

## *Appetizers*

### **ROSEMARY'S CROSTINI'S** \_VEGGIE

Garlic bread toasts with a touch of rosemary

### **GARLIC MUSHROOMS** \_VEGGIE

Marinated in white wine, garlic and regional herbs

### **FRIED SHRIMPS**

Shrimps fried in garlic, piri piri, olive oil and herbs

### **CAPRESE SALAD** \_VEGGIE

Tomato, mozzarella and a basil pesto

### **BREAD BASKET**

Bread basket with olives and homemade garlic butter

### **VEGGIE SOUP** \_VEGGIE

Creamy soup of today's market vegetables

## *Aperitives*

### **APERO DON TORO**

Fresh and tickling green wine

### **LEMON SPRITZER** \_ALCOHOL FREE

Revitalizing, with squeezed lemon and soda water

### **TINTO DE VERANO**

Red wine, soda, slices of orange and lemon

### **SPARKLING SANGRIA**

Fresh fruit, local spirits, sparkling wine

### **ROSÉ PAMPLEMOUSSE**

Rosé wine, 'ginja' cherry liqueur and grapefruit

# Argentinean Steaks\*

Served with sliced potato fries and a coleslaw salad

## SIRLOIN \_BEST WHEN DONE MEDIUM-RARE

Rear cut; strip of fat on the side.....200gr.

WINE TIP: DESAFINADO - DOURO - PORTUGAL 300gr.

## RIB EYE

Lateral cut; marbled throughout.....200gr.

WINE TIP: CRIOS MALBEC - MENDOZA - ARGENTINA 300gr.

## FILET MIGNON

Spine cut; no fat, tender..... 200gr.

WINE TIP: KUMALA SHIRAZ RESERVE - W. CAPE - S. AFRICA 300gr.

## PICANHA \_BEST WHEN DONE MEDIUM-RARE

Cap of the rump, served sliced.....200gr.

WINE TIP: ANAKENA MERLOT - ALTO CACHAPOAL - CHILE 300gr.

## MIXED PLATTER FOR 2

Sirloin, Rib Eye and Filet Mignon..... 3x 170gr.

WINE TIP: SÃO FILIPE - SETÚBAL - PORTUGAL

## Surfs

On top of your steak

SHRIMPS  
ONION RINGS  
GOATS CHEESE

MUSHROOMS  
GARLIC BUTTER

## Sauces

Homemade, served on the side

BLACK PEPPER - HONEY MUSTARD  
CREAMY MUSHROOMS - SPICY RED PEPPER  
BLUE CHEESE - GARLIC BUTTER

## *More*

### **MEAT 'N CHEESE BURGER**

Grilled Angus beef burger topped with goats cheese  
Served with sliced potato fries and homemade dip

### **VEGAN FRIENDS BURGER** -VEGAN

Lentil pea burger topped with fresh vegetables  
Served with sliced potato fries and homemade dip

### **PAN FRIED CHICKEN**

Chicken breast marinated in red peppers  
Served with pan fried vegetables and piri piri sauce

### **DON'S RIBS**

Rack of home marinated ribs  
Served with sliced potato fries and bbq sauce

## *Salads*

Homemade dressing and bread served on the side

### **MIXED SALAD** -VEGGIE

Salad of tomatoes, paprika, onion and cucumber

### **STEAK SALAD**

Mixed salad with tender slices of grilled steak

### **SHRIMPS SALAD**

Fried shrimps on a mixed salad

### **CHICKEN SALAD**

Mixed salad with spiced chicken breast

# Reds

## CHARNECO

aragonez - trincadeira - syrah - alicante bouschet

Cherries, smooth with a subtle sweetness

COMPANHIA DAS QUINTAS - ALENTEJO - PORTUGAL

## SÃO FILIPE

castelão - syrah - aragonez

Intense, spicy, mature red fruit, tones of wood

FILIPE PALHOÇA - SETÚBAL - PORTUGAL

## DESAFINADO

tinta barroca - tinta roriz - touriga frança

Deep red, ripe fruit, friendly and light Douro

PARRAS - DOURO - PORTUGAL

## SÃO FILIPE TOURIGA NACIONAL

touriga nacional

Complex, aromas of fruit and spices, lingering finish

FILIPE PALHOÇA - SETÚBAL - PORTUGAL

## ANAKENA BIRDMAN MERLOT

merlot

Smooth aromas of raspberry and blackberry

BODEGA E VINHEDO ANAKENA - ALTO CACHAPOAL - CHILE

## SUSANA BALBO MALBEC

malbec

Berries, spices, ripe plums, bittersweet chocolate, mint

DOMINIO DEL PLATA - MENDOZA - ARGENTINA

## CRIOS MALBEC

malbec

Black cherries, coffee, vanilla, hint of sandalwood

DOMINIO DEL PLATA - MENDOZA - ARGENTINA

## KUMALA SHIRAZ RESERVE

shiraz

Structured, with notes of chocolate and pepper

KUMALA - WESTERN CAPE - SOUTH AFRICA

## Whites

### SÃO FILIPE

fernão pires - arinto - síria

Floral, tropical fruit, soft, fresh finish

FILIPE PALHOÇA - SETÚBAL - PORTUGAL

### SÃO SEBASTIÃO ARINTO

arinto

Expressive, refreshing tones of citrus

QUINTA DE SÃO SEBASTIÃO - LISBOA - PORTUGAL

### KUMALA SAUVIGNON BLANC

sauvignon blanc

Dry, light-bodied, hints of gooseberry and lime

KUMALA - WESTERN CAPE - SOUTH AFRICA

## Rose's

### SÃO FILIPE

fernão pires - arinto - síria

Fresh, fruity, hints of strawberries

FILIPE PALHOÇA - SETÚBAL - PORTUGAL

### ALVADIO

castelão - cabernet

Smooth, balanced aromas of sweet fruit

SEBASTIÃO AUGUSTO OLIVEIRA - DOURO - PORTUGAL

## Greens

### AFECTUS LOUREIRO

loureiro

Fresh minerals, bay leaves and tropical fruit

QUINTA DE CURVOS - VINHO VERDE - PORTUGAL

## *Desserts*

### **CHOCOLATE BROWNIE**

Served with ice cream

### **BANOFFEE SUNDAE**

Banana, caramel, cooky crumble and ice cream

### **CHEESE CAKE**

With a touch of lemon and forest fruit sauce

### **BAILEYS ICE CREAM COCKTAIL**

Ice cream and Baileys

### **PINEAPPLE CARPACCIO**

Thinly sliced pineapple, served with Port wine

## *Digestives*

### **PORTO**

Sweet, dry or white

### **MACIEIRA**

Portuguese made brandy

### **MEDRONHO**

Local spirit distilled of the fruits of the medronho tree

### **AMARGUINHA**

Sweet spirit of almonds, with lemon on the rocks

### **BEIRÃO**

Liquor made of herbs from all over the world

### **AGUARDENTE VELHA**

Oak aged Portuguese made brandy



The meat for our steaks is selected by experts in Argentina and Uruguay, from Angus and Hereford cattle. It's aged for tenderness before it travels to Europe.

For ultimate freshness, your steak is cut to the size requested shortly after you ordered and seasoned with sea salt only, preserving it's original flavour.

Our sauces, soups and salads are prepared on the spot with daily fresh ingredients, generally from regional producers. Sauces always come on the side, so you can easily share and dose to your liking.

If you have an allergy or intolerance, please let us know and ask for our allergen information sheet.

We're interested in your opinion and like to know what you think, please feel free to ask questions, give remarks or submit comments.

**INFORMAÇÃO ALERGÉNICA AO SEU DISPOR**

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado

**ESTE ESTABELECIMENTO DISPÕE DE LIVRO DE RECLAMAÇÕES**

Preços em euros com IVA incluído à taxa em vigor

**IMPRESSO EM PAPEL RECICLADO**

Direitos reservados - concept & design: **boon.pt**