

BOVINO®

STEAKHOUSE
QUINTA DO LAGO

APPETISERS

COUVERT

Bread, butter, seasoned olives and Portuguese olive oil

3.50

CALDO VERDE

Portuguese cabbage soup with black pork chorizo and pomace oil

5.00

ROAST ROMA TOMATO SOUP

Mozzarella pearls and basil oil

5.00

LAMB CROQUETTES

Spicy dijon

9.50

CURED PORTUGUESE MEATS

Alentejo bread, homemade chutney and olives

17.50

PRIME STEAK TARTAR

Capers, cornichons, parsley, ancienne mustard, free range egg yolk and Moncarapacho bread

18.00

CHISTORRA SAUSAGE & WHITE PORT

Chargrilled padron peppers and Alentejo bread

11.50



FRESH & GREEN

CAESAR

Smoked chicken breast, romaine lettuce, croutons, pine nuts, cherry tomatoes Parmigano reggiano and caesar dressing

Starter - 11.00 | Main - 14.50

GOAT'S CHEESE & PORT POACHED PEAR

Bee pollon, pine kernals, Quinta Farm leaves and ciabatta

Starter - 12.50 | Main - 15.00

TOMATO ROYALE

Heirloom tomatoes, rocket pesto with mozzarella pearls

Starter - 8.50 | Main - 12.00

BOVINO BEEF SALAD

Quinta Farm salad leaves, red onion, scallion, cherry tomatoes chilli and honey-mustard dressing

Starter - 12.50 | Main - 15.00

SMOKED SALMON POKE BOWL

Cauliflower rice, avocado, red cabbage almonds cheese and sesame seeds

Starter - 12.50 | Main - 15.00

VEGETARIAN MENU

Please ask our team about our available options.

STEAKS

NEW YORK STRIP

Elegant and flavoursome

325gr - 34.00

FILLET

Tender

250gr - 35.00

RUMP CAP

Unique flavour and tenderness

325gr - 29.00

RIBEYE

Great marbling and texture

300gr - 30.00

CHATEAUBRIAND

Most tender and desirable cut - 2 PAX.

600gr - 73.00

BOVINO SIGNATURE CUTS

Fillet, rump cap, ribeye - 2 PAX.

700gr - 78.00

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

10.00



IRISH 'HEREFORD' BEEF

GRASS FEED

DRY AGED FOR 21 DAYS

TOMAHAWK

Great marbling and texture - 2 PAX.

1Kg - 88.00

SIRLOIN

Elegant and flavoursome

500gr - 64.00

RIBEYE

Unique flavour and tenderness

500gr - 75.00



SEAFOOD STARTERS

RIA FORMOSA OYSTERS

Pennyroyal wild mint, red wine vinegar with shallots and apple chimichurri

Trio - 8.50 | Half dozen - 15.00

HAND DIVED SCALLOPS

Pancetta, shimeji mushrooms and pea purée

18.50

BLACK TIGER PRAWN COCKTAIL

Mango and fennel with Bloody Mary dressing

12.50

"MUXAMA" CURED TUNA

Tomato, olive and Portuguese bread sauce

14.00

GRILLED TIGER PRAWNS

Chive butter, chilli and lemon slaw

19.50

COD & SCALLION FISH CAKES

With gribiche sauce

14.00



SHARING STARTERS

MIN. 6 PAX.

Lamb croquettes, cod and scallion fishcakes, chistorra sausages, white port, grilled tiger prawns

20.00 - per person



CHEF'S SELECTION

FISH OF THE DAY

Chargrilled fresh market fish with lemon butter, panache of vegetables and baby potatoes

35.00

BABY BACK RIBS 'ST. LOUIS' STYLE

Bourbon whiskey sauce, sweet potato and chilli slaw

25.00

"CARABINEIROS" SCARLET SHRIMP

Spiced rice, fermented garlic, honey, herb oil and lemon

42.00

LAMB CUTLETS

Port sauce, buttered mash potatoes, Savoy cabbage and bacon

32.00

BOVINO BURGER

Cheddar cheese, bacon, truffled mayo, fries and onion rings

18.00

SIDES

POTATOES _ 4.00

Triple cooked chips

Gratin potatoes

Buttered mash potatoes

Sweet potato wedges

Sweet potato fries

VEGETABLES _ 4.50

Cauliflower cheese

Panache of vegetables

Wild mushrooms w/garlic butter

Broccoli w/sea salt

Rocket, cherry tomato, pine nuts, balsamic and parmesan

Heritage tomato and red onion salad

Onion rings

CLASSICS _ 4.50

Spinach (choice of creamed, steamed or sautéed)

Corn on cob w/ herb butter

Savoy cabbage and bacon

Mac 'n' cheese

Spicy rice

SAUCES _ 1.50

Cognac and peppercorn

Port

Chimichurri

Béarnaise

Roquefort

Pesto aioli

Mushroom and shallots