



**AN / M - A L**

**WE EAT VEGETABLES AND  
ANIMALS  
WE DRINK WINE.  
WE TAKE DEEP BREATHS.  
WE ARE NORMAL. WE JUST  
DEVOUR THE WORLD.**

*Ary dos Santos,*  
*A GULA*

A new urban jungle arises in the heart of Lisbon, in the incomparable Avenida da Liberdade. An oasis created by artists where nature lives harmoniously together with human creativity. An unexpected and wild space but no less intimate, comfortable and familiar, where tribes from all over the world get together to live, experience, feel, taste.

This is what we see when we walk into Hotel Hotel: a place to dream with your eyes open, to be beast and beastlike, to sleep and savour like a wild animal, to travel without leaving where you stand.

Surprising and welcoming, exotic and comfortable, restless and quiet, Hotel Hotel (a member of Design Hotels) brings us a matchless concept, a natural habitat for exceptional travellers. Whether it is around an intimate and bright table, in a yoga class, after a dip in the pool or taking in some great music, at Hotel Hotel there is always room for exclusive experiences that make us want to come back — and stay forever.

From staircases and halls swathed by one-off pieces created by artists like Wasted Rita, André da Loba and AKACORLEONE to rooms decorated with different pieces from Underdogs Editions and equipped with the best Portuguese products you can find — from the amenities to the mini bar — as well as the breath-taking urban jungle enveloped the swimming pool, everything at Hotel Hotel was conceived so that every experience is unique.

And with the restaurant opening at Hotel Hotel, there is a new Animal to uncover in this urban jungle...

# A NEW URBAN JUNGLE IN THE HEART OF LISBON







Animal is its name, and its essence is inspired by the beauty of nature and sustained by Portuguese DNA with ramifications across the world. Hotel Hotel opens its doors to the public, inviting even the boldest and more adventurous people to leave their comfort zone.

Boasting a cuisine influenced by the exotic spirit of Latin America, the Mediterranean sensuality and the Japanese sophistication — which inevitably take us on a sensory journey with Portugal at the finish line —, this Animal is ready to conquer Lisbon with its flavours and textures with a promise to engulf the senses of everyone crossing its path.

Inspired by the extraordinarily wild and exotic backdrop of Hotel Hotel, with the Portuguese chef Carlos Soares's creative mind added to the mix, the menu brings us a completely natural extension of the space, with a concept supported by four essential pillars: raw, fire, animal, vegetables.

Here, in a surprising restaurant where different ingredients, influences and cultures overlap, the kitchen knows no bounds, emphasising the best that Portugal has to offer in the most creative way possible — from meat to fish sourced from local producers whenever possible, as well as Portuguese and organic wines.

Crispy, melted, simple and sophisticated, the flavours and textures in Animal are imaginative, fresh and free, taking us on an incredible journey that challenges all of our senses.

**RAW. FIRE. ANIMAL. VEGETABLE.**



With minimum footprint and maximum flavour, the menu at Animal lends us an unmatched experience in a restaurant & bar wrapped in green where it is “hard to choose” — but unforgettably tasteful.

The appetisers direct our eyes (and palate) towards outstanding proposals such as Burrata and Beetroot Textures, Ceviche, Passion Fruit and Avocado, or the Tuna Tartar, Citrus and Ponzu. This jungle of flavours carries on in the main dishes, with animal and vegetable options that promise to overthrow even the most demanding penchants: Eggplant “Unagui” Rice Bowl (vegan), Lime Risotto with Carabineiro Shrimp and the Matured T-bone, Mashed Potatoes, Lemon and Chives, among others.

Japanese flavours come next, thanks to the exclusive sushi menu explicitly created for Animal by chef Saito Kosuke, who combines the skills of the traditional Japanese realm with beloved Portuguese fish, such as sea bream, sardine and horse mackerel.

For dessert, Japanese pastry chef Kozue Morimoto does wonders with her Passion Fruit and Coconut Semi-cold, Osaka Chocolate or Strawberry and Vanilla Panna Cotta.

And because no menu is complete without them, Animal brings us a list of Portuguese and organic wines, as well as a signature cocktail menu: Boom Tiger (Rhubarb Gin, Raspberries, Bitter Chocolate), Red Jungle (Tequila, Blackberries and Chambord) and Tropical Pisco (Pisco, Pineapple and Coconut Foam).

## THE ANIMAL MENU.







# HOTEL HOTEL ANIMAL RESTAURANT

*Tv. da Glória 22  
1250-118, Lisboa*

*Animal Restaurant – Opening Hours*

*Lunch: 12:30 PM to 2:40 PM*

*Dinner: 7:30 PM to 10:30 PM*

*Animal Bar – Opening Hours*

*Sunday to Thursday until midnight*

*Friday and Saturday until 2:00 AM*

*+351 211 164 120*

*[www.hotelhotel.pt](http://www.hotelhotel.pt)*

*[www.restauranteanimal.com](http://www.restauranteanimal.com)*

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# AN / M A L

MORE INFORMATION

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