

Entradas

- Carpaccio de Lombo de Novilho** com azeite de trufa, pistácios e parmesão 14
Presunto Pata Negra sobre *flat bread* 18
Croquetes de Novilho com mostarda Dijon (3 unidades) 6
Pica-pau do Lombo com molho de mostarda e batatinha palha 14
Folhado de Queijo de Cabra, pera grelhada e nozes pecan caramelizadas 10
Ovo a 64º, espuma de farinheira, espargos verdes e cogumelos 12

Cortes

Carne Bovina servida com tomate cereja assado e relish de tomate fumado

Vazia 18
30 dias maturação
200gr

Picanha 22
250gr

Entrecôte 23
30 dias maturação
250gr

Lombo 24
200gr

Chateaubriand 32
300gr

T-Bone 75/kg
15 dias maturação

Chuletón Galego 79/kg
30 dias maturação

Chimichurri | Maionese de Trufa Negra | Béarnaise | Manteiga de Alho e Ervas | Pimentas | Barbecue | Cogumelos | Stilton

Pregos

Carne Bovina em bolo do caco com maionese de mostarda Dijon servido com batatas fritas

Vazia 14
140gr

Entrecôte 16
140gr

Lombo 18
140gr

Outros

Bife Tártaro do chef 22

Hambúrguer com ovo, queijo cheddar e barriga de porco fumado 14

Acompanhamentos

Batatas fritas 3

Puré de Batata com Azeite de Trufa 4

Dauphinoise de batata doce 4

Brás de Cogumelos e espargos verdes 5

Arroz de Feijão, chouriço de cebola e farofa de mandioca 4

Esparregado de Espinafres com Queijo S. Jorge DOP 12 meses 5

Legumes na brasa 4

Corações de Alface com vinagrete de mostarda e mel 4

Salada de Endívias com molho roquefort e nozes 4

Os preços incluem IVA à taxa em vigor.

Starters

- Beef loin Carpaccio** with truffle oil, pistachios and Parmesan 14
Pata Negra Cured Ham on flat bread 18
Beef Croquettes with Dijon mustard (3 pieces) 6
Loin strips with mustard sauce and matchstick potatoes 14
Goat Cheese in pastry, grilled pear and caramelised pecans 10
64° egg, *farinheira* foam, green asparagus and mushrooms 12

Cuts

Beef served with roast cherry tomatoes and smoked tomato relish

Rump 18
 Aged for 30 days
 200gr

Picanha 22
 250gr

Entrecôte 23
 Aged for 30 days
 250gr

Loin 24
 200gr

Chateaubriand 32
 300gr

T-Bone 75/kg
 Aged for 15 days

Galician Chuletón 79/kg
 Aged for 30 days

Chimichurri | Black Truffle Mayonnaise | Béarnaise | Garlic and Herb Butter | Peppers | Barbecue | Mushrooms | Stilton

Pregos

Beef in *bolo do caco* Madeiran rolls, with Dijon mustard mayonnaise, served with French fries

Rump 14
 140gr

Entrecôte 16
 140gr

Loin 18
 140gr

Others

- The Chef's Steak Tartare** 22
Hamburger with egg, cheddar cheese and smoked pork belly 14

Side dishes

- French fries** 3
Mashed Potatoes with truffle oil 4
Dauphinoise of sweet potatoes 4
Fried Mushrooms and green asparagus 5
Rice with Beans, onion chorizo and cassava crumbs 4
Creamed Spinach with 12-Month São Jorge DOP cheese 5
Grilled Vegetables 4
Lettuce Hearts with mustard and honey vinaigrette 4
Chicory Salad with Roquefort sauce and walnuts 4