

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 seleção de vinhos, cocktails e bebidas espirituosas

V - Prato vegetariano / *VV* - Prato vegan / *S* - Origem sustentável

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

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

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

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

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

Dear Guest

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

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

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

V - Vegetarian Dish / *VV* - Vegan dish / *S* - Sustainable source

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

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

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

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

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

Saladas

SALADS

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

- Salada de gambas do Lapa Palace**, com papaia e molho cocktail € 31,50
Lapa Palace prawns salad with papaya and cocktail sauce
- Mozzarella vegan caseira**, tomate coração e maionese de manjericão, *VVS* € 19,50
redução de balsâmico
Homemade vegan mozzarella, ox-heart tomato and basil mayonnaise, balsamic reduction
- Salada Caesar** com croutons, queijo parmesão e molho Caesar
Caesar Salad with croutons, parmesan cheese and Caesar sauce
- Clássica / *classic* - *V* € 21,50
- Com frango / *with chicken* € 29,50
- Poke bowl de salmão** *S* € 27,50
com salmão marinado, pêra abacate, wakame, manga, cebola roxa, edamame, sementes de sésamo, sementes de papoila, molho teriyaki e molho de soja
Salmon poke bowl
with marinated salmon, avocado, wakame, mango, purple onion, edamame, sesame seeds, poppy seeds, teriyaki and soy sauces
- Poke bowl de frango**, € 24,00
marinado em teryaki e gengibre com tomate cherry, couve roxa, ananás e pepino, amêndoa laminada e sementes de sésamo, maionese de sriracha
Chicken poke 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** – *VVS* € 16,00
Mediterranean vegetable soup
- Gaspacho do Lapa Palace** com gambas salteadas € 22,00
Lapa Palace gazpacho with sautéed prawns
- Bisque de peixes e mariscos** € 25,00
com camarão rosa do Algarve e pão frito aromatizado com alho preto
Fish and seafood bisque
with Algarve pink prawn and black garlic scented fried bread

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 on ciabatta bread	€ 37,00
com queijo brie / <i>with brie cheese</i>	€ 39,00
com presunto de Parma / <i>with Parma smoked ham</i>	€ 41,00
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
Choco frito e maçã verde, em brioche de tinta de choco com maionese de lima e folhas de mache Fried cuttlefish and green apple <i>on cuttlefish ink brioche with lime mayonnaise and mache leaves</i>	€ 28,00
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>	€ 31,00
Wrap vegan  com cenoura, courgette, beringela, cogumelos, endívia e guacamole Vegan wrap <i>with carrot, courgette, eggplant, mushrooms, endive and guacamole</i>	€ 20,00

Snacks & Pratos Principais

SNACKS & MAIN COURSES

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

Tártaro de novilho do Lapa Palace com tostas de pão de centeio aromatizado com alho e tomate The Lapa Palace beef tartar <i>with garlic and tomato scented toasted rye bread</i>	€ 29,50
Legumes da época grelhados , servidos com queijo brie au gratin - <i>V</i> Seasonal grilled vegetable platter , served with grilled brie cheese	€ 19,00
Pastéis de bacalhau com salada mista e maionese de tomate seco Codfish cakes <i>with mixed salad and dried tomato mayonnaise</i>	€ 24,50
Robalo de linha grelhado <i>S</i> com legumes da época ao vapor, aromatizado com azeite de ervas Grilled line fished seabass <i>with seasonal steamed vegetables, scented with herb olive oil</i>	€ 59,00
Vitela milanesa com rúcula, tomate cereja confitado e vinagrete de limão Veal milanese <i>with rocket, confit cherry tomato and lemon vinaigrette</i>	€ 35,00

Ovos & Massas

EGGS & PASTAS

Omelete com gambas e espargos Omelette with prawns and asparagus	€ 27,50
Tortiglioni com creme de ervilhas , <i>VV</i> espargos verdes e feijão verde Quénia Tortiglioni with pea cream , <i>green asparagus and Kenya green beans</i>	€ 19,00
Penne com molho de tomate e manjericão <i>V</i> Penne with tomato and basil sauce	€ 19,00
Tagliolini verdi gratinado com presunto e fiambre Tagliolini verdi with ham and smoked ham "au gratin"	€ 27,50

Sobremesas

DESSERTS

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

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

Tiramisú Clássico **€ 12,00**
Classic Tiramisu

Crème Brûlée de gengibre, **€ 12,00**
pêra confitada em caramelo de especiarias
e telha crocante de Pain d'Épice com gelado de mel
Ginger Crème Brûlée,
spice caramel confit pear and Pain d'Épice crispy with honey ice cream

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

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

Gelados

Baunilha, chocolate, café, canela e pistáchio

Ice cream

Vanilla, chocolate, coffee, cinnamon and pistachio

Sorvetes - *off*

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	€ 28,00	€ 140,00
Perrier Jouët, Grand Brut, <i>Épernay</i>		€ 190,00
Perrier Jouët Rosé, Brut, <i>Épernay</i>		€ 230,00
Ruinart Blanc des Blancs, Brut, <i>Reims</i>		€ 295,00
Ruinart Rosé, <i>Reims</i>		€ 300,00
Cristal, Louis Roederer, Brut, <i>Reims</i>		€ 750,00
Dom Perignon, Brut, <i>Reims</i>		€ 820,00

Espumantes

SPARKLING WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Kompassus, Rosé, Bruto – <i>Bairrada</i>	€ 14,00	€ 70,00
Soalheiro, Bruto – <i>Minho</i>	€ 14,00	€ 70,00
Real Companhia Velha, Bruto – <i>Douro</i>		€ 95,00
Prosecco Valdo – <i>Conegliano Valdobbiadene</i>	€ 11,00	€ 55,00

Vinhos Brancos & Verdes

WHITE & GREEN WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Adega Mãe, Viosinho – Lisboa Fresco, notas vegetais, e ligeiro tropical, com acidez refrescante <i>Fresh, vegetable and tropical notes balanced with refreshing acidity</i>	€ 8,00	€ 32,00
Encostas de Sonim, Reserva – Trás-os-Montes Notas de fruta tropical, acidez equilibrada e final longo <i>Notes of tropical fruit, balanced acidity and long finish</i>	€ 10,00	€ 40,00
Bacalhôa, Chardonnay – Península de Setúbal Chardonnay muito fresco e elegante <i>An elegant and very fresh Chardonnay</i>	€ 11,50	€ 46,00
Cartuxa – Alentejo Delicado e fino, com notas cítricas e aromas minerais <i>Delicate and exquisite, with citric notes and mineral aromas</i>	€ 14,50	€ 58,00
Soalheiro, Alvarinho, Vinho Verde – Monção e Melgaço O perfume do Alvarinho no seu melhor <i>Alvarinho's perfume at its best</i>	€ 10,50	€ 42,00

Vinhos Tintos & Rosados

RED & ROSÉ WINES

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

Vinhos Moscatéis e Carcavelos

MOSCATEL & CARCAVELOS WINES

	<i>6 cl</i>
Moscatel Roxo Superior – <i>Casa Agrícola Horácio Simões, Setúbal</i>	€ 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

	<i>Copo/Glass 6 cl</i>	<i>Garrafa/Bottle 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	2010	€ 9,50	€ 115,00
Graham's Malvedos	2012	€ 18,00	€ 215,00
Niepoort	2003	€ 28,00	€ 335,00
Graham's	2000	€ 34,00	€ 410,00
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	2017	€ 6,50	€ 78,00
Ferreira	2019	€ 7,00	€ 84,00
Quinta do Crasto	2017	€ 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	2008	€ 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

€ 26,00

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 Valdo, polpa de pêsego branco

Valdo prosecco, white peach pulp

Old Cuban

€ 21,50

Rum Havana Club Añejo 7 años, Champanhe Louis Roederer, sumo de lima,
xarope de açúcar, Angostura bitter e hortelã

*Havana Club Añejo 7 años rum, Louis Roederer champagne, lime juice, sugar syrup,
Angostura bitter and fresh mint*

Wine Cocktails

25 cl

White Fruit Sangria

€ 18,50

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

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

Classic Sangria

€ 21,00

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

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

Sparkling wine Sangria

€ 22,00

Espumante Soalheiro, gin Hendrick's, ginger beer, sumo de maçã, lima, gengibre,
pepino, limão, canela e hortelã

*Soalheiro sparkling wine, Hendrik's gin, ginger beer, apple juice, lime, ginger, cucumber, lemon,
cinnamon and fresh mint*

Martini Cocktails

18 cl

Sakura Blossom Martini

€ 24,00

Gin Bombay Sapphire, licor Ginja d'Óbidos, sumo de lima natural, clara de ovo e licor de Amarena

Bombay Sapphire gin, Ginja d'Óbidos liqueur, freshly squeezed lime juice, egg white and Amarena liqueur

Basil & Pepper Gin Martini

€ 24,00

Gin Tanqueray Ten, sumo de lima, xarope de açúcar, pimenta rosa e manjeriço

Tanqueray Ten gin, freshly squeezed lime juice, sugar syrup, pink pepper and basil

Lapa Palace 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

White Night Martini

€ 23,00

Vodka Grey Goose perfumada com White Night Jasmim,

vermute tinto La Quintinye Rouge, orange bitter, laranja e cravinho

White Night Jasmim infused Grey goose vodka, La Quintinye Rouge vermouth, orange bitter, orange and clove

Roseberry Martini

€ 23,00

Gin Adamus, Porto rosé, clara de ovo, sumo de lima e pó de framboesa desidratada

Adamus gin, rosé Port, egg white, fresh lime juice and dehydrated raspberry powder

Cosmopolitan

€ 23,00

Vodka Grey Goose, licor Cointreau, sumo de arando, sumo de lima natural

Grey Goose vodka, Cointreau liqueur, cranberry juice and fresh lime juice

Adamus Sour Martini

€ 21,50

Gin Adamus, sumo de lima, compota de laranja e xarope de açúcar

Adamus gin, lime juice, orange compote and sugar syrup

Cocktails Aperitivos & Sour's

BEFORE DINNER COCKTAILS & SOUR'S

Cellar Negroni	18 cl € 27,50
Gin Nine Moons, vinho da Madeira Cossart Gordon Bual 10 anos e Campari <i>Nine Moons gin, Cossart Gordon Bual 10 years Madeira wine and Campari</i>	
Mango Daiquiri	€ 19,00
Rum Havana Club Añejo 3 años, xarope de manga, sorvete de manga, sumo de limão natural <i>Havana Club Añejo 3 años rum, mango syrup, mango sorbet, and freshly squeezed lemon juice</i>	
Passion Fruit Margarita	€ 21,50
Tequila Don Julio Blanco, licor Triple Sec Pierre Ferrand, sorvete de maracujá, sumo de limão natural <i>Don Julio Blanco tequila, Triple Sec Pierre Ferrand liqueur, passion fruit sorbet, freshly squeezed lemon juice</i>	
Italian Mariachi	€ 21,50
Mezcal, licor Limoncello, Campari, sumo de laranja, sumo de lima e xarope de agave <i>Mexcal, Limoncello liqueur, orange juice, lime juice and agave syrup</i>	
Cucumber Spring	€ 23,50
Gin Hendrick's, licor Ancho Reyes, xarope de açúcar, sumo de lima natural, pepino e malaguetas frescas <i>Hendrick's gin, Ancho Reyes liqueur, sugar syrup, lime juice, cucumber and fresh chilli peppers</i>	
Pisco Sour	€ 18,00
Pisco Sarcay, xarope de açúcar, sumo de lima fresca, clara de ovo e Angostura Bitter <i>Sarcay Pisco, sugar syrup, fresh lime juice, egg white and Angostura Bitter</i>	
Basil Julep	€ 16,00
Whiskey Jameson, manjeriçã, mel e Angostura bitter <i>Jameson whiskey, basil, honey and Angostura bitter</i>	

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 Trinidad

€ 20,00

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

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

Singapore Sling

€ 20,50

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

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

Paloma

€ 24,00

Tequila Don Julio Reposado, soda de toranja, sumo de lima e sal

Don Julio Reposado tequilla, grapefruit soda, lime juice and salt

Another Tiki

€ 23,50

Pernod, vodka Grey Goose Poire, rum Plantation Over Proof, sumo de ananás, sumo de lima, xarope de maracujá e xarope de açúcar

Pernod, Grey Goose Poire vodka, Plantation Over Proof rum, pineapple juice, lime juice, passion fruit syrup and sugar syrup

Lapa Mule Marmalade

€ 22,00

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

€ 13,00

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

€ 12,50

Lima fresca, açúcar, folhas de hortelã e Ginger Ale

Fresh lime, sugar, mint leaves and Ginger Ale

Light Me Up

€ 12,50

Sumo de lima, sumo de maracujá, Seven Up, maracujá fresco, lima fresca e açúcar

Lime juice, passion fruit juice, Seven Up, fresh passion fruit, fresh lime and sugar

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

€ 13,50

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

Vanilla Espresso Martini

€ 18,50

Rum Havana Añejo 7 años, licor Kahlua, café expresso,
gelado de baunilha e fava tonka

Havana Añejo 7 años rum, Kahlua liqueur, espresso coffee, vanilla ice cream and tonka bean

Golden Island

€ 21,50

Madeira Malvasia, licor Pisang Ambon, rum Diplomatic Reserva Exclusiva,
sumo de lima, xarope de maracujá, clara de ovo e banana caramelizada

Malvasia Madeira wine, Pisang Ambon liqueur, Diplomatic Reserva Exclusiva rum, lime juice, passion fruit syrup, egg white and caramelized banana

White Strawberry

€ 16,50

Vodka Absolut, creme de cacau branco, morangos frescos e xarope de morango

Absolut vodka, white cocoa cream, fresh strawberries, strawberry syrup

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

5 cl

Aperol Luxardo Spritz	€ 18,00
Campari	€ 11,00
Dubonnet Rouge	€ 10,50
Martini Bianco	€ 10,00
Martini Dry	€ 10,00
Martini Rosso	€ 10,00
La Quintinye Rouge	€ 13,00
Noilly Prat	€ 11,00
Pernod	€ 11,50
Ricard	€ 10,50

Gin

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

5 cl

Bombay Sapphire	€ 17,00
Água tônica Fever Tree Mediterranean e casca de laranja <i>Fever Tree Mediterranean tonic water and orange peel</i>	
Martin Miller's Westbourne	€ 19,50
Água tônica Fever Tree Mediterranean, casca de lima <i>Fever Tree Mediterranean tonic water, lime peel</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>	
Adamus Portuguese gin	€ 20,00
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>	
Nine Moons Martin Miller's	€ 27,00
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
Grey Goose Altius	€ 44,00
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
Santisima Trinidad	€ 11,50
Santisima Trinidad 15 years	€ 12,50
Diplomatic Reserva Exclusiva	€ 15,00
Zacapa XO	€ 35,00
Havana Club Selección de Maestros	€ 21,00
Havana Club 15 years	€ 51,00

Tequila & Mezcal

5 cl

Don Julio Blanco 100% de Agave	€ 19,00
Don Julio Reposado 100% de Agave	€ 19,00
Patrón Reposado 100% de Agave	€ 21,00
Don Julio 1942 Añejo 100% de Agave	€ 45,00
Contraluz	€ 16,50

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 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 18 Years	€ 110,00
Macallan 25 Years	€ 485,00
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
Midleton 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

	<i>5 cl</i>
Palácio da Brejoeira	€ 27,00
Adega Velha 6 Years	€ 15,50
Adega Velha 12 Years	€ 20,00
Adega Velha 30 Years	€ 35,00
Loureana Valevite	€ 28,50

Calvados

	<i>5 cl</i>
Père Magloire XO	€ 19,00

Aguardente

EAUX-DE-VIE

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

Grappas

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

Amargos

BITTERS

	<i>5 cl</i>
Fernet Branca	€ 12,00
Branca Menta	€ 10,50
Jägermeister	€ 11,00
Ramazotti	€ 10,50

Licores

LIQUEURS

	<i>5 cl</i>
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>whiskey, cream and chocolate liqueur</i>	€ 10,50
Drambuie, licor de whisky, mel, e plantas / <i>whiskey, honey and plants liqueur</i>	€ 12,50
Kahlua, licor de café / <i>coffee liqueur</i>	€ 11,00
Ancho Reyes, licor de malagueta / <i>chili liqueur</i>	€ 17,00
Licor de flor de sabugueiro / <i>elderberry liqueur</i>	€ 15,00
Dona Cristina, licor de mel / <i>honey liqueur</i>	€ 10,50
Shalom, licor de chocolate e laranja / <i>chocolate and orange liqueur</i>	€ 11,00

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
Bitburger	Premium Pilsner	25 cl	Germany	€ 15,00
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 Tónica, 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>		€ 7,00
Laranja, Toranja, Lima, Limão <i>Orange, Grapefruit, Lime, Lemon</i>		
Lemonade smash		
Limão, hortelã, água mineral e xarope de açúcar <i>Lemon, mint, mineral water and sugar syrup</i>		€ 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 Queen	€ 6,00
Japão – Genmaicha	€ 6,00

Tisanas HERBAL BLENDS

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

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

Cafés & Chocolates

COFFEES & CHOCOLATES

Café Espresso <i>S</i>	€ 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>	
Cafés personalizados	€ 9,00
<i>Personalized coffees</i>	

Cocktails de Café

COFFEE COCKTAILS

	<i>12cl</i>
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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