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



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 WINE TIP: DESAFINADO - DOURO - PORTUGAL	.200gr. 300gr.
RIB EYE Lateral cut; marbled troughout wine TIP: CRIOS MALBEC - MENDOZA - ARGENTINA	.200gr. 300gr.
FILET MIGNON Spine cut; no fat, tender wine tip: kumala shiraz reserve - w. cape - s. africa	
PICANHA -BEST WHEN DONE MEDIUM-RARE Cap of the rump, served sliced WINE TIP: ANAKENA MERLOT - ALTO CACHAPOAL - CHILE	.200gr. 300gr.

MIXED PLATTER FOR 2



On top of your steak

SHRIMPS ONION RINGS GOATS CHEESE MUSHROOMS GARLIC BUTTER



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



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

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

arint

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



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



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



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

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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**