

LANA LUSA

*Where time sits still*

## OUR PORTUGUESE HERITAGE

### STARTERS

Canja de Galinha (G) - 40  
Chicken Soup

*Traditional soup with shredded chicken slowly cooked with carrots, potatoes, and orzo pasta*

Salada de Polvo (S) - 85  
Octopus Salad

*Marinated octopus in a combination of capsicum, red onion, and black olives*

Pastéis de Bacalhau - 69  
Cod Fish Croquette

*Fried salted codfish croquette blended with potatoes*

Prego (G)(D) - 57  
Prego Sandwich

*Traditional Portuguese beef sandwich served with mustard sauce*

Rissóis de Camarão (S)(G) - 71  
Shrimp Croquette

*Traditional Portuguese shrimp croquettes*

### MAINS

Bacalhau à Bras - 93  
Salted Cod Fish

*Salted cod fish mixed with thin sliced potatoes and scrambled eggs*

Arroz de Tamboril (S) - 230  
Monkfish Rice

*Monkfish rice cooked in tomato sauce*

Frango Assado - 99  
Grilled Baby Chicken

*Drizzled with homemade peri-peri sauce*

*Choice of homemade chimichurri, peri-peri, or garlic mayo sauce*

Bife à Portuguesa - 154  
Portuguese Steak

*Striploin served in mustard sauce with veal ham and potato allumette topped with fried egg*

Cataplana (S) - 420  
Seafood Cataplana - for 2

*Sea bass, codfish, squid, shrimps, mussels*

*Served in a tomato sauce together with steamed potatoes and peppers*

(N) Nuts (S) Shellfish (G) Gluten (D) Dairy (V) Suitable for Vegetarians

All our prices are in AED, inclusive of 5% VAT & 10% service charge

## APPETIZERS

Bread & Butter (G)(V) - 5

*Traditional Portuguese bread served with butter*

Marinated Olives (V) - 20

*Marinated with lemon peel and garlic*

Sardines Pate - 17

*Creamy pate with sun-dried tomatoes, mayonnaise, and lemon juice*

## RAW

Gillardeau Oysters n5 - 27

*Served with mignonette sauce and fresh lemon wedge*

Marinated Sardines (G) - 52

*Portuguese style sardines served with datterino tomatoes and black olives*

Marinated Shrimps (S) - 85

*Poached shrimps in a mix of olive oil and lemon sauce with salicornia*

Seabass Ceviche - 88

*Mixed with cucumber, apple, and avocado in a lemon sauce*

Seabream Tartine (G) - 46

*Served on toasted bread with avocado and lemon, sprinkled with chili oil*

Beef Tartar (D)(G) - 104

*Traditional peri-peri beef tartar served with crackers*

Salmon Carpaccio - 66

*Sliced salmon carpaccio, fresh lemon, herbs*

## COLD STARTERS

Stracciatella (N)(D)(V) - 77

*Served with confit cherry tomatoes finished with olive oil and pine nuts*

Quinoa Salad (D)(V) - 52

*Fresh quinoa mixed with feta cheese, cranberries, avocado and homemade lemon dressing*

Lentil Salad (V) - 59

*Lentils mixed with carrots and celery balanced with apple slices*

Chef's Signature - 79

*Avocado salad served with salted codfish, seabass, fresh onions finished with lemon dressing*

Spinach Salad (D) - 85

*Roasted chicken salad combined with spinach, parmesan cheese and balsamic dressing*

The Lusa (N)(D)(G)(V) - 69

*Kale, lettuce, avocado, caramelized pecan nuts and goat cheese*

Beetroot Hummus (N) - 30

*Beetroot dip mix with tahini, chickpea, and pistachio*

## HOT STARTERS

Pizzetta (G)(D) - 60

*Crispy pizza with pancetta and stracciatella balanced with fresh rocket leaves*

Green Beans Tempura (V) - 49

*Tempura green beans served with garlic mayo*

Grilled Squid Skewers (S) - 86

*Topped up with chimichurri sauce and olive oil*

Chef Helio's Clams (S)(D) - 98

*Pan-sautéed clams*

Mediterranean Garlic Prawns (S)(D) - 97

*Pan seared with garlic in a butter sauce finished with coriander*

## MAIN COURSES

Roasted Octopus (S) - 178

*Served with roasted potatoes garnished with garlic oil*

Gambero Rosso Pasta (S)(G)(D) - 154

*Seared gambero rosso, spinach and tomatoes with butter emulsion*

Tenderloin (D) - 293

*Grilled with butter, herbs, and peppercorn sauce. Served with chimichurri*

Gnocchi (D)(N)(G) - 89

*Slightly fried with basil pesto and zucchini, olives, tomato confit*

Whole Grilled Seabream (D) - 132

*Served with green salsa*

Tomahawk Steak - 920

*Grilled tomahawk served with chimichurri and butter herbs*

## SIDE DISHES

Portuguese Fries (V) - 35

Sautéed Green Beans (V) - 33

Roasted Mix Vegetables (V) - 38

Portuguese Oven Rice - 32

Mashed Potatoes (D)(V) - 33

## SUPPLEMENTS

Caviar 5g (S) - 88

Black Truffle 3g (V) - 80

## DESSERTS

Pineapple Cream Brûlée (D) - 154

*Crème brûlée with caramelized pineapple*

Pudim Flan (D) - 46

*Traditional Portuguese flan with caramel on top*

Coffee Delight (D) - 44

*Creamy coffee dessert with condensed milk*

Chocolate Mousse (D) - 66

*Homemade chocolate mousse*

Magic Cookie (G)(N)(D) - 79

*Chocolate brownie cookie served with vanilla ice cream*

Tarte Tatin (G)(D) - 96

*Apple tart served with vanilla ice cream*

Baba au Rum (D) - 75

*Baba au rum with cream*

Frozen Lemon - 90

*Lemon ice cream*

Wild Berries Chantilly (D) - 69

*Wild fresh berries with chantilly*

Dulce de Leche Mille Feuille - 110

*Fior di latte ice cream*

*There are no shortcuts to places worth going*