

HOUSE COUVERT 4.50€ PP

# STARTERS

## ENTRADAS

- ↘ **EMPANADAS** 14.50€  
2 URUGUAYAN PASTIES  
BEEF | BBQ PULLED PORK | CHEESE, ONION & OREGANO (V)  
2 EMPANADAS URUGUAIAS  
CARNE | PORCO DESFIADO | QUEIJO, CEBOLA & OREGÃOS (V)
- ↘ **GAMBAS A LA PLANCHA** 32€  
3 IRON SKILLET FRIED PRAWNS, FINISHED WITH COGNAC,  
GARLIC, BUTTER & CORIANDER  
3 GAMBAS A LA PLANCHA FLAMEJADAS COM COGNAC  
ALHO, MANTEIGA & COENTROS
- ↘ **CÓCTEL DE CAMARÓN** 18.50€  
PRAWN COCKTAIL, SERVED WITH BLOODY MARY SAUCE,  
AVOCADO CREAM & YUCA CHIPS  
COCKTAIL DE CAMARÃO, SERVIDO COM MOLHO BLOODY MARY,  
ABACATE CREMOSO & CROCANTE DE MANDIOCA
- ↘ **TIRADITOS DE TAMBORIL** 19.50€  
SASHIMI STYLE MONKFISH, SERVED WITH MANGO AND  
COCONUT BROTH, MANGO AND CHILLI SALSA, FINISHED WITH CRISPY  
YUCA & MICRO HERBS  
TIRADITOS DE TAMBORIL, SERVIDO COM MOLHO DE MANGA COM CÔCO,  
GUACAMOLE DE MANGA E MALAGUETA, FINALIZADO COM CROCANTE  
DE MANDIOCA & ERVAS FRESCAS
- ↘ **TARTAS DE QUESO DE CABRA (V)** 14€  
FILO GOATS CHEESE TARTLET, TOPPED WITH FIG PURÉE, SERVED  
ON A BED OF ROCKET & FINISHED WITH A HONEY DRIZZLE  
TARTELETES DE QUEIJO DE CABRA, RECHEADAS COM PURÉ DE FIGO,  
SERVIDAS EM CAMA DE RÚCULA E FINALIZADA COM MEL
- ↘ **MEDALLONES DE PALMA (VG)** 13.50€  
PALM HEART MEDALLIONS SERVED WITH CARROT PUREE,  
CRISPY NORI AND CAVIAR OF BEETROOT & ORANGE.  
MEDALHÕES DE PALMITO, SERVIDO COM PURE DE CENOURA,  
CROCANTE DE NORI E CAVIAR DE BETERRABA & LARANJA
- ↘ **VIEIRAS** 22.50€  
SEARED SCALLOPS, SERVED WITH POTATO PUREÈ FLAVOURED  
WITH PRAWN BISQUE AND LEMONGRASS, FINISHED WITH CRISPY  
NORI, CAVIAR & PRAWN OIL  
VIEIRAS SELADAS, SERVIDA COM PURE DE BATATA AROMATIZADO  
COM BISQUE DE CAMARÃO E ERVA PRINCIPE, FINALIZADO COM  
CROCANTE DE NORI, CAVIAR & ÓLEO DE CAMARÃO
- ↘ **BURRATA** 19€  
CREAMY BURRATA, SERVED WITH ROCKET PESTO,  
MARINATED TOMATOES, ROCKET OIL & CRISPY HAM  
BURRATA CREMOSA COM PESTO DE RÚCULA, SERVIDA COM  
TOMATES MARINADOS, FINALIZADO COM ÓLEO DE RÚCULA &  
CROCANTE DE PRESUNTO
- ↘ **PROVOLONE AL HORNO (V)** 14.50€  
OVEN MELTED PROVOLONE CHEESE, OREGANO, CHERRY TOMATO  
& PESTO, SERVED WITH CROSTINI  
QUEIJO PROVOLONE DERRETIDO NO FORNO COM TOMATE,  
PESTO & OREGÃOS
- ↘ **PULPO** 18.50€  
SAUTÉED OCTOPUS SERVED WITH SMOKED RED PEPPER PUREÈ,  
CRISPY CHICKPEAS & BLACK OLIVE PASTE  
POLVO SALTEADO, SERVIDO COM MOLHO DE PIMENTOS FUMADO,  
CROCANTE DE GRÃO DE BICO & PURE DE AZEITONA PRETA
- ↘ **PRESUNTO PATA NEGRA** 23€  
IBERIAN PATA NEGRA SERVED WITH GERKINS, FIG JAM &  
HERB CROSTINIS  
PRESUNTO PATA NEGRA, SERVIDO COM PICLES PEPINO,  
GELÉIA DE FIGO E TOSTAS DE ERVAS
- ↘ **CROQUETAS** 13.50€  
2 HOMEMADE CROQUETES  
-CHICKEN PIRI-PIRI WITH SPICY CHILLI LIME MAYO  
-LAMB WITH MINT MAYO  
2 CROQUETES CASEIROS  
-FRANGO PIRI-PIRI COM MAIONESE PICANTE DE LIMÃO  
-BORREGO COM MOLHO DE MENTA
- ↘ **CAMARONES TEMPURA** 18.50€  
CRISPY TEMPURA PRAWNS, SERVED WITH SWEET CHILLI SAUCE  
TEMPURA DE CAMARÃO, SERVIDO COM MOLHO AGRIDOCE
- ↘ **CARPACCIO DE MANZANA (V)** 17€  
APPLE CARPACCIO SERVED WITH GOATS CHEESE MOUSSE,  
HONEY MUSTARD DRESSING, ROCKET & TOPPED WITH  
CANDIED ALMONDS  
CARPACCIO DE MAÇÃ SERVIDO COM MOUSSE DE QUEIJO DE CABRA,  
MOLHO DE MOSTARDA E MEL, RÚCULA, FINALIZADO COM  
AMÊNDOAS CARAMELIZADAS
- ↘ **CALAMARES ROMANA** 17€  
FRIED BATTERED CALAMARI RINGS, WITH TARTARE SAUCE  
CALAMARES FRITOS COM MOLHO TÁRTARO
- ↘ **GRILLED CHORIZOS** 13.50€  
GRILLED MIXED CHORIZO SAUSAGE SELECTION, WITH ONION  
CHUTNEY, PEPPERONATA & AIOLI  
SALSICHAS MISTAS, SERVIDAS COM CEBOLA CARAMELIZADA,  
PEPPERONATA & AIOLI

# FROM THE GRILL

DA NOSSA GRELHA

- ▼ **BIFE DE LOMO** 200G 37€ 300G 52€  
FILLET STEAK | BIFE DE LOMBO
- ▼ **BIFE ANCHO** 200G 27€ 300G 38€  
RIB EYE STEAK | ACÉM
- ▼ **BIFE ANGOSTO** 300G 36€  
SIRLOIN STEAK | VAZIA
- ▼ **CHATEAUBRIAND** 500G 85€  
SERVED SLICED  
SERVIDO FATIADO
- ▼ **CARRE DE CORDERO** 41€  
CHARGRILLED RACK OF LAMB | CARRÉ DE BORREGO
- ▼ **IBERIAN PORK CHOP** 300G 29,50€  
SUCULENT IBERIAN PORK CHOP SERVED WITH A SWEET  
AND TANGY PINEAPPLE CHUTNEY  
SUCULENTA COSTELETA DE PORCO IBÉRICO SERVIDA COM  
CHUTNEY DE ANANÁS AGRIDOCE,

MAIN COURSE SHARING SUPPLEMENT 10€

PRATO PRINCIPAL: CUSTO EXTRA PARA PARTILHAR POR PESSOA 10€

## BRASEROS

- ▼ **BRASERO PARA 2** 72.50€  
MIXED GRILL FOR 2 PEOPLE  
FILLET STEAK 200G & SIRLOIN 300G  
MISTA DE CARNE PARA 2 PESSOAS  
LOMBO 200G & VAZIA 300G
- ▼ **BRASERO PARA 4** 140€  
MIXED GRILL FOR 4 PEOPLE  
FILLET STEAK 200G, RIB EYE 200G, RACK OF LAMB  
& SIRLOIN 300G  
MISTA DE CARNE PARA 4 PESSOAS  
LOMBO 200G, ACÉM 200G, CARRÉ DE BORREGO  
& VAZIA 300G

## SAUCES

MOLHOS

2.50€ EACH/CADA

CHIMICHURRI | PEPPER | ROASTED AIOLI | BBQ | MUSHROOM | BEARNAISE | RED WINE  
CHIMICHURRI | PIMENTA | AIOLI ASSADO | BBQ | COGUMELOS | BEARNAISE | VINHO TINTO

## BURGERS

- ▼ **PARRILLA BURGER** 200G 25€  
GRILLED BEEF BURGER, WITH BACON, CHEDDAR,  
CAMELISED RED ONIONS, TOMATO & LETTUCE,  
SERVED IN A BRIOCHE BUN WITH FRIES  
HAMBÚRGUER GRELHADO, COM BACON, CHEDDAR,  
CEBOLA ROXA CAMELIZADA, ALFACE & TOMATE,  
SERVIDO NO PÃO, ACOMPANHADO COM BATATAS FRITAS
- ▼ **BURGER' N GREENS** 200G 23€  
GRILLED BUNLESS BEEF BURGER WITH CAMELISED  
RED ONIONS, SAUTÉED MUSHROOMS, ROCKET, PARMESAN,  
BALSAMIC GLAZE, SERVED WITH FRIES  
HAMBÚRGUER GRELHADO, COM RÚCULA, CEBOLA ROXA  
CAMELIZADA, COGUMELOS SALTEADOS, PARMESÃO,  
& REDUÇÃO DE BALSÂMICO, SERVIDO NO PRATO,  
ACOMPANHADO COM BATATAS FRITAS
- ▼ **BURGER DE VEGETARIANO (V)** 22€  
VEGETARIAN MEAT FREE PATTY WITH CHEDDAR,  
TOMATO, ROCKET & SPICED PINEAPPLE, SERVED IN A  
BRIOCHE BUN WITH FRIES  
HAMBÚRGUER VEGETARIANO, COM QUEIJO, COM TOMATE,  
RÚCULA & ANANÁS COM ESPECIARIAS, SERVIDO NO PÃO,  
E ACOMPANHADO COM FRITAS

NO DRINK, DISH OR COUVERT CAN BE CHARGED IF NOT REQUESTED BY THE  
CUSTOMER AND IS RETURNED UNTOUCHED.

IF YOU HAVE ANY FOOD INTOLERANCES, PLEASE REQUEST THE ALLERGEN  
INFORMATION. A COMPLAINTS BOOK IS HELD AT OUR RECEPTION.  
PRICES INCLUDE VAT AT LEGAL RATE.

# FROM OUR KITCHEN

## DA NOSSA COZINHA

- ▼ **ENSALADA DE CARNE URUGUAIA** 24€  
SAUTÉED SLICED TERIYAKI FILLET STEAK SALAD, WITH LETTUCE, RED ONIONS, CHERRY TOMATOES, CASHEW NUTS, CHILLI, HONEY MUSTARD DRESSING & CHIVES  
SALADA COM BIFE DE LOMBO FATIADO E SALTEADO, COM MOLHO TERYAKI, CEBOLA ROXA, TOMATE CEREJA, CASTANHA DE CAJU, MALAGUETA, MOLHO DE MOSTARDA, MEL & CEBOLETO
- ▼ **QUINOA SALAD (VG)** 22€  
QUINOA AND ROCKET SALAD, SERVED WITH CUCUMBER AND BASIL GAZPACHO, PRESSED WATERMELON, ROASTED PUMPKIN & TOMATOES, FINISH TOASTED PUMPKIN SEEDS.  
SALADA DE QUINOA E RÚCULA, SERVIDA COM GASPACHO DE PEPINO E MANJEIRICÃO, MELANCIA Prensada, ABÓBORA E TOMATE ASSADO & SEMENTES DE ABÓBORA TORRADAS
- ▼ **GAMBAS À LA SARTEN** 32€  
3 IRON SKILLET FRIED PRAWNS, FINISHED WITH COGNAC GARLIC, BITTER & CORIANDER  
3 GAMBAS A LA PLANCHA FLAMEJADAS COM COGNAC ALHO, MANTEIGA & COENTROS
- ▼ **BEETROOT RISOTTO (V)** 23€  
BEETROOT & RED WINE RISOTTO FINISHED WITH PARMESAN SHAVINGS, BALSAMIC REDUCTION, AND CARAMELISED ALMONDS  
RISOTTO DE BETERRABA & VINHO TINTO, FINALIZADO COM LASCAS DE PARMESÃO, REDUÇÃO DE BALSÂMICO E AMÊNDOAS CARAMELIZADAS
- ▼ **RAGU GNOCCHI** 24€  
VEAL RAGU GNOCCHI, FINISHED WITH CRISPY ONIONS & RICH GRAVY  
GNOCHI COM RAGU DE VITELA E MOLHO GRAVY, FINALIZADO COM CEBOLA CROCANTE
- ▼ **DOURADO A LA PARRILLA** 30€  
GRILLED SEA BREAM FILLET, SERVED WITH LEMON BUTTER  
DOURADA GRELHADA, SERVIDA COM MANTEIGA DE LIMÃO
- ▼ **POLLO** 23€  
OVEN-ROASTED CHICKEN LEGS, SERVED WITH LEMON BUTTER SAUCE  
PERNA DE FRANGO ASSADO NO FORNO, SERVIDA COM MOLHO DE LIMÃO & MANTEIGA

## SIDES

### ACOMPANHAMENTOS

- ▼ **GRATEN DE PAPAS** 6€  
POTATO GRATIN  
BATATA GRATINADA
- ▼ **GRATIN DE ESPINACAS** 6€  
SPINACH GRATIN  
ESPINAFRES GRATINADOS
- ▼ **PURÈ DE PAPAS** 5.50€  
MASHED POTATO WITH HERBS  
PURÉ DE BATATAS COM ERVAS
- ▼ **FRITAS CASERAS** 5€  
POTATO FRIES  
BATATAS FRITAS
- ▼ **PAPAS ASADAS** 5.50€  
ROASTED NEW POTATOES  
BATATAS ASSADAS
- ▼ **VEGETALES AL VAPOR** 4.50€  
STEAMED VEGETABLES  
VEGETAIS AO VAPOR
- ▼ **BROCOLI CON AJO** 5.50€  
SAUTÉED BROCCOLI WITH GARLIC  
BRÓCULOS SALTEADOS COM ALHO
- ▼ **TOMATE & CEBOLLA** 4.50€  
TOMATO & ONION SALAD  
SALADA DE TOMATE & CEBOLA
- ▼ **CEBOLLA SALTEADAS** 4.50€  
SAUTÉED ONIONS  
CEBOLAS SALTEADAS
- ▼ **ZANAHORIAS GLASEADAS** 5€  
HONEY GLAZED CARROTS  
CENOURAS GLACEADAS
- ▼ **SETAS SALTEADAS** 6.50€  
SAUTÉED MUSHROOMS  
COGUMELOS SALTEADOS
- ▼ **JUDIAS VERDES** 6.50€  
GREEN BEANS, SAUTÉED WITH GARLIC  
FEIJÃO VERDE, SALTEADO COM ALHO
- ▼ **ENSALADA FAMILIAR** 10€  
LARGE MIXED SALAD  
SALADA MISTA GRANDE
- ▼ **MAC & CHEESE** 7€  
PASTA, CREAM, CHEESE & TRUFFLE  
MASSA COM NATAS, QUEIJO & TRUFA
- ▼ **ERVILHAS SALTEADAS** 4.50€  
GARDEN PEAS SAUTÉED WITH MINT  
ERVILHAS SALTEADAS COM HORTELÃ
- ▼ **COMBO TRADICIONAL** 14€  
SPINACH GRATIN, POTATO FRIES & MIXED SALAD  
ESPINAFRE GRATINADO, BATATAS FRITAS & SALADA MISTA
- ▼ **COMBO RÚSTICO** 12.50€  
MASHED POTATO, GLAZED CARROTS & GARDEN PEAS  
PURÉ DE BATATA, CENOURAS & ERVILHAS

# DESSERTS

## SOBREMESAS

- ↘ **CRUMBLE DE MANZANA (V)** 11€
- APPLE CRUMBLE SERVED WITH MADAGASCAN VANILLA ICE CREAM  
CRUMBLE DE MAÇÃ, SERVIDO COM GELADO DE BAUNILHA DE MADAGASCAR
- PETIT MANSENG LATE HARVEST +15€**
- ↘ **BROWNIE DE CHOCOLATE & CAMELO SALGADO (V)** 13€
- CHOCOLATE & SALTED CARAMEL BROWNIE, SERVED WITH MADAGASCAN VANILLA ICE CREAM  
SERVIDO COM GELADO DE BAUNILHA DE MADAGASCAR
- TAWNY PORT 20 YRS +15€**
- ↘ **STRAWBERRIES & CREAM** 14€
- MASCARPONE CREAM, STRAWBERRY COMPOTE, CHAMPAGNE GEL, VANILLA ICE CREAM, TOPPED WITH STRAWBERRY CANDY FLOSS  
CREME DE MASCARPONE, COMPOTA DE MORANGO, GEL DE CHAMPANHE, GELADO DE BAUNILHA & TEXTURAS DE MORANGO
- QMF LATE HARVEST +16€**
- ↘ **HOMEMADE CHOCOLATE SELECTION (V)** 10€
- HOMEMADE CHOCOLATE TRUFFLE SELECTION  
SELEÇÃO DE CHOCOLATES CASEIROS
- PORTO LBV +12€ OR  
TAWNY 10 YRS +12€**
- ↘ **DUBAI ENTREMET (V)** 17€
- DUBAI CHOCOLATE ENTREMET FINISHED WITH PISTACHIO & CHOCOLATE TEXTURES AND VANILLA ICE CREAM  
ENTREMET DUBAI CHOCOLATE FINALIZADO COM TEXTURAS DE CHOCOLATE & PISTÁCIO E GELADO DE BAUNILHA
- SEARA D'ORDENS VINTAGE +15€**
- ↘ **DULCE DE LECHE CHEESECAKE (V)** 12.50€
- SERVED WITH DARK CHOCOLATE ICE CREAM  
SERVIDO COM GELADO DE CHOCOLATE NEGRO
- TIRAMISU MARTINI +16€**
- ↘ **BAKED ALASKA (V)** 12€
- STRAWBERRY MOUSSE AND VANILLA ICE CREAM BAKED ALASKA, FILLED WITH STRAWBERRY & BASIL GEL, TOPPED WITH ITALIAN MERINGUE  
BAKED ALASKA DE MOUSSE DE MORANGO E GELADO DE BAUNILHA, RECHEADO COM GEL DE MORANGO E MANJERICÃO, COBERTO COM MERENGUE ITALIANO
- STRAWBERRY DREAMS MARTINI +16€**
- ↘ **CARPACCIO DE PIÑA (VG)** 10€
- PINEAPPLE CARPACCIO, SERVED WITH PASSION FRUIT SORBET  
CARPACCIO DE ANANÁS, SERVIDO COM SORBET DE MARACUJÁ
- WHITE PORT +5€  
PORTO BRANCO +5€**
- ↘ **ENTREMET DE FRAMBUESA** 13€
- ALMOND CAKE LAYERED WITH LIME AND RASPBERRY MOUSSE, TOPPED WITH A RASPBERRY GEL & WHIPPED WHITE CHOCOLATE GANACHE, SERVED WITH A RED BERRY SORBET  
ENTREMET DE FRAMBOESA & AMÊNDOA, CREME DE LIMA E FRAMBOESA, FINALIZADO COM GANACHE DE CHOCOLATE BRANCO E SORBET DE FRUTOS VERMELHOS
- WHITE PORT +5€  
PORTO BRANCO +5€**
- ↘ **SHARING DESSERT PLATER (V)** 12€/PP
- MINIMUM OF 3 PEOPLE | MÍNIMO PARA 3 PESSOAS  
CHOCOLATE & SALTED CARAMEL BROWNIE WITH VANILLA ICE CREAM  
APPLE CRUMBLE  
DULCE DE LECHE CHEESECAKE  
BROWNIE DE CHOCOLATE & CAMELO SALGADO, COM GELADO DE BAUNILHA  
CRUMBLE DE MAÇÃ  
CHEESECAKE DE DOCE DE LEITE
- ↘ **CHEESE PLATTER (V)** 18€
- SELECTION OF CHEESE, SERVED WITH BISCUITS & HOMEMADE COMPOTE  
SELEÇÃO DE QUEIJOS, SERVIDO COM BOLACHA & COMPOTAS CASEIRAS
- GLASS OF TAWNY 20 YRS +15€ OR  
A BOTTLE 0,75L + 140€  
COPO DE TAWNY 20 YRS +15€ OU  
GARRAFA 0,75L 140€**
- ↘ **ICE CREAM (V)** per scoop | por bola 4€
- MADAGASCAN VANILLA | DARK CHOCOLATE | CHOCOLATE STRAWBERRY | SALTED CARAMEL BROWNIE  
BAUNILHA DE MADAGASCAR | CHOCOLATE NEGRO | CHOCOLATE MORANGO | BROWNIE COM CAMELO SALGADO
- ↘ **SORBET (V)** per scoop | por bola 4€
- LEMON | PASSION FRUIT | RED FRUITS | COCONUT  
LIMÃO | MARACUJÁ | FRUTOS VERMELHOS | CÔCO
- ↘ **PREMIUM ICE CREAM** 6€
- per scoop | por bola
- AFTER EIGHT | TRIPLE PISTACHIO | FERRERO ROCHER | BOUNTY | SNICKERS