

LANA LUSA

Where time sits still

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 (G) - 154
Portuguese Steak

Striploin steak served in mustard sauce, veal ham and Portuguese fries 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 & subject to 7% municipality fees

APPETIZERS

Bread & Butter (D)(G)(V) - 5
Traditional Portuguese bread served with butter

Marinated Olives (V) - 20
Marinated with lemon peel and garlic

Sardines Pate (G) - 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 chives

Green Beans Tempura (V)(G) - 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-sautéed clams

Mediterranean Garlic Prawns (S)(D)(G) - 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

Mixed Green Salad (V) - 30

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)(G) - 44

Creamy coffee dessert with condensed milk

Chocolate Mousse (D) - 66

Homemade chocolate mousse

Frozen Lemon (D) - 40

Lemon ice cream

Wild Berries Chantilly (D) - 69

Wild fresh berries with chantilly

Dulce de Leche Mille Feuille (D)(G) - 76

Fior di latte ice cream

Pastel de nata (D)(G) - 12

Nutella (N), Raspberry or Blueberry (D)(G) - 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