

LISBOETA

Farófiás	8
<i>Poached meringue with orange & cinnamon v, ngc</i>	
<i>Paired with Quintda do Infantado LBV 2015</i>	8.5
Bolo de Bolacha	8
<i>'Maria' biscuit cake with coffee & ice cream v</i>	
<i>Paired with Dona Antonia 10 year Tawny Port</i>	9
Abade de Priscos	10
<i>Pork fat custard with port caramel ngc</i>	
<i>Paired with Royal Oporto 20yr Tawny</i>	14
Pão de Ló	14
<i>Olive oil cake v</i>	serves 2-3 14
<i>Paired with Sivipa Moscatel</i>	7.5
Lisboeta Flight	50
<i>An introduction to Portugal's finest producers of fortified wines</i>	
<i>Three of our favourite pours from the Douro valley and the island of Madeira</i>	
Dona Antonia Reserva Branco Port	
<i>Notes of orange peel, figs & ripe peach with a saline finish</i>	
Sandeman 50 year Tawny Port	
<i>Raisin & toasted almond aromas, with hints of caramel & long, creamy finish</i>	
Justino's Colheita 1999 Madeira	
<i>Rich, complex & smokey, with notes of citrus peel, bitter chocolate & molasses</i>	

v: vegetarian vg: vegan ngc: non gluten containing

We use pork fat in several of our dishes, please inform a member of our team if you do not eat pork. Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises. As such, we cannot guarantee the total absence of allergens in our dishes. A discretionary service charge of 13.5 % will be added to your bill.

LISBOETA

DRINKS

MADEIRA

	50ML	75ML	BTL	CUP
Atlantic Rainwater, Barbeito		9	64	
10 Year Old Malvisia, Justino's		9	78	
Bastardo Quatro Pipas, Barbeito		32	160	

OTHER FORTIFIED

7 Year Old Carcavelos, Villa Oeiras		18	80	
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PORT

LBV 2015, Quintado Infantado		8.5	74	
2016 Vintage, Sandeman		20	190	
10yr Tawny Port, Dona Antonia		9	78	
30yr Tawny Port, Sandeman		29	174	

AGUARDENTE | BRANDY

Adega Velha, XO, 6 years		10		
D'Alma Macieira XO	13.5			
Adamus, 20 years		24		

LIQUEUR

Ginjinha Sour Cherry Liqueur		9		
Licor Beirão		9		

WHISKY

Kavalan Concertmaster Port Cask		19		
Glenmorangie Quinta Ruban Port Cask 14yr		15		

RUM

O Reizinho da Madeira, 9 months		14		
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TEA

Portuguese peppermint				4
Portuguese cinnamon basil				4
Pipachá oolong Niepoort port cask finish				5
Sencha green tea, rose petals				5
Emerald green				5
Terra de Sabores: olive leaf, basil, hyssop				5
Camellia sinensis tea flower				5

DELTA COFFEE

Espresso				3
Flat white, cappuccino, latte				4.5