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## Welcome to Lost in

*Get carried away by the tranquility of our oasis and relax in good company.*

*Our menu takes you on a gastronomic journey through the different flavors of Lisbon.  
A city that thrives on the fusion of cultures that are both far and so close.*

*We offer some of the classics of international cuisine, fused with the best  
of Portuguese Tradition, rich in flavors, spices and sensations.*

Lose yourself at Lost In...

**lost in**

# Starters

## BREAD AND DAILY APPETIZER 6

Bread selection from Gleba® with daily snacks

## VEGETABLES SAMOSAS 9

With yoghurt and mint emulsion, tamarind chutney and kashmiri

## GOAT CHEESE MILLE-FEUILLE 10

Goat cheese parfait with caramelized pumpkin, walnuts with celery and spice chutney

## ALHEIRA SAUSAGE MEDALLION 8

Smoked sausage, soft-boiled egg, blackberries and spices reduction, and garlic butter spinach

## GARLIC PRAWNS 12

Sautéed prawns, garlic-infused béarnaise sauce, chili, cilantro and toasted brioche

## CHICKEN WINGS 9

Triple-fried, korean barbecue sauce, crispy fried onion with garlic and sesame emulsion

## TUNA AND QUINOA POKE 10

Tuna tartare with ponzu vinaigrette, quinoa salad with tumeric, avocado mousse, sesame seeds, dates, cashew and crispy papadum

## SMOKED PORK GOLGAPPAS 9

Slow-cooked pork, galangal, mango chutney, azorian cheese, chili, Saigon sauce and garlic mayonnaise

## CRISPY KATAIF SHRIMP 9

With Madras curry emulsion and basil, bell peppers salad, and fresh coriander

## PICA PAU 12

Sliced sirloin, soy, mustard, homemade pickles, toasted sesame and root vegetable chips

# Salads

## DUCK CONFIT 12

Lettuce, orange and honey vinaigrette, cucumber, chili, dates and sesame

## TUNA AND QUINOA 12

Braised tuna, lettuce, avocado, cashew nuts, ponzu vinaigrette and sesame

## CRISPY CHICKEN 11

Lettuce, ranch, aged cheese, bacon, corn, avocado, nuts, and barbecue sauce

# Sandwiches

## PULLED PORK 11

Toasted brioche, coleslaw, ranch, spices, mango chutney, homemade pickles, carrot and apple

## FALAFEL 10

Brown bread, tomato and spice relish, lettuce, spinach, arugula, and raita sauce

## CRISPY FRIED CHICKEN 10

Brown bread, Thousand Island sauce, crispy onion, bacon, bok choy, corn and barbecue sauce

SERVED WITH OVEN-BAKED POTATOES

# Side Dishes

## OVEN-BAKED POTATOES 4

With aromatic herbs and homemade ketchup

## GREEN SALAD 4

With mustard and honey vinaigrette

## OUR RICE OF THE DAY 3

## SAUTÉED VEGETABLES 4

# Main Courses

## GOLDEN CRUSTED CODFISH 19

Pangrattato with spices, garlic textures, roasted potatoes, caramelized cauliflower, greens gel and Lagareiro sauce

## OCTOPUS 24

Caramelized in noisette, roasted potatoes, turnip greens gel, confit tomato, fried onion, garlic, lemongrass and spice hollandaise sauce

## SHRIMP CURRY 19

Our curry, green mango, toasted coconut, tamarind, green apple, cilantro and basmati rice with sliced almonds

## TUNA WELLINGTON 23

Mushroom and wasabi duxelle, nori seaweed, truffled potato purée, arugula and toasted hazelnut

## CHICKEN BREAST WITH OUR CURRY 18

Chicken breast wrapped in turkey bacon, green mango, almonds, coconut, and basmati rice with chives

## LAMB SHANK 27

With ras el hanout, togarashi, roasted pumpkin and orange mousseline, toasted pumpkin seeds and Port wine sauce

## DUCK 19

Creamy rice, roasted duck breast, smoked sausages, wafu sauce, bacon, and orange chutney

## THE TOFU CURRY 16

Marinated tofu steak, sweet potato curry, sautéed vegetables, mango, green apple, coconut and almond rice

## PUMPKIN TOURNEDOS 17

With citrus teriyaki, butternut squash purée, shimeji, enoki, eryngii mushrooms, and toasted pumpkin seeds

# Desserts

## CHOCOLATE TART 7

With red berries, cookie crumble, and meringue tile

## DARK CHOCOLATE MARQUISE 7

Vegan Tofu Marquise, raspberries, blackberries, with raspberry and lime sorbet

## LIME AND MATCHA TART 7

Lime and lemon tart with matcha, merengue ice cream and green apple

## 14-LAYER BEBINCA 7

With ginger and cardamom ice cream, coconut textures, and chili crumble

 Vegetarian

 Hot

 Mild Hot

 Slow Cooked

 PASSWORD: **lostinlostin**

Main dishes are available from 12:30PM to 3PM and from 6PM to 10:30PM.

Please inform us in advance of any food allergies or intolerances you may have.

No dish, food product, or drink can be charged if it has not been requested or used by the customer.

VAT included | Complaints book available

## Red Wine 0.75LT

### PILOTO COLLECTION 26

Setúbal | Cabernet Sauvignon

### PERIPÉCIA 30

Lisboa | Pinot Noir

### ENCOSTA DO SOBRAL 24

Lisboa | Syrah

### NEVES SUPERIOR 26

Bairrada | Merlot

### QUINTA DO VALE DO RUIVO 29

Beira Interior | Rufete, Baga, Folha Branca de Figueira

### ARVARD 28

Algarve | Touriga Nacional, Alicante Bouchet, Cabernet Sauvignon

### QUINTA DO PARAL 27

Alentejo | Touriga Nacional, Touriga Franca, Petit Verdot, Petit Syrah

### MONTE DAS TALHAS RESERVA 24

Alentejo | Alicante Bouchet, Alfrocheiro, Tinta Miuda, Trincadeira, Touriga Nacional, Syrah

### DONA SANCHA 30

Dão | Jaen, Tinta Roriz, Alfrocheiro, Touriga Nacional

### QUINTA DE SAES 27

Dão | Touriga Nacional

### PALATO COLHEITA 27

Douro | Touriga Nacional, Touriga Franca, Tinta Roriz

### PROVA CEGA 24

Douro | Touriga Nacional, Touriga Franca, Tinta Roriz

## Rosés 0.75LT

### LACRAU 23

Douro | Touriga Nacional

### SÓ VINHA 25

Alentejo | Syrah, Touriga Nacional

### OAKED 31

Algarve | Touriga Nacional, Aragonês

## Wine Glass 12.5CL

### VINHA DOS PARDAIS | Tinto 5

Setúbal | Alicante Bouchet, Touriga Nacional, Syrah, Castelão

### VINHA DOS PARDAIS | Branco 5

Setúbal | Sauvignon Blanc, Fernão Pires

### QUINTA DE CURVOS | Verde 5

Vinhos Verdes DOC | Loureiro

### ENCOSTA DO SOBRAL SELECTION | Rosé 5

Tejo | Aragonês, Touriga Nacional

## Sparkling Wine 0.75LT

### FÉLIX ROCHA BRUTO BLANC DE NOIRS 27

Lisboa | Arinto, Fernão Pires

### QUINTA DOS ABIBES EXTRA BRUTO RESERVA 35

Bairrada | Baga, Arinto

### SIDÓNIO DE SOUSA BRUT NATURE ROSÉ 28

Bairrada | Baga

### AR LENOBLE INTENSE BRUT

Champagne | Chardonnay, Pinot Noir, Meunier

## White Wine 0.75LT

### FÉLIX ROCHA 25

Lisboa | Arinto, Sauvignon Blanc

### QUINTA DE CHOCAPALHA 24

Lisboa | Arinto

### QUINTA DO PILOTO COLLECTION 28

Setúbal | Moscatel Roxo

### HORÁCIO SIMÕES TRADIÇÃO BRANCO 22

Setúbal | Boal

### CASAS ALTAS 33

Beira Interior | Riesling

### VOLTEFACE RESERVA 32

Alentejo | Antão Vaz

### BARRANCO LONGO GRANDE ESCOLHA 28

Algarve | Arinto, Chardonnay, Encruzado

### LACRAU 23

Douro | Chardonnay

### PROVA CEGA 24

Douro | Viosinho, Rabigato, Gouveio

### QUINTA DO CARQUEIJAL 22

Douro | Malvasia Fina, Fernão Pires, Viosinho

### QUINTA DA ROBOTÊA 26

Dão | Encruzado, Malvasia Fina, Semilon, Bical

### QUINTA DAS CAMÉLIAS 27

Dão | Encruzado

## Verdes 0.75LT

### QUINTA DE CURVOS 22

Vinhos Verdes DOC | Loureiro

### SOALHEIRO ALLO 25

Vinhos Verdes DOC | Alvarinho, Loureiro

### SÓ VINHA 25

Vinhos Verdes DOC | Alvarinho, Azal

## Sangrias

SANGRIA 1LT | Red | White | Rosé 18

SANGRIA 2LT | Red | White | Rosé 28

SPARKLING WINE SANGRIA 1LT | With red berries 20

SPARKLING WINE SANGRIA 2LT | With red berries 29

## Port & Brandy

AMARGUINHA 5

LICOR BEIRÃO 5

GINGINHA DE ÓBIDOS 5

AGUARDENTE C.R.F RESERVA 7

BAILEY'S 5

PORTO FERREIRA TAWNY | Douro 6

PORTO FERREIRA DONA ANTÓNIA 10 YEARS | Douro 8

PORTO FERREIRA DONA ANTÓNIA 20 YEARS | Douro 12

PORTO FERREIRA WHITE | Douro 6

PORTO DONA ANTÓNIA RESERVA WHITE | Douro 8

VINHO MADEIRA 5 YEARS SEMI-DRY | Madeira 7

MOSCATEL ROXO QUINTA DO PILOTO | Setúbal 7

## Cocktails

### APEROL SPRITZ 10

Aperol, prosecco and soda

### CAIPIS 10

Cachaça or Vodka, lime juice and sugar

### DAIKIRI 11

Rum, lemon, sugar and fruit

### EXPRESSO MARTINI 11

Vodka, kahlua, espresso and egg white

### INDIAN GARDEN 10

Vodka, granny smith juice, lemon juice and cinnamon

### BLOODY MARY 11

Vodka, fresh tomato juice, Worcestershire sauce, tabasco, salt, pepper and celery

### LOST 56 10

Gin, lemon juice, sugar and sparkling wine

### MARGARITA 11

Tequila, cointreau, lime juice, salt and fruit

### MOJITO CUBANO 10

Rum, lime, mint, soda and fruit

### MOSCOW MULE 11

Vodka, ginger beer, lime juice and cucumber

### PISCO SOUR 11

Pisco, sweet & sour and egg white

### SMOKED NEGRONI 11

Gin, vermute, campari and smoked cinnamon

### IRISH COFFEE 11

Whisky Jameson, espresso, sugar and cream

## Gin

### BOMBAY SAPPHIRE 8

Gin, lemon and tonic

### TANQUERAY 8

Gin, lime and tonic

### LONDON N°3 11

Gin, lemon, orange and tonic

### HENDRICK'S 11

Gin, cucumber and tonic

### SHARISH 12

Gin, granny smith apple and tonic

### MARTIN MILLER'S 11

Gin, lime, orange and tonic

## Vodka

### STOLICHNAYA 8

### GREY GOOSE 10

### BELVEDERE 11

## Whiskey

### JAMESON 6

### BLACK LABEL 12 YEARS 9

### JACK DANIEL'S 7

### THE BALVENIE 12 YEARS 12

### NIKKA FROM THE BARREL 14

## Mocktails

### FRESH GREEN APPLE JUICE AND GINGER 4.5

### FRESH ORANGE JUICE, ROSEMARY AND HONEY 4.5

### FRESH ORANGE JUICE, CARROT AND BEETROOT 4.5

### FRESH LIME JUICE AND FRESH MINT 4.5

### FRESH DAILY JUICE 4.5

## Beer

### DRAFT BEER 20CL 2

### PINT 50CL 5

### SUPER BOCK STOUT 33CL 3

### SUPER BOCK NO ALCOHOL 33CL 3

### 1927 MUNICH DUNKEL 33CL 4.5

### SOMERSBY 33CL 3.5

### KINGFISHER 33CL 4

## Water

### PURIFIED WATER 75 CL 3.5

### SPARKLING PURIFIED WATER 75CL 4

### ÁGUA DAS PEDRAS 25CL 2.5

## Soft Drinks

### COCA-COLA 23.7CL | Classic | Zero 2.5

### NESTEA 30CL | Lemon | Peach 2.5

### SPRITE 20CL 2.5

### KOMBUCHA 33CL | Strawberry | Ginger and Lemon 5

## Coffee & Tea

INDIVIDUAL PORTION

### ORGANIC COFFEE | Decaf 1.6

### LATTE MACCHIATTO | CAPPUCCINO 4

### HOT CHOCOLAT 4

### TEA Black | Chamomile | Green | Lemon Balm 3.5

### GREEN TEA | Mint Touareg | L'Oriental 4

### 4 FOREST BERRIES TEA 4

### APPLE LOVE TEA 4

### ROOIBOS CITRUS TEA 4

 Organic  Vegan

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