

Appetizers

BREAD & BUTTER

Bread basket with olives and homemade garlic butter

VEGGIE SOUP _VEGGIE

Creamy soup of today's market vegetables

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

Aperitives

APER DON TORO

Fresh and tickling green wine

LEMON SPRITZER _ALCOHOL FREE

Revitalizing, with squeezed lemon and soda water

WHITE PORT SPRITZER

Sparkling white port with a sweet touch

TINTO DE VERANO

Red wine, soda, slices of orange and lemon

SANGRIA

Fresh fruit, local spirits, red wine

SPARKLING SANGRIA

Fresh fruit, local spirits, prosecco

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: ANAKENA CAB.SAUV. - RAPPEL VALLEY - CHILE 300gr.

FILET MIGNON

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

WINE TIP: KUMALA PINOTAGE - WESTERN CAPE - S. AFRICA 300gr.

PICANHA _BEST WHEN DONE MEDIUM-RARE

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

WINE TIP: GEYSER PEAK ZINFANDEL - CALIFORNIA - USA 300gr.

MIXED PLATTER FOR 2

Sirloin, Filet Mignon and Picanha..... 3x 170gr.

WINE TIP: KUMALA MALBEC RESERVE - WESTERN CAPE - SOUTH AFRICA

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

Specials

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

MEIA ENCOSTA

Intense spices and red fruit

VINHOS BORGES - DÃO - PORTUGAL

CHARNECO

Cherries, smooth with a subtle sweetness

COMPANHIA DAS QUINTAS, ALENTEJO, PORTUGAL

CASAS BRANCAS

Blackberries, bit smokey, touch of licorice

COMPANHIA DAS QUINTAS - ALENTEJO - PORTUGAL

DESAFINADO

Deep red, ripe fruit, friendly and light Douro

PARRAS - DOURO - PORTUGAL

KUMALA PINOTAGE

Intense, dark red berries, white pepper, mocha, nuts

KUMALA - WESTERN CAPE - SOUTH AFRICA

ANAKENA CABERNET SAUVIGNON

Full-bodied, rich palate of juicy fruit, lingering finish

ANAKENA - RAPPEL VALLEY - CHILE

KUMALA MALBEC RESERVE

Elegant, ripe plums, black berries, hints of spice

KUMALA - WESTERN CAPE - SOUTH AFRICA

GEYSER PEAK ZINFANDEL

Caramely roundness, spicy backnotes, touch of pepper

GEYSER PEAK - CALIFORNIA - UNITED STATES

Whites

MEIA ENCOSTA

Fresh fruit, citrus, touch of mint

VINHOS BORGES - DÃO - PORTUGAL

CASAS BRANCAS

Exotic fruit, orange flower and lime

COMPANHIA DAS QUINTAS - ALENTEJO - PORTUGAL

KUMALA SAUVIGNON BLANC COLOMBARD

Dry, light-bodied, with hints of gooseberry and lime

KUMALA - WESTERN CAPE - SOUTH AFRICA

Greens

AFECTUS LOUREIRO

Fresh minerals, bay leaves and tropical fruit

QUINTA DE CURVOS - VINHO VERDE - PORTUGAL

AFECTUS AVESSO

Balanced, citrus, plums and pears

QUINTA DE CURVOS - VINHO VERDE - PORTUGAL

Desserts

CHOCOLATE BROWNIE

Served with ice cream

BANOFFEE SUNDAE

Banana, caramel, cooky crumble and ice cream

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, to preserve 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

IMPRESSO EM PAPEL RECICLADO

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