Monte Rei grill

## TO START

Couvert (Bread basket, aromatic butter, infused olive oil and chef's suggestion) ..... 5
Soup of the Day v ..... 7
Chicken wings, harissa and lemon confit barbecue sauce ..... 9
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 31 Catch of the day (200g) Algarve ..... 34
Tenderloin*(220g) Portugal, tender cut 34
GRILL's Signature Board th ..... 92
Ribeye*(330g) Portugal, grain fed, aged 21 days ..... 42
Iberian black pork (220g) Spain, grain fed 29
Chicken piri-piri Based on "Guia" dish ..... 23
Rump Cap - Ribeye - Iberian
Black Pork | 800gr
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 ..... 9

