

First Things First!

COUVERT

Wheat, rye and water bread, artisanal truffle butter, sea salt, olive oil Casa de Santo Amaro premium PDO **5.5€** *per person*

STARTERS

Beef Carpaccio, chicory, smoked mayonnaise, pine nuts **19€**

Matured beef ham "Cecina" **19€**

Meat croquettes with smoked red onion sauce **14€**

Smoked beef tenderloin, pickles, sesame, sushi rice **18€**

Beef loin steak tartare, crispy potatoes **22€**

French fries, fried egg, black pork ham **19€**

Boneless pork ribs, BBQ **19€**

THE COOL ALTERNATIVES

Wagyu A5 Japan, Oscietra Caviar, Truffle **55€**

Tomato soup, low temperature egg **12€**

Eggplant mille-feuille, vegetables ratatouille **15€**

Peeled tomato and burrata salad **19€**

Smoked tofu steak, sweet potato chips, teriyaki sauce **25€**

Roasted tomato risotto with pesto and basil **23€**

From the SEA

Salmon ravioli, spinach, oxtail jus, azorean cheese **17€**

Natural oysters 6 pcs **18€** | 12 pcs **32€**

Tuna tartare, citrus **22€**

Salmon poke bowl, pickled cucumber, mango, chicory, red onion **21€**

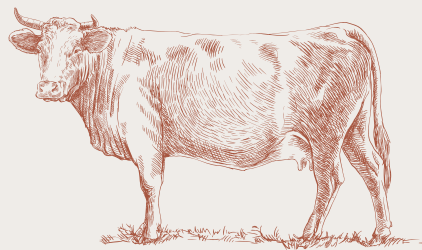
Oscietra caviar 50gr and pepper blinis **135€**

Grilled catch of the day, mediterranean salad, herb-infused olive oil **36€**

Shellfish selection, garlic mayonnais | Lobster, shrimp, crab, razor clam, scallops, oysters **120€**

19:00 – 23:00

VAT included at the current legal tax.
Our bill includes a 10% suggested service charge.
If you have any food restrictions, please let us know.
No dish, food or drink can be charged if not requested by the customer



Meat your TARGET

Served with roasted piquillo peppers, varieties of salt flower

Ribs Loin | 500 gr* - SIGNATURE CUT 55€

28 Dry Aged - Smooth, succulent and highly marbled meat

Rib Beef Shank | 1,4kg* - SIGNATURE CUT 60€

Osso buco cooked at low temperature for 18h, succulent meat to eat with by a spoon

Slow-cooked Ribs 1kg* 50€

Tender and juicy, finished with artisanal barbecue sauce, enhancing the smoky and slightly sweet flavor

Pork Prime Rib | 500 gr* 40€

Tender cut, with robust and intense flavor and a succulent texture

Premium Entrecôte | 250 gr* 33€

20 Dry Aged - Slightly marbled, with a section of lateral fat that gives it softness and taste

Loin | 200 gr* 34€

The most noble and tender cut, balanced taste and perfect texture

200 Days Grain Fed Sirloin | 300 gr* 47€

Noble cut, intense flavour, rich marbling, tender. Animal fed on 200-day wet corn grain

T-Bone | 800 gr* 72€

28 Dry Aged - Two pieces in one cut, tasty sirloin and extraordinarily tender loin

Chuléton | 1.2 kg* 90€

30 Dry Aged - The world's most popular cutlet, juicy and irresistible in taste

Tomahawk | 1 kg* 88€

28 Dry Aged - Majestic cut with abundant marbling. Tender, succulent and rich

Wagyu Sirloin 300gr* - Japanese A5 150€ | Australian 100€

Unique gastronomic experience; the marbling gives the meat a buttery flavor and unparalleled juiciness

Ribeye 500gr* Japanese A5 250€

Fine veins of intramuscular fat that melt on the grill, providing a juicy texture and a rich, unforgettable flavor

Premium Meat RIB Experience 168€

200 Days Grain Fed Sirloin | Ribs Loin Signature Cut | Tomahawk

*gr|kg (aprox.)

SIDE DISHES

Truffled mashed potato **8.5€**

Creamy rice with sausages, turnip greens **8.5€**

French fries **7.5€**

Rustic potatoes with citrus **8€**

Mediterranean salad **8,5€**

Grilled vegetables with rosemary **8.5€**

SAUCES | MAKE IT PERFECT

- AIOLI ◦ BEARNAISE ◦ BBQ
- PEPPER ◦ CHIMICHURRI
- SPICY RIB SAUCE ◦ CURED CHESSE