

LANA LUSA

## DECEMBER SUGGESTIONS

### APPETIZERS

Tarama Truffle (G) - 40  
*Served with toasted bread*

Sardines Pate (G) - 17  
*Creamy sardines pate with sun-dried tomatoes*

### STARTERS

Pizzetta (D)(G) - 68  
*Crispy pizza with mozzarella, truffle and chives*

Pumpkin Soup (V)(G) - 36  
*Roasted pumpkin with coconut milk*

Smoked Salmon (D)(G) - 75  
*Smoked salmon slices, brioche bread and French cream*

### MAINS

Roasted Lamb (G) - 120  
*Lamb leg, Portuguese rice and roasted vegetables*

Bacalhau com Natas (D)(G) - 90  
*Codfish with potatoes and cream*

Gratinated Potatoes (D)(V) - 85  
*Pepper, olives and tomato salsa*

### DESSERTS

Chocolate Mousse (D) - 66

Tronco de Natel de Coco (D)(G) - 40

Bolo Rei (D)(G)(N) - 160  
*(pre-order whole cake)*

(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

## OUR PORTUGUESE HERITAGE

### STARTERS

Canja de Galinha (G) - 40  
Chicken Soup  
*Traditional chicken soup with carrots and orzo pasta*

Salada de Polvo (S) - 85  
Octopus Salad  
*Marinated octopus with capsicum, red onion and black olives*

Pastéis de Bacalhau - 69  
Cod Fish Croquette  
*Fried salted codfish croquette*

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  
*Slow cooked monkfish rice with tomatoes and peppers*

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  
*Wagyu flank steak 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 sardines pate with sun-dried tomatoes*

Gillardeau Oysters n5 - 27  
*Served with mignonette sauce and lemon*

## COLD STARTERS

Marinated Sardines (G) - 52  
*Marinated sardines served with datterino tomatoes and black olives*

Marinated Shrimps (S) - 85  
*Poached shrimps with olive oil and Salicornia*

Seabass Ceviche - 88  
*Avocado, mangosteen and crispy corn*

Seabream Tartine (G) - 46  
*Toasted bread with avocado and lemon*

Beef Tartar (D)(G) - 104  
*Traditional peri peri beef tartar served with crackers*

Salmon Carpaccio - 66  
*Salmon carpaccio, fresh lemon herbs*

## SALADS

Stracciatella (N)(D)(V) - 77  
*Served with confit cherry tomatoes and pine nuts*

Quinoa Salad (D)(V) - 52  
*Fresh quinoa mixed with feta cheese, cranberries, avocado and homemade lemon dressing*

Lentil Salad (V)(N) - 59  
*Lentils mixed with carrots, celery, apple, caramelized pecan nuts and soft egg on top*

Chef's Signature - 79  
*Avocado salad served with salted codfish, seabass, fresh onions and lemon dressing*

Spinach Salad (D) - 85  
*Spinach and roasted chicken salad, parmesan and balsamic dressing*

The Lusa (N)(D)(G)(V) - 69  
*Kale, lettuce, avocado, caramelized pecan nuts and goat cheese*

## HOT STARTERS

Pizzetta (G)(D) - 60  
*Crispy pizza with pancetta and Stracciatella and fresh rocket leaves*

Green Beans Tempura (V) - 49  
*Tempura green beans served with garlic mayo*

Grilled Squid Skewers (S) - 86  
*Chimichurri sauce and olive oil*

Chef Helio's Clams (S)(D) - 98  
*Pan-sauté 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, cherry tomatoes*

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

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*

Frozen Lemon - 78

*Lemon ice cream*

Wild Berries Chantilly (D) - 69

*Wild fresh berries with chantilly*

Dulce de Leche Mille Feuille - 76

*Fior di latte ice cream*

Pastel de nata - 12

Nutella (N), Raspberry or Blueberry - 15

### *Sharing for two*

Pineapple Cream Brûlée (D) - 90

*Crème brûlée with caramelized pineapple*

Magic Cookie (G)(N)(D) - 89

*Chocolate brownie cookie served with vanilla ice cream*

Tarte Tatin (G)(D) - 96

*Apple tart served with vanilla ice cream*

*There are no shortcuts to places worth going to*