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) - 95
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) - 62
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 Brás - 108
Salted Cod Fish
Salted cod fish mixed with thin sliced potatoes and scrambled eggs

Arroz de Tamboril (S)(G) - 230
Monkfish Rice
Slow cooked monkfish rice with tomatoes and peppers

Frango Assado (D) - 99
Grilled Baby Chicken
Drizzled with homemade peri-peri sauce
Choice of homemade chimichurri, peri-peri, or garlic mayo sauce

Bife à Portuguesa (G)(D) - 165
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

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

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

Marinated Olives (V) - 22
Marinated with lemon peel and garlic

Sardines Pate (G) - 25
Creamy sardines pate with sun-dried tomatoes

Gillardeau Oysters n5 - 33
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 - 95
Avocado, mangosteen and crispy corn

Seabream Tartine (G) - 52
Toasted bread with avocado and lemon

Beef Tartare (D)(G) - 115
Traditional peri peri beef tartare served with crackers

Salmon Carpaccio - 66
Salmon carpaccio, fresh lemon herbs

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SALADS

Stracciatella (N)(D)(V)(G) - 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 - 82
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) - 75
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 black garlic mayo

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

Chef Helio's Clams (S) - 115
Pan-sautée clams

Mediterranean Garlic Prawns (S)(D)(G) - 97
Pan seared with garlic in a butter sauce finished with coriander

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MAIN COURSES

Roasted Octopus (S) - 195
Served with roasted potatoes and garlic oil

Gambero Pasta (S)(G)(D) - 154
Seared Gambero with cherry tomatoes

Tenderloin (D) - 295
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

Meat Platter (D) - 475
Lamb chops, striploin steak, whole baby chicken
Served with chimichurri and peri peri sauce. Choice of Portuguese rice or Portuguese fries

Tomahawk Steak (D) - 1150
Grilled tomahawk served with chimichurri and butter herbs

SIDE DISHES

Portuguese Fries (V) - 38
Sautéed Green Beans (V) - 33
Roasted Mix Vegetables (V) - 39
Portuguese Oven Rice - 38
Mashed Potatoes (D)(V) - 33
Mixed Green Salad (V) - 30

SUPPLEMENTS

Caviar 5g (S) - 88
Black Truffle 3g (V) - 80

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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) - 75
Wild fresh berries with chantilly

Pain Perdu (D)(G)(V) - 92
Brioche bread, vanilla ice cream with dulce de leche

Pastel de nata (D)(G) - 12
Nutella (N), Raspberry or Blueberry (D)(G) - 15

Sharing for two

Pineapple Crème Brûlée (D) - 90
Crème brûlée with caramelized pineapple

Magic Cookie (G)(N)(D) - 99
Chocolate brownie cookie served with vanilla ice cream

Apple Tart (G)(D) - 96
Apple tart served with vanilla ice cream

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There are no shortcuts to places worth going to