



# lost in

RESTAURANTE • ESPLANADA • BAR

## - STARTERS -

Azores cheese and arugula in roast beef rolls	7,00 €
Tomato soup with poached egg	4,50 €
Millefeuille with goat cheese, pomegranate and basil	6,80 €
Prawns fried in a rosemary olive oil with garlic and indian red chili	9,60 €
Chicken lollipop with garlic mayonnaise and chili	7,20 €
Shrimp satay with spicy chorizo and tomato chutney	9,30 €
Cheese plate	9,80 €
Portuguese smoked sausages plate	9,80 €
Soup of the day	3,80 €

## - SALADS -

Chicken and spinach salad with curry mayonnaise <i>Spinach, grilled chicken, apples, toasted almonds, mayonnaise curry, honey</i>	8,50 €
Duck breast and mango salad <i>Duck breast, chicory, mango, peanuts, sesame vinaigrette</i>	9,20 €
Rice noodles with shrimp and Thai sauce	10,50 €
Grilled vegetable salad <i>Grilled tomato, carrot, zucchini, eggplant, mushrooms, fresh herbs</i>	7,00 €

## - MAIN COURSE -

Braised tuna seasoned with aromatic plants, eggplant mousse, grilled tomato and caramelized onions	13,70 €
Prawn curry with sautéed vegetables and basmati rice	13,10 €
Caramelized Salmon, pok choi, shitake mushrooms and teriaky sauce	13,20 €
Grouper on crushed potatoes with flavored coconut fumé, chutney coriander and crunchy vegetables	15,30 €
Duck breast sautéed on red onion chutney, roasted vegetables and lightly cooked spinach	12,90 €
Lamb loin with sautéed okra, sweet potatoes and cherry tomatoes batata doce e tomate cherry	16,20 €
Quinoa risotto with wild mushrooms and broccoli	11,50 €
Veal fillet <i>Sauce: gorgonzola, cream, Dijon mustard or three peppers</i> <i>Garnish: potato gratin and sautéed vegetables</i>	19,00 €

## - SWEETS -

Pumpkin fondant with cinnamon ice cream	4,00 €
Chocolate tartar with pomegranate	4,40 €
Wasabi pannacotta with dried fruit crumble	4,10 €
Caramelized lime tart	3,90 €
Pineapple pudding soaked with vanilla ice cream	3,70 €
Fruit of the day	3,00 €

## - LUNCH MENU - CHEF'S SUGGESTION -

Special of the day + Drink* + Coffee	10,00 €
<i>Lunch menu is valid from Tuesday to Friday except holidays, from 12H30 to 15H</i>	
<i>*Beverage includes: soft drinks, water</i>	

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## - ON BREAD -

Veal fillet mini sandwiches with Dijon mustard	9,10 €
Sandwich of roast beef with arugula and tomato	7,00 €
Gorgonzola cheese au gratin with Portuguese sausage and arugula (20-25 min)	7,00 €
Meat sandwich stued with Indian spices	6,60 €
Prosciutto with sweet red onion and brie <i>with salad</i>	7,00 €
Chicken toast <i>with salad</i>	6,80 €
Margherita toast <i>tomato, mozzarella, oregano, with salad</i>	6,50 €
Toast <i>Butter, pumpkin jam / wild berry jam / apple jelly</i>	3,00 €
Scones <i>Butter, pumpkin jam / wild berry jam / apple jelly</i>	4,50 €

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## - FRESH DRINKS -

Ice tea infusion with mint	3,00 €
Lemonade	3,20 €
Fresh orange juice	3,40 €
Fresh pineapple juice with mint	3,40 €
Mango milkshake	4,00 €
Mineral water 0,5 L	1,80 €
Sparkling water	2,50 €
Coca-cola	2,20 €
Coca-cola Zero	2,20 €
Ginger Ale	2,20 €
Nestea (lemon / peach)	2,20 €
Schweppes Tonic	2,20 €
Sprite	2,20 €
Orange-Passion Fruit	2,20 €

## - SANGRIAS -

Sangria with red or white wine	
1 Lt	12,50 €
2 Lt	23,00 €

## - SPARKLING -

Champagne Taittinger Brut Réserve	49,00 €
Cava Codorníu	18,00 €
Mateus Sparkling	19,00 €

## - COCKTAILS -

Caipirinha (Cachaça)	6,00 €
Caipiroska (Vodka)	6,00 €
Caipiblack (Black Vodka)	6,00 €
Caipilost (vodka, wild berries, lime)	6,00 €
Mojito	6,00 €
Cuba Libre	6,00 €
Martini Bianco	4,00 €
Martini Rosso	4,00 €
Porto Tónico	4,50 €
de chocolate e uma roseta de chantilly	
Vienense	2,60 €
Expresso e leite vaporizado coberto por chantilly e pó de canela	

## - COFFEE -

Expresso	1,30 €
Expresso with milk	1,50 €
Double Expresso	2,30 €
Decaffeinated	1,30 €
Decaffeinated with milk	1,50 €
Big coffee with milk	2,40 €
Hot chocolate	3,00 €
Big coffee	1,30 €
Cappuccino	2,50 €
Lemon rasps in hot water	1,50 €
Bombom	2,60 €
Expresso combined with condensed milk	
Mocha	2,60 €
Expresso combined with Chocolate syrup and Chantilly	
Vienense	2,60 €
Expresso and vaporised milk covered by Chantilly and cinnamon powder	

## - TEA -

*Todos os chás são servidos com uma chávena*

Black	3,00 €
Melissa	3,00 €
Chamomile	3,00 €
Linden	3,00 €
Sweet Seduction	3,40 €
White tea from China with lemon, myrtle, ginger pieces, secret flavorings and raspberry pieces	
Egyptian magic	3,40 €
Green tea China Sencha combined with orange peel flavouring, mallow flowers, safflowers, sunflower petals with a touch of cinnamon	
Garden of Eden	3,40 €
Black tea, apple pieces and some sunflower petals	
Green Jasmin	3,40 €
A perfect balance of green tea and jasmine flowers	
Green Mint	3,40 €
This a perfect combination of green tea China Gunpowder, with mint leaves.	
Wild Berries	3,40 €
Tasting this black tea blend makes you think of a basket full of ripe berries, plucked at sunrise on a warm summer day	
Passion Fruit	3,40 €
Combination between black tea, papaya pieces, sunflower petals and pineapple pieces	

**Wi-Fi**™ pass: **esplanada**

VAT included



## - RED WINE -

Esteva (Douro)	13,50 €
Papa Figos (Douro)	16,00 €
Callabriga 2011 (Douro)	24,00 €
Duque de Viseu (Dão)	12,70 €
Qta dos Carvalhais Colheita (Dão)	17,00 €
Vinha do Monte (Alentejo)	3,30 €   12,50 €
Trinca Bolotas (Alentejo)	15,00 €
Herdade do Peso Reserva (Alentejo)	23,00 €
Qta da Alorna (Ribatejo)	13,50 €
Qta da Alorna Reserva (Ribatejo)	17,00 €
Malbec (Argentina)	16,50 €

## - WHITE WINE -

Planalto (Douro)	14,00 €
Vinha Grande (Douro)	18,00 €
Duque de Viseu (Dão)	12,40 €
Vinha do Monte (Alentejo)	3,30 €   12,50 €
Qta dos Carvalhais Encruzado	21,00 €
2013 (Alentejo)	
Qta da Alorna (Ribatejo)	13,20 €
Mistério - Chardonnay (Argentina)	14,70 €

## - "VERDE" WINE -

Gazela	12,00 €
Qta de Azevedo	13,00 €

## - ROSÉ WINE -

Mateus Rosé	3,30 €   12,00 €
Quinta da Alorna (Touriga Nacional)	13,70 €
Vinha do Monte Rosé	12,50 €

## - BEER -

Imperial 20cl	2,00 €
Beer Mug 40cl	4,00 €
Heineken 25cl	2,50 €
Stout Beer 33cl	2,60 €
Sagres Bohémia	2,60 €
Sagres Zero	2,50 €
Desperados	2,60 €

## - GIN -

Gordon's	5,00 €
Greenall's	6,00 €
Tanqueray	7,00 €
Bombay Shapphire	6,50 €
London N°3	10,00 €
Hendrick's	9,00 €
Gin Vine Floraison	12,00 €
Opihr	8,00 €

## - VODKA -

Royalty	5,00 €
Russian Standard	7,00 €
Grey Goose	10,00 €

## - WHISKEY -

Famous Grouse	5,00 €
Cutty Sark	5,00 €
Jameson	6,00 €
Bushmills	6,00 €
Black Label	7,00 €
Cutty Sark Prohibition	8,50 €

## - PORTO -

Porto Ferreira Tawny	4,00 €
Ferreira 10 Anos Quinta do Porto	7,00 €
Ferreira 20 Anos Duque de Bragança	10,00 €
Porto Ferreira Branco	4,00 €
Dona Antónia Branco	6,00 €

## - SPIRITS AND LIQUEURS -

Amarguinha	4,00 €
Licor Beirão	4,00 €
Bailey's	4,50 €
Aguardente C.R.F. Reserva	4,50 €
Aguardente Ferreirinha	10,00 €
Moscatel DSF Col. Privada Armagnac	5,00 €
Madeira Wine	4,00 €

**Wi-Fi**™ pass: *esplanada*

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