

COUVERT

BREAD, BUTTER, OLIVES, PORTUGUESE OLIVE OIL

4.00 PER PERSON

CURED HAM "BARRANCOS D.O.P." 60gr

15.00

BUTTERY CHEESE "AZEITÃO D.O.P."

9.50

STARTERS

ROAST TOMATO SOUP

Crispy Paprika Chickpeas, Cream and Basil Oil

6.50

LAMB CROQUETTE

Cider Caramel, Dijon Mustard, Pickles and Coleslaw

11.50

STEAK TARTARE

Toasted Brioche, Mushrooms Ketchup, Pickled Shimeji, Horseradish, Capers, Gherkins, Parsley, Ancienne Mustard and Yolk

21.00

CHISTORRA SAUSAGE

Roasted Tomato Pepper Sauce, Rosemary and Garlic Focaccia

13.00

PORK BELLY

Citrus Salad, Pickles and Soy Sace

16.50

FRESH & GREEN

BOVINO'S SUPER SALAD

Mesclun and Fresh Fruits from Quinta Farm, Granola, Candied Hazelnut, Edamame, Quinoa, Pickles and Fresh Cheese

Starter - 14.50 | Main - 18.50

GOAT'S CHEESE & PORT POACHED PEAR

Bee Pollon, Quinta Farm Leaves, Granola and Seeds Cracker

Starter - 15.00 | Main - 19.50

TOMATO ROYALE

Heirloom Tomatoes, Orange, Rocket Pesto, Burrata and Cured Ham "Barrancos D.O.P"

Starter - 16.50 | Main - 23.50

BEETROOT TARTARE

Mango Yolk, Apple, Avocado, Coconut Sauce, Walnuts and Manioc Cracker

Starter - 13.50 | Main - 17.50

GRILL

RUMP CAP

Succulent with an unique flavour

325gr - 34.00

RIBEYE

Generous marbling, rich and full-flavoured

325gr - 36.00

FILLET

The most tender and elegant cut

250gr - 39.00

NEW YORK STRIP

Tender and well-marbled cut, juicy and delicious

325gr - 38.00

RACK OF LAMB

Elegant and tender

450gr - 36.00

CHATEAUBRIAND

Lean and succulent

600gr - 84.00

BOVINO SIGNATURE CUTS

Fillet, Rump Cap, Ribeye

800gr - 92.00

CHEF'S SPECIAL CUTS

Ask a member of the team for today's availability

MAKE YOUR "SURF & TURF"

Add a Grilled Tiger Prawn to your steak

1 uni. - 12.50

BURGERS

HOLY CHEESE BURGER

100% Black Angus Beef Patty (200gr), Serra da Estrela Cheese, Gherkins, Sun-dried Tomatoes, Rocket,

Caramelized Onions with Potato Chips and Truffle Mayo

21.50

BLACK BEANS & PORCINI BURGER

Vegan Mushroom & Black Bean Burger, Guacamole, Spicy Slaw with Sweet Potato Chips and Truffle Mayo

19.50

FISH & SEAFOOD

OYSTERS FROM RIA FORMOSA

Mignonette, Bloody Mary, Lemon, Sweet & Sour Habanero or Ginger & Scallion

1 uni. - 3.00

CEVICHE

Aji Amarillo Tiger's Milk, Marinated Fish, Red Onion, Ginger, Lime, Orange, Fried Corn and Coriander

11.00

SMOKED COD & SHRIMP FISHCAKE

Tzatziki Sauce and Crispy Salad

14.00

BLACK TIGER PRAWN COCKTAIL

Mango, Pinneapple and Chili with Marie Rose Sauce

19.00

SEARED SCALLOPS

Pea Purée, Shimeji Mushrooms, Pancetta and Corn

Starter - 20.50 | Main - 24.50

GRILLED TIGER PRAWNS

Szechuan Butter and Aromatic Herbs

Starter - 24.00 | Main - 35.00

CHEF'S SELECTION

FISH OF THE DAY

Please ask a member of the team about the fish of the day

36.50

OCTOPUS

Roasted with Bell-Pepper, Tomatoes, Garlic, Onion, Olive Oil and Baked New Potatoes

36.00

BABY BACK RIBS 'ST. LOUIS' STYLE

8 Hours Slow-cooked in Sagres Bohemia Stout and spices, served with Whiskey BBQ Sauce,

Sweet Potato Chips and Chili Coleslaw

Starter - 21.50 | Main - 29.50

OVEN MEATBALLS

Italian Marinara, Parmesan, Pistaccio and Anelletti

28.00

SIDES

POTATOES

Triple Cooked Chips - 4.25

Sweet Potato Fries - 4.50

Gratin Potatoes - 6.00

Buttery Mashed Potatoes - 4.25

Mashed Sweet Potatoes - 4.25

VEGETABLES

Wild Mushrooms w/Garlic and Lemon - 5.50

Tenderstem w/Sea Salt - 5.75

Green Beans w/ Almond - 6.00

Glazed Carrots - 5.75

Pak Choi w/Sesame and Soy Sauce - 6.00

Spinach (choice of creamed or sautéed) - 5.75

CLASSICS

Mac n' Cheese - 6.00

African Rice - 5.50

Onion Rings - 6.00

Rocket, Cherry Tomato, Pine Nuts, Aged

Balsamic and Parmesan - 5.75

Heritage Tomato and Red Onion Salad - 4.25

SAUCES - 3.00

Cognac and Peppercorn

Port and Chocolate

Chimichurri

Béarnaise

Roquefort

Mushroom and Shallots

Truffle Mayo

Mint