

SALA DE CORTE

Starters

- Beef loin Carpaccio**
with truffle oil, pistachios and parmesan 16
- Pata Negra Cured Ham** on flatbread 19
- Beef Croquettes** with Dijon mustard (2 pieces) 4
- Beef strips** with mustard sauce and matchstick potatoes 15
- Foie Gras**, Elvas plum and red onion jam 19
- Goat Cheese in pastry**,
grilled pear and caramelised pecans 12
- Roastbeef salad**,
iberian pork sausage, croutons and horseradish sauce 15

Cuts

Beef served with roast cherry tomatoes and smoked tomato relish

- Rump** 22
Aged for 30 days
200gr
- Picanha** 24
250gr
- Entrecôte** 28
Aged for 30 days
250gr
- Loin** 29
200gr
- Chateaubriand** 72
500gr
- Lomo Bajo** 70/kg
Aged for 30 days
- T-Bone** 78/kg
Aged for 15 days
- Chuletón** 85/kg
Aged for 30 days

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

Pregos

Beef in rustic bread, with Dijon mustard mayonnaise,
served with french fries

- Rump** 17
Aged for 30 days
120gr
- Entrecôte** 18
Aged for 30 days
120gr
- Loin** 21
120gr

Outros

OTHERS

- Roasted Cauliflower** with almond romesco 16
- Hambúguer** with egg, cheddar cheese and smoked pork belly 15

Side dishes

- French fries** 3
- Mashed Potatoes with truffle oil** 6
- Fried Mushrooms** and green asparagus 6
- Rice with Beans**, onion chorizo and cassava crumbs 5
- Creamed Spinach** with 12-Month São Jorge DOP cheese 8
- Grilled Vegetables** 6
- Lettuce Hearts** with mustard and honey vinaigrette 4