

*Where time sits still*

# LANA LUSA

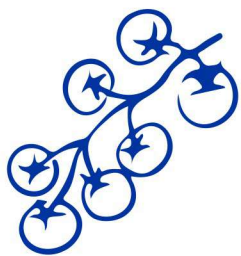
*Easter Brunch*

*From 12.30 til 4.30pm*

*Non Alcoholic - 275AED*

*House wines & Sangrias - 395AED*





## BREAKFAST

Avocado on Toast (V)  
*Poached egg*

Eggs Benedict  
*Spinach, Veal ham, Smoked salmon*

Scrambled Eggs on Toast (V)

Homemade Granola (N) (GF)

Pancakes  
*Maple syrup, whipped cream, berries*

## STARTERS

Cod Fish Croquette  
*Fried salted codfish croquette*

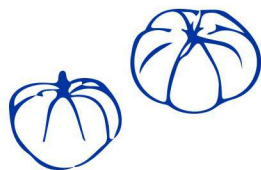
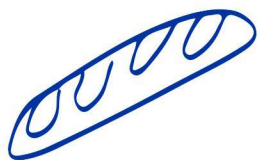
Croquetes de Carne  
*Meat croquettes served with spicy mayo*

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

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

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

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



## MAINS

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

Roasted Octopus (S)  
*Served with roasted potatoes garnished with garlic oil*

Gnocchi (D)(N)(G)  
*Slightly fried with basil pesto and zucchini, olives, tomato confit*

Lamb Chops (N)  
*Grilled lamb chops accompanied by roasted baby potatoes and herbs salsa*

Grilled Baby Chicken  
*Drizzled with homemade peri-peri sauce*

Portuguese Steak (G)  
*Striploin steak served in mustard sauce and Portuguese fries*

## DESSERTS

Pudim Flan (D)  
*Traditional Portuguese flan with caramel on top*

Mini Pastel de Nata

Chocolate Mousse (D)

Fruit salad

Choice of Sorbet's  
*raspberry, passion fruit*

## BEVERAGES

### NON-ALCOHOLIC

Coffee / Tea  
Juice (Choice of one)  
*Orange, Pineapple or Green apple*  
Non-alcoholic Sangria



### ALCOHOLIC

*Red & White Sangria*  
*Rotulo Branco, Niepoort, 2020*  
*Rotulo Tinto, Niepoort, 2020*  
*Mateus Rosé*

