



COUVERT

3,00€ PER PERSON

GOAT BUTTER WITH LAUREL BAY LEAF POWDER · IBERIAN PORK GREASE WITH SALT
ROSEMARY AND TOUGARASHI FOCCACIA · ARTISAN BREAD · FLAT BREAD

STARTERS

CROQUETTES - SHORT RIB BEEF WITH CAPER MAYONNAISE 3 UNITS	7,00€	LOIN STRIPS WITH PICKLES	15,00€
ROASTED BRIE CHEESE WITH ROSEMARY AND TOMATO JAM	11,00€	180 AGED CARPACCIO, OLIVE OIL AND S. JORGE CHEESE EL CAPRICO	19,00€
"CECINA DE BUEY"	12,00€	PATA NEGRA CURED HAM 5 JOTAS	19,50€

MEAT & CUTS

EACH ONE OF OUR SUPPLIERS SHARE OUR PASSION AND RESPECT FOR
THE LAND AND EVERYTHING THAT GROWS IN IT.
DIFFERENT TECHNIQUES AND ACCORDING THE CUT AND AGING

IBERIAN PORK RIB BARBECUE	21,00€
RUMP STEAK 200 GR.	22,00€
WAGYU TRIP TIP 200 GR.	26,00€
FILLET STEAK 200GR.	28,00€
50 DAYS DRY AGED RIB-EYE 250GR.	28,00€
IBERIAN PORK TOMAHAWK 600 GR.	36,00€
20 DAYS DRY AGED T-BONE 850 GR.	63,00€
30 DAYS DRY AGED TOMAHAWK 1,2 KG	75,00€
60 DAYS DRY AGED CHULETON	85,00€/ KG
WAGYU STRIPLOIN	95,00€ / 0,5 KG

BEEF TARTARE

21,00€

BEEF WELLINGTON

25,00€

OUR HOMEMADE SANDWICH

8,50€

BERNAISE · MEAT SAUCE · CHEF'S SAUCE · CHILLI SAUCE

GREENS & FISH

TUNA ROAST BEEF, TOMATO, ROCKET AND MUSTARD PICKLES	15,00€
TUNA TARTARE	16,00€
BURRATA WITH BASIL HAIL AND PINE NUTS	19,00€
TUNA STEAK CHIMICHURRI	23,00€
OCTOPUS BARBECUE	25,00€

SIDES

SMOKY FRENCH FRIES	3,50€
MASHED POTATOES	4,00€
GREEN SALAD WITH TOMATO, S.JORGE CHEESE AND CARAMELIZED NUTS	5,00€
BLACK PUDDING RICE IN RED "VERDE" WINE	5,00€
ROASTED BABY VEGETABLES	6,00€

FOLLOW US



MEATME.ASSADORMODERNO

AVAILABLE FROM TUESDAY TO FRIDAY
Have complaints book • VAT included

Chef
Tomás Pires

SUGGESTION:

AVAILABLE FROM TUESDAY TO FRIDAY

TUESDAY

"FRANCESINHA"

OUR CHEF IS FROM OPORTO!

12,50€

WEDNESDAY

BAIRRADA PORK BELLY,
TOMATO AND CORN

12,50€

THURSDAY

PORK CHEEK, MASHED
SPINACH, POTATO
AND ROSEMARY

12,50€

FRIDAY

RABBIT, GREEN AND
RED WINE AND SAVORY

12,50€