

*Lapa Palace*

*Lisboa*

*Bar Rio Tejo*

## *Estimado Cliente*

O nosso Bar Rio Tejo foi concebido tendo em consideração as necessidades do nosso hóspede e está disponível entre as 10h30 e a 01h00 da manhã

É o local perfeito para qualquer ocasião e aqui poderá encontrar desde snack ligeiros a pratos alusivos à rica gastronomia Portuguesa.

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

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

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

## *Dear Guest*

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

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

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

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

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

IVA À TAXA LEGAL INCLUÍDO – VAT RATE APPLIED

# Saladas

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## 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 € 17,50  
*Lapa Palace prawns salad with papaya and cocktail sauce*

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

**Salada Caesar**  
*Caesar Salad*

Clássica / *classic* € 15,50

Com frango / *with chicken* € 17,50

Com lavagante / *with lobster* € 32,00

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

**Salada mista de abacate, alface, morangos e nozes** € 14,00  
com vinagrete balsâmico  
*Mixed salad with avocado, lettuce, strawberries and walnuts  
with balsamic vinaigrette*

# Sopas

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## SOUPS

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

**Gaspacho do Lapa Palace** € 17,00  
com gambas salteadas  
*Lapa Palace gazpacho  
with sautéed prawns*

# *Sandwiches e Hambúrgueres*

## SANDWICHES AND HAMBURGERS

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

- Sandwich Club Clássica** € 24,00  
Peito de frango, ovo cozido, tomate, bacon e alface em molho maionese  
***Classic Club Sandwich***  
*Three layers with grilled chicken breast, egg, tomato, bacon and lettuce with mayonnaise sauce*
- Hambúrguer Lapa Palace, com cebola, alface e tomate** € 23,00  
Pode ser complementado com queijo Gruyère, bacon ou ovo estrelado  
***Lapa Palace prime beef hamburger, with onion, lettuce and tomato***  
*Can be completed with Gruyère cheese, bacon or fried egg at your choice*
- Prego do lombo de novilho em pão ciabatta** € 20,00  
***Minute steak sandwich in ciabatta bread***
- Sanduíche aberta de salmão fumado em pão de sementes,** € 19,50  
natas azedas com cebolinho e as suas guarnições tradicionais  
***Smoked salmon open sandwich, on grain bread,***  
*sour cream perfumed with chives and traditional garniture*
- Sanduíche aberta de peito de frango em pão integral,** € 18,50  
espargos e Queijo da Ilha gratinado  
***Grilled chicken breast open sandwich, on whole wheat bread,***  
*asparagus and "Queijo da Ilha" "au gratin"*
- Sandwich Club Vegetariana** € 20,00  
Alface, tomate, tofu, abacate e ovo cozido  
***Vegetarian Club Sandwich***  
*Lettuce, tomato, tofu, avocado and boiled egg*
- Sanduíche de legumes grelhados e queijo mozzarella,** € 16,00  
em pão sem gluten  
***Grilled vegetables and mozzarella cheese sandwich,***  
*on gluten free bread*

# Sabores de Portugal

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## FLAVOURS OF PORTUGAL

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>Bacalhau</b> à Brás, com espargos verdes, azeitonas e tomate confitado <u>ou</u> grelhado com grelos salteados em azeite e alho e batata sauté <b>Codfish</b> <i>Brás style, with green asparagus, olives and confit tomato</i> <i>or grilled with olive oil and garlic sautéed turnip tops and sautéed potato</i>	<b>€ 27,00</b>
<b>Peixe do dia grelhado</b> com legumes mistos, batata, e ervas finas <b>The Chefs daily choice of grilled fish</b> <i>with mixed vegetables, potato and fine herbs</i>	<b>€ 37,00</b>
<b>O clássico bife do lombo,</b> à Portuguesa <u>ou</u> com molho de pimenta e batata ponte nova <b>Sirloin beef steak</b> <i>“à Portuguesa”, with garlic and laurel, served with air cured ham and sautéed potatoes</i> <i>or with pepper sauce and thick cut fried potato</i>	<b>€ 31,00</b>
<b>Presunto,</b> com cornichons e compota de figo <b>Smoked ham,</b> with cornichons and fig compote	<b>€ 17,00</b>
<b>Seleção de queijos Portugueses,</b> acompanhado com frutos secos, doce de tomate e compotas tradicionais <b>Platter of Portuguese cheese,</b> <i>served with nuts, tomato relish and traditional marmalades</i>	<b>€ 16,00</b>

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## Ovos & Massas

### EGGS & PASTAS

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

# *Sobremesas*

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## DESSERTS

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

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

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

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

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

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

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

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

### **Gelados**

Baunilha, chocolate, café e canela

### **Ice cream**

*Vanilla, chocolate, coffee and cinnamon*

### **Sorvetes**

Morango, framboesa, maracujá e limão

### **Sorbets**

*Strawberry, raspberry, passion fruit and lemon*

# Champagnes

## CHAMPAGNES

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

# Espumantes

## SPARKLING WINES

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	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Vadio, NV, Rosé, Bruto – <i>Vadio Wines – Bairrada</i>	<b>€ 9,00</b>	<b>€ 45,00</b>
Vadio, NV, Bruto – <i>Vadio Wines – Bairrada</i>	<b>€ 10,00</b>	<b>€ 48,00</b>
Vértice, Grande Reserva, Bruto – <i>Caves Transmontanas – Douro</i>		<b>€ 58,50</b>
Prosecco Canevari, Brut – <i>Treviso</i>	<b>€ 7,00</b>	<b>€ 35,00</b>

# Vinhos Brancos & Verdes

## WHITE & GREEN WINES

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	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Adega Mãe, Viosinho – <i>Lisboa</i> Fresco, notas vegetais, e ligeiro tropical, com acidez refrescante <i>Fresh, vegetable and tropical notes balanced with refreshing acidity</i>	€ 7,00	€ 25,00
Cova da Ursa, Chardonnay – <i>Península de Setúbal</i> Chardonnay muito fresco e elegante <i>An elegant and very fresh Chardonnay</i>	€ 8,00	€ 32,00
Encostas de Sonim, Reserva – <i>Trás-os-Montes</i> Notas de fruta tropical, acidez equilibrada e final longo <i>Notes of tropical fruit, balanced acidity and long finish</i>	€ 7,00	€ 28,00
Quinta de Santiago, Alvarinho, Vinho Verde – <i>Monção e Melgaço</i> Persistente e elegante com notas minerais e frutadas <i>Persistent and elegant, with mineral and fruity notes</i>	€ 8,50	€ 34,00
Soalheiro, Alvarinho, Vinho Verde – <i>Monção e Melgaço</i> O perfume do Alvarinho no seu melhor <i>Alvarinho's perfume at its best</i>	€ 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 – <i>Vinhos Douro Superior – Douro</i> Uma boa estrutura, notas vegetais e de madeira <i>Great structure, notes of spring greens and wood</i>	€ 6,00	€ 24,00
Vadio, Baga – <i>Bairrada</i> Encorpado, com boa acidez e taninos robustos <i>Well bodied, with good acidity and robust tannins</i>	€ 8,00	€ 32,00
Quinta de la Rosa – <i>Douro</i> Excelente equilíbrio, cheio de fruta e vibrante no final <i>Excellent balance, full of fruit and vibrant finish</i>	€ 8,50	€ 34,00
Julian Reynolds Reserva – <i>Alentejo</i> Suave e com aroma fresco e frutado <i>Mild and with a fresh and fruity aroma</i>	€ 9,00	€ 36,00
Blush Rosé – <i>Algarve</i> Aroma rico e expressivo, combinação perfeita de fruta e frescura <i>Rich and expressive aroma, perfect combination of fruit and freshness</i>	€ 7,00	€ 28,00



# *Vinhos Moscatéis e Carcavelos*

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## MOSCATEL & CARCAVELOS WINES

6 cl

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

# *Vinhos da Madeira*

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## MADEIRA WINES

6 cl

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

# *Vinhos Aperitivos e de Sobremesa*

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## APERITIF & DESSERT WINES

6 cl

Garrafa/Bottle  
50 cl

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

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

# *Vinhos do Porto Late Bottled Vintage*

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

# Vinhos do Porto Colheita

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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	2003	€ 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
Fonseca 40 anos		€ 28,00	€ 280,00
Niepoort 30 anos		€ 23,00	€ 230,00
Graham's 20 anos		€ 17,00	€ 170,00
Taylor's 10 anos		€ 8,00	€ 80,00

# Champagne Cocktails

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15 cl

## Lapa Champagne

€ 19,50

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

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

## Champagne Cocktail

€ 21,00

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

*Perrier Jouët 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 June, licor de maça, licor Safari, licor Grand Marnier, açúcar, canela, fruta fresca, laranja, limão e maçã

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

## Classic Sangria

€ 19,00

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

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

# Martini Cocktails

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18 cl

<b>Smoked Chase Martini</b>	€ 26,00
Vodka William Chase Smoked, vermute Noilly Prat e Cardamomo aromatic bitters <i>William Chase Smoked vodka, Noilly Prat vermouth and Cardamom aromatic bitters</i>	
<b>Hendrick's Classic</b>	€ 22,00
Gin Hendrick's, sumo de lima natural, pepino fresco e sal <i>Hendrick's gin, freshly squeezed lime juice, fresh cucumber and salt</i>	
<b>Olissippo Martini</b>	€ 21,00
Gin Hendrick's, vermute tinto La Quintinye, sumo de arando e Angostura Bitter <i>Hendrick's gin, La Quintinye Rouge vermouth, cranberry juice and Angostura Bitter</i>	
<b>Cellar Negroni</b>	€ 26,00
Gin Beefeater Burrough's, vinho da Madeira Malvasia e Campari <i>Beefeater Burrough's gin, Madeira wine Malvasia and Campari</i>	
<b>Apple-Lapa-Tini</b>	€ 23,00
Vodka William Chase Potato, licor de maçã, e licor Grand Marnier Cordon Rouge <i>William Chase potato vodka, apple liqueur and Grand Marnier Cordon Rouge liqueur</i>	
<b>Grape Martini</b>	€ 23,00
Gin London Dry N°3, licor June <i>London Dry N°3 gin, June liqueur</i>	
<b>Cosmopolitan</b>	€ 21,00
Vodka Grey Goose, licor Cointreau, sumo de arando, sumo de lima natural <i>Grey Goose vodka, Cointreau liqueur, cranberry juice and fresh lime juice</i>	
<b>Hipnotiq Dry Martini</b>	€ 22,50
Gin Tanqueray Ten, licor Hipnotiq Blue, vermute Noilly Prat <i>Tanqueray Ten gin, Hipnotiq Blue liqueur, Noilly Prat vermouth</i>	
<b>William Exotic Fruit Martini</b>	€ 21,50
Vodka William Chase Marmalade, licor Soho Litchi, licor Mandarine Napoléon e sumo de laranja natural <i>William Chase Mandarine vodka, Soho Litchi liqueur, Mandarine Napoléon liqueur and fresh orange juice</i>	

# Cocktails Aperitivos, Sour's & Julep's

## BEFORE DINNER COCKTAILS, SOUR'S & JULEP'S

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<b>Remember</b>	18 cl € 19,50
Gin Beefeater 24, licor Cointreau, sumo de limão e laranja, mel e rosmaninho <i>Beefeater 24 gin, Cointreau liqueur, fresh lemon and orange juice, honey and rosemary</i>	
<b>Mango Daiquiri</b>	€ 17,00
Rum Havana Club Añejo 3 años, xarope de manga, sorbet de manga, sumo de limão natural <i>Havana Club Añejo 3 años rum, mango syrup, mango sorbet, and freshly squeezed lemon juice</i>	
<b>Passion Fruit Margarita</b>	€ 19,50
Tequila Patrón Silver 100% Agave, licor Triple Sec Pierre Ferrand, sorvete de maracujá, sumo de limão natural <i>Patrón Silver 100% Agave tequila, Triple Sec Pierre Ferrand liqueur, passion fruit sorbet, freshly squeezed lemon juice</i>	
<b>Exotic Platinum Margarita</b>	€ 35,00
Tequila Gran Patrón Platinum, licor Hipnotiq Blue, manga fresca, sorbet de limão, sumo de arando, xarope de maracujá e maracujá fresco <i>Gran Patrón Platinum tequila, Hipnotiq Blue liqueur, fresh mango, lemon sorbet, cranberry juice, passion fruit syrup and fresh passion fruit</i>	
<b>Cucumber Spring</b>	€ 21,50
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>	
<b>Pisco 1615 Sour</b>	€ 18,00
Aguardente Pisco 1615, xarope de açúcar, sumo de lima fresca, clara de ovo e Angostura Bitter <i>Pisco 1615 eaux-de-vie, sugar syrup, fresh lime juice, egg yolk and Angostura Bitter</i>	
<b>Ancho Reyes Sour</b>	€ 18,50
Licor Ancho Reyes e sumo de limão natural <i>Ancho Reyes liqueur and fresh lemon juice</i>	
<b>Gaelic Mint Julep</b>	€ 16,50
Whisky Chivas Regal Extra, hortelã fresca e açúcar <i>Chivas Regal Extra whisky, fresh mint and sugar</i>	
<b>Atlantic Capuca</b>	€ 16,00
Cachaça Capucana, hortelã fresca, sumos de laranja e lima natural, e açúcar <i>Capucana cachaça, fresh mint, natural orange and lime juices, sugar</i>	

# Cocktails Refrescantes, Tiki's & Mule's

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

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25 cl

<b>Indian Bloody Mary</b>	€ 18,50
Sumo de tomate e vodka Stolichnaya perfumados com especiarias, sal, molho inglês e sumo de limão natural <i>Tomato juice and Stolichnaya vodka, perfumed with spices, salt, Worcestershire sauce and freshly squeezed lemon juice</i>	
<b>Exotic Plantation</b>	€ 18,00
Rum Plantation 3 stars, cardomomo fresco, lima fresca, xarope de baunilha e guaraná <i>Plantation 3 star rum, fresh cardamom, fresh lime, vanilla syrup and guaraná</i>	
<b>Singapore Sling</b>	€ 18,50
Gin Tanqueray Ten, licor cherry brandy, licor Cointreau, licor Benedictine, Angostura Bitter, sumo de lima natural e sumo de ananás, xarope grenadine <i>Tanqueray Ten gin, cherry brandy liqueur, Cointreau liqueur, Benedictine liqueur, Angostura Bitter, freshly squeezed lime juice and pineapple juice, grenadine syrup</i>	
<b>Long Island Ice Tea</b>	€ 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 <i>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</i>	
<b>Tiki Lapa</b>	€ 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 <i>Plantation 3 Stars rum, Plantation Over Proof rum, Orgeat syrup, Apricot Brandy liqueur, pineapple juice, vanilla syrup and fresh lime juice</i>	
<b>Kuahana Tiki</b>	€ 18,00
Rum Bacardi 8 anos, rum Plantation Over Proof, licor Benedictine, sumo de maracujá, xarope Orgeat, sumo de lima fresca e orange bitter <i>Bacardi 8 years rum, Plantation Over Proof rum, Benedictine liqueur, passion fruit juice, Orgeat liqueur, fresh lime juice and orange bitter</i>	
<b>Pavlovich Mule</b>	€ 21,00
Vodka William Chase Smoked, licor Ancho Reyes, sumo de lima e ginger beer <i>William Chase Smoked vodka, Ancho Reyes liqueur, lime juice and ginger beer</i>	
<b>Moscow Mule Marmalade</b>	€ 18,00
Vodka William Chase Marmalade, sumo de lima, compota de laranja e ginger beer <i>William Chase Marmalade vodka, lime juice, orange compote and ginger beer</i>	

# Cocktails Sem Alcool

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## NON-ALCOHOLIC FRUIT COCKTAILS

25 cl

### Tropical Mint

€ 11,50

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

*Pineapple juice, fresh passion fruit, 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*

### Exotic Red Vanilla

€12,50

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

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

### Lapa Free Pick Me Up

€12,00

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

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

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

### **Brave Bull**

€ 19,00

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

### **Special by Celaya Valrhona**

€ 21,50

Vodka William Chase Potato, chocolate Celaya Valrhona, licor Frangélico,  
licor Kahlua e xarope de baunilha Monin  
*William Chase Potato vodka, Celaya Valrhona chocolate, Frangélico liqueur, Kahlua liqueur  
and Monin vanilla syrup*

### **William Litchi**

€ 21,50

Vodka William Chase Marmalade, licor Soho e natas frescas aromatizadas com café  
*William Chase Marmalade vodka, Soho 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>Citadelle Reserve,</b> Água tônica Fever Tree Indian e casca de limão e laranja <i>Fever Tree Indian tonic water, lemon and orange peel</i>	5 cl € 16,50
<b>Beefeater Burrough's Reserve,</b> Puro ou com água sem gás <i>Straight or with plain mineral water</i>	€ 21,50
<b>Star of Bombay</b> Água tônica 1724 e casca de laranja <i>1724 tonic water and orange peel</i>	€ 13,50
<b>Beefeater 24</b> Água tônica Fever Tree Indian, casca de toranja e gengibre fresco <i>Fever Tree Indian tonic water, grapefruit peel and fresh ginger</i>	€ 13,50
<b>Hendrick's</b> Água tônica 1724 e rodela fina de pepino <i>1724 tonic water and thin slices of cucumber</i>	€ 14,00
<b>London Dry Gin N° 3</b> Água tônica Fever Tree Indian, cardamomo e casca de toranja <i>Fever Tree Indian tonic water, cardamom and grapefruit peel</i>	€ 13,50
<b>Tanqueray Ten</b> Água tônica 1724, gomos de lima espremidos e rodela de maçã <i>1724 tonic water, squeezed lime wedges and apple slices</i>	€ 15,50
<b>Monkey 47</b> Água tônica 1724 e casca de limão <i>1724 tonic water and lemon peel</i>	€ 17,00

## Vodka

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5 cl

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

## 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 15 Years	€ 16,00
Ophimus Summa Cum Laude 25 Years	€ 18,50
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

## 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
Chivas Regal Extra	€ 12,50
Dewar's 12 Years	€ 13,50
Dimple 15 Years	€ 18,00
Johnnie Walker Black Label	€ 13,50
Johnnie Walker Blue Label	€ 46,00
Johnnie Walker Gold Label	€ 18,00

## *Single Malt Islay Scotch Whisky*

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*5 cl*

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

## *Single Malt Scotch Whisky*

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

## *Irish Whiskey*

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

## *Blended and Malt Japanese Whisky*

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Nikka Taketsuru Pure Malt	<i>5 cl</i> € 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
Bullet Rye	€ 12,50
Bullet Bourbon	€ 11,50
Woodford Reserve Bourbon	€ 16,00
George Dickel original Tennessee N° 12	€ 13,50
Canadian Club	€ 10,50

## *Cognac*

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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 Ancestrale, 1° Cru du Cognac Grand Champagne	€ 69,00
Pierre Ferrand Millésime 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	<b>€ 19,50</b>
Adega Velha	<b>€ 15,50</b>
Ferreirinha	<b>€ 12,50</b>

## *Calvados*

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*5 cl*

Père Magloire VSOP	<b>€ 14,50</b>
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## *Aguardente*

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EAUX-DE-VIE

*5 cl*

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

## *Grappas*

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*5 cl*

Alexander, Amaronne Reccioto	<b>€ 10,50</b>
Alexander Platinum Amaronne	<b>€ 14,00</b>

# *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
Hipnotique Blue, licor de frutos exóticos / <i>exoti fruits liqueur</i>	€ 10,50
Ancho Reyes, licor de chili / <i>chili liqueur</i>	€ 13,00



## 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	Lager	33 cl	Portugal	€ 6,50
Sagres de Pressão		35 cl	Portugal	€ 5,50
Sagres de Pressão		60 cl	Portugal	€ 10,00
Sagres Zero	Sem álcool – Non alcoholic	33 cl	Portugal	€ 6,00

## Águas Minerais

### MINERAL WATERS

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

## Refrigerantes e Sumos

### SOFT DRINKS AND JUICES

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

# *Cocktails de Café*

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## COFFEE COCKTAILS

12cl

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

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