The rarest selection.

COUVERT

Bread Selections, Butter, Olives, Black Pork Sausage 3,50€

Bread	3€	*Cheese*	3€
Butter	2,50€	*Sausage "Chistorra"*	3€
Olives	1,50€	*Smoked Ham "3 Bolotas"*	8€

SOUP

Caldo Verde 4,80€

Traditional Portuguese dish, made with collard greens, potatoes and olive oil. Garnished with a few slices of traditional Portuguese Chorizo.

Carrot Cream with Coconut Milk 4,80€

STARTERS & SALADS

Beef Carpaccio 9,50€

Tomato Cherry, Rocket, Parmesan Cheese, Olive Oil, Dijon Mustard and Balsamic Vinegar

Beef Tartare * 11,50€

Cappers, Cornichons, Olives and Mustard

Smoked Ham w/ Melon & Mozzarella 17,50€

Smoked Ham "3 Bolotas", Buffalo Mozzarella Rocket and Balsamic Vinegar

Traditional Portuguese Chorizo 6,50€

Grilled on Embers Server with Toasted Bread

Bao Buns * 13,50€

With different flavours and cuts of Iberian Black Pork. Pork Belly and Ginger, Cheeks and Port Wine, Pulled Pork on Barbecue Sauce.

Chicken Wings * 8,50€

Crispy served with Spicy Sauce and Blue Cheese.

Board of Buttery Cheese & Smoked Meats 22€

Toasted Bread, Grissini's, Jams, Buttery Cheese, Chorizo. Smoked Ham "3 Bolotas", Black Pork Sausage From Alentejo. Parmeggiano Regiano and Buffalo Mozzarella

Cesar Salad with Smoked Chicken 9,50€

Roman Lettuce, Cherry Tomato, Parmesan, Bacon, Pine Nuts, Croutons, Cesar Sauce

Beef Salad 12,50€

Iceberg Lettuce, Rocket, Parmesan, Croutons, Beef in Japanese Marinade

White Fish Ceviche * 7,50€

Peruvian Ceviche with Fried Corn and Jalapeno

Oysters from Ria Formosa 3 Flavours 11€

6 Units, 3 Flavours, 3 Sensations

Fried Prawns "À Guilho" 12,50€

Prawns, Coriander and Lemon

Tiger Prawns 14,50€

2 Units Grilled On Wood Embers with Herbs Butter

Clams "Bulhão Pato" 13€

Sautéed With Olive Oil, Garlic, Coriander, Lemon

Prawns Cocktail 9,50€

Mango, Fennel, Iceberg, Avocato, Cocktail Sauce

Salmon Salad And Quinoa * 11,50€

Rocket, Bell Peppers, Carrots, Cucumber, Coriander, Spring Onion, Basil, Lime, Sweet Chili Pepper and Olive Oil

Caprese 10,50€

Buffalo Mozzarella, Tomato, Rocket, Olive Oil, Balsamic Vinegar Cream

Beetroot and Orange Carpaccio 7,50€

Rocket, Nuts, Olive Oil, Mint Leaves and Citrus Vinaigrette.

* it's possible to do without

The rarest selection.

FROM OUR WOOD FIRE GRILL

Fillet *South América 225gr*	19,50€
Rib Eye *Argentina 250gr*	18,50€
Rump Cap *Argentina 300gr*	18€
New York Strip *USA 300gr*	27€
Rack of Lamb *New Zeland 400g*	28€
Duck Breast *France 350gr*	16€
Black Pork Loin *3 Bolotas*	21€
Beef Ribs ***SlowCooked*** *Marinated Argentinian Style*	15,50€
Rare Burger *200gr* *Beef, On the Bun, Bacon, Chedar, Cornichons, Fries*	15,50€

TO SHARE — 2 PAX

Chateaubriand *South América +/- 500gr*	42€
Tomahawk *Poland Matured +/- 1kg*	75€
Porterhouse *Black Angus USA +/- 1,2kg*	92€
T – Bone *Rubia Gallega +/- 1kg*	87€

RARE BOARDS

2 Pax *Fillet, Rib Eye, Rump Cap*	52€
3 Pax *Fillet, Rib Eye, Rump Cap, Beef Ribs*	64€
4 Pax *Fillet, Rib Eye, Rump Cap, Sirloin, Beef Ribs*	88€

Add to your favorite cut
Surf n'Turf - *Tiger Prawns 2 Un* 12€

FROM OUR STOVE

Home Made Meat Balls 11€
Tomato Sauce, Spaghetti, Parmesan, Basil

Roasted Octopus 22€
Roasted Potatoes, Olive Oil, Garlic, Onion and Parsley

Mushroom Risotto 14,50€
Saffron, Parmesan, Aromatic Herbs

Cod Confit 23€
"Açorda Alentejana", Pouched Egg and Creamy Spinach

SIDE DISHES

Mixed Salad	3,50€
Rocket, Tomato Cherry , Balsamic	3,50€
Tomato, Onion, Oregano	3,50€
Sautéed Mushrooms with Garlic	3,50€
Sautéed Green Beans with Garlic	3,50€
Creamy Spinach	3,50€
Klondike Chili	4,50€
Onion Rings	3,00€
Mac & Cheese	4,00€
African Rice	4,00€
Sautéed Vegetables	4,50€

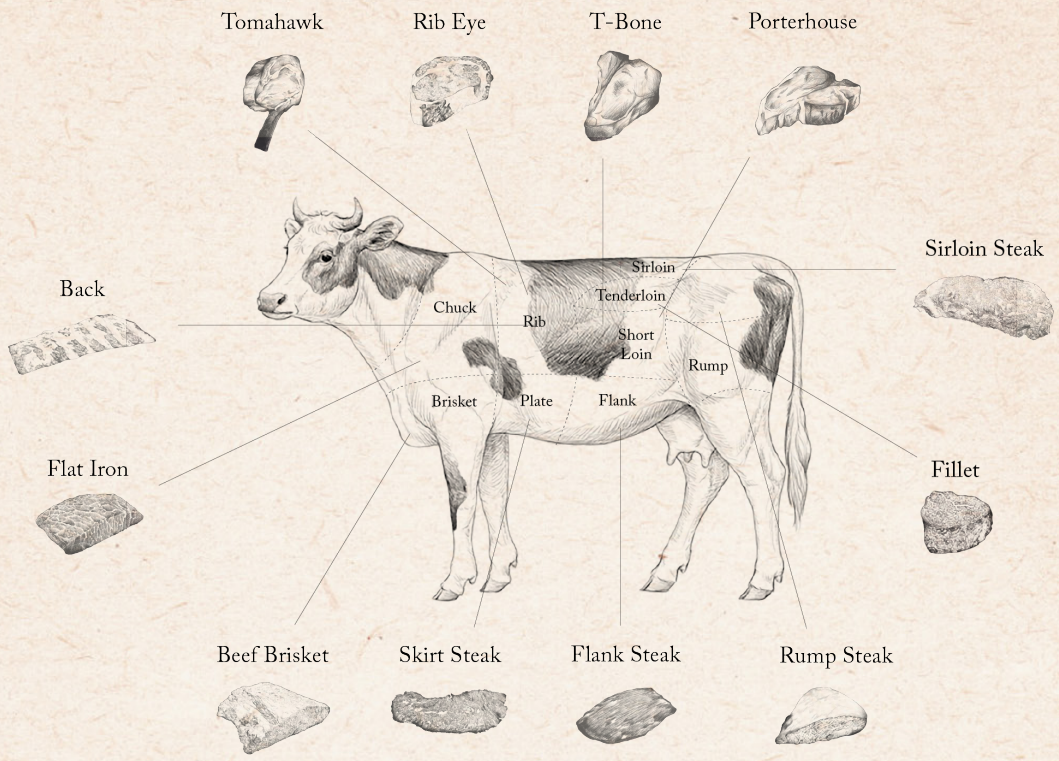
POTATOES

Homemade French Fries	3€
Fried Sweet Potatoes	3,50€
Wedge with Herbs	3,50€
Gratin	4,50€
Mashed	3,50€

SAUCES — 2,50€

Peppers · Chimichurri · Roquefort
Béarnaise · Red Wine · Barbecue

The rarest selection.



TOMAHAWK

Rich juicy and very flavourful, with generous marbling throughout.
On a long bonne. Its unique shape reminds na axe.

RIBEYE STEAK

This boneless steak is rich, tender, juicy, and full flavoured, with a generous marbling throughout.

T-BONE

This well marbled cut consists of two lean tender steaks. The sirloin, and the tenderloin. Connected by a "T" shaped bonne and contains smaller section of tenderloin.

PORTERHOUSE

Classic cut, well marbled, consists of two lean tender cuts – the sirloin and the tenderloin. This cut has a bit more tenderloin, comparing it with the t-bone.

SIRLOIN – NY STRIP

Premium lean steak is known for its marbling, tenderness and flavour.

FILLET

The most tender beef cut! Lean yet succulent and elegant. Melt in mouth texture. Subtle flavour and compact shape.

RUMP CAP

Juicy, tender, and versatile, this cuts offers a rich beef flavour.

FLANK STEAK

Lean and flavourful. At it's best when served thinly sliced against the grain.

SKIRT STEAK

Rich beef flavour best when marinated.

BEEF BRISKET

Tender when cooked slowly at low temperature.

FLAT IRON

With the perfect marble between fibres, this rich flavoured and juicy beef cut is best when cooked to no more than medium.

BACK RIBS

Flavoured and with a good percentage of fat. They are great when cooked right.
Well prepared can also be used to make delicious hamburgers.

CHATEAUBRIAND

From the head of tenderloin, this tender beef cut is lean and elegant, with mild flavour.

VAT included at legal rate. Please, let us know if you have any food allergies.

Sizzling Moments

"Food is everything we are,
it´s an extension of nationalist feeling,
ethnic felling, your personal history,
your province, your region, your tribe
your grandma, it's inseparable from those from the get-go"

Anthony Bourdain