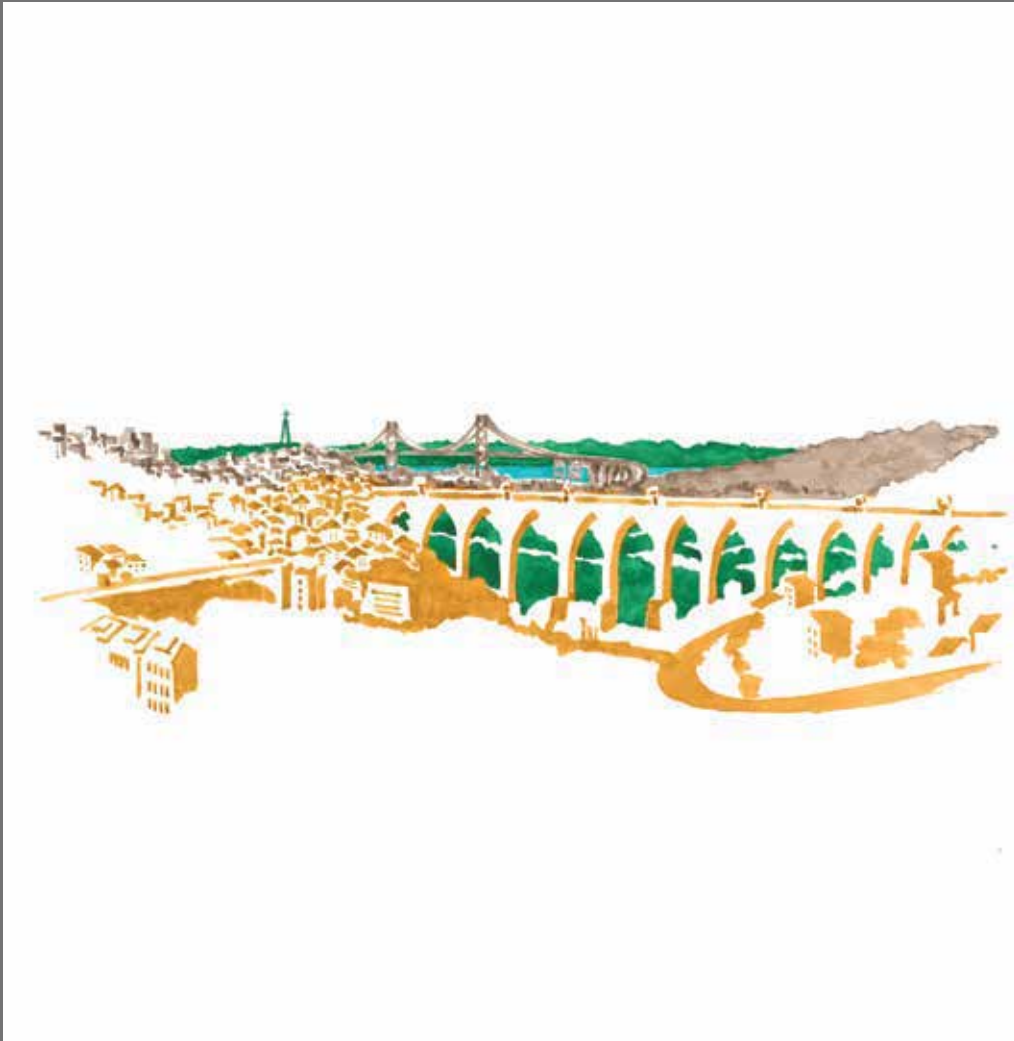



CORINTHIA
LISBON



IN-ROOM DINING

PEQUENO-ALMOÇO BREAKFAST

Disponível das 06h30 às 11h00
Available from 6:30 – 11am

PEQUENO ALMOÇO CONTINENTAL CONTINENTAL BREAKFAST

€19.50

Sumo de laranja natural, s seleção de pastelaria, torradas, compotas, manteiga, mel, iogurte, fiambre, queijo, café, descafeinado, chá ou chocolate quente e leite quente ou frio

Fresh orange juice, pastries, toasts, jams, butter, honey, yoghurt, ham, cheese, coffee, decaffeinated coffee, tea or hot chocolate and hot or cold milk

PEQUENO ALMOÇO INGLÊS ENGLISH BREAKFAST

€21.50

Sumo de laranja natural, café ou chá, dois ovos à sua escolha, bacon, salsichas, fiambre, salmão fumado, feijão cozido, tomate grelhado, cogumelos, batata Rösti, torradas, croissants, seleção de pastelaria, iogurte e fruta laminada

Fresh orange juice, coffee or tea, two eggs at your choice, bacon, sausages, ham, smoked salmon, baked beans, grilled tomato, mushrooms, Rösti potato, toasts, croissant, pastries, yoghurt and fresh laminated fruit

SAUDÁVEL HEALTHY

€17.50

Sumo de laranja ou toranja ou detox, descafeinado ou chá, pão de centeio ou pão integral, servido com compota sem açúcar e margarina, iogurte magro, cereais All-Bran, dois ovos cozidos e salada de fruta sem açúcar

Fresh orange juice or grapefruit juice or detox juice, decaffeinated coffee or tea, rye bread or whole grain bread served with sugar free jams and margarine, skimmed yoghurt, All-Bran cereals, two boiled eggs and sugar free fresh fruit salad

PEQUENO-ALMOÇO À LA CARTE À LA CARTE BREAKFAST

OMELETA À SUA ESCOLHA (DOIS OVOS) OMELET OF YOUR CHOICE (TWO EGGS)

€12.00

Por favor selecione os seus ingredientes favoritos: presunto, fiambre, fiambre de peru, queijo, cebola, cogumelos, salsa, espargos, tomate e pimentos

Please choose your favourite ingredients: smoked ham, ham, turkey ham, cheese, onion, mushrooms, parsley, asparagus, tomato and bell peppers

OVOS ESCALFADOS POACHED EGGS

Dois ovos escalfados sobre pão de brioche torrado
Two poached eggs on brioche toast

€9.00

OVOS MEXIDOS SCRAMBLED EGGS

Servidos com salmão fumado e espargos verde
Served with smoked salmon and green asparagus

€12.00

OVOS BENEDICT €13.00
EGGS BENEDICT

Dois ovos escalfados e bacon sobre pão torrado com molho Holandês
Two poached eggs and bacon on toasted bread with Hollandaise sauce

FRUTA FRESCA €10.00
FRESH FRUIT

Fruta da época laminada com frutos vermelhos
Fresh laminated fruit with red fruits

BIRCHER MÜESLI €6.00
BIRCHER MÜESLI

Aveia, maçã, sumo de laranja, manga seca, sultanas e iogurte natural
Oats, apple, orange juice, dry mango, raisins and natural yoghurt

PRATO DE QUEIJOS €9.00
CHEESE PLATE

PRATO DE SALMÃO FUMADO €9.00
SMOKED SALMON PLATE

Servido com torradas de centeio, crème fraîche e cebolinho
Served with rye toast, crème fraîche and chives

PANQUECAS COM MAPLE SYRUP €6.00
PANCAKES WITH MAPLE SYRUP

WAFFLES COM FRUTOS VERMELHOS €10.00
WAFFLES WITH RED FRUITS

Disponível das 11h00 às 23h30
Available from 11am - 11:30pm

SOPAS SOUPS

SOPA PICANTE DE CAMARÃO COM NOODLES <i>SHRIMP HOT SOUP WITH NOODLES</i>	€13.00
<i>Cogumelos, Tomate, Chalota e Coentros</i> <i>Mushrooms, tomato, shallot and coriander</i>	
CREME DE ABOBORA ASSADA NO FORNO (V) <i>ROASTED PUMPKIN SOUP (V)</i>	€8.00

PETISCOS BITES

GAMBAS COM CHILI E CITRONELA <i>PRAWNS WITH CHILI AND LEMONGRASS</i>	€18.00
TÁRTARO DE VACA AROUQUESA <i>AROUQUESA BEEF TARTAR</i>	€16.00
TEMPURA DE VEGETAIS <i>VEGETABLES TEMPURA</i>	€13.00
TATAKI DE ATUM COM SESAMO E BATATA DOCE <i>TUNA TATAKI WITH SESAME AND SWEET POTATO</i>	€18.00
BURRATA, TOMATE E RÚCULA <i>BURRATA, TOMATO AND ROCKET</i>	€22.00

SALADAS

SALADS

QUINOA COM TOMATE CEREJA ASSADO €16.00
QUINOA WITH BAKED CHERRY TOMATO

Amêndoa, romã, manjerição e vinagrete de framboesa (v)
Almonds, pomegranate, basil and raspberry sauce (v)

FRANGO FUMADO BT €18.00
LT SMOKED CHICKEN

Bacon, ovo, anchovas, tomate seco, croutons e molho cesar
Bacon, egg, anchovies, dried tomato, croutons and caesar sauce

SALADA DE CAMARÃO €20.00
SHRIMP SALAD

Manga, tomate cereja, queijo parmesão, molho de citrinos
Mango, cherry tomato, parmesan cheese and citric sauce

PRATOS PRINCIPAIS

MAIN COURSE

LEGUMES DA ÉPOCA ASSADOS COM PURE DE AIPO (V) €20.00
SEASONAL ROASTED VEGETABLES WITH CELERY PUREE (V)

PEIXE DO MERCADO €29.00
CATCH OF THE DAY

BACALHAU COM BATATA ASSADA E GRELOS €25.00
SALTED COD WITH ROASTED POTATOES AND SPROUTS

BOCHECHAS DO PORCO PRETO E A BATATA €26.00
CHAR-GRILLED BLACK PORK CHEEKS

CARNE MATURADA DRY AGED MEAT

ENTRECOTE 300 GR	€32.00
LOMBO 250 GR TENDERLOIN 250 GR	€32.00

SANDUÍCHES SANDWICHES

CLUB SANDWICH CLUB SANDWICH	€19.00
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*Peito de frango grelhado, alface, queijo, tomate, omelete de ervas e bacon
Grilled chicken breast, bacon, herb omelette, lettuce, cheese and tomato*

PREGO EM BOLO DO CACO STEAK IN "BOLO DO CACO"	€21.50
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*Com manteiga de alho Portuguese
Bread with garlic butter*

PREGO DE ATUM À PORTUGUESA PORTUGUESE TUNA	€21.50
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*Em bolo lêvedo, com tomate e chalota
With tomato and shallot*

SANDUÍCHE CLUB VEGETARIANA (V) VEGETARIAN CLUB SANDWICH (V)	€15.50
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*Alface, tomate, tofu, abacate, pesto e pepino
Lettuce, tomato, tofu, avocado, pesto and cucumber*

HAMBÚRGUERES HAMBURGERS

AUGUSTE BURGER

€23.00

Foie gras, compota de cebola roxa e rúcula. Acompanhado de batata ponte nova e molho Béarnaise
Foie gras, purple onion jam and arugula, served with twice fried potato and Béarnaise sauce

19TH CENTURY BURGER

€19.50

Hambúrguer Black Angus, molho barbecue, bacon, cornichons, queijo Cheddar, alface e tomate, acompanhado de batata doce
Black Angus burger, barbecue sauce, bacon, gherkins, Cheddar cheese, lettuce and tomato, served with sweet potato

TWICE BURGER

€18.50

Mini hambúrguer de frango com bacon, alface romana e molho Caesar
Mini hambúrguer de vaca com ovo de codorniz, queijo Cheddar, alface e tomate
Chicken burger with bacon, lettuce and Caesar dressing
Beef burger with hens egg, Cheddar cheese, lettuce and tomato

SOBREMESAS DESSERTS

QUEIJO DE CABRA FUMADO E PÊRA SMOKED GOAT CHEESE AND PEAR

€10.00

BRÛLÉE DE LOURO COM LARANJA E MEL BAY LEAF CREAM BRÛLÉE WITH ORANGE AND HONEY

€10.00

DUAS TEXTURAS DE CHOCOLATE TWO CHOCOLATE TEXTURES

€10.00

PAVLOVA DE FRUTOS VERMELHOS RED BERRIES PAVLOVA

€10.00

CHEESECAKE DE PISTACHO PISTACHIO CHEESECAKE

€11.00

GELADO ARTESANAL (1 ou 2 sabores) HOME-MADE ICE CREAMS (one or two flavours)

€5.00 | €7.00

MENU 24 HORAS

24 HOURS MENU

Disponível das 23h30 às 07h00
Available from 11:30pm to 07:00am

SOPA DO DIA €8.00
SOUP OF THE DAY

Por favor contacte o Room Service
Please contact Room Service

TOSTA MISTA EM PÃO ALENTEJANO €13.00
HAM AND CHEESE TOAST IN ALENTEJO BREAD

TOSTA PORTUGUESA €17.00
PORTUGUESE TOAST

Presunto, queijo da Serra e óregãos em pão saloio
Smoked ham, Serra cheese and oreganos in white crusty bread

MARGARITA DE BÚFALA (V) €17.00
BUFFALO MARGHERITA (V)

Molho de tomate, mozzarella de búfala e manjeriço
Tomato sauce, buffalo mozzarella and basil

COMPONHA O SEU PRÓPRIO GELADO OU SORVETE (3 BOLAS) €11.00
MAKE YOUR OWN ICE CREAM OR SORBET (3 SCOOPS)

Gelado: chocolate, morango, nata e baunilha
Sorvetes: manga, limão e framboesa
Ice Cream: chocolate, strawberry, cream and vanilla
Sorbet: mango, lemon and raspberry

SALADA DE FRUTA €10.00
FRUIT SALAD

MENU INFANTIL CHILDREN'S MENU

Disponível das 11h00 às 23h30
Available from 11:00am to 11:30pm

CREME DE LEGUMES (V) €8.50
VEGETABLES CREAM SOUP (V)

CACHORRO QUENTE €12
HOT DOG

Servido com batata frita
Served with fried potatoes

PANADOS DE FRANGO €15
BREADED CHICKEN

Servidos com puré de batata e legumes salteados
Served with mashed potatoes and sautéed vegetable

PEIXE DO MERCADO GRELHADO €13
GRILLED CATCH OF THE DAY

Servido com puré de cenoura e espargos
Served with mashed carrot and asparagus

ALMÔNDegas COM ESPARGUETE €12
SPAGHETTI AND MEATBALLS

Servidas com molho de tomate
Served with tomato sauce

SELEÇÃO DE CAFÉ E CHÁ SELECTION OF COFFEE AND TEA

CAFÉ EXPRESSO <i>ESPRESSO COFFEE</i>	€4.50
CAFÉ EXPRESSO DUPLO <i>DOUBLE ESPRESSO COFFEE</i>	€5.50
DESCAFEINADO <i>DECAFFEINATED COFFEE</i>	€4.50
ABATANADO <i>AMERICAN COFFEE</i>	€4.50
CAFÉ AMERICANO <i>AMERICAN COFFEE</i>	€5.00
CAFÉ COM LEITE <i>COFFEE WITH MILK</i>	€5.50
CAPPUCCINO <i>CAPPUCCINO</i>	€5.50
LATTE MACCHIATO <i>LATTE MACCHIATO</i>	€5.50
LEITE QUENTE COM CHOCOLATE <i>HOT CHOCOLATE WITH MILK</i>	€7.00
SELEÇÃO DE INFUSÕES <i>SELECTION OF INFUSIONS</i>	€7.00
CHOCOLATE QUENTE <i>HOT CHOCOLATE</i>	€4.50

SELEÇÃO DE CHÁS PREMIUM PREMIUM TEA SELECTION

Da Companhia Portuguesa do Chá
From Companhia Portuguesa do Chá

CHÁ DA MANHÃ <i>MORNING TEA</i>	
LISBON BREAKFAST	€7.00
EARL GREY PORTUGAL	€7.00
SENCHA JAPAN GREEN TEA	€7.00

CHÁ DA TARDE
AFTERNOON TEA

DARJEELING CASTLETON T.G.F.O.P SINGLE ESTATE	€7.00
AZORES SMOKED SOUCHONG TEA	€7.00
OOLONG SAKURA	€9.00
JASMIM VICE-KING OF INDIA	€10.00
GREEN SENCHA FLOWER'S	€10.00

CHÁ DAS CINCO
FIVE O'CLOCK TEA

WHITE TEA ILHA DOS AÇORES	€9.00
GREEN LONG JING IMPERIAL	€10.00
JAPAN GYOKURO ASAHI	€10.00

CHÁ DA NOITE
EVENING TEA

OOLONG FORMOSA-MINT	€7.00
WHITE TEA PAI-MU-TAN LAVANDA	€7.00
ROOIBOS CAMOMILE	€7.00

BEBIDAS SAUDÁVEIS
HEALTHY BEVERAGES

SMOOTHIE GREEN POWER GREEN POWER SMOOTHIE	€9.00
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Banana, espinafres, leite de amêndoas
Banana, spinach, almond milk

SMOOTHIE TROPICAL TROPICAL SMOOTHIE	€9.00
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Banana, papaia, ananás, espinafre
Banana, papaya, pineapple, spinach

SMOOTHIE PIÑA COLADA PINA COLADA SMOOTHIE	€9.00
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Ananás Golden, leite de côco, iogurte magro
Golden pineapple, coconut milk, low fat yogurt

SUMOS DE FRUTAS NATURAIS 20CL FRESHLY SQUEEZED FRUIT JUICES 20CL	€8.50
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ÁGUAS & REFRIGERANTES WATER & SOFT DRINKS

ÁGUA MINERAL SEM GÁS 25CL <i>MINERAL STILL WATER 25CL</i>	€4.00
ÁGUA MINERAL SEM GÁS 50CL <i>MINERAL STILL WATER 50CL</i>	€5.00
ÁGUA MINERAL SEM GÁS 100CL <i>MINERAL STILL WATER 100CL</i>	€5.50
ÁGUA MINERAL COM GÁS 25CL <i>MINERAL SPARKLING WATER 25CL</i>	€4.00
ÁGUA MINERAL COM GÁS 100CL <i>MINERAL SPARKLING WATER 100CL</i>	€5.50
REFRIGERANTES 25CL <i>SOFT DRINKS 25CL</i>	€5.50
RED BULL <i>RED BULL</i>	€6.00
ÁGUA TÓNICA SCHWEPES 25CL <i>SCHWEPES TONIC WATER 25CL</i>	€6.00
ÁGUA TÓNICA FEVER TREE 25CL <i>FEVER TREE TONIC WATER 25CL</i>	€6.00

CERVEJAS BEER

CERVEJA NACIONAL GARRAFA 33CL <i>LOCAL BEER BOTTLE 33CL</i>	7.50€
CERVEJA IMPORTADA GARRAFA 33CL <i>IMPORTED BEER BOTTLE 33CL</i>	7.50€
CERVEJA PRETA GARRAFA 33CL <i>DARK BEER BOTTLE 33CL</i>	7.50€
CERVEJA SEM ÁLCOOL GARRAFA 33CL <i>NON ALCOHOLIC BEER BOTTLE 33CL</i>	7.50€

VINHOS WINE

	Copo Glass (14 CL)	Garrafa Bottle (75 CL)
VINHO BRANCO WHITE WINE		
ALLO - VINHO VERDE DOC Casta - Loureiro & Alvarinho Grape - Loureiro & Alvarinho	€7.00	€32.00
MESSIAS SELECTION Casta - Blend Grape - Blend	€4.00	€18.00
DONA MARIA - ALENTEJO Casta - Viognier Grape - Viognier	€7.50	€34.50
LACRAU - DOURO Casta - Moscatel Galego Grape - Moscatel Galego	€6.50	€32.00
MAR DA PALHA - LISBOA Casta - Sauvignon Blanc Grape - Sauvignon Blanc	€7.50	€34.50
QUINTA DO VALDOEIRO CHARDONNAY - BAIRRADA Casta - Chardonnay Grape - Chardonnay	€6.50	€25.00
TALENTVS GRANDE ESCOLHA - DOURO Casta - Gouveio Real, Viosinho, Rabigato e Arinto Grape - Gouveio Real, Viosinho, Rabigato e Arinto		€97.00
VINHO ROSÉ ROSE WINE		
CONDE MONSUL - DOURO Casta - Touriga Nacional & Touriga Franca Grape - Touriga Nacional & Touriga Franca	€7.00	€30.00
VINHO TINTO RED WINE		
MESSIAS SELECTION Casta - Blend Grape - Blend	€4.00	€18.00
HORÁCIO SIMÕES TRADIÇÃO - SETÚBAL Casta - Castelão Grape - Castelão	€7.50	€34.50

VINHO TINTO RED WINE	Copo Glass (14 CL)	Garrafa Bottle (75 CL)
PASSA - DOURO Casta - Tinta Roriz, Touriga Franca & Touriga Nacional Grape - Tinta Roriz, Touriga Franca & Touriga Nacional	€8.00	€37.00
CALADESSA - ALENTEJO Casta - Tinta Caiada, Alfrocheiro & Touriga Nacional Grape - Tinta Caiada, Alfrocheiro & Touriga Nacional	€8.00	€37.00
QUINTA VALDOEIRO CABERNET SAUVIGNON - BAIRRADA Casta - Cabernet Sauvignon Grape - Cabernet Sauvignon	€7.50	€34.50
PINTAS CHARACTER - DOURO Casta - Old Vineyards Grape - Old Vineyards		€76.00

ESPUMANTE & CHAMPANHE SPARKLING WINE & CHAMPAGNE

ESPUMANTE SPARKLING WINE	Copo Glass (12,5 CL)	Garrafa Bottle (75 CL)
RAPOSEIRA SUPER RESERVA BRUT Casta - Malvasia Fina & Tinta Roriz Grape - Malvasia Fina & Tinta Roriz	€12.00	€60.00
QUINTA DO VALDOEIRO Casta - Baga & Chardonnay Grape - Baga & Chardonnay	€14.50	€60.00
MURGANHEIRA SUPER RESERVA BRUT Casta - Malvasia Fina, Cerceal e Touriga Nacional Grape - Malvasia Fina, Cerceal e Touriga Nacional		€75.00
CHAMPANHE CHAMPAGNE		
LAURENT PERRIER BRUT LP Casta - Pinot Noir, Chardonnay & Pinot Meunier Grape - Pinot Noir, Chardonnay & Pinot Meunier	€32.00	€150.00
MOËT & CHANDON NECTAR IMPERIAL Casta - Pinot Noir, Chardonnay & Pinot Meunier Grape - Pinot Noir, Chardonnay & Pinot Meunier		€175.00
TAITTINGER BRUT Casta - Chardonnay, Pinot Noir Grape - Chardonnay, Pinot Noir		€170.00

CHAMPANHE CHAMPAGNE		Garrafa Bottle (75 CL)
PERRIET JOUËT GRAND BRUT Casta - Pinot Noir, Chardonnay & Pinot Meunier <i>Grape - Pinot Noir, Chardonnay & Pinot Meunier</i>		€180.00
PERRIET JOUËT BELLE EPOQUE Casta - Pinot Noir, Chardonnay & Pinot Meunier <i>Grape - Pinot Noir, Chardonnay & Pinot Meunier</i>		€455.00
CHAMPANHE VINTAGE VINTAGE CHAMPAGNE		
LOUIS ROEDERER CRISTAL Casta - Pinot Noir & Chardonnay <i>Grape - Pinot Noir & Chardonnay</i>		€500.00
DOM PÉRIGNON VINTAGE Casta - Pinot Noir & Chardonnay <i>Grape - Pinot Noir & Chardonnay</i>		€435.00
VEUVE CLIQUOT LA GRANDE DAME Casta - Pinot Noir & Chardonnay <i>Grape - Pinot Noir & Chardonnay</i>		€375.00

VINHO DO PORTO PORT WINE AND FORTIFIED WINE

	Copo Glass (6 CL)	Garrafa Bottle (75 CL)
PORTO 10 Quinta Seara D'Ordens	€18.00	€90.00
PORTO TAWNY Messias	€12.00	€75.00
PORTO RUBY Quinta do Passadouro Ruby Reserva	€12.00	€85.00
VINTAGE Quinta Seara D'Ordens Vintage		€155.00
LATE BOTTLED VINTAGE Quinta Seara D'Ordens LBV		€125.00

APERITIVOS

APERITIFS

BELSAZAR TINTO ROSÉ WHITE 4CL <i>BELSAZAR RED ROSÉ WHITE 4CL</i>	€12.00
TANQUERAY 4CL	€18.50
KETEL ONE 4CL	€18.50
PLANTATION 5AÑOS 4CL	€18.50
D. JULIO BLANCO 4CL	€18.50

WHISKY ESCOCÊS OLD OLD SCOTCH WHISKY

CHIVAS REGAL - 12 YEARS 4CL	€15.00
JOHNNIE WALKER BLACK LABEL - 12 YEARS 4CL	€16.50

WHISKY ESCOCÊS MALT MALT SCOTCH WHISKY

CARDHU - 12 ANOS 4CL	€19.00
LAGAVULIN - 16 ANOS 4CL	€23.50

WHISKY ESCOCÊS SCOTCH WHISKY

JOHNNIE WALKER RED LABEL 4CL	€12.50
BALLANTINES 4CL	€13.00

WHISKY IRLANDÊS IRISH WHISKY

BUSHMILLS 4CL	€16.00
BUSHMILLS - 10 YEARS 4CL	€18.50
ROE & CO 4CL	€17.50

AGUARDENTES VÍNICAS PORTUGUESAS PORTUGUESE OLD BRANDY

AGUARDENTE DA LOURINHÃ 4CL	€34.00
FERREIRINHA 4CL	€22.50

COGNAC

FRAPPIN VS 4CL	€17.50
RÉMY MARTIN VSOP 4CL	€19.50

LICORES PORTUGUESES PORTUGUESE LIQUEUR

LICOR BEIRÃO 4CL	€13.00
LIMONTEJO 4CL	€13.00
GINJA 4CL	€13.00
AMÊNDOA AMARGA 4CL	€13.00

Na preparação de todos os itens deste menu, informamos que utilizamos um ou mais dos seguintes ingredientes: Cereais que contêm glúten (trigo, centeio, cevada, aveia e produtos à base destes cereais), Crustáceos e produtos à base de crustáceos, Ovos e produtos à base de ovos, Peixes e produtos à base de peixe, Amendoins e produtos à base de amendoins, Soja e produtos à base de soja, Leite e produtos à base de leite (incluindo lactose), Frutos de casca rija (amêndoas, avelãs, castanhas de caju, nozes pécan, castanhas do Brasil, pistácios, nozes e produtos à base destes frutos), Aipo e produtos à base de aipo, Mostarda e produtos à base de mostarda, Sementes de sésamo e produtos à base de sementes de sésamo, Dióxido de enxofre e sulfitos (concentrações superiores a 10 mg/kg ou 10 mg/l), Tremoço e produtos à base de tremoço e Moluscos e produtos à base de moluscos. Caso seja alérgico ou intolerante a alguma destas substâncias por favor consulte o seu empregado de mesa para o ajudarmos a selecionar os componentes da sua refeição.

Food Allergies and Intolerances: should you have any questions regarding the content or preparation of any of our food, please ask a member of the restaurant team. Food and beverage including appetizers served at the restaurant, can only be charged if ordered or consumed by the guest.

On preparation of all items mentioned in this menu, we kindly inform you that they may contain one or more of the following ingredients: Cereals that contains gluten (wheat, rye, barley, oat and ingredients with these cereals), Crustaceans and ingredients with crustaceans, Eggs and ingredients with eggs, Fish and ingredients with fish, Peanuts and ingredients with peanuts, Soya and ingredients with soya, Milk and ingredients with milk (including lactose), Tree nuts (almonds, hazelnuts, cashew, pecan nuts, Brazilian chestnuts, pistachios, nuts) and ingredients with these tree nuts, Celery and ingredients with celery, Mustard and ingredients with mustard, Sesame seeds and ingredients with sesame seeds, Sulphur dioxide and sulphites (in concentrations 10 mg/kg or 10 mg/l), Lupine bean and ingredients with lupine bean and Mollusks and ingredients with mollusks