

COUVERT

Freshly Baked Bread, Butter, Marinated Olives,
Olive Oil from Alentejo

4.50
p.p

STARTERS

ROASTED TOMATO SOUP

Poached Egg and Croutons

6.00

LAMB CROQUETTE

Honey & Mustard Sauce

3 uni.
9.50

COD & SHRIMP FISHCAKE 

Coconut & Coriander Sauce

3 uni.
9.50

CECINA WAGYU 30 DAYS AGED

Served with White Truffle Cream and Crackers

21.50

CHISTORRA SAUSAGE

Fermented Chilli Honey, Roasted Garlic Focaccia

15.50

SALMON TIRADITO 

Cured Salmon, Sesame, Leche de Tigre Aji Amarillo,
Salmon Roe and Herbs

15.50

SAUTÉED SHRIMPS 

Sautéed Shrimps with Garlic Butter and Herbs,
Madeira White Wine served with Flatbread

21.00

BEEF TARTARE

Toasted Homemade Bread, Pickled Shimeji, Horseradish,
Capers, Cornichons, Olives, Chives, Ancienne Mustard,
Quail Egg Yolk

23.00

PORK BELLY TOSTADA

Corn Tortillas, Guacamole, Pickled Onions, Marinated
24 Hours Slow Roasted Pork Belly drizzled with Lime,
Spicy Mango Salad, Yoghurt Minted Sauce and Herbs

17.00

OYSTERS FROM RIA FORMOSA 

Natural or choose from Lemon, Fermented Spicy Honey,
Mignonette or Crispy Chilli

1 uni.
3.50

CREAMY BURRATA

Combination of Fresh and Marinated Tomatoes,
"Silves" Orange, Basil Pesto, Pistachio, Strawberry Sauce

20.00

PORT POACHED PEAR &
GOAT'S CHEESE SALAD

Q Farm Leaves, Bee Pollen, Granola, Cherry Tomatoes,
Pickles, Balsamic Cream and Honey Mustard Vinaigrette

15.50

*Option - Vegan Cheese

BEETROOT TARTARE

Mango Yolk, Passion Fruit, Apple, Avocado, Coconut Sauce,
Walnuts, Mandioca Cracker

15.50

MAIN COURSES

HOMEMADE MEATBALLS

Homemade Tomato Sauce, Potato Purée, Pistachio,
Basil Oil, Parmesan

26.00

CONCHIGLIONE GRATIN

Baked Pasta Shells in Soya Bolognaise, made with Q Farm
Organic Tomatoes and Gratinated with 24-Month Matured
São Jorge Cheese from the Azores

26.50

ST. LOUIS STYLE BABY BACK RIBS

12 Hour Slow-Cooked in Sagres Bohemia Stout and Spices,
served with Whisky BBQ Sauce, Sweet & Spicy Coleslaw

31.00

GRILLED TIGER PRAWNS 

Drizzled with Szechuan Butter, Aromatic Herbs served
with Sweet & Spicy Coleslaw

3 uni.
31.00

SEARED SCALLOPS & PRAWNS 

Capers, Garlic, Orange, Butter, Toasted Bread
and Crispy Polenta

34.00

WILD SEA BASS 

White Beans in Shrimp Bisque, Watercress and Red Onion Salad

36.00

HOLY CHEESEBURGER

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

23.50

SPICY CHICKEN BURGER

Green Mango & Carrot Nuoc Cham, Cucumber & Radish Chilli
Salad, Yoghurt & Mustard Sauce, Potato Chips

21.00

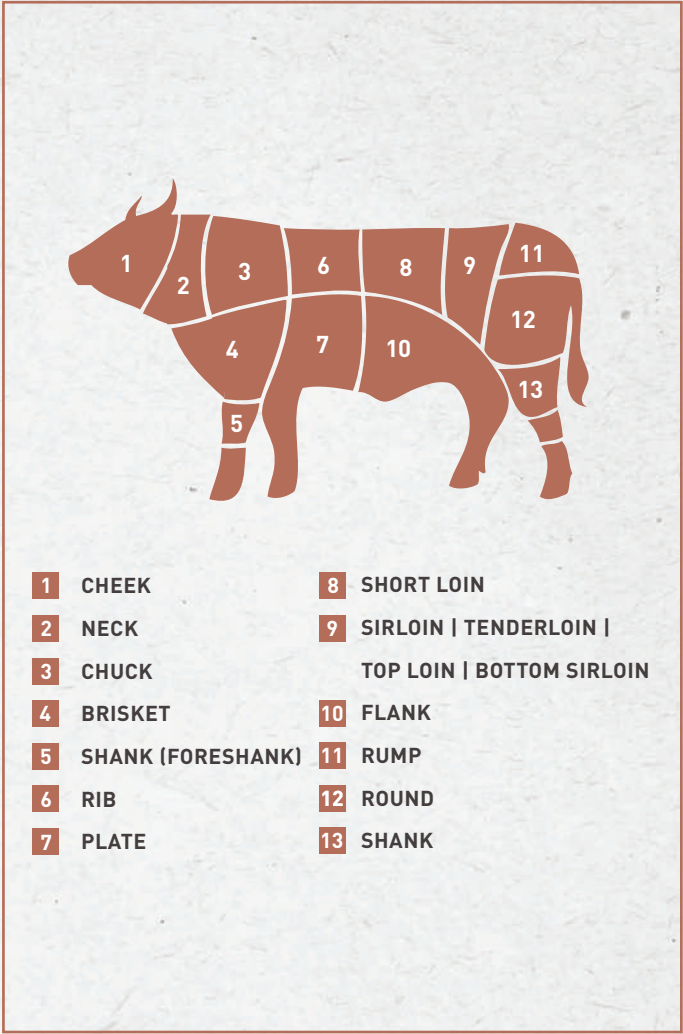
DRY AGED &
SPECIAL CUTS

Please ask a member of the team about our specials menu

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. 00.00.2025

WOOD-FIRED GRILL

FILET ARGENTINA Filet mignon is the most tender and elegant cut 225gr	41.00
RUMP CAP USA Full of flavour, the rump cap or sirloin cap is succulent with a unique flavour 325gr	36.00
RIBEYE URUGUAY This center cut from the rib is the most marbled 325gr	39.00
NEW YORK STRIP USA The Sirloin steak is tender, marbled cut and juicy 325gr	39.00
RACK OF LAMB NEW ZEALAND Elegant and tender 450gr	40.00
CHÂTEAUBRIAND ARGENTINA The thickest portion of the tenderloin - lean, succulent and perfect for sharing 600gr	92.00
BOVINO SIGNATURE CUTS Filet, Rump Cap, Ribeye 850gr	98.00
MAKE YOUR “SURF & TURF” Add a Grilled Tiger Prawn to your steak	1 uni. 11.00



SIDES

WILD MUSHROOMS Garlic, Lemon and Herbs	6.00	MAC 'N' CHEESE Smoked Panko	6.50
TENDERSTEM BROCCOLI Lemon and Chilli Butter	8.00	HONEY-GLAZED CARROTS & PARSNIP Granola	7.50
ASPARAGUS Bearnaise and Poached Egg	8.00	BEER-BATTERED ONION RINGS	5.50
GREEN BEANS Shichimi	8.00	MIXED SALAD Iberico Lettuce, Tomatoes, Aged Balsamic	6.00
CREAMY SPINACH Azores S. Jorge Island Cheese	6.50	SPICY SLAW Red & Green Cabbage, Carrot, Onion, Chilli, Mayonnaise	5.00
TRIPLE COOKED CHIPS	5.50	SAUCES Cognac and Peppercorn Chimichurri Béarnaise Roquefort Mint Mushrooms and Shallots	3.50 / each
SWEET POTATO FRIES	5.50		
GRATIN POTATOES Potatoes, Cream, Onion, Gruyere Cheese	6.50		
MASHED POTATOES	5.50		
SAUTÉED BABY POTATOES Bacon, Garlic, Onion and Herbs	6.00		
BAKED JACKET POTATO Choose Between: Crème Fraîche and Chives or Stuffed Cheesy Bacon	6.00		