











PORTUGAL
EXPO 2020 DUBAI



AL-LUSITANO

R E S T A U R A N T

ME AL-LUSITANO NU

-  Gluten
-  Eggs / Ovos
-  Mustard / Mostarda
-  Celery / Aipo
-  Crustaceans, shellfish / Crustáceos, moluscos
-  Fish / Peixe
-  Dairy / Lactose
-  Nuts / Frutos Secos

Note / Nota:

Caution! Some dishes may contain unidentified allergens.
If in doubt, please consult our staff.

Atenção! Alguns pratos podem conter alergénicos não identificados.
Em caso de dúvida por favor consulte o nosso staff.

Couvert
Flour, water, sal, yeast, olive oil

Couvert
Farinha, água, sal, fermento, azeite extra virgem 

22 AED



STARTERS

(Small portions ideal for sharing)

ENTRADAS


(Pequenas doses ideais para partilhar)

Green Beans Tempura
Green beans, flour, egg, salt, water

Peixinhos da Horta
Feijão verde, farinha, ovo, sal, água  

50 AED

Prawns in Love with Olive Oil and Garlic
Prawns, garlic, olive oil, chili pepper, salt, coriander, lime

Gambas ao Alho
Gambas, alho, azeite, piri piri, sal, coentros, lima 



80 AED

Steamed Shrimp
Shrimp, water

Camarão Cozido
Camarão, água 

60 AED

Beef Bites (served with bread)
Mustard, olive oil, garlic, bay leaves, pickles, butter

Pica-pau de Vaca (servido com pão)
Azeite, alho, louro, mostarda, pickles, manteiga  

80 AED

Octopus Salad

Octopus, peppers, red onion, olive oil, salt

Veal Croquettes

Water, butter, flour, Beef, carrot, onion, salt, breadcrumbs, egg

Clams with Coriander and Lemon

(served with bread)

Clams, olive oil, coriander, garlic, lemon, salt

Cod Fish Patty

Cod, egg, flour, salt, coriander, water

Cod Fish and Chickpeas Salad



Chickpeas, cod, onion, olive oil, coriander

Salada de Polvo

Polvo, pimentos, cebola roxa, azeite, sal 


85 AED

Croquetes de Vitela

Água, manteiga, farinha, vitela, cenoura, cebola, sal, pão ralado, ovo  



4 un. 55 AED

Ameijoas à Bulhão Pato (estilo Algarvio)

Ameijoas, azeite, coentro, alho, limão, sal 

90 AED

Pastéis de bacalhau

Bacalhau, ovo, farinha, sal, coentros, água  

4 un. 50 AED

Salada de Bacalhau com Grão

Grão, bacalhau, azeite cebola, coentros

80 AED

FISH AND SEAFOOD

PEIXE E MARISCOS

Sea Bass Filet (crumbled bread with tomato and coriander)
Fish, bread, tomato, olive oil, salt, flour, egg

Roasted Octopus with Garlic and Olive Oil
Octopus, new potatoes, olive oil, garlic, salt, black pepper, sweet bell paprika

Portuguese Seafood Rice (2 pax)
Sea food mix, portuguese 'carolino' rice, tomato, onion, salt, coriander, peppers
(Preparation Time: 25 minutes)

Codfish (with corn bread crust and a delicious chickpea puree)
Salted codfish, chickpea, olive oil, corn bread, sea salt, coriander, garlic

Filet de Robalo (migas de tomate e coentros)
Peixe, pão, tomate, azeite, sal, farinha, ovo



120 AED

Polvo à Lagareiro
Polvo, batata nova, azeite, alho, sal marinho, pimenta preta, pimentão doce



170 AED

Arroz de Marisco (2 pax)
Mistura de mariscos, arroz carolino, tomate, cebola, sal, coentros, pimentos
(Tempo de preparação: 25 minutos)



220 AED

Bacalhau (com crosta de broa de milho e um delicioso purê de grão de bico)
Bacalhau, grão, azeite, broa, sal marinho, coentros, alho



150 AED

MEAT

Roasted Lamb's Leg Lamb, rice, salt, rosemary, garlic, olive oil
Sirloin with Butter Sauce Butter, garlic, olive oil, Worcestershire sauce, bay leaf, beef
Chicken Piri-piri Chicken, mix of hot spices, olive oil, potato, rice
Special Northern Style Steak Mirandesa beef, potato, salt
Roasted Goat with Mint and Sweet Paprika Goat, olive oil, bay leaf, sweet paprika, mint, potato, salt, onion

CARNE

Perna de Borrego Assado Borrego, arroz, sal, alecrim, alho, azeite	150 AED
Vazia com Molho de Manteiga Manteiga, alho, azeite, molho Worcestershire, louro, carne de vaca	140 AED  
Frango Piri-piri Frango, piri-piri, azeite, batata, arroz	100 AED
Posta Mirandesa Grelhada Carne mirandesa, batata, sal	130 AED
Cabrito à Padeiro Cabrito, azeite, louro, pimentão doce, hortelã, batata, sal, cebola, hortelã	1 pax. 140 AED 2 pax. 220 AED 4 pax. 350 AED

SALADS

Bell Pepper Salad Onion, peppers, olive oil, salt
Tomato, Onion and Oregano Salad Onion, tomato, oregano, olive oil
Mixed Salad – Lettuce, Tomato and Onion Lettuce, tomato, onion, olive oil, salt

SALADAS

Salada de Pimentos Cebola, pimentos, azeite, sal	26 AED
Salada de Tomate, Cebola e Orégãos Cebola, tomate, orégãos, azeite	26 AED
Mixed Salad – Lettuce, Tomato and Onion Alface, tomate, cebola, azeite, sal	26 AED

DESSERT AND PASTRY SPECIALITIES

SOBREMESAS E PASTELARIA

<p>Portuguese Pastry Custard Flour, egg, butter, milk, sugar</p>	<p>Pastel de Nata Farinha, ovo, manteiga, leite, açúcar</p> 	<p>20 AED</p>
<p>Rice Pudding with Lemon and Cinnamon Rice, milk, lemon, cinnamon, sugar, egg, butter</p>	<p>Arroz Doce Arroz, leite, limão, canela, açúcar, ovo, manteiga</p> 	<p>30 AED</p>
<p>Milk Custard Milk, cinnamon, cornstarch, eggs, lemon, sugar</p>	<p>Leite Creme Leite, canela, maizena, ovos, limão, açúcar</p> 	<p>30 AED</p>
<p>D. Amélia Cake (traditional cake from Terceira island) Egg, corn flour, butter, sugar, spices</p>	<p>Bolo Dona Amélia Ovo, farinha de milho, manteiga, açúcar, especiarias</p> 	<p>30 AED</p>
<p>Carpaccio of Pineapple and Coriander Pineapples, sugar, water, coriander</p>	<p>Carpaccio de Ananás e Coentros Ananas, açúcar, agua, coentros</p>	<p>30 AED</p>

DRINKS

BEBIDAS

<p>Still Water</p>	<p>Água sem Gás</p>	<p>0,5L 14 AED 1L 22 AED</p>
<p>Sparkling Water</p>	<p>Água com Gás</p>	<p>0,5L 16 AED 1L 25 AED</p>
<p>Juice Orange, apple, pineapple, mango, red fruits</p>	<p>Sumos a copo Laranja, maçã, ananás, manga, frutos vermelhos</p>	<p>12 AED</p>
<p>Coffee Espresso</p>	<p>Café Espresso</p>	<p>20 AED</p>

Note:
All prices are inclusive of 5% VAT and are subjected to 7% Dubai Municipality Fee.



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RESTAURANT