LIS BOA BAR

Escadinhas do Duque
Rossio, Lisboa

OUR MENU

Pizzas

Margherita **11.50 €**
artisan dough, Italian tomato, fior di latte mozzarella, basil, grated Grana Padano and olive oil

Diavolo **13.50 €**
artisan dough, Italian tomato, fior di latte mozzarella, spicy salami, a drizzle of honey, grated Grana Padano and olive oil
spicy & honey

Expo **13.50 €**
artisan dough, tomato sauce, mozzarella, mushrooms, spicy salami, olives, goat cheese and red onion

Bacon **13.50 €**
artisan dough, tomato sauce, fior di latte mozzarella, bacon and crispy onion.

Signature Cocktails

Kuya **10.50 €**
Fresh and citrusy, with a tropical touch.

Whiskey Flama **10.50 €**
Intense, bitter and smoky.

1755 **10.50 €**
Fruity, fresh and delicate.

Las Dos Fridas **10.50 €**
Sweet at first, with a spicy finish.

Classics

House Highlights

Caipirinha **7.00 €**
Citrusy, fresh and balanced.

Port Tonic **11.00 €**
Fresh, aromatic and slightly bitter.

Porn Star Martini **12.50 €**
Tropical, smooth and delicately sweet.

More Classics

Negroni **10.00 €**
Intense, bitter and aromatic.

Aperol Spritz **10.50 €**
Fresh, citrusy and gently bitter.

Old Fashioned **12.00 €**
Full-bodied and aromatic, with gentle sweetness.

Caipiroska **7.50 €**
Fresh, citrusy and smooth.

Caipiblack **8.00 €**
Citrusy, with gentle sweetness.

Fruit Caipiroska **9.50 €**
Fruity, fresh and gently sweet.

Mojito **9.50 €**
Fresh and herbal, with a citrus finish.

Cuba Libre **8.50 €**
Fresh and sweet, with a citrus touch.

Dark Storm **12.00 €**
Intense and spicy, with a fresh finish.

Espresso Martini **10.50 €**
Intense and roasty, with a smooth finish.

Gin Sour **10.00 €**
Citrusy and fresh, with a velvety texture.

Whiskey Sour **10.00 €**
Full-bodied and citrusy, with a velvety texture.

Dry / Dirty Martini **10.50 €**
Dry and intense; savoury in the Dirty version.

Moscow Mule **10.00 €**
Fresh, citrusy and spicy.

London Mule **10.00 €**
Aromatic and fresh, with a spicy finish.

Long Island **12.00 €**
Intense and citrusy, with balanced sweetness.

Sex on the Beach **11.50 €**
Fruity, sweet and tropical.

Pina Colada **11.50 €**
Tropical, creamy and gently sweet.

Vodka Lemon / Vodka Soda **8.50 €**
Fresh and simple, with a citrusy or neutral profile.

Manhattan **10.50 €**
Full-bodied, aromatic and slightly sweet.

Beer & Sangria

Beer

Super Bock 40cl **3.00 €**

Super Bock 50cl **4.00 €**

Super Bock Stout 40cl **3.50 €**

Super Bock Stout 50cl **4.50 €**

Sangria (Red · White · Sparkling)

Red or White Sangria · Glass	9.00 €
Red or White Sangria · Pitcher	20.00 €
Sparkling Pitcher	25.00 €

Food & Bites

Tapas & Small Plates

Sardine — 9.50 €
canned sardine, olive oil

Croquette — 6.00 €
traditional meat croquette

Cod Fritter — 6.00 €
shredded codfish, potato, herbs

Feta Cheese — 5.50 €
creamy feta cheese, served with toasts

Couvert — 3.50 €
corn, peanuts and olives

Fries with Cheddar — 10.00 €
fries topped with cheddar cheese

Plain Fries — 6.00 €
plain fries

Cheese & Charcuterie Board

Cheese & Charcuterie Board (Served with bread) — 28.50 €
grapes, walnuts, quince paste, olives, crackers or Alentejo bread CHEESES: Aged sheep cheese (Alto Alentejo) · Alentejo-style goat cheese (atabafado) · Aged cow, sheep and goat cheese with paprika · Aged cow and sheep cheese with a natural rind (Serras de Penela). CHARCUTERIE: Hand-sliced reserve black pork cured ham · Montesinho Bísaro pork charcuterie: cured ham, salpicão, loin and chouriço · Duroc pork collar · Fuet Casero · Salame Napoli.

to share

Non-Alcoholic

Alcohol-Free Beer	2.50 €
Alcohol-Free Stout	2.50 €
Sodas	2.60 €
Ice Tea	2.60 €
Ginger Ale	2.50 €
Ginger Beer	2.50 €
Still Water	1.10 €
Sparkling Water	2.50 €
Tonic Water	2.50 €
Lemonade	4.00 €

Strawberry Lemonade	5.00 €
Pineapple & Mint	5.00 €

Wines

Wine & Sparkling

Wine · Glass red, white, rosé or vinho verde	4.50 €
Wine · Bottle red, white, rosé or vinho verde	17.00 €
Sparkling · Glass	6.00 €
Sparkling · Bottle	25.00 €

Port Wine

Ruby young and fruity, aged in tank	6.00 €
Tawny barrel-aged, caramel notes	6.00 €
White white grapes, fresh and light	6.00 €
Rosé modern style, red-berry notes	8.00 €
LBV single vintage, late-bottled	8.50 €
White 2011 white vintage, sweet and aromatic	10.00 €
10 Years balanced and velvety	9.50 €
20 Years great aromatic complexity	15.00 €
Vintage 1999 declared vintage, ageing potential	21.00 €
Vintage 1994 classic vintage, more evolved	23.00 €
Vintage 1990 historic vintage, great maturity	27.00 €
Vintage 1975 single vintage, bottled unblended rare	30.00 €

Madeira Wine

Bual Medium medium sweet, full-bodied	7.50 €
Rainwater light and dry, traditional English style	8.00 €

Duke of Clarence **8.50 €**
lightly sweet and balanced

Sercial **9.00 €**
dry, lively and mineral

Special Wines (Bottle Only)

Special Portuguese wines · bottle only

Beyra Reserva · Beira (Red)	28.50 €
Sobroso Reserva · Alentejo (Red)	27.50 €
Quinta Nova · Douro (Red)	33.00 €
Cedro do Noval · Douro (Red)	28.00 €
Pêra-Grave · Alentejo (Red)	26.00 €
Maçanita · Douro (Rosé)	27.00 €
Casa de Canhotos Alvarinho (Vinho Verde)	22.50 €
Beira Quartz · Beira (White)	26.00 €
MOB Lote 3 · Dão (White)	29.50 €
Ribeiro Santo · Dão (White)	32.50 €
Quinta das Cerejeiras · Óbidos (White)	39.50 €
Morgado de Sta. Catherina · Bucelas (White)	33.50 €
Berbereta (Special Sparkling)	40.00 €
Coto de Mamoelas (Special Sparkling)	35.00 €

Whisky & Rum

Whisky

Bushmills **5.50 €**
Ireland · smooth, lightly sweet whiskey

Roe & Co **8.00 €**
Ireland · light, fruity blend

Nikka From the Barrel **15.00 €**
Japan · bold, full-bodied blend

Nikka Days **11.00 €**
Japan · light, floral blend

Nikka Coffey Grain **15.00 €**
Japan · sweet, creamy grain whisky

Monkey Shoulder **12.00 €**
Scotland · blend with vanilla notes

Black Label **11.00 €**
Scotland · smoky, balanced blend

Macallan 12 Double Cask **27.00 €**
Scotland · single malt, caramel and spice
premium

Laphroaig 10 Years — **12.00 €**
Scotland · very smoky, peaty single malt

Talisker 10 Years — **12.00 €**
Scotland · smoky single malt, hint of salt

The Balvenie — **16.00 €**
Scotland · sweet, buttery single malt

Jack Daniel's — **5.50 €**
USA · charcoal-filtered bourbon

Maker's Mark — **8.00 €**
USA · smooth, lightly sweet bourbon

Buffalo Trace — **8.00 €**
USA · bourbon with vanilla and honey

Rum

Bacardi — **6.00 €**
Puerto Rico · light and versatile

Kraken — **8.00 €**
Caribbean · spiced, vanilla and molasses

Havana 7 — **9.00 €**
Cuba · 7 years, caramel and tobacco

Pampero Aniversário — **10.00 €**
Venezuela · velvety, honey and spice

Don Papa Maskara — **19.50 €**
Philippines · smoky, spiced

Diplomático Reserva — **15.00 €**
Venezuela · molasses, cocoa and dried fruit

Zacapa — **15.00 €**
Guatemala · solera, honey and dried fruit

970 Rum — **8.50 €**
Madeira · local sugarcane

Langs — **8.50 €**
Jamaica · full-bodied, tropical notes

Flor de Caña — **10.00 €**
Nicaragua · soft vanilla

Gin, Vodka & Tequila

Gin

Bombay Sapphire — **9.00 €**
England · 10 botanicals, citrus and spice

Beefeater — **9.00 €**
England · classic London Dry, juniper and orange

Tanqueray — **9.00 €**
Scotland · intense juniper, dry and peppery

Nordés — **12.00 €**
Spain · Albariño grape, Atlantic herbs

Hendrick's **13.00 €**
Scotland · rose and cucumber, very smooth

Martin Miller's **15.00 €**
England · citrus, smooth and balanced

Sharish **15.00 €**
Portugal · Bravo de Esmolfe apple and vanilla

Black Pig **19.50 €**
Portugal · craft gin from Alentejo

Monkey 47 **21.00 €**
Germany · 47 botanicals, Black Forest

Monkey 47 Barrel Cut **17.00 €**
Germany · oak-aged version

Elephant Gin **15.00 €**
Germany · African botanicals, supports conservation

Gin Sul **15.00 €**
Germany · Portuguese lemon and rosemary

Vodka

Wyborowa **6.00 €**
Poland · rye, dry and clean

Beluga **10.00 €**
Russia · wheat, extremely smooth

Tito's **12.00 €**
USA · corn, very smooth

Tequila

Espolón Blanco **8.00 €**
Mexico · pure agave, peppery

Espolón Reposado **10.00 €**
Mexico · aged, caramel notes

Don Julio Blanco **13.50 €**
Mexico · fresh agave, peppery

1800 Añejo **14.50 €**
Mexico · aged, vanilla and oak

1800 Silver **15.00 €**
Mexico · 100% agave, citrus

Patrón Silver **15.00 €**
Mexico · smooth and citrus

Don Julio Reposado **15.50 €**
Mexico · 8 months in oak, vanilla

Patrón Reposado **ask**
Mexico · aged, vanilla and oak

Digestifs & Shots

Brandies

CRF Vínica — **5.00 €**
Portugal · wine brandy, 125 years of tradition

Brandy 1920 — **5.00 €**
Portugal · national classic

Dalva Brandy — **6.00 €**
Portugal · aged in oak

Medronho — **8.00 €**
Portugal · Algarve strawberry-tree brandy

Adamus — **8.50 €**
Portugal · Alentejo bagaceira (pomace spirit)

Liqueurs

Ginja — **3.00 €**
Portugal · sour-cherry liqueur, sweet and fruity
lisbon classic

Bitter Almond — **4.00 €**
Portugal · toasted almond, full-bodied

Moscatel — **4.00 €**
Portugal · fortified wine, sweet

Beirão — **4.00 €**
Portugal · herbs and spices

Safari — **4.00 €**
Netherlands · tropical fruit liqueur

Macieira — **4.00 €**
Portugal · wine brandy

Campari — **5.00 €**
Italy · bitter, orange and herbs

Disaronno — **5.00 €**
Italy · amaretto, sweet almond

Shots

Tequila — **2.50 €**
José Cuervo Silver

Rum — **2.50 €**
Captain Morgan Spiced

Vodka — **2.50 €**
Wyborowa / Stolichnaya

Whiskey — **2.50 €**
Jack Daniel's / Bushmills

Absinthe — **3.00 €**

Fireball — **3.50 €**

Jägermeister	**3.50 €**
Jägerbomb	**6.50 €**

Service

To order, please speak to our team.

Thank you for making the climb.

Instagram @lisboa_bar

If you have food allergies or intolerances, please tell our staff before ordering.

Prices include VAT at the legal rate.

Cans and plastic bottles: a 0.10 € Volta deposit is added, non-refundable.

No item may be charged unless it has been requested.

Sale and service of alcoholic beverages to persons under 18 is strictly prohibited.