

# SALA DE CORTE

## MAIN

### 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

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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

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| <b>Vazia</b> 17<br>Aged for 30 days<br>120gr | <b>Entrecôte</b> 18<br>Aged for 30 days<br>120gr | <b>Lombo</b> 21<br>120gr |
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### Others

- Roasted Cauliflower** with almond romesco 16
- Hamburger** 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