

LANA LUSA

*Where time sits still*

## OUR PORTUGUESE HERITAGE

### STARTERS

Chicken Soup (G) - 40

Canja de Galinha

*Traditional chicken soup with carrots and orzo pasta*

Octopus Salad (S) - 85

Salada de Polvo

*Marinated octopus with capsicum, red onion and black olives*

Cod Fish Croquette - 69

Pastéis de Bacalhau

*Fried salted codfish croquette*

Prego Sandwich (G)(D) - 57

Prego

*Traditional Portuguese beef sandwich served with mustard sauce*

Shrimp Croquette(S)(G) - 71

Rissóis de Camarão

*Traditional Portuguese shrimp croquettes*

### MAINS

Salted Cod Fish - 93

Bacalhau à Bras

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

Monkfish Rice (S) - 230

Arroz de Tamboril

*Slow cooked monkfish rice with tomatoes and peppers*

Grilled Baby Chicken - 99

Frango Assado

*Drizzled with homemade peri-peri sauce*

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

Portuguese Steak (G) - 154

Bife à Portuguesa

*Striploin steak served in mustard sauce, veal ham and Portuguese fries topped with fried egg*

Seafood Cataplana (S) - 420

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*

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*

## 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*

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*

Fresh 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 Pasta (S)(G)(D) - 154  
*Seared Gambero, 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*

Meat Platter - 450  
Lamb chops, striploin steak, whole baby chicken  
*Served with chimichurri and peri peri sauce. Choice of Portuguese rice or Portuguese fries*

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  
Mixed Green Salad (V) - 30

SUPPLEMENTS

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

DESSERTS

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*

Marble Cake - 40

Pineapple Cake - 32

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*