



# The Lisbon Club<sup>55</sup>

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## Cocktails de Espumante Sparkling Cocktails

	Espumante Sparkling Wine	Champanhe Champagne
<b>Aperol Spritz</b> Aperol, espumante & soda <i>Aperol, sparkling wine &amp; soda</i>	14€	22€
<b>Sexy Cuban</b> Poejo, rum envelhecido, sumo de lima & espumante <i>Pennyroyal, aged rum, lime juice &amp; sparkling wine</i>	16€	22€
<b>French 55</b> Espumante, grand marnier & sumo de lima <i>Sparkling wine, grand marnier &amp; lime juice</i>	15€	22€

## Espumantes do Mundo Worldwide Sparkling Wines

	12,5cl	75cl
<b>N.V. Delamotte Brut</b> Champagne, France	30€	125€
<b>N.V. Pierre Gimonnet&amp;Fils Rosé Des Blancs</b> Champagne, France	35€	140€
<b>N.V. Veuve Clicquot</b> Champagne, France	34€	150€
<b>2002 Don Perignon Plénitude 2</b> Champagne, France	-	740€
<b>2006 Cattier Clos Du Moulin 1re Cru</b> Champagne, France	-	241€
<b>2017 Kompassus Blanc de Noir</b> Bairrada, Portugal	16€	60€
<b>N.V. Piccini Veneto,</b> Italia	-	44€

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Para Beber | To Drink

## Mocktails

### Mocktails

#### Lisboa

Laranja, ananás, lima & maracujá  
*Orange, pineapple, lime & passion fruit*  
10€

#### Oitavo céu

Ginger ale, arando, hortelã, lima morango & pepino  
Ginger ale, cranberry, mint, lime strawberry & cucumber  
9€

#### Garden & Tonic

Seedlip garden & água tônica  
*Seedlip garden & tonic water*  
14€

#### CosNOpolitam

Seedlip grove, sumo de lima & sumo de arando  
*Seedlip grove, lime juice & cranberry juice*  
14€

#### Expresso MartiNO

Seedlip spice & café  
*Seedlip spice & coffee*  
14€

## Cocktails de autor

### Signature Cocktails

#### Garden fizz

Tanqueray, sumo de lima, clara de ovo, poejo & ginger beer  
*Tanqueray, lime juice, egg white, pennyroyal & ginger beer*  
16€

#### Smoky Jalapeno Margarita

Mezcal, sumo de lima, jalapeños, cointreau & sal fumado  
*Mezcal, lime juice, jalapeños, cointreau & smoky salt*  
18€

#### Flower sour

Pisco, St. Germain, lima, clara de ovo & flor de sabugueiro  
*Pisco, St. Germain, lime, egg white & elder flower*  
16€

#### Venezia

Vodka, licor strega, lima & manjeriçã  
*Vodka, strega liquor, lime & basil*  
16€

#### 55

Cognac, Dry Vermute, Cointreau, lima & Angostura Bitter  
*Cognac, Dry Vermouth, Cointreau, lime & Angostura Bitter*  
20€

**Cocktails Clássicos**  
Classic Cocktails

Old Fashioned  
15€

Negroni  
15€

Paloma  
16€

Cosmopolitan  
14€

Expresso Martini  
14€

**Rum**  
Rum

Plantation 3 stars  
12€

Zacapa XO  
33€

Diplomático  
14€

Kraken  
12€

Plantation edição limitada  
22€

**Vodka**  
Vodka

Absolut  
10€

Grey Goose  
17€

Belvedere  
17€

Belvedere Sangria  
40€

**Cachaça**  
Cachaça

Sagatiba  
9€

**Pisco**  
Pisco

El Gobernador Reservado  
16€



**Aguardentes**  
Brandys

Hennessy XO Cognac, France  
55€

Chabot XO Gold Coeur Armagnac, França  
33€

Louriana XO Lourinhã, Portugal  
27€

Adega Velha XO Vinhos Verdes, Portugal  
18€

**Tequila**  
Mezcal

Volcan Blanca  
15€

Volcan Reposado  
18€

Classe Azul Reposado  
45€

Don Julio 1942 Anejo  
37€

Mezcal – Casamigos  
28€

**Gin**  
Gin

Black Pig Montado  
17€

Monkey 47  
22€

Nikka coffey  
18€

Tanqueray 10  
15€

Hendricks  
15€

**Whiskey**  
Whiskey

Scotch

J.W Blue

44€

James Martin's 32 Anos

83€

Macallan 12 anos

28€

Glenlivet Founder's Reserve

15€

Irish

Bushmills 10 single

14€

Jameson

10€

Bourbon/ Rye

Bulleit

16€

Japonês

Nikka Taketsuru pure malt

25€

Yamazaki

89€

**Vermute**  
Vermouth

Carpano antica formula

14€

La Quintinye blanc

10€

La Quintinye rouge

10€

La Quintinye extra dry

10€



**Licores**  
Liquors

Campari  
12€

Pernod e Ricard  
12€

Macieira Cream  
10€

Cointreau  
13€

Amaretto  
12€

St. Germain  
12€

**Cervejas**  
Beer

Creature – IPA 30cl  
7€

Weekend – Hazy IPA 44cl  
12€

Prata – Pilsner 33cl  
7€

Finisterra – Imperial Porter 33cl  
10€

**Cafetaria**  
Coffee and Tea

Expresso  
2,5€

Expresso Duplo  
*Double Expresso*  
3,5€

Cappucino  
5€

Café com leite  
*Latte*  
5€

Seleção de Chás – Companhia Portuguesa do Chá  
*Selection of teas*  
5€

**Sumos  
e Refrigerantes**  
Juices  
and Soft Drinks

Sumo de Laranja

*Orange Juice*

5€

Limonada

*Lemonade*

5€

Coca-Cola

5€

Coca-Cola Zero

5€

Fever-Tree Ginger Ale

5€

Fever-Tree Ginger Beer

5€

Sprite

5€

Água sem gás

*Still water*

3€

Água com gás

*Sparkling water*

3€



## Entradas Starters

**Caviar acompanhado por nata azeda, ovo cozido, blinis e tostas**

*Caviar with sour cream, grated egg, blinis and toasts*

Oscietra +/- 6gr.

20€

Oscietra 30gr.

145€

Beluga 30gr.

295€

**Ostras**

*Oysters*

3 Uni.

14€

**Degustação de ostras**

*Oyster tasting*

9 Uni.

38€

Molho: malagueta, abacate e maracujá | champagne, maçã e pepino

*Sauce: chilli, avocado and passion fruit | champagne, apple and cucumber*

**Camarão ao alho com pão frito e coentros**

*Sautéed shrimps portuguese style, fried bread and coriander*

22€

**Bruchetta de lírio fumado, crème fraîche e ovas de truta selvagens**

*Amberjack bruschetta with crème fraîche and trout roe*

2 Uni. 8€

4 Uni. 14€

**Presunto de pato artesanal, alfaces bio, frutos silvestres e requeijão**

*Homemade cured duck magret, organic lettuce, wild berries and cottage cheese*

14€

**Tártaro de lombo maturado com ovo a baixa temperatura e cenoura fumada**

*Dry aged loin tartar, low temperature egg yolk and smoked carrot*

19€

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**Para começar** | To Start



## Saladas Salads

A nossa versão de salada Caesar com gamba da costa  
*Our version of the Caesar salad with Algarvian pink prawns*  
16€

Tomate grelhado com pesto e espuma de burrata  
*Grilled tomato with pesto and burrata foam*  
14€

Terrina de polvo com pimento e broa de milho  
*Octopus terrine, bell peppers and portuguese corn bread*  
18€

## Queijos Portugueses Portuguese cheeses

Degustação de queijos nacionais  
*Portuguese cheese selection*

1 Variedade | 1 variety  
18€

5 Variedades | 5 varieties  
25€



## Sandwiches

Sandwiches

**Sanduche Club com chips artesanais de batata e maionese de ervas**

*Club sandwich with homemade chips and herbs mayo*

16€

**Prego de atum em bolo do caco com cebola roxa, wakame e folha arroz crocante**

*Tuna sandwich in "bolo do caco", onions, wakame and crispy rice sheet*

19€

O Chef Sugere: acrescentar caviar no topo +17€ *Our Chef suggests: add caviar on top +17€*

**Hambúrguer artesanal do lombo maturado, cogumelo portobello, ovo, cheddar, molho de alcaparras e batata artesanal**

*Handmade matured sirloin burger, portobello mushroom, egg, cheddar, caper sauce and homemade chips*

20€

**Sanduche de tofu com chips artesanais de batata e maionese de ervas**

*Tofu sandwich and homemade potato chips and herbs mayo*

16€

## Pratos principais

Main courses

**Cataplana de ameijoas com pão frito**

*Clams cataplana with fried bread*

25€

**Milhos de sapateira com gamba da costa**

*Portuguese "milhos" with algarvian pink prawns*

20€

O Chef Sugere: acrescentar caviar no topo +17€ *Our Chef suggests add caviar on top +17€*

**Bife do lombo maturado "à portuguesa"**

*Portuguese style steak (Dry Aged loin)*

22€

**Arroz cremoso de Alcácer, cogumelos, espargos e trufa**

*Creamy Alcácer rice, mushrooms, asparagus and truffle*

18€

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**Para continuar** | To Eat

## Sobremesas Desserts

Ananás dos açores grelhado com côco e sorbet de lima  
*Grilled azores pineapple, coconut foam and lime sorbet*  
6€

Sericaia com sorbet de poejo e ameixa  
*"Sericaia", penny royal sorbet and plum*  
8€

Creme brûlée de fava tonka com gelado de pêra bêbada  
*Tonka beans brûlée with pear ice cream*  
8€

### Gelados | *Ice creams*

Manjeriçã | Baunilha | Mel e Alecrim queimado | Caramelo | Abade Priscos  
*Basil | Vanilla | Honey and Rosemary | Caramel | "Abade Priscos"*  
3€/Uni.

### Sorvetes | *Sorbets*

Maracujá | Framboesa | Laranja | Manga  
*Passion fruit | Raspberry | Orange | Mango*  
3€/Uni.