



CASA DO LAGO

MENU

ENTRADAS | STARTERS

COUVERT Pão, manteiga com filamentos de açafrão e lima kefir <i>Bread, butter with saffron threads and kefir lime</i>	4€
SOPA DE BETERRABA BEETROOT SOUP Sopa fria de beterraba, laranja, sementes de goji e manjeriço <i>Cold beetroot soup with orange, goji seeds and basil</i>	10€
SOPA DE LEGUMES VEGETABLES SOUP Legumes assados com ras el hanout <i>With roasted vegetables and ras el hanout</i>	11€
CAPRESE CAPRESE Mozzarella de búfala, pétala de tomate e pesto de manjeriço <i>Buffala mozzarella, tomato and basil pesto</i>	19€
CAESER DE FRANGO CHICKEN CAESER Peito de frango grelhado, alface romana, bacon, croutons, anchovas, molho caesar <i>Grilled chicken breast, romaine lettuce, bacon, croutons, anchovies, caesar sauce</i>	21€
SALMÃO SALMON Fumado no palácio com salada de daikon e rabanetes <i>Smoked in the palace with daikon salad and radishes</i>	23€
QUINOA Quinoa, aipo, cenoura, tofu com soja e gengibre <i>Quinoa, celery, carrot, tofu with soy and ginger</i>	21€
GYOSAS De vegetais com mirin, soja e gengibre <i>vegetables with mirin, soy and ginger</i>	14€
ASAS DE FRANGO CHICKEN WINGS com malagueta e gengibre <i>with chilli and ginger</i>	12€
MOELAS SWEETBREAD com ras el hanout e pão tostado <i>with ras el hanout and toasts</i>	14€
PRESUNTO PATA NEGRA PATA NEGRA HAM com tostas e compotas caseiras <i>with toasts and homemade jelly</i>	24€
ABACATE & TOMATE AVOCADO & TOMATO com coentros e papadum <i>coriander and papadum</i>	21€

NO PÃO

BRUSQUETA DE LEGUMES VEGGIES BRUSCHETTA assados com queijo de cabra <i>roasted with goat cheese</i>	22€
HAMBÚRGUER CLÁSSICO CLASSIC BURGER ovo estrelado, cebola, bacon, queijo cheddar <i>fried egg, onion, bacon, cheddar cheese</i>	21€
HAMBÚRGUER VEGAN VEGAN BURGER hambúrguer de ervilha e arroz, queijo vegan, pão vegan com cúrcuma e cebola roxa glaciada <i>pea and rice burger, vegan cheese, vegan bread with turmeric and glazed red onion</i>	21€

PASTAS

YAKISOBA DE CAMARÃO SHRIMP YAKISOBA com legumes e tonkatsu caseiro <i>with vegetables and homemade tonkatsu</i>	32€
CARIL DE VEGETAIS VEGETABLE CURRY com tofu e massa de arroz <i>with tofu and rice pasta</i>	26€

DO MAR

SALMÃO GRELHADO GRILLED SALMON com molho de yakizakana e legumes salteados <i>with yakizakana sauce with sautéed vegetables</i>	26€
PAMPO ASSADO GRILLED POMPADOUR Assado com cebolada, batata confit em azeite e ervas <i>Roasted with onions, potato confit in olive oil and herbs</i>	32€

DA TERRA

TORNEDÓ DE NOVILHO VEAL TORNEDO com molho teriyaki e legumes assados <i>with teriyaki sauce and roasted vegetables</i>	35€
PANADO DE LOMBO BREADED LOIN de porco preto com arroz e salada mista <i>black porc with rice and mixed salad</i>	29€

SOBREMESAS | DESSERTS

PASTÉIS DE NATA CUSTARD TART	6€
GELADO ICE CREAM chocolate, baunilha e yuzo <i>chocolate, vanilla and yuzo</i>	12€
BOLO DE MATCHA MATCHA CAKE cremoso de coco e framboesa <i>Coconut cream and redberries</i>	12€
PAVLOVA com creme de iogurte e frutos vermelhos <i>with yogurt cream and red berries</i>	12€
BROWNIE de chocolate de São Tomé com café <i>São Tomé chocolate and coffee</i>	12€

Vegetariano | Vegetarian

IVA incluído à taxa em vigor. A nossa conta inclui sugestão de 10% de gratificação. Se tiver alguma restrição alimentar, por favor informe-nos. Nenhum produto alimentar ou bebida pode ser cobrado se não for solicitado pelo cliente.

VAT is included in the current legal tax. Our bill includes a 10% suggested service charge. If you have any food restrictions, please let us know. No food or drink can be charged if not requested by the customer.

WOW SMOOTHIES

MAD BERRIES Morango, Framboesa e Amora <i>Strawberry, Redberry & Blackberry</i>	15€
SWEET MELODY Manga, Melão e Morango <i>Mango, Melon & Strawberry</i>	15€
TROPICAL TWIST Papaia, Manga e Ananás <i>Papaya, Mango & Pineapple</i>	15€
JUNGLE JUICE Açaí, Mirtilo, Morango e Manga <i>Açaí, Blueberry, Strawberry & Mango</i>	15€
CARROT PASSION Cenoura, Ananás, Papaia e Maracujá <i>Carrot, Pineapple, Papaya & Passion fruit</i>	15€
MORNING GLORY Espinafre, Ananás, Manga e Banana <i>Spinach, Pineapple, Mango & Banana</i>	15€

SIGNATURE COCKTAILS

JAPANESE ICE TEA Vodka, gin, rum, tequila, licor de melão, sumo de limão, sprite <i>Vodka, gin, rum, tequila, melon liquor, lemon juice, sprite</i>	18€
NIKKA SOUR Nikka whiskey, açúcar, yuzo <i>Nikka whiskey, sugar, yuzo</i>	17€
THE GARDEN Nikka gin, pepino, lima, folhas de hortelã <i>Nikka gin, cucumber, lime, mint leaves</i>	23€
KUMQUAHITO Rum, citrus japónica, sumo de lima, açúcar, hortelã, soda <i>Rum, kumquat, lime juice, sugar, mint, soda</i>	17€
LYCHEE TAI Rum, licor lichias, licor amendoa, triple sec, lima <i>Rum, lychee liquor, almond liquor, triple sec, lime juice</i>	19€
DRAGON LADY Gin, sumo de limão, xarope de dragon fruit, cointreau, clara de ovo <i>Gin, lemon juice, dragon fruit syrup, cointreau, egg white</i>	24€
LA PALOMITA Tequila, sumo de toranja, sumo de lima, xarope de agave, gelado de toranja, soda <i>Tequila, grapefruit juice, lime juice, agave syrup, grapefruit icecream, soda water</i>	24€
FLOWER PETAL Gin, licor de flor de sabugueiro, sumo de limão <i>Gin, elderflower liquor, lemon juice</i>	20€

SEM ÁLCOOL | ALCOHOL FREE

GINGER MIMOSA sumo de laranja, xarope de cardomomo e canela, ginger ale <i>orange juice, cardomom and cinnamon syrup, ginger ale</i>	15€
STRAWBERRY COLADA morango, gelado de coco, sumo de abacaxi <i>strawberries, coconut icecream, pineapple juice</i>	15€
VIRGIN MOJITO sumo de lima, sumo de maçã, menta, açúcar, sprite <i>lime juice, apple juice, mint, sugar, sprite</i>	15€

A nossa equipa trabalha para garantir que tenha uma experiência única. se desejar um cocktail fora do menu peça-nos. | *Our team works to make sure you have a unique experience. If you wish off the menu cocktails feel free to ask.*

FRESH JUICES

Laranja Orange	8€
Ananás e menta <i>Pineapple and mint</i>	8€
Limonada Lemonade	8€

SANGRIA

Tinta Red	30€
Branca White	30€
Espumante Sparkling	60€

CHAMPANHE & ESPUMANTES | SPARKLING

	12CL	75CL
Ruinart Brut	32€	200€
Ruinart Rosé		250€
H. BlinBrut	24€	120€
H. BlinBlanc de Blancs	28€	145€
Murganheira Brut	14€	60€
Murganheira Rosé	14€	60€

VINHOS | WINES

VINHOS BRANCOS | WHITE WINES

Fiuza Sauvignon Blanc, tejo	7€	29€
Portal do Fidalgo Alvarinho, Vinhos Verdes	7€	31€
Fiuza Chardonnay, Tejo	6€	29€
Duorum Rabigato, Arinto, Códega do Larinho, Gouveio, Douro	11€	60€

VINHOS TINTOS | RED WINES

Fiuza Cabernet Sauvignon, Palmela	8€	30€
Terras St. António Touriga Nacional, Tinta Roriz, Alfrocheiro Preto, Dão	12€	48€
Duorum Touriga Franca, Touriga Nacional, Tinta Roriz, Douro	11€	60€

VINHOS ROSÉ | ROSE WINES

Sossego Touriga Nacional, Alentejo	8€	32€
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VINHOS FORTIFICADOS FORTIFIED WINES

Porto Messias lbu	10€	6CL
Setúbal	9€	
Villa de Oeiras	14€	

APERITIVOS | APERITIFS

Martini	13€	5CL
Campari	14€	
Aperol	14€	

RUM

Havana Club 3 anos	14€
Havana Club 7 anos	17€
Havana Club Dark	18€

GIN

Beefeater	14€
Beefeater Pink	15€
Beefeater 24	18€
Bombay Sapphire	14€
Hendrick's	22€
Sharish	20€
Monkey 47	30€
Bulldog	18€
Nikka Coffey Gin	22€
Roku	19€

VODKA

Absolut Vodka	14€
Absolut Elyx	18€
Nikka Coffey Vodka	14€

TEQUILA

Olmecca Silver	15€
Olmecca Reposado	17€
Altos Silver	17€

COGNAC & AGUARDENTES COGNAC & BRANDY

Palácio da Brejoeira	18€
Martel Vs	17€
Martel VSOP	35€
Martel XO	95€

WHISKY | WHISKEY

Chivas Regal 12 Years Old	21€
Jack Daniel's Tennessee	15€

Jameson	14€
Nikka from the barrel	28€
Ballantines Blended scotch	15€
Ballantines 12y Blended scotch	21€
Glenlivet founders reserve Single Malt scotch	24€
Four roses Bourbon	17€

REFRIGERANTES SOFT DRINKS

Coca - cola	5.5€
Coca - cola zero	5.5€
Sprite	5.5€
Nestea Limão	5.5€
Bliss água tônica	6€
Royal Bliss água tônica	7€
Bliss Ginger ale	6€
Fever tree ginger beer	6€

CERVEJAS | BEERS

Super Bock pressão 33cl	6€
Super Bock pressão 60cl	9.5€
Super bock preta	6€
Super bock sem álcool	6€
Heineken	8€

ÁGUAS | WATERS

Vitalis 37,5cl	4€
Vitalis 75cl	6€
Pedras 25cl	4€
Pedras 75cl	6€

CAFÉS & CHÁS COFFEE & TEAS

Café expresso	4€
Café expresso duplo	5.5€
Descafinado	4€
Café latte	6€
Ice latte	8€
Cappuccino	6€
Americano	5.5€
Chá	6€
Chocolate quente	6€
Leite	4€