



Menu 2026

Our soup of the day - 3.50

Chef's suggestion...

Chef's Steak – 18.00

(Entrecôte steak approx. 300g, grilled pineapple with chimichurri sauce)

Garlic Sirloin Steak – 17.00 (Sirloin steak approx. 350g with olive oil and garlic)

Flambéed Tuna Steak with Brandy – 15.50 (Tuna loin steak approx. 350g)

Land & Sea – 47.50 (For 2 people – Picanha, sirloin steak, 2 grilled prawns and pineapple)

Tomahawk – 45.50 (For 2 people – Approx. 1kg)

T-Bone – 50.00 (For 2 people – Approx. 1kg – 30 days aged)

From our Sea...

Sea Bream – 13.00

Sea Bass – 13.00

Horse Mackerel – 12.00

Sardines – 12.00 (seasonal)

Sole – 16.00

Salmon – 13.50

Meagre (Corvina) – 13.50 (steak)

Sea Skewers – 14.00

Wild Sea Bass – 60.00/Kg

Fresh Sole – 60.00/Kg

Large Sea Bream – 55.00€/Kg

Turbot – 50.00€/Kg

White Seabream – 45.00€/Kg

Fisherman's Fish Stew – 45.00€ (by pre-order)

All dishes include their respective side dishes. We only work with fresh fish, please consult our fish display and ask a member of staff for help.

From our Farm

Lamb Chops – 16.00
Pork Secret Cuts (Secretos) – 13.50
 Pork Lagartos – 13.50
Grilled Pork Steaks – 12.00
Mixed Grilled Pork – 12.50
 Veal Entrecôte – 15.00
 Veal Chop – 16.00
 Picanha – 18.00
Top Sirloin (Maminha) – 17.00
Portuguese-Style Steak – 14.00
Bitoque (Pork / Turkey / Veal) – 12.00
Crispy Alheira Sausage with Egg – 12.00

All dishes include their respective side dishes.

Extra Sides

Mixed Salad – 2.00
French Fries – 2.00
 Rice – 2.00
Black Beans with Bacon – 3.50
 Boiled Potatoes – 2.00
 Boiled Broccoli – 2.00
 Fried Shrimp – 40.00/kg
Grilled Tiger Shrimp – 60.00/kg

To sweeten the heart...

Homemade Chocolate Mousse – 4.50
 Homemade Pudding – 4.50
 Cheesecake – 4.50
 Panana Cotta – 4.50
 Serradura – 4.50
 Oreo Mousse – 4.50
 Mango Mousse – 4.50
 House Sweet – 4.50
 Drunken Pear – 4.50
Oven Baked Apple with Cinnamon – 4.50
 Biscuit Cake – 4.50
 Fruit Salad – 4.50
 Seasonal Fruit – 4.50

Prices in Euros, including VAT at the legal rate in force.

No dish, food product or drink, including couvert, may be charged if it is not requested by the customer or is unused by him/her.