

Appetizers

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

CALAMARI RINGS

Fried calamari with a homemade dip

MOZZARELLA STICKS _VEGGIE

Breaded mozzarella cheese with a tomato dip

VEGGIE SOUP _VEGGIE

Creamy soup of today's market vegetables

COUVERT

Bread basket with olives and homemade garlic butter

Aperitives

PROSECCO

Fresh and tickling prosecco

APEROL SPRITZ

Sparkling wine, Aperol liquor with a splash of soda

LEMON SPRITZER _ALCOHOL FREE

Revitalizing, with squeezed lemon and soda water

GIN TONIC

Gin&tonic, with a spicy touch

SANGRIA CLÁSSICA

Fresh fruit, local spirits, wine

Grass Fed
Angus and Hereford cattle

Wet Aged
For ultimate tenderness

Freshly Cut
Shortly after your order

Homemade
Daily fresh, from local produce

Argentinean Steaks

with sliced potato fries
and coleslaw

SIRLOIN _BEST WHEN DONE MEDIUM-RARE

Rear cut; strip of fat on the side.....^{7oz} 200gr.
^{10oz} 300gr.

WINE TIP: DESAFINADO

RIB EYE

Lateral cut; marbled throughout.....^{7oz} 200gr.
^{10oz} 300gr.

WINE TIP: CRIOS MALBEC

FILET MIGNON

Spine cut; no fat, tender.....^{7oz} 200gr.
^{10oz} 300gr.

WINE TIP: KUMALA SHIRAZ RESERVE

PICANHA _BEST WHEN DONE MEDIUM-RARE

Cap of the rump, served sliced.....^{7oz} 200gr.
^{10oz} 300gr.

WINE TIP: ANAKENA MERLOT

MIXED PLATTER FOR 2

Sirloin, Rib Eye and Filet Mignon.....^{3x6oz} 3x 170gr.

WINE TIP: PORTAS DA CANDEEIRA

Surfs

On top of your steak

SHRIMPS
ONION RINGS
GARLIC MUSHROOMS
PAN FRIED VEGETABLES

Sauces

Homemade, served on the side

DON TORO _BLACK PEPPER
SPICY RED PEPPER
CREAMY MUSHROOMS

CHIMICHURRI
BLUE CHEESE
GARLIC BUTTER

More

ANGUS BURGER

Beef burger topped with cheddar cheese and bacon
With sliced potato fries and homemade dip

VEGAN FRIENDS BURGER _VEGAN

Quinoa burger topped with fresh vegetables
With sliced potato fries and homemade dip

PAN FRIED CHICKEN

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

DON'S RIBS

Rack of home marinated ribs
With sliced potato fries and bbq sauce

PENNE AL PESTO _VEGGIE

Italian pasta with pesto
Served with Parmesan cheese

SALMON FILLET

Served with pan fried vegetables
and homemade garlic butter

Salads

Homemade dressing and bread served on the side

GREEK SALAD

Mixed salad with feta cheese and marinated olives

STEAK SALAD

Mixed salad with tender slices of grilled steak

CHICKEN SALAD

Mixed salad with spiced chicken breast

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

Digestives

PORTO

Sweet, dry or white

MACIEIRA

Portuguese made brandy

AMARGUINHA

Sweet spirit of almonds, with lemon on the rocks

Coffee Specials

IRISH COFFEE

Coffee, cream and whiskey

PORTUGUESE COFFEE

Coffee, cream and Portuguese brandy

ITALIAN COFFEE

Coffee, cream and Dissaronno

BAILEYS COFFEE

Coffee, cream and Baileys

TIA MARIA COFFEE

Coffee, cream and Tia Maria

Kids Specials

MINI STEAK

Grilled steak served with fries

KIDS BURGER

Grilled beef burger served with fries

NUGGETS

Chicken nuggets served with fries

CORDON BLEU

Cordon bleu served with fries

CHEESE PASTA _VEGGIE

Italian white pasta with Parmesan cheese

PASTA POMODORO _VEGGIE

Italian pasta in tomato sauce

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

FILIFE PALHOÇA - SETÚBAL - PORTUGAL

DESAFINADO

tinta barroca - tinta roriz - touriga frança

Deep red, ripe fruit, friendly and light Douro

PARRAS - DOURO - PORTUGAL

PORTAS DA CANDEEIRA

alicante bouschet - aragonez - trincadeira

Complex aroma of jam, persisting finish

HERDADE DA CANDEEIRA - ALENTEJO - 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, chocolate, mint

DOMINIO DEL PLATA - MENDOZA - ARGENTINA

CRIO 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

PROSECCO TREVISO

glera

Fruity nose, intense, fresh

PASQUA - TREVISO - ITALY

SÃO FILIPE

fernão pires - arinto - síria

Floral, tropical fruit, soft, fresh finish

FILIPE PALHOÇA - SETÚBAL - 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

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The meat for our steaks is selected by experts in Argentina and Uruguay, from Angus and Hereford grass-fed 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.

ALLERGEN INFORMATION AT YOUR DISPOSAL

Dishes, food items or beverages, including the couvert, not requested for or unused by the client, may not be charged

THIS ESTABLISHMENT KEEPS A COMPLAINTS BOOK

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