

# 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  
Parmigiano 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**

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## 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**



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## 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

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## 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

## VEGETARIAN MENU

Please ask our team about our available options.