

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.)

19:00 – 22:30

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 butter Café de Paris, tomato 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

*gr|kg (aprox.)

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