de leite
Chocolate flan with pistachio heart, vanilla sauce and "Fiore di latte" ice cream

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

Tiramisú Clássico € 12,00
Classic Tiramisu

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

Crème Brûlée de caramelo salgado € 12,00
com gelado de nata e sablée de amêndoa
Salted caramel Crème Brûlée
with cream ice cream and almond sablée

Fruta da época e exótica laminada com xarope de chá verde - *www* € 16,00
Sliced seasonal and exotic fruit with green tea syrup

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

Gelados

Baunilha, chocolate, café, canela e pistáchio

Ice cream

Vanilla, chocolate, coffee, cinnamon and pistachio

Sorvetes - *www*

Morango, framboesa, maracujá,
limão e côco

Sorbets

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

Champagnes

CHAMPAGNES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Louis Roederer, Brut Premier, Reims	€ 26,00	€ 130,00
Perrier Jouët, Grand Brut, <i>Épernay</i>		€ 180,00
Perrier Jouët Rosé, Brut, <i>Épernay</i>		€ 215,00
Ruinart Blanc des Blancs, Brut, <i>Reims</i>		€ 270,00
Ruinart Rosé, <i>Reims</i>		€ 260,00
Cristal, Louis Roederer, Brut, <i>Reims</i>		€ 750,00
Dom Perignon, Brut, <i>Reims</i>		€ 790,00

Espumantes

SPARKLING WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Vadio, NV, Rosé, Bruto – <i>Vadio Wines – Bairrada</i>	€ 12,00	€ 60,00
Vadio, NV, Bruto – <i>Vadio Wines – Bairrada</i>	€ 14,00	€ 70,00
Vértice, Grande Reserva, Bruto – <i>Caves Transmontanas – Douro</i>		€ 90,00
Prosecco Santomè, Treviso	€ 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>	€ 7,50	€ 30,00
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>	€ 8,50	€ 34,00
Bacalhôa, Chardonnay – Península de Setúbal Chardonnay muito fresco e elegante <i>An elegant and very fresh Chardonnay</i>	€ 9,50	€ 38,00
Morgado St ^a . Catherina, Arinto – Bucelas Aroma complexo, encorpado com notas de acidez Atlânticas <i>Complex aroma, full bodied and notes of Atlantic acidity</i>	€ 14,00	€ 56,00
Soalheiro, Alvarinho, Vinho Verde – Monção e Melgaço O perfume do Alvarinho no seu melhor <i>Alvarinho's perfume at its best</i>	€ 10,00	€ 40,00

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>	€ 13,00	€ 52,00
Herdade do Pombal Reserva – Alentejo Fresco e aveludado com notas de frutos vermelhos do bosque <i>Fresh and velvety with red berries notes</i>	€ 13,50	€ 54,00
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>	€ 10,00	€ 40,00
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

MOSCATEL & CARCAVELOS WINES

		<i>6 cl</i>
Moscatel Roxo Superior – <i>Casa Agrícola Horácio Simões, Setúbal</i>	2006	€ 9,50
Moscatel Alambre 20 Anos – <i>José Maria da Fonseca, Setúbal</i>		€ 12,50
Carcavelos – <i>Villa Oeiras, Carcavelos</i>		€ 11,00

Vinhos da Madeira

MADEIRA WINES

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

Vinhos Aperitivos e de Sobremesa

APERITIF & DESSERT WINES

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

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
Dow's Quinta do Bomfim	2008	€ 9,50	€ 115,00
Graham's Malvedos	2006	€ 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

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	2016	€ 6,50	€ 78,00
Ferreira	2014	€ 7,00	€ 84,00
Quinta do Crasto	2015	€ 8,50	€ 100,00

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	€ 130,00
Quinta do Noval	2005	€ 16,00	€ 190,00

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		€ 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

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 Santomé, polpa de pêsego branco

Santomé prosecco, white peach pulp

Wine Cocktails

25 cl

White Fruit Sangria

€ 18,50

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

€ 21,00

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

Sakura Sour Martini

€ 24,00

Gin Le Tribute, sumo de lima natural, clara de ovo e licor de Amarena
Le Tribute 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, aroma amargo de laranja
Monkey 47 gin, Ancho Reyes liqueur and orange aromatic bitter

Apple-Lapa-Tini

€ 25,00

Vodka Tito's, licor de maçã, e licor Grand Marnier
Tito's vodka, apple liquer and Grand Marnier liqueur

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
*Gey Goose Orange vodka, Safari liqueur, Mandarine Napoléon liqueur
and fresh orange juice*

Cocktails Aperitivos & Sour's

BEFORE DINNER COCKTAILS & SOUR'S

18 cl

€ 26,50

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

€ 19,00

Mango Daiquiri

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

€ 21,50

Passion Fruit Margarita

Tequila Don Julio Blanco, licor Triple Sec Pierre Ferrand,
sorvete de maracujá, sumo de limão natural
*Don Julio Blanco tequila, Triple Sec Pierre Ferrand liqueur, passion fruit sorbet,
freshly squeezed lemon juice*

€ 38,50

Exotic Platinum Margarita

Tequila Gran Patrón Platinum, licor Safari, manga fresca, sorvete 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*

€ 23,50

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

€ 20,00

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

€ 17,50

Atlantic Leblon

Cachaça Leblon, hortelã fresca, sumos de laranja e lima natural, e açúcar
Leblon 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

€ 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 Plantation

€ 20,00

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

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

Singapore Sling

€ 20,50

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

€ 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 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

€ 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

NON-ALCOHOLIC FRUIT COCKTAILS

25 cl

Evasión

€ 11,50

Sumo de ananás, sumo de arando, polpa de pêsego 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

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

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

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 € 19,00
Água tônica Fever Tree Indian e casca de laranja <i>Fever Tree Indian tonic water and orange peel</i>	
Beefeater 24	€ 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>	
Hendrick's	€ 18,00
Água tônica 1724 e rodela fina de pepino <i>1724 tonic water and thin slices of cucumber</i>	
Tanqueray Ten	€ 18,00
Água tônica 1724, gomos de lima espremidos e rodela de maçã <i>1724 tonic water, squeezed lime wedges and apple slices</i>	
Le Tribute	€ 19,50
Água tônica 1724, casca de lima e limão <i>1724 tonic water, lime and lemon peel</i>	
Monkey 47	€ 21,50
Água tônica 1724 e casca de limão <i>1724 tonic water and lemon peel</i>	
Beefeater Burrough's Reserve	€ 25,00
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
Chopin	€ 15,00
Tito's	€ 12,00
Absolut	€ 11,00
Belvedere	€ 16,50
Ketel One	€ 15,00

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
Diplomatic Reserva Exclusiva	€ 15,00
Zacapa XO	€ 35,00
Havana Club Selección de Maestros	€ 21,00
Diplomatico Ambassador	€ 52,00

Tequila

5 cl

Don Julio Blanco	€ 19,00
Don Julio Reposado	€ 19,00
Patrón Reposado 100% de Agave	€ 21,00
Gran Patrón Platinum	€ 52,00

Cachaça

5 cl

Leblon	€ 14,50
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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	€ 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

5 cl

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

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	€ 32,00
Macallan 12 Years	€ 27,00
Macallan 15 Years	€ 40,00
The Balvenie Doublewood 12 Years	€ 18,00
The Balvenie 14 Years Caribbean Cask	€ 20,00
The Balvenie 30 Years	€ 280,00

Irish Whiskey

	<i>5 cl</i>
Black Bush	€ 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

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

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
Makers Mark	€ 15,00

Cognac

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

5 cl

Chabot, VSOP	€ 16,50
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Aguardente Velha

PORTUGUESE OLD BRANDIES

5 cl

Palácio da Brejoeira	€ 27,00
Adega Velha 6 Years	€ 15,50
Adega Velha 12 Years	€ 20,00
Adega Velha 30 Years	€ 35,00
Esporão Aguardente Magistra	€ 65,00

Calvados

5 cl

Père Magloire XO	€ 19,00
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Aguardente

EAUX-DE-VIE

5 cl

Aguardente de Medronho	€ 14,00
Williamine, G. E. Massenez	€ 25,00
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
Ramazotti	€ 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>	€ 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
St. Germain, licor de flor de sabugueiro / <i>elderflower 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 <i>Coca-Cola, Tonic water, Seven Up, Guaraná, Ginger Ale</i>		€ 7,00
Sumos Naturais – <i>Fresh fruit juices</i> Laranja, Toranja, Lima, Limão <i>Orange, Grapefruit, Lime, Lemon</i>		€ 7,00
Limonadas - Lemonades		
Limão, lima e maracujá, hortelã fresca e xarope de maracujá <i>Lemon, lime and passion fruit, fresh mint and passion fruit syrup</i>	25 cl	€ 9,50
Néctares de fruta fresca – <i>Fresh fruit nectar</i>		
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

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

Cocktails de Café

COFFEE COCKTAILS

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

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