

BOVINO®

STEAKHOUSE
QUINTA DO LAGO

COUVERT & APPETIZERS

COUVERT 8.50 **CAMEMBERT BRÛLÉE** 15.50
Freshly Baked Bread, Butter,
Marinated Olives, Olive Oil from Alentejo
Olives, Toasts

CURED HAM "VARANEGRA ALENTEJANO DOP" 40 MONTHS 19.50 **CHISTORRA SAUSAGE** 14.50
Served with Crackers
Fermented Chilli Honey,
Roasted Garlic Focaccia

COD FISHCAKE 2 uni. 9.50 **LAMB CROQUETTE** 2 uni. 9.50
Herbs & Tartare Sauce
Herbs, Yoghurt Mint Sauce

STARTERS & SALADS

OYSTERS FROM RIA FORMOSA 1 uni. 3.50 **WAGYU TATAKI & CAVIAR** 55.00
Natural or choose from Lemon,
Fermented Spicy Honey, Mignonette
or Crispy Chilli
A5 Wagyu Striploin, Oscietra Caviar,
Fried Sushi Rice, Fermented Spicy Yolk

SALMON CEVICHE 15.50 **CREAMY BURRATA** 20.00
Aji Amarillo with "Leche de Tigre",
Marinated Salmon, Onion, Cucumber,
Orange, Lime, Coriander, Fried Corn,
Sweet Potato
Combination of Fresh and Marinated
Tomatoes, "Sives" Orange, Pesto Basil,
Pistachio, Strawberry Sauce

SAUTÉED SHRIMPS 16.50 **PORK BELLY** 17.00
Sautéed Shrimps with Garlic Butter
and Herbs, Madeira White Wine
served with Flat Bread
Marinated 24 Hours, Slow Roasted,
Q Farm Leaves, Citrus, Pickles
and Teriyaki Sauce

CAULIFLOWER SOUP 6.00 **BEETROOT TARTARE** 15.50
Topped with Fresh Cream and
Fried Chickpeas with Cumin
Mango Yolk, Passion Fruit, Apple,
Avocado, Coconut Sauce, Walnuts,
Mandioca Cracker

BEEF TARTARE 23.00 **PORT POACHED PEAR & GOAT'S CHEESE SALAD** 16.50
Toasted Homemade Bread,
Pickled Shimeji, Horseradish,
Capers, Cornichons, Olives, Chives,
Ancienne Mustard, Quail Egg Yolk
Bee Pollen, Caramelised Red Onion
Jam, Q Farm Leaves, Homemade
Granola, Cherry Tomatoes, Pickles
and Seeded Cracker

BOVINO SALAD 15.50
Mesclun and Fresh Fruits from Q Farm,
Granola, Candied Hazelnut, Edamame,
Quinoa, Pickles, Cherry Tomatoes,
Balsamic Cream and Honey Mustard
Vinaigrette

*Order as a side dish - 7.00

MAIN COURSES

SEARED SCALLOPS **FISH OF THE DAY** 36.00
Corn Purée, Eryngii Mushrooms,
Brown Butter, Herbs, Pancetta, Peas
Please ask a member of the
team about the fish of the day

Starter - 25.00 | Main - 31.00

GRILLED TIGER PRAWNS 3 uni. 33.00 **RISOTTO PORCINI** 26.00
Drizzled with Szechuan Butter, Aro-
matic Herbs served with
Sweet & Spicy Coleslaw
Truffle, Mushrooms,
Turmeric, Lime Oil

ST. LOUIS STYLE BABY BACK RIBS 31.00 **HOMEMADE MEATBALLS** 26.00
12 Hours Slow-Cooked in
Sagres Bohemia Stout and Spices,
served with Whisky BBQ Sauce,
Sweet & Spicy Coleslaw
Homemade Tomato Sauce, Potato Purée,
Pistachio, Basil Oil, Parmesan

MAKE YOUR "SURF & TURF" 1 uni. 12.00
Add a Grilled Tiger Prawn to your steak

DRY AGED & SPECIAL CUTS

Please, ask a member of the team for our specials menu

WOOD FIRED GRILL

FILET 41.00
The tenderloin or filet mignon is the most tender and elegant cut
225gr

RUMP CAP 36.00
Full of flavour, the rump cap or sirloin cap is succulent
with a unique flavour
325gr

RIBEYE 39.00
This center cut from rib, is the most marbled
and flavourful cut
325gr

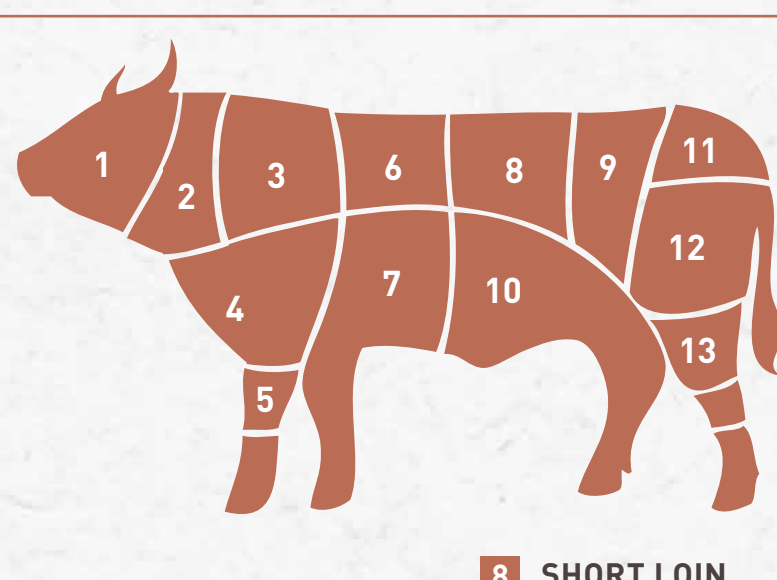
NEW YORK STRIP 39.00
The Sirloin steak is tender and well-marbled cut,
juicy and delicious
325gr

RACK OF LAMB 40.00
Elegant and tender
450gr

CHATEAUBRIAND 92.00
The thickest portion of the tenderloin, lean, succulent
and perfect for sharing
600gr

BOVINO SIGNATURE CUTS 98.00
Filet, Rump Cap, Ribeye
850gr

MAKE YOUR "SURF & TURF" 1 uni. 12.00
Add a Grilled Tiger Prawn to your steak



- 1 CHEEK
- 2 NECK
- 3 CHUCK
- 4 BRISKET
- 5 SHANK (FORESHANK)
- 6 RIB
- 7 PLATE
- 8 SHORT LOIN
- 9 SIRLOIN | TENDERLOIN | TOP LOIN | BOTTOM SIRLOIN
- 10 FLANK
- 11 RUMP
- 12 ROUND
- 13 SHANK

BURGERS

HOLY CHEESE BURGER 23.50
100% Black Angus Beef Patty [200gr], "Serra da Estrela" Cheese, Gherkins,
Bacon and Caramelised Onions, Potato Chips, House Mayo

BLACK BEANS & PORCINI BURGER 21.50
Homemade Vegan Mushroom & Black Bean Patty, Guacamole, Mango, Onion,
Tomato and Smoked Yoghurt Sauce, Sweet Potato Chips, House Mayo

SIDES

Wild Mushrooms with Garlic 6.00

Lemon Butter Tenderstem with Crispy Chilli Oil 7.50

Green Beans with Shichimi 6.50

Creamy Spinach with Azores S. Jorge Island Cheese 7.50

Mac n' Cheese with Smoked Panko 6.50

Wild Rice 5.00

Black Beans and Farofa 6.50

Beer-Battered Onion Rings 6.50

Rocket, Cherry Tomato, Pine Nuts, Aged Balsamic, Parmesan 6.50

Spicy Slaw 6.50

ADD EXTRA:

Fresh Truffle 12.50

Parmesan 3.50

POTATOES:

Triple Cooked Chips 5.00

Sweet Potato Fries 5.00

Gratin Potatoes 6.50

Buttery Mashed Potatoes 5.00

Baked Jacket Potato with Cheese, Bacon and Chives 6.50

ADD SAUCE:

Cognac and Peppercorn 3.00 / each

Port

Chimichurri

Béarnaise

Roquefort

Mushrooms and Shallots

Mint

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All spirits & liquors 4 cl per serving. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.