



VEAL HAMBURGER "À QUINTELA" // 14,5€

caramelized onion with mushrooms, bacon and camembert cheese

OXTAIL AND VEAL CHEEK STEW WITH AROMATIC HERBS // 18€

truffled potato puree and broccolini

CHAR-GRILLED SIRLOIN STEAK // 18,5€

onion, mushrooms and french fries

THE BARON'S VEAL TENDERLOIN // 26,5€

Anna potatoes, egg and smoked ham 5J

CHAR-GRILLED PREMIUM DRY-AGED RIB-EYE 220gr // 25€

green bean, egg, artichoke, "padrón" peppers and cherry tomato

CHAR-GRILLED TOMAHAWK STEAK 1kg 2/3 PAX // 70€

french fries, portobello mushrooms, vegetables and truffle sauce

CHAR-GRILLED PREMIUM CHULETON 1kg 2/3 PAX // 78€

french fries, portobello mushrooms, vegetables and truffle sauce

CHAR-GRILLED BLACK PORK STRIPS // 14,5€

blood rice, vinager and parsley

LOW-TEMPERATURE COOKED BLACK PORK RIBS 500gr // 18,5€

rustic potatoes and truffle sauce

DRIED DUCK MAGRET WITH CITRUS FRUIT // 16,5€

sweet potato, orange and pak choy

CHILDREN'S MENU

GRILLED HAMBURGER WITH FRIED EGG 160gr // 9,9€

potato puree, white rice or french fries

CURATOR // Chef Manuel Bóia

SUB CHEF // Filipe Lourenço

OUR DISHES ARE PREPARED WITH OLIVEIRA DA SERRA OLIVE OIL



VAX INCLUDED

No dish, food product or beverage, including couvert, may be charged if not requested by the customer or used by them.