

First Things First!

COUVERT

Wheat bread, corn bread, artisanal butters truffle and smoked beef ham, egg yolk, meat jus, Premium DOP olive oil Casa de Santo Amaro 5€

STARTERS

Beef Carpaccio, chicory, 16€
smoked mayonnaise, pine nuts
Mushrooms, bread and meat sausage, potato 14€
In 2 textures, low temperature egg, pine nuts
Matured beef ham "Cecina" 16€
Meat croquettes with smoked purple onion sauce 11€
Marrow, corn, lime foam 12€
Stewed mushrooms, truffled mashed 14€
potato, balsamic vinegar
Pork ribs, BBQ sauce | 500gr* 21€

THE COOL ALTERNATIVES

Tomato soup, low temperature egg 9€
Beef loin steak tartare, crispy potatoes 15€
Barley, mushrooms and truffle 19€
Asparagus risotto, hazelnuts, parmesan cheese 20€
Duck magret roasted pumpkin and mandarin 20€

From the SEA

Fish soup, coriander 12€
Fish gyosa, soya emulsion and balsamic 15€
Grilled catch of the day 28€
Grilled blue lobster 800gr*, watercress, red cabbage and pickles 87€
Oscieta caviar and pepper blinis 50€

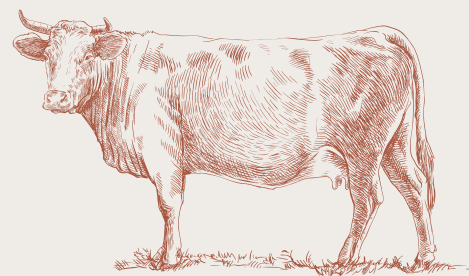
*gr|kg (aprox.)

19:00 – 22:30

VAT included at the current legal tax.

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.

Shoulder RIB Steak 400gr* - SIGNATURE CUT Smooth, succulent with low fat infiltration	36€
Rib Beef Shank 1,4kg*- SIGNATURE CUT Osso buco cooked at low temperature for 18h, succulent meat to eat with by a spoon	52€
Entrecôte Premium 250 gr* Slightly marbled, with a section of lateral fat that gives it softness and taste	28€
Loin 200 gr* The most noble and tender cut, balanced taste and perfect texture	30€
Rump steak 28 days dry aged 600gr* Slim cut, versatile, with a deep red color, no sinews or fat burrs	47€
Sirloin 30 days dry aged 300gr* Noble cut, intense flavour, rich marbling with lateral fat section	40€
Black Angus New York Steak 550 gr* With an abundance of natural marbling, tender, juicy, provide an ultimate flavor	50€
T-Bone 800 gr* Two pieces in one cut, tasty sirloin and extraordinarily tender loin	62€
Ribeye Steak 1 kg* Meat with color variance beyween pale pink and dark, quite tasty and juicy, with little fibrous texture and firm fat	75€
Tomahawk 1 kg* Majestic cut with abundant marbling. Tender, succulent and rich	85€
Premium Meat RIB Experience Ribeye steak Rump steak Premium encontrecôte	145€

ADDICTIONS ASIDE

*gr | kg (aprox.)

Truffled mashed potato	8€
Creamy rice with sausages, wax beans, turnip greens	7.5€
Grilled vegetables, rosemary	7€
Crispy potatoes	6€
Creamy chard and Azorean ripened cheese	8€
Spiced potatoes	7€
Iceberg lettuce, watercress, tomato and red onion pickle	7.5€

MOLHOS | MAKE IT PERFECT

- GARLIC • BEARNAISE • BBQ
- MUSTARD • NOISETTE • CHEESE
- SPICY RIB SAUCE