

MATIZ

LISBOA

At **Matiz Lisboa Bar**, we have sailed from the Portuguese Atlantic coast to all the harbours where the caravels docked searching for inspiration in the spices and botanics from the four corners of the world.

Be an explorer!

Sharing is an essential element of any great meal. With friends or family, around the table in great company and with great food, emotional links are strengthened and relationships get stronger.

At **Matiz Lisboa Bar**, the menu is specially focused on items to share and discover the diversity and heritage of the Portuguese cuisine and the influences of the Portuguese footprint around the world, creating long lasting good memories such as the Portuguese discoveries did.

Open daily from 08.30am to 01.00am

All prices are in Euros, VAT tax is included.

Allergen information is available for consultation. If you have food allergy or intolerance, please inform our team in advance.



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Petiscos

A Portuguese favorite at any time of the day, perfect pairing for a cold beer or a glass of wine from our sommelier collection.

Vegan Cheese Croquets , guacamole (4 pieces)	6
Black Pork & Cured Ham Croquets , aioli (4 pieces)	6
Salted Cod Croquets , sundried tomato cream	6
Tuna Tartar	8
Salted Cod “à Brás”	8
Prawns à “La Guilho”	8
Clams “Bulhão Pato”	8

Handpicked Portuguese Cans & Charcuterie

A secular tradition in Portugal, taking advantage of the amazing diversity of the Atlantic coast, our chef selected the most exclusive representatives of this culinary art.

All cans are served with bread crisps and a seasonal twist from our Chef.

Smoked Small Sardines in Extra Virgin Olive Oil	5
Spiced Small Mackerel in Olive Oil	5
Ventresca Tuna in Olive Oil	5
Codfish Roes in Olive Oil	5
Spiced Calamari in Ragout Sauce	5
Cold Cuts	15
Pata Negra, Chorizo, Paleta	
Cheese Board	16
Selection of Cheeses	
Mixed Board	18
Selection of cheeses and charcuterie	

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Main Dishes

Caldo Verde soup, chorizo	8
Home Made Linguine Pasta , avocado, pata negra	14
Baby Leaf Salad , potato dressing, smoked tuna	14
Matiz Club , toasted <i>Alentejo</i> wheat & quinoa bread, goats butter, organic egg, 38 months cured paleta, <i>Nisa</i> cheese	17
Codfish Confit , stir fried spinach, sautéed potatoes	18
Beef Burger , brioche bun, sweet potato fries	18

Desserts

Have a sneak peek at our patisserie display and pick your favorite from the mouth-watering selection.

Our suggestion - if you can't decide, pick one of each!

All desserts are available to take away in beautiful gift boxes.

Home Made Sorbet Selection	6
La Parisienne , Selection of great classics and other creations from our Chef	7
Macaron & Bonbon (4 Pcs)	5
Pâtisserie miniatures (4 Pcs)	5

Dessertails

A special menu category. As the name says, a fusion of a dessert with a cocktail

Lemon Merengue Drop (Alcohol free)	8
Fresh lime juice, lemon syrup, hazelnut syrup, lemonade, merengue	
Red Passion	16
Strawberry Vodka, cream, Zacapa, coconut Rhum, almond tuille, pineapple juice, strawberry purée	

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Grasse Matinée

12

Waking up later and drinking a good coffee or tea is a ritual that we recommend, without forgetting to choose one of our delicious morning pastries.

Available daily from 11 am to 12.30 pm

Le Gôuter

15

The French tradition of the afternoon snack, with the unmissable chocolate and a Portuguese touch.

In the afternoon, enjoy a delicious coffee, tea or chocolate from our incredible selection, hot or frappé, accompanied by your choice of our pastry showcase, one of our exclusive truffles and a mini custard tart.

Available daily from 02.00 pm to 05.00 pm

Apéro Chic

18

L'Aperitif is an opportunity to share a glass of champagne or a cocktail with friends and an essential part of French social culture.

Every day from 6.00 pm to 7.00 pm, pick your favorite drink and pair it with our daily creation of canapés (courtesy with any drink).