

# CITRUS

restaurant-grill

MENU



AVENIDA DOS COMBATENTES, 45 - 1600-042 LISBOA  
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## COUVERT

Homemade bread in a stone oven, olive paste and butter 2.5

## STARTERS

Focaccia with garlic butter and fresh herbs 3.5

Coriander cream with confit cherry tomatoes and goat cheese 5

Sautéed prawns, garlic, wine & chilli sauce 12

Stuffed sea crab shell (With toast, crackers and cucumber crudités) 12

Clams "Bulhão Pato" (cooked in olive oil, garlic, coriander) 15

Smoked ham, Azeitão cheese, olives and cornichons (With focaccia, rusks, dried figs and jam) 12

Rich Atlantic fish soup (Shrimp, fish, clams, vegetables) 10

## FROM THE GRILL



Sirloin beef steak 250gr | 350gr | 450gr 19 | 28 | 32

Sirloin beef with shrimp on a skewer with onions and peppers 24

Special butcher beef cutlet 700 gr 35

Pork tenderloin 300gr 18

Grilled half chicken, piri-piri sauce, roasted peanuts 15

Marriott burger Bacon, cheddar cheese and French fries 18

Free range lamb chops 250 gr 20

Tuna loin & onions "Escabeche" sauce 20

Grilled octopus, olive oil & garlic 18

Grilled sea bream 500 gr 18

Grilled tiger prawn with piri piri sauce 24

Grilled cod loin, served with, corn bread, cabbage, black-eyed peas, egg, onion 21

Choose an extra sauce or special butter 2.5  
Béarnaise, *au Poivre*, chimichurri, garlic butter, yogurt mint & cucumber

## GARNISHES

Each item 5.5

French fries  
Twice baked potato and cheese gratin in stone oven  
Baked sweet potato with garlic butter  
Arabic rice (dried fruits)  
Corn bread, cabbage, black-eyed peas, egg, onion  
Creamed spinach  
Seasonal buttered vegetables  
Seasonal salad

## CHEF'S SPECIALS



Baked fish catch of the day in bread served on a clay tile 25

Enjoy the pure flavour of Portugal's most traditional dish where we added the typical Cataplana, Caldeirada and roasted Portuguese cooking styles, served in a clay tile, with the fish "catch of the day", shrimps, onions, peppers, tomato, herbs and bread cover

Homemade seaweed fresh pasta with organic sautéed vegetables (V) 21

A unique suggestion with organic products "sea and land" fresh pasta with seaweed sea lettuce and chlorella, Sautéed with organic & bio vegetables, wild mushrooms in a very aromatic extra virgin olive oil

Roasted vegetables Millefeuille, tofu, quinoa and pesto (V) 21

An excellent vegetarian option, energetic, nutritious and very colorful. Several cooked & roasted vegetables, quinoa, filo crust, marinated tofu, tomato and pesto sauce

## DESSERTS



Each item 6.5

Traditional milk cream, eggs and caramelized sugar  
Poached pear on Porto wine, vanille sauce & almonds  
Cheesecake with lemon merengue  
Apple crumble pie, sultanas, vanilla ice cream & caramel sauce  
Chocolate fondant cake, chantilly and red berries compote  
Azores pineapple carpaccio with mint, lime, chilli & coconut ice cream  
"Enchacada" (Portuguese egg yolk specialty)  
"Pão-de-Ló de Alfeizerão" (Portuguese sponge cake & tangerine ice cream)