

Starters

- Beef loin Carpaccio**, truffle oil, pistachios and *Parmigiano Reggiano* 24 months 19
Beef Tartare, egg yolk and pickled mustard seeds 24
Pata Negra Cured Ham on flatbread 21
Beef cecina 14
Beef Croquettes with Dijon mustard (2 pieces) 5
Loin strips with mustard sauce and matchstick potatoes 18
Foie Gras, brioche, caramelized apple with vanilla and *Madeira* wine 24
Burrata DOP, cherry tomato, basil and pine nut 19
Oscietra Caviar^{20g} with blinis 84

Cuts

Beef served with roast cherry tomatoes and smoked tomato relish

Sirloin 30
200g | Aged for 30 days

Picanha 32,5
250g

Entrecôte 35
250g | Aged for 30 days

Tenderloin 38
200g

Chateaubriand 85
500g

Lomo Bajo 80/kg
Aged for 30 days

T-Bone 95/kg
Aged for 15 days

Chuletón 99/kg
Aged for 30 days

Rib Eye Wagyu 290/kg
Australia

Rib Eye Wagyu 490/kg
Japan

Surf & Turf

Scarlet Shrimp 35

Chimichurri | Black Truffle Mayonnaise | Béarnaise | *Café de Paris* butter
Peppers | Barbecue | Mushrooms | Stilton

Pregos

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

Sirloin 20 **Entrecôte** 22 **Tenderloin** 24
120g | Aged for 30 days 120g | Aged for 30 days 120g

Others

- Ⓢ **Roasted Cauliflower** with almond romesco 19
Hamburger with egg, cheddar cheese and smoked pork belly 19

Side dishes

- French fries** 5
French fries with Truffle and *Parmigiano Reggiano* 24 months 12
Truffle Mashed Potatoes 10
Fried Mushrooms and green asparagus 8
Baked rice with smokehouse sausages 8
Creamed Spinach with 12-Month São Jorge DOP cheese 10
Grilled Vegetables 8
Lettuce Hearts with mustard and honey vinaigrette 6

ADD TO YOUR DISH

Alba White Truffle 12/g **Oscietra Caviar** 24/5g