

LANA LUSA



EVENT & PRIVATE DINING

Inspired by Portuguese roots, our menu is full of big dishes and real flavours, best shared across the table with cutlery clattering, plates stacking and conversation filling the air.

Come to our inside or outside bar to sip on one of our Portuguese-inspired cocktails, crafted with tradition and a modern twist, or join us for a coffee and a pastel de nata. Grab a table for a casual meal that turns into one of those get-togethers lasting from noon 'til night.





LUNCH SHARING SET MENU

AED 139 per person

Inclusive of still & sparkling Water

STARTERS

Lentil Salad (V) (N)

Lentils mixed with carrots and celery balanced with apple slices

Cod Fish Croquette

Fried salted codfish croquette blended with potatoes

Green Beans Tempura (V)(G)

Tempura green beans served with black garlic mayo

MAINS

Grilled Baby Chicken

Drizzled with homemade peri-peri sauce

Whole Grilled Seabream (D)

Served with tomato salsa

SIDES

Portuguese Oven Rice

Mixed Green Salad (V)

DESSERTS

Coffee Delight (D)(G)

Creamy coffee dessert with condensed milk

Frozen Lemon (D)

Lemon ice cream



IFTAR SET MENU

AED 190 per person

Dates - Mixed nuts - Dried fruits - Marinated olives

STARTERS

Beef croquette (G,D)

Crispy fried beef croquettes

Lentil soup (V)

Traditional lentil soup

Beetroot hummus (N,V)

Creamy pureed chickpeas flavoured with beetroot

Greek salad (D,V)

Crispy baby gem with tomato, feta, olives and lemon dressing

MAINS

Lamb shoulder with pomegranate molasses

Slow-cooked lamb shoulder with silky pomegranate jus and roasted potatoes

Roasted Mediterranean white hammour (D)

Roasted hammour fillet with vadouvan rice and beurre blanc

Eggplant milanese (G,V,D)

Panko-cruste eggplant milanese with warm tomato sauce topped with fried egg

DESSERTS

Coffee Delight (D,G)

Creamy coffee dessert with condensed milk

Fruit platter (GF)



DINNER SHARING SET MENU

AED 250 per person

STARTERS

Lentil Salad (V)

Lentils mixed with carrots and celery balanced with apple slices

Marinated Sardines (G)

Portuguese style sardines served with datterino tomatoes and black olives

Beef Tartare (D)(G)

Traditional peri peri beef tartare served with crackers

MAINS

Grilled Baby Chicken

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

Whole Grilled Seabream (D)

Served with green salsa

Rosted octopus (S)

Served with roasted potatoes garnished with garlic oil

SIDES

Portuguese Fries (V)

DESSERTS

Coffee Delight (D)(G)

Creamy coffee dessert with condensed milk

Mousse de chocolate

Chocolate mousse (gf)



DINNER SHARING SET MENU

AED 350 per person

STARTERS

Cod Fish Croquette

Fried salted codfish croquette blended with potatoes

Chef's Signature

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

Quinoa Salad (D)(V)

Fresh quinoa, feta cheese, cranberries, avocado and homemade lemon dressing

Spinach Salad (D)

Roasted chicken salad with spinach, parmesan cheese and balsamic dressing

MAINS

Gnocchi (D)(N)(G)(V)

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

Rosted octopus (S)

Served with roasted potatoes garnished with garlic oil

Portuguese Steak

Beef striploin in mustard sauce with veal ham, topped with fried egg

Whole Grilled Seabream (D)

Served with green salsa

SIDES

Sautéed Green Beans (V)

DESSERTS

Pineapple crème brulee

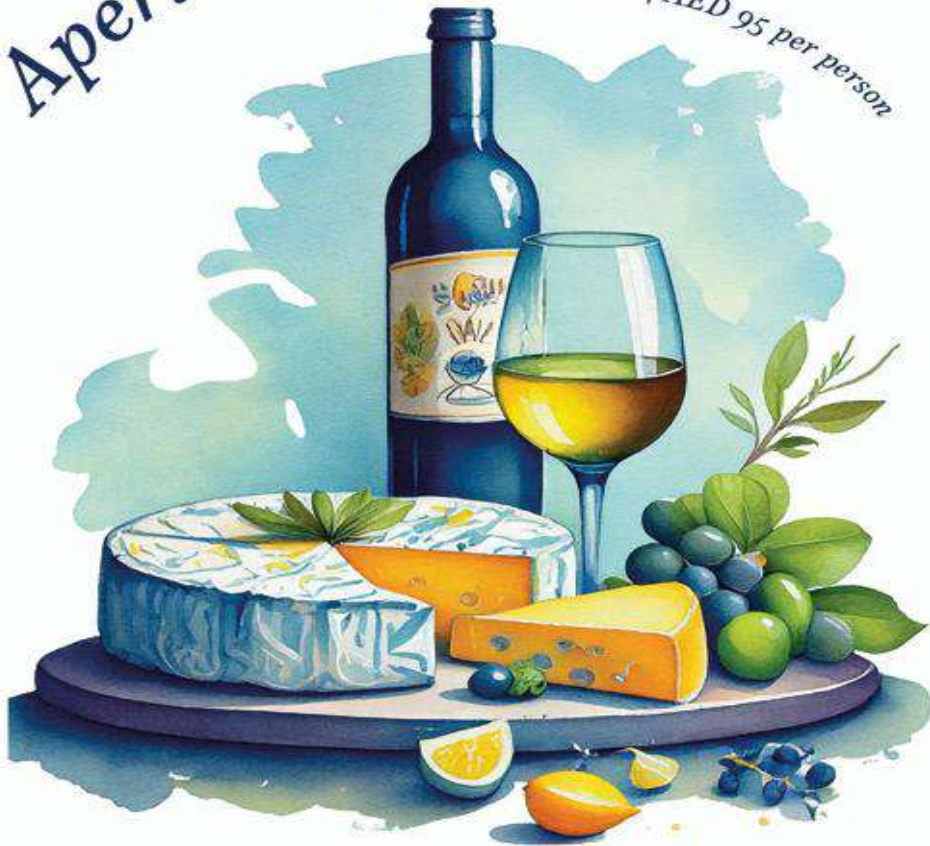
Mousse de chocolate (GF)

Chocolate mousse

(N) Nuts (S) Shellfish (GF) Gluten-free (D) Dairy (V) Suitable for Vegetarians .
All our prices are in AED, inclusive of 5% VAT & 10% service charge and subject to 7% municipality fees

Aperitivo Menu

Daily from 5-8pm | AED 95 per person



*Three types of cheese accompanied with olives, pickles, grissinis, grapes, cecina and crackers.
A glass of wine or Aperol Spritz cocktail*

Wine selection:

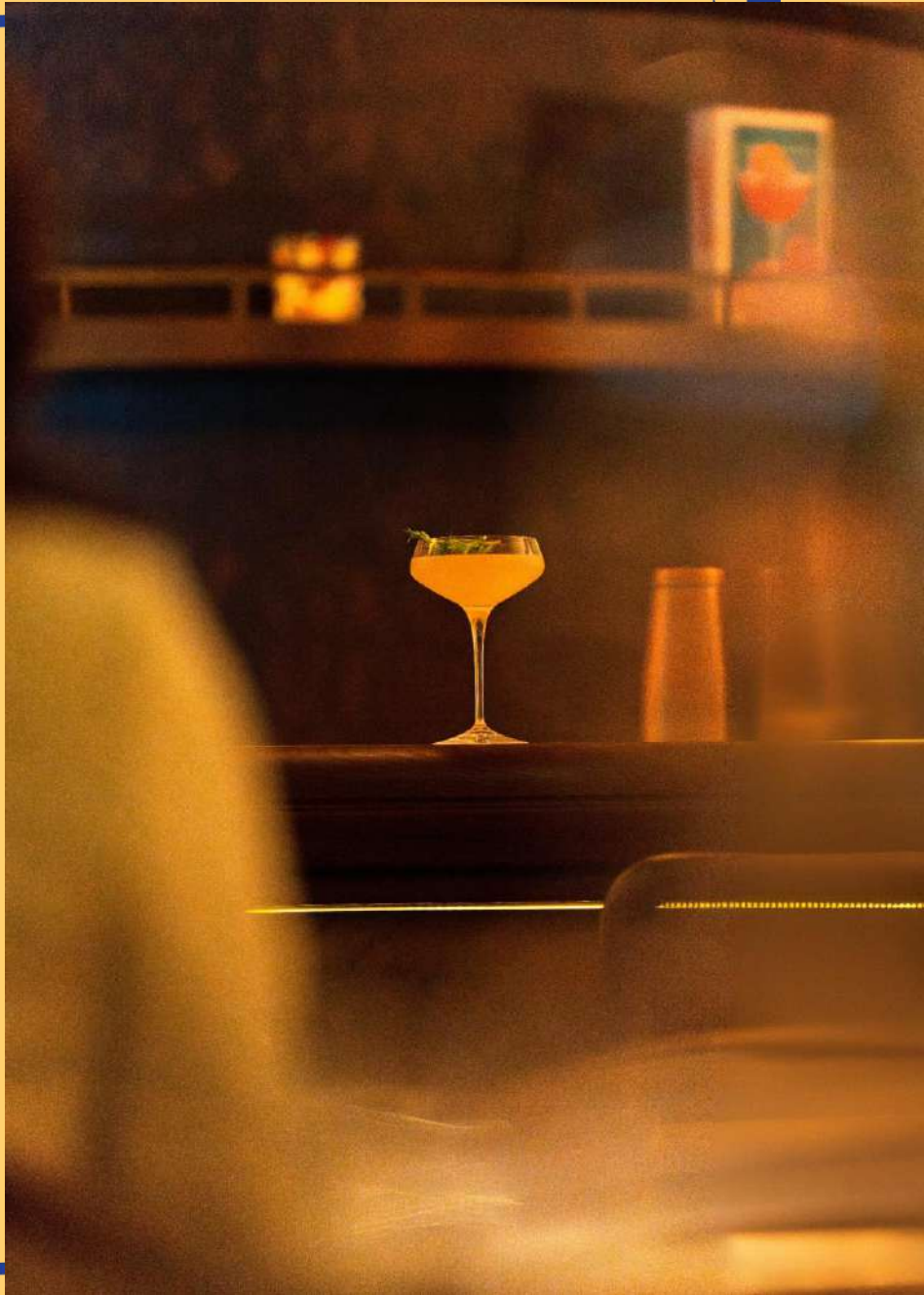
Quinta Dos Carvalhais Colheita Tinto, 2023 OR Quinta dos Carvalhais Colheita Branco, 2023

APERTIVO MENU

Perfect After work from 5 to 8 pm

95 AED per person

Booking for large group required



BEVERAGE PACKAGES

INNOCENT PACKAGE

2 hours Open Bar at 99 AED per person
3 hours Open Bar at 149 AED per person
4 hours Open Bar at 180 AED per person

Inclusive of:
Still or Sparkling Water
Fresh Juices
Soft Drinks
Tea & Coffee
House Mocktails
Tropicana & Apassionada

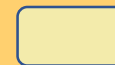
COLLECTION PACKAGE

2 hours Open Bar at 250 AED per person
3 hours Open Bar at 350 AED per person
4 hours Open Bar at 450 AED per person

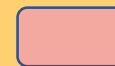
Inclusive of:
Cocktails
Aperol Sprits & Margarita
House Wine
Rotulo Branco and Rotulo Tinto
House Spirits
Beer
Estrella
Still or Sparkling Water
Fresh Juices
Soft Drinks
Tea & Coffee



Inside Area



Inside Bar Area



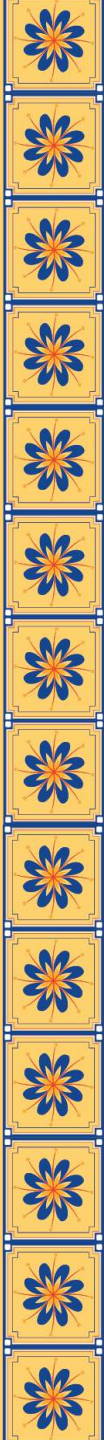
Private Table



Terrace Area



Outside Bar Area



CANAPE SELECTION

Available for large parties of 20 guests and above in a private area

Selection of 4 cold, 4 hot and 3 desserts - AED 200 pp

Selection of 7 cold, 7 hot and 5 desserts - AED 350 pp

COLD SELECTION

Marinated Sardines on toast (G)

Octopus Salad pepper onions (S)

Salted cod fish, sea bass, avocado

Seabass ceviche on lime, corn caviar

Wagyu beef tartar, toast (D)(G)

Avocado toast, tomato salsa, pumpkin seeds (V)(N)(G)

Quinoa salad, cranberry and feta (D)(V)

Marinated Shrimps (S)

HOT SELECTION

Prego beef sandwich mustard sauce (D)(G)

Tempura green beans, garlic mayo (G)(V)

Shrimp croquette (S)(G)(N)

Salted fried codfish cake (Pastel de bacalhau)

Mushroom tartlets, feta and caramelized onion (G)(D)

Pizzetta (G)(D)

Grilled squid skewers chimichurri (S)

Grilled chicken piri-piri (D)

Garlic prawns Skewers (D)(G)

DESSERT SELECTION

Mini Pastel de nata (D)(G)

Mini Tentugal (D)(G)

Mini marble cake (D)(G)

Wild berries skewer (V)

Mini coconut roll (D)(G)

Mini Coffee Delight (D)(G)

Chocolate Mousse (D)

(N) Nuts (S) Shellfish (GF) Gluten-free (D) Dairy (V) Suitable for Vegetarians .

All our prices are in AED, inclusive of 5% VAT & 10% service charge and subject to 7% municipality fees



TIMINGS

Monday to Sunday:
12 pm - 12 am

LOCATION

Lana Lusa uptown
6th Floor, Lobby
Level
SO/ Uptown Dubai
Hotel
Dubai, UAE

LIMITED VALET
PARKING
AVAILABLE

CONTACT

Gwen Dobrowolski
Group Sales & Event
Manager
+971 58 298 0451

LANA LUSA