



The rarest selection.

Sizzling Moments

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

Anthony Bourdain

SERVICE CHARGE IS NOT INCLUDED

No drinks can be charged if not requested by the customer, or by making it unusable

This establishment has a complaints book. Prices in Euros, VAT Included at the legal rate

If you need any information about the ingredients or the allergens of our dishes and products, please ask one of our collaborators.



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COUVERT

Bread Selection, Butter, Olives, Black Pork Sausage				4€
Bread	3€	Cheese	3€	
Butter	2,5€	Sausage "Chistorra"	6€	
Olives	1,5€	Smoked Ham "3 Bolotas"	12€	
		Beef Croquettes 4unit	8€	

SOUP

Carrot Cream	5,5€
Velvety Parmesan	12,5€

STARTERS & SALADS

Octopus Carpaccio 13€ Cherry tomato, rocket, red and yellow pepper, balsamic cream and roasted peppers sauce	White Fish Ceviche 🍷 13€ Peruvian Ceviche
Beef Carpaccio 14€ Cherry tomato, rocket, parmesan cheese, olive oil, dijon mustard and balsamic vinegar	Oysters from Ria Formosa 18€ 6 Units
Beef Tartare 🍷 17€ Cappers, cornichons, olives, mustard and truffle oil	Fried Prawns "À Guilho" 14€ Prawns, coriander and lemon
Chicken Wings 🍷 9,5€ Served with spicy sauce and blue cheese sauce	Tiger Prawns 20€ Grilled with herbs butter
Board of Buttery Cheese & Smoked Meats 32€ Toasted bread, grissini's, jams, buttery cheese, chorizo, smoked ham "3 Bolotas", black pork sausage from Alentejo, selection of national and international cheese	Clams "À Bulhão Pato" 21€ Sautéed with olive oil, garlic, coriander and lemon
Traditional Portuguese "Pica-Pau" 14€ Fillet, Garlic, Bay Leaf, Mustard and White Wine	Prawns Cocktail 14€ Mango, iceberg, avocado and cocktail sauce
Traditional Portuguese Chorizo 9,5€ Grilled on embers served with toasted bread	Caprese 12€ Buffalo mozzarella, tomato, rocket, olive oil, balsamic cream and pesto
Cesar Salad with Smoked Chicken 14€ Roman lettuce, tomato cherry, parmesan, bacon, pine nuts, croutons, cesar sauce	Smoked Ham w/ Melon & Mozzarella 18€ Smoked ham "3 Bolotas", buffalo mozzarella, rocket and balsamic vinegar

* it's possible to do without 🍷



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FROM OUR WOOD FIRE GRILL

Fillet South América 225gr	27€
Rib Eye Argentina 225gr	25,5€
Rump Cap Argentina 300gr	25€
New York Strip USA 300gr	32€
Rack of Lamb New Zealand 400g	28€
Duck Breast France 350gr	21€
Red Pork Rib Eye Portugal 300gr	18€
Rare Burger 300gr Beef, On the Bun, Bacon, Cheddar, Cornichons, Fries	18,5€

RECOMMENDED TO SHARE	2 PAX
Chateaubriand South America 550gr +/-	60€
Tomahawk Black Angus Ireland per Kilo	95€

RARE BOARDS

2 Pax Fillet, Rib Eye, Rump Cap	65€
3 Pax Fillet, Rib Eye, Rump Cap, Short Ribs	80€
4 Pax Fillet, Rib Eye, Rump Cap, Sirloin, Short Ribs	110€

Add to your favorite cut
Surf n'Turf - Tiger Prawn 18€

FROM OUR STOVE

Home Made Meat Balls Tomato Sauce, spaghetti, parmesan, basil	15,5€
Roasted Octopus Roasted potatoes, olive oil, garlic, peppers and parsley	24€
Tagliatelle with beef 🍷* Red chili pepper, dry tomato, parmesan cheese, pine nuts and rocket	18,5€

Cod Confit "Açorda Alentejana", pouched egg and creamy spinach	25€
Mushrooms Risotto Mushrooms Porcini, parmesan, aromatic herbs and truffle oil	15,5€

* it's possible to do without 🍷

SIDE DISHES

Mixed Salad	3,5€
Tomato, Onion, Oregano	3,5€
Rocket, Cherry Tomato, Balsamic	4€
Sautéed Mushrooms with Garlic	4,5€
Sautéed Green Beans with Garlic	4,5€
Sautéed Vegetables	4,5€
Creamy Spinach	4,5€
Mac and Cheese	4,5€
African Rice 🍷	4€
Onion Rings	4€

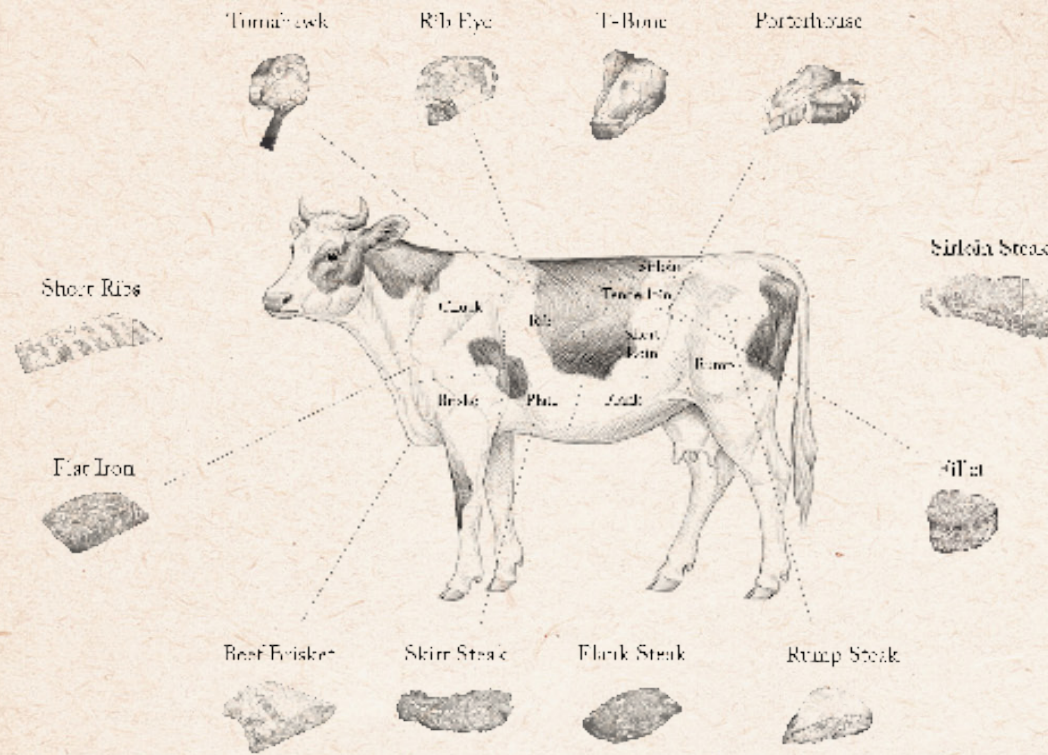
POTATOES

Homemade French Fries	3€
Sweet Potato Fries	4€
Mashed	3,5€
Gratin	5,5€

SAUCES	2,5€
Peppers · Chimichurri 🍷 · Roquefort Béarnaise · Barbecue	



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TOMAHAWK

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

RUMP CAP

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

RIBEYE STEAK

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

FLANK STEAK

Lean and flavourful. At its best when served thinly sliced against the grain.

T-BONE

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

SKIRT STEAK

Rich beef flavour best when marinated.

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.

BEEF BRISKET

Tender when cooked slowly at low temperature.

SIRLOIN – NY STRIP

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

FLAT IRON

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

FILLET

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

SHORT 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.