



# CASA DO LAGO

## MENU

**Couvert asiático** | *Asian couvert* 2.5€  
uma composição asiática, manteiga, grissinis | *asian deli, butter, grissinis and bread*

### ENTRADAS FRIAS | COLD STARTERS

**Sopa fria de tomate assado, juliana de ovo, mirim e coulis de manjeriço** 9€  
*Cold roasted tomato soup, vermicelli egg with mirim and basil coulis*

**Camarão em kadaif com salada e maionese de wasabi** 19€  
*Shrimp with Kadaif, salad and wasabi mayo*

**Caprese (pétalas de tomate, mozzarella di búfala e pesto de manjeriço)** 16€  
*Caprese (tomato petals, mozzarella di Bufala and basilic pesto)*

**Salada Caesar com peito de frango grelhado, bacon e anchovas** 17€  
*Caesar Salad with grilled chicken breast, bacon, and anchovy*

### ENTRADAS QUENTES | HOT STARTERS

**Sopa de miso chiro com tofu, wakame e cebolinho** 12€  
*Miso chiro soup with tofu, wakame and chives*

**Creme de garoupa com gengibre, pimentos e malagueta** 12€  
*Grouper cream soup with ginger, peppers and chilli pepper*

**Gyosas de legumes com salada de folhas e rebentos** 14€  
*Vegetable gyozas with salad leaves and sprouts*

**Tory no karaage** 12€  
*Asinhas de frango fritas marinadas em gengibre e soja*  
*Fried chicken wings marinated with ginger and soya*

**Yakitori com cebola, alho francês e sésame, salada de verduras e kumquats** 14€  
*Yakitori with onion, leek, sesame, green salad and kumquats*

**Espadarte panado em pankó** 16€  
*salada de algas e molho de frutos exóticos*  
*Breaded swordfish, algae salad and exotic sauce*

### PRATO PRINCIPAL | MAIN DISHES

#### PEIXES E MARISCOS | FISH & SEAFOOD

**Dados de bacalhau de cura portuguesa, legumes assados e chutney de cebola roxa** 26€  
*Cured cod cubes, roasted vegetables and red onion chutney*

**Salmão no yakizakana com legumes em chop suey** 23€  
*Roasted salmon on yakizakana with vegetables chop suey vegetables*

**Caril japonês de camarão com frutos exóticos** 29€  
*Japanese curry with shrimps and tropical fruit*

#### CARNES E MASSAS | MEATS AND PASTA

**Yakisoba de frango com legumes, rebentos de soja molho tonkatsu caseiro** 19€  
*Chicken yakisoba, vegetables and soy sprouts, homemade tonkatsu sauce*

**Bife do lombo de novilho com molho teriyaki (200 gr fatiado com molho agridoce, arroz e legumes assados)** 32€  
*Veal steak with teriyaki sauce (200 gr sliced with sweet and sour sauce, rice and baked vegetables)*

**Penne com cogumelos, pesto de manjeriço** 18€  
*Penne with mushroom, pesto*

#### ASIAN VEGAN

**Salada de folhas e rebentos com tofu macerado em soja, mirim e gengibre** 16€  
*Sprouts and green salad with macerated tofu, mirim and ginger*

**Yaki soba de vegetais e molho tonkatsu e sésame** 17€  
*Vegetables yakisoba, tonkatsu sauce and sesame*

**Hamburger vegan com pão de curcuma e legumes assados** 18€  
*Vegan burger with hump bread and roasted vegetables*

#### SANDWICHES | SANDWICHES

**Bruschetta de salmão fumado no Palácio em pão de sementes, queijo creme e cebolinho** 19€  
*Salmon smoked in the Palace on seeded bread bruschetta, cream cheese and chives*

**Hambúrguer clássico, bacon grelhado, queijo cheddar e ovo estrelado** 18€  
*Veal burger with grilled bacon, cheddar cheese and fried egg*

**Prego do lombo de novilho em pão de batata doce com batata chips em ervas** 18€  
*Loin steak sandwich on sweet potato bread with potato chips with herbs*

#### SOBREMESAS | DESSERTS

**Cheesecake de morango com molho de chocolate e pimenta rosa** 14€  
*Strawberry chesecake, chocolat and pink pepper sauce*

**Tarte de fruta exótica com molho de framboesa e menta** 10€  
*Exotic fruit tarte, raspberry and mint sauce*

**Salada de frutas com gelado** 12€  
*Fruit salad with ice cream*

**Taça de gelado de chocolate, gengibre e sorbet de manga** 11€  
*Ice creams ball with chocolat, ginger and mango sorbet*

**Dois pastéis de nata com canela** 5€  
*Two custard pie with cinnamon*

#### MENU INFANTIL | KIDS MENU

Apenas disponível para crianças até aos 12 anos  
*Available only to children up to 12 years old*

**Creme de legumes com cubinhos dos mesmos** 5€  
*Vegetables cream soup*

**Mesclado de alfaces com mozzarella e tomate** 6€  
*Lettuce selection with mozzarella and tomato*

**Mini hambúrguer clássico, bacon grelhado, queijo Cheddar e ovo estrelado** 9€  
*Mini Veal burger with grilled bacon, cheddar cheese and fried egg*

**Mini prego do lombo de novilho em pão de sementes com batata chips com ervas** 9€  
*Mini loin steak sandwich on seed bread with potato chips with herbs*

**3 Gyosas de legumes com salada de folhas e rebentos** 5€  
*3 Vegetable gyozas with salad leaves and sprouts*

**Dados de salmão assado no yakizakana com legumes em chop suey** 11€  
*Roasted salmon cubes on yakizakana with vegetables chop suey vegetables*

**Bife do lombo 120gr de novilho com molho teriyaki, arroz e legumes assados** 14€  
*Mini Veal steak 120gr with teriyaki sauce with rice and roasted vegetables*

**Salada de frutas com gelado de morango** 5€  
*Fruit salad with strawberry ice cream*

**Pastel de nata com canela** 2.5€  
*Custard pie with cinnamon*

<b>“SAKE FEVER”</b>	10€
<b>Sakerinha</b> <i>Morangos, Sake</i>	
<b>Cetriolo Sake</b> <i>Pepino, Limão, Sake</i>	
<b>Cherry Sake</b> <i>Cherry licor, Ginger Ale</i>	
<b>Sake Mojito</b> <i>Mint, Lime</i>	
<b>ALSO FLAVOURD SAKE .... DO YOU DARE?</b>	

## FRESH COCKTAIL ´S

<b>Green Garden</b> <i>Gin, Pepino, Kiwi, Alecrim   Gin, Cucumber, Kiwi, Rosemary</i>	14€
<b>Oriental Martini</b> <i>Vodka, vinho do Porto seco, licor de l�chias e laranja Vodka, dry Porto wine, lychee liqueur and orange</i>	14€
<b>Red Fruit and Basil Mojito</b> <i>Rum, manjeri�o, frutos vermelhos e lima   Rum, Basil, red fruits and lime</i>	14€
<b>Pisco Sour</b> <i>Pisco, clara de ovo, sumo de lim�o, a�u�ar   Pisco, egg with, lemon juice, sugar</i>	13€
<b>Spicy Mango</b> <i>Vodka, Cointreau, manga, bagas de pimenta rosa Vodka, Cointreau, mango, pink pepper seeds</i>	14€
<b>Mandarin Smash</b> <i>Vodka lim�o, licor Safari, lima, tangerina e limonada Lemon vodka, Safari liqueur, lime, mandarin and lemonade</i>	14€
<b>Poncha</b> <i>Cacha�a, maracuj�, lima, mel   Cacha�a, passion fruit, lime, honey</i>	12€
<b>Porto T�nico</b> <i>Porto Dry, t�nica e hortel�   Dry port, tonic water, mint</i>	11€
<b>Aperol Spritz</b> <i>Aperol, lim�o , espumante   Aperol, Lime , sparkling wine</i>	12€

## SEM ALC OL | NO ALCHOOOL

<b>Chinese secret</b> <i>Ch� verde, hortel�, lima, a�u�ar, �gua gaseificada   Green tea, mint, lime, sugar, soda</i>	11€
<b>Crumble Cooler</b> <i>Sumo de ma�a verde, gelado de baunilha, canela, a�u�ar baunilhado Green apple juice, vanilla ice cream, cinnamon, vanilla sugar</i>	11€
<b>Valle-Fl�r Fresh Apple</b> <i>Caf� expresso, xarope de ma�a verde, soda   Espresso coffee, green apple syrup, soda</i>	10€

## SUMOS NATURAIS | FRESH SQUEEZED JUICES

<b>Anan�s</b>   <i>Pineapple, Anan�s &amp; Hortel�</i>   <i>Pineapple &amp; Mint, Melancia</i>   <i>Watermelon</i>	8€
<b>Manga</b>   <i>Mango, Frutos Vermelhos</i>   <i>Red Fruits, Tropical</i>   <i>Tropical</i>	

## DETOX | DETOX

<b>Melancia &amp; Gengibre</b>   <i>Watermelon &amp; Ginger</i>	9.5€
<b>Pepino &amp; Ma�a &amp; Gengibre</b>   <i>Cucumber &amp; Apple &amp; Ginger</i>	

## CERVEJA | BEER

<b>Cerveja de press�o (50cl)</b>   <i>local draught beer</i>	8€
<b>Cerveja de press�o (30cl)</b>   <i>local draught beer</i>	6€
<b>Super Bock (33cl)</b>	7€
<b>Super Bock Stout</b>	7€
<b>Super Bock sem �lcool</b>   <i>non alcoholic</i>	7€
<b>Bud (33cl)</b>	7€
<b>Carlsberg (20cl)</b>	7€
<b>Corona (35,5cl)</b>	7€
<b>Guinness (33cl)</b>	7€

## REFRIGERANTES | SOFT DRINKS

<b>Tonica Feuer Tree Indian</b>	8€
<b>T�nica Scheweppes</b>	5€
<b>Ginger Ale, Bitter lemon, Ice Tea, Coke, 7up</b>	5€

<b>CHAMPAGNES</b>	<b>15CL</b>	<b>75CL</b>
<b>Ruinart</b>	16€	95€
<b>M�et &amp; Chandon Brut</b>		95€
<b>ESPUMANTES   SPARKLING WINES</b>		
<b>Murganheira Reserva Bruto</b>	12€	46€
<b>Murganheira Ros� Bruto</b>		46€
<b>Ermelinda Meio Seco</b>		45€
<b>Ermelinda Bruto</b>		45€

## VINHOS | WINES

### VINHOS BRANCOS | WHITE WINES

#### LEVES & AROM TICOS | LIGHT & AROMATIC

<b>Tr�s Bagos, Sauvignon Blanc, Douro</b>	10€	42€
<b>Azevedo, Alvarinho, Loureiro Vinhos Verdes</b>	7€	31€
<b>Fiuza Chardonnay, Tejo</b>	6€	29€

#### INTENSOS & ROBUSTOS | INTENSE & ROBUST

<b>Espor�o Reserva, Alentejo</b>	9€	49€
<b>CARM Reserva, Douro</b>	9€	39€

### VINHOS TINTOS | RED WINES

#### FRUTADOS & AROM TICOS | FRUITED & AROMATIC

<b>Vallado, Douro</b>	9€	28€
<b>Ermelinda Freitas Palmela</b>	7€	26€

#### ENCORPORADOS & COMPLEXOS | DENSE & COMPLEX

<b>Bacalhoa , Alentejo</b>	8€	55€
<b>Crasto, Doc Douro</b>	13€	42€

### VINHOS ROS  | ROSE WINES

<b>Lima Mayer , Alentejo</b>	8€	32€
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## SANGRIAS | SANGRIAS

### TINTA | RED

<b>Laranja, lim�o, canela, hortela, Martini, Beir�o, anis</b>	19.5€
<i>Orange, lemon, cinnamon, mint, Martini, Beir�o, anise</i>	

### BRANCA | WHITE

<b>Laranja , lim�o, canela, hortel�, Brisa Maracuj�, Martini, Beir�o, anis</b>	19.5€
<i>Orange, lemon, cinnamon, mint, Brisa Maracuj� ( passion fruit), Martini, Beir�o, anise</i>	

### ESPUMANTE | SPARKLING

<b>Frutos vermelhos, Anis</b>	25€
<i>Red Fruits, anise</i>	

##  GUAS MINERAIS NACIONAIS

	<b>25CL</b>	<b>3.75CL</b>	<b>75CL</b>
<b>Vitalis Sem g�s - Still</b>		3.5€	5.5€
<b>Pedras Com g�s - Sparkling</b>	3.5€		5.5€

## CAF S | COFFEES

<b>Expresso</b> <i>Expresso Coffee</i>	3.5€
<b>Caf� com Leite</b>   <i>Coffee with milk</i>	4€
<b>Capuccino</b>	4€
<b>Cacau Quente ou Frio</b>   <i>Hot or Cold Chocolate</i>	4.5€