

STARTERS

croquette 2,2
beef fried croquette, mustard mayonnaise

beef tartar tacos 10
taco shell with beef tartar, capers, lime and tougarashi

huevos rotos 9
french fries mixed with creamy scrambled eggs and ham

creamy burrata 9
basil pesto, cherry tomato and rustic toasts

white fish ceviche (from april untill october) 11
croaker fish, wakame seaweed, red onion and sweet potato

patatas bravas with txistorra 7
french fries cubes with basque sausage

truffle entrecôte carpaccio 9
50 days dry aged entrecote, parmesan, rocket and truffle oil

tuna tartar cones 11
crispy cone filled with tuna tartar, lime and kimchi mayonnaise

SPECIAL DISHES

croquettes with tradicional tomato rice 15
served with a side salad

provence steaks 16
small beef fillets with provence sauce, white rice and french fries

our special "bitoque" 18
sirloin steak with fried egg on top, typical portuguese sauce, rice and french fries

truffle linguini and "picanha" 18
uruguay picanha beef, linguini and truffle sauce

tartar steak 18
beef tartar, capers, egg yolk and french fries

pear and roquefort salad 12
lettuce, rocket, boiled pear, roquefort cheese and walnuts

"prego" 12
fillet mignon steak served on rustic bread with french fries

DESSERTS

red fruit cheesecake 6

walnut & "ovos moles" meringue 6

chocolate & salted caramel pie 6,5

chocolat fondant & cream ice cream 8

handmade ice cream 5

COUVERT 4

traditional bread, rustic toasts, olives
and herb butter



JOSPER COAL SPECIALS

OUR STAR

50 days dry aged entrecôte

250gr dry aged beef entrecôte grilled on coal
served with french fries

24

burger 15
sweet bread, caramelized onion, cheddar cheese and special sauce

sirloin steak 250gr 21
served with french fries

uruguay picanha 250gr 18
served with french fries

black angus steak 250gr 17
served with french fries

black pig 300gr 17
served with french fries

NZ lamb chops 190gr/380gr 22/40
served with french fries

barbecue chicken 600gr 15
served with french fries

magret de canard 250gr 18
duck breast served with french fries and orange reduction sauce

SHARE IT

mixed meats 38
black pig, uruguay picanha and sausages with french fries

dry aged chuléton 1kg 60
big dry aged rib steak served with salad and french fries

ribeye tomahawk 1kg 65
on the bone big rib steak served with with salad and french fries

SIDE DISHES

salad (lettuce, rocket, cherry tomato, parmesan & walnuts) 3,5

white rice 2,5

creamy spinach 3,5

truffle linguini 4,5

black beans 3,5

grilled vegetables (courgette, bimis, carrots & sweet potato) 3,5

SPARKLING WINES & ROSÉ

- Sidónio de Sousa**, Bairrada 16
- Filipa Pato 3B Blanc de Blancs**, Bairrada 21
- Vallado Touriga Nacional Rosé**, Douro 20
- Filipa Pato 3B Rosé**, Bairrada 21

WHITE WINES

- Lacrau Colheita**, Douro 16
- Vallado Três Melros**, Douro 20
- Duorum Branco**, Douro 20
- MOB Lote 3**, Dão 21
- Quinta Saes Tobias Encruzado**, Dão 35
- Quinta de Chocapalha**, Lisbon 18
- Soalheiro Allo**, V. Verde 16
- D. Maria**, Alentejo 20
- Filipa Pato Dinâmica**, Bairrada 21

RED WINES

- Coroa D'Ouro**, Douro 16
- Vallado Três Melros**, Douro 20
- Duorum Tinto**, Douro 20
- Vallado Touriga Nacional**, Douro 39
- Quinta de São José**, Douro 24
- MOB Lote 3**, Dão 21
- Quinta de Chocapalha**, Lisbon 18
- Dry to The Bone**, Bairrada 20
- Vale da Calada**, Alentejo 16
- D. Maria**, Alentejo 20
- Herdade Grande Gerações**, Alentejo 26

COCKTAILS & GINS

- moscow mule** 7
vodka absolut, lime and ginger beer
- gin tónico bulldog** 9
tonic water, basil, raspberries and lemon
- our special "corte"** 7
gin larios 12, lime and basil juice

WINE BY THE GLASS

- Filipa Pato 3B** 6
Sparkling Wines
- Vallado Três Melros** 5,5
Red/White
- Quinta Chocapalha** 5
Red/White
- D. Maria** 5,5
Red/White
- MOB Lote 3** 6
Red/White

SOFT DRINKS

- coke** 2,5
- coke zero** 2,5
- sprite** 2,5
- ice tea** 2,5
- ginger beer** 3,5
- limonade** 3,5

WATERS & COFFE

- plain water 0,75L** 1,5
- sparkling water** 1,5
- tonic water** 2
- coffee** 1,5
- decaffeinated** 1,5
- tea** 2

BEERS

- draft beer** 2
- draft beer XL** 4
- black beer** 1,8
- beer zero** 1,8
- bohemia original/bock/malt** 2,5
- cider** 2,5