

# **First Things First!**

#### **COUVERT**

Wheat bread, corn bread, artisanal butters truffle and cow grass-fed, egg yolk, meat jus, Premium PDO olive oil Casa de Santo Amaro **5€** 

# THE COOL ALTERNATIVES

Tomato soup, low temperature egg 11€

Lentil soup, pumpkin, spices 10€

Mushrooms, asparagus, truffle, egg low temperature **18€** 

Quinoa salad, carrots, grilled bimis, pickled

radish pickles **17€** 

Smoked tofu steak, korean sauce, sweet potato chips 23€

Saffron risotto, glazed cauliflower, pistachio and

parmesan cheese mousse 22€

#### **STARTERS**

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

Matured beef ham "Cecina" 19€

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

Beef cheek terrine, sweet potato foam, toasted

almonds 18€

Beef ribs, barbecue and cracklings **21€** 

Beef loin steak tartare, crispy potatoes 22€

Roast beef pie, caramelized onions, foie gras 16€

# From the SEA

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

Oysters in panko, mango vinaigrette, leek 16€

Smoked tuna tataki, sesame, peanuts, chicory 18€

Oscietra caviar and pepper blinis **55€** 

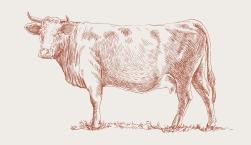
Grilled catch of the day, citrus and spices **31€** 

Grilled blue lobster 800gr\*, watercress, red cabbage and pickles 97€

Grilled seafood of the day **price on request** 

\*gr|kg(aprox.)





# **Meat your TARGET**

 $Served\ with butter\ Caf\'e\ de\ Paris, to mato\ and\ roasted\ garlic, varieties\ of\ salt\ flower.$ 

#### Ribs Loin | 300gr\* - SIGNATURE CUT 40€

28 Dry Aged - Smooth, succulent and highly marbled meat

# Rib Beef Shank | 1,4kg\*- SIGNATURE CUT 54€

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

## Entrecôte Premium | 250 gr\* 32€

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

# Loin | 200 gr\* 33€

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

# 200 Days Grain Fed Sirloin | 300gr\* 45€

Noble cut, intense flavour, rich marbling, tender

# Sirloin Wagyu | 300gr\* 100€

Soft, tender and succulent, it is considered the most flavour meat in the world

# New York Steak Black Angus | 550 gr\* 53€

15 Dry Aged - With an abundance of natural marbling, tender, juicy, provide an ultimate flavor

## T-Bone | 800 gr\* 67€

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

## Prime Rib | 1.2 kg\* 87€

30 Dry Aged - Marbling gives flavor and juiciness, soft and tasty

## 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

# Premium Meat RIB Experience 165€

Entrecôte | New York Steak Black Angus | Tomahawk

# SIDE DISHES

Truffled mashed potato 8.5€

Creamy rice with sausages, turnip greens 8.5€

Roasted mushrooms, thyme 9€

Homemade french fries 7.5€

Beans, spinach and corn bread 9€

Mac & Cheese 8.5€

Rustic potatoes, fried egg, black pork ham 11€

# **SAUCES** | MAKE IT PERFECT

- GARLIC BEARNAISE BBQ
- PEPPER CHIMICHURRI
- SPICY RIB SAUCE CURED CHESSE

<sup>\*</sup>gr|kg (aprox.)