

STARTERS & TAPAS

COUVERT | 4.5€ [✓]

Hummus, Tapenade, Flavoured Olive Oil
Served with Bread

GARLIC BREAD | 3€ [Ⓟ]

CAMPO SALAD | 12€ [Ⓟ]

Large Mixed Salad with Nuts, Fruit and Goat
Cheese

FRESH TUNA SALAD | 9.5€

GRILLED SQUID SALAD | 11€

WAKAME BROTH | 6.6€ [✓]

With Mushroom Trilogy and Wakame Seaweed

3 OYSTERS NATURAL | 10€

FROM RIA DE ALVOR

GRATINATED GOAT CHEESE | 9€ [Ⓟ]

Goat Cheese, Honey and Almonds
Served with Toasted Bread

PRAWNS WITH GARLIC | 14€

Oven Baked Prawns, Olive Oil, Garlic, White Wine
Served with Toasted Bread

OCTUPUS CARPACCIO | 10.5€

Thin slices of Cooked Octopus with Vinaigrette

SMOKED CODFISH LIVER | 9€

ROAST PORK BELLY | 8€

WITH CRACKLING

BROKEN EGGS | 8€

Eggs, Mushrooms, Black Pork Chorizo, Truffled Oil
Served on Homemade French Fries

“PICA PAU” | 9.9€

Cubes of Black Pork Filet in a Special Sauce
Served with Toasted Bread

BLACK PORK HAM | 16€

CHEESE BOARD | 12€ [Ⓟ]

Portuguese Cheese Selection

CHARCUTERIE BOARD | 15€

Portuguese Cheeses and Charcuterie Selection

BOSSA SANDWICHES

STEAK SANDWICH | 10€

Steak, Onion Confit, Dijon Mustard Mayonnaise
Served with Homemade French Fries

FRESH TUNA SANDWICH | 10€

Tuna Steak, Wasabi Mayonnaise
Served with Homemade French Fries

PULLED PORK SANDWICH | 9.5€

Pulled Pork, Barbecue Sauce and Coleslaw
Served with Homemade French Fries

KIDS MENU

STEAK & HOMEMADE FRENCH FRIES | 9.5€

FISH AND CHIPS | 12€

Fish Fillets with Pea Purée and Garlic Mayonnaise
Served with Homemade French Fries

SIDE DISHES:

HOMEMADE FRENCH FRIES | 3.5€ [✓]

MIXED SALAD | 3.5€ [✓]

ROASTED VEGETABLES | 3.5€ [✓]

TRUFFLED MASHED POTATOES | 4€ [Ⓟ]

COLESLAW | 3.5€ [Ⓟ]

EXTRA DIPS | 1€

MUSTARD MAYONNAISE - WASABI MAYONNAISE -
ROAST GARLIC MAYONNAISE - CHIMICHURRI -
BARBECUE

DESSERTS

CHOCOLATE AND WALNUT BROWNIE | 6€ [Ⓟ]

Crumble, passion fruit foam

ALGARVE ORANGE PUDDING | 4€ [Ⓟ]

LIME MOUSSE | 4€ [Ⓟ]

CREME BRÛLÉE | 6€ [Ⓟ]

TRILOGY OF TEMPTATIONS | 7.5€ [Ⓟ]



Vegan



Vegetarian



MAIN DISHES

PORTOBELLO MUSHROOM STEAK | 12€[✓]

With Miso and Teryaki, on Roasted Vegetables and Cassava Chips

Pairing: Dark Ale or Maerzen

ROASTED EGGPLANT | 14€[✓]

Beetroot Hummus, Wasabi Peanuts, Orange, Miso, Sesame Seeds and Cassava Chips

Pairing: Blond Ale or Pale Ale

TRUFFLED MUSHROOM RISOTTO | 15€[Ⓟ]

Pairing: Tripel Blond or Dark Ale

PRAWNS RISOTTO | 17€

Pairing: Blond Ale or Pilsener

FRESH TUNA STEAK | 17€

Strips of Fresh Tuna and Sesame Seeds
Served with Sweet Potato Purée, coconut and sweet chilli

Pairing: Pale Ale or Pilsener

FISH AND CHIPS | 15€

White Fish Filet with Pea Purée, Garlic Mayonnaise and Chili and Apple Jam
Served with Homemade French Fries

Pairing: Pilsener or IPA

CONFIT COD FISH | 23€

With Wasabi, Corn and Capers Crust, Crunchy Cod Skin,
Served with Carrot Purée e roasted bell pepper

Pairing: Pale Ale or Blond Ale

BLACK PIG CHEEKS | 18 €

Served with Truffled Mashed Potato and Confit Tomatoes

Pairing: Blond Ale or Pale Ale

PULLED PORK | 17.9€

Slow-Roasted Marinated Pulled Pork with BBQ-Sauce
Served with Homemade French Fries and Coleslaw

Pairing: IPA or Dark Ale

PORK KNUCKLE | 21€

Served with Chucrute, Truffled Mashed Potato and Mustard

Pairing: Tripel Blond or Maerzen

BRATWURST | 11.9€

German Sausage served with Chucrute, Mashed Potato and Mustard

Pairing: Maerzen

CHARCOAL GRILLED STEAKS

GRILLED TO PERFECTION IN OUR SPECIAL CHARCOAL OVEN

BLACK ANGUS STEAK | 24.9€

+/- 300g of Flat Iron Steak
Served with Homemade French Fries, Mixed Salad and Roasted Garlic Mayonnaise

Pairing: IPA

SIRLOIN STEAK | 26€

+/- 300g of South American Angus, 200-days Grain Fed, Aged,
Served with Homemade French Fries, Mixed Salad and Roasted Garlic Mayonnaise

Pairing: Pale Ale or Maerzen

DRY AGED RIBEYE STEAK | 35€

+/- 300g of 8-year-old Simmental Beef, 30 Days Dry Aged Beef
Served with Homemade French Fries, Mixed salad and Roasted Garlic Mayonnaise

Pairing: Dark Ale or Maerzen

PRIME RIB | 36€

+/- 550g of Aged Meat
Served with Homemade French Fries, Mixed Salad and Roasted Garlic Mayonnaise

Pairing: IPA

BLACK PORK CUTLET | 18.5€

Homemade French Fries, Roasted Vegetables and Roasted Garlic Mayonnaise

Pairing: Pale Ale

LAMB PICANHA | 23.8€

Served with Homemade French Fries, Roasted Vegetables and Roasted Garlic Mayonnaise

Pairing: Tripel Blond

SIDE DISHES:

HOMEMADE FRENCH FRIES | 3.5€[✓]

MIXED SALAD | 3.5€[✓]

ROASTED VEGETABLES | 3.5€[✓]

TRUFFLED MASHED POTATOES | 4€[Ⓟ]

COLESLAW | 3.5€[Ⓟ]



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