

Price in Furos

TO START Couvert (Bread basket, aromatic butter, infused olive oil and chef's suggestion) 5 Soup of the Day v Chicken wings, harissa and lemon confit barbecue sauce q Beef tartar, mustard, capers and egg yolk 17 **Iberian black pork cured ham** (80g) served with bread basket* 19 Tuna tartar, avocado and mango 15 Panko breaded prawns with sweet and sour mango sauce* 22 TAPAS | Local cheeses - Charcuterie - Breaded prawns - Bread (3/4pax) 75 FROM THE CHARCOAL BARBECUE (Served with French fries, grilled vegetables and butter sauce) Rump cap (250g) Spain, aged 21 days Catch of the day (200g) Algarve 34 **Tenderloin***(220g) Portugal, tender cut GRILL's Signature Board ★ 92 Ribeye*(330g) Portugal, grain fed, aged 21 days 42 Rump Cap - Ribeve - Iberian **Iberian black pork** (220g) Spain, grain fed 29 Black Pork | 800gr Chicken piri-piri Based on "Guia" dish 23 SIDE DISHES & SAUCES | EXTRA Sweet potato fries | Rice | Tomato salad | Sautéed vegetables | Coleslaw 5 Béarnaise sauce | Tartar sauce | Chimichurri 3 **WORLD CLASSICS Black Angus Hamburger** (brie, bacon, caramelized onion, fried egg, on brioche bread) 22 MR Club Sandwich (chicken, bacon, egg, Edam cheese, ham, lettuce, tomato) 19 **Fresh tuna baguette** (rocket salad, cucumber, wasabi mayonnaise) 18 **Chicken Caesar** (lettuce, bacon, egg, cherry tomato, croutons, parmesan) 19 **Shrimp Caesar** (lettuce, anchovies, egg, cherry tomato, croutons, parmesan) 23 **Niçoise** (seared fresh tuna, potato, egg, cherry tomato, green beans, olives) 20 **Vegetarian "Niçoise"** (tofu, potato, egg, cherry tomato, green beans, olives) **V** 20 **Fish & Chips** (codfish tempura, mashed peas and tartar sauce served with French fries) 26 **DESSERTS** Grilled pineapple, ginger and pink syrup, mango ice cream 8 Petit gâteau, red fruits coulis and vanilla ice cream