



## COUVERT

3,00€ PER PERSON

GOAT BUTTER WITH LAUREL BAY LEAF POWDER · IBERIAN PORK GREASE WITH SALT  
ROSEMARY AND TOUGARASHI FOCCACCIA · 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 CAPRICHIO	19,00€
"CECINA DE BUEY"	12,00€	PATA NEGRA CURED HAM 5 JOTAS	19,50€
BURRATA WITH BASIL HAIL AND PINE NUTS	19,00€		

## 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€
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

SPICY CHICKEN WINGS,  
THAI RICE AND VEGETABLES

**12,50€**

## THURSDAY

PORK KNUCLE  
WITH ROAST POTATO  
AND ROSEMARY

**12,50€**

## FRIDAY

RABBIT, GREEN AND  
RED WINE AND SAVORY

**12,50€**