



Couverts

Cesta de Pão **2,50 €**

Manteiga de Alho e Ervas – Azeite e Balsâmico **2,50 €**

Croquetes de Novilho (3 unidades) **7,80 €**

Queijo Gratinado com Pistácio e Mel **7,80 €**

Bolo do Caco com Manteiga de Alho **4,80 €**

Entradas Frias

Carpaccio de Novilho **14,00 €**

Tártaro de Lombos Nobres **18,00 €**

Tártaro de Atum com Pimenta Espelette e Abacate **17,80 €**

Salada Caesar do Chef **17,00 €**

Salada Caesar com Atum Braseado **17,50 €**

Nachos com Guacamole **9,50 €**

Entradas Quentes

Sopa de Tomate com Ovo BT **9,00 €**

Foie Gras do Frankie Chef's Signature **17,00€**

Ovo BT com Croutons, Chips de Presunto e Trufas **9,00 €**

Camarão Flambé **21,00 €**

Buffalo Wings **13,00 €**

Tataki de Kobe Japonês 100 gr **79,00 €**

Queijos e Enchidos

Presunto Pata Negra **25,00 €**

Tábua de Queijos **19,00 €**

Kids (Até 10 anos)

Spaghetti Bolognese **10,50 €**

Kids Cheese Burger **10,50 €**



Carnes Maturadas

Assinatura da Casa

Chuletón Rubia Gallega Gold **99,00€/KG**

Chuletón Wagyu **140,00€/KG**

Tomahawk Wagyu Austrália **145,00€/KG**

Tomahawk Austrália Maturado em Conhaque e Madeira **155,00€/KG**

T-Bone **89,00€/KG**

Rib Eye EUA 250 gr **180,00 €**

WAGYU

Trio Wagyu com Pickle Caseiro e Ponzu Trufado **99,00 €**

Rib Eye Wagyu Japão 250 gr **199,00 €**

MARISCO FRESCO NA GRELHA

Lavagante Azul **120,00€/KG**

Lagosta **145,00€/KG**

Tigrão Solitário **28,00 €**

Bife de Atum Grelhado **29,00 €**

SELEÇÃO PREMIUM

Picanha – Austrália ou EUA 250 gr **27,00 €**

Maminha Black Angus 250 gr **27,00 €**

Filet Mignon 200 gr **29,00 €**

Rib Eye Rubia Gallega 250 gr **36,00 €**

Vazia Austrália 250 gr **36,00 €**

Espetada Latina (Lombo) **28,00 €**

Costela no Bafo 12 horas **45,00 €**

(Marina 24 horas e cozinha 6 horas no bafo e 6 horas no forno)

OUTROS CORTES

Plumas de Porco Preto com Cereja Basca em Porto **30,00 €**

Supremos de Frango do Campo **27,00 €**



TÁBUAS

TÁBUA LATINA PREMIUM 152,50 €

Picanha Austrália 250 gr / Entrecôte 250 gr / T-Bone 500 gr /

Vazia Black Angus 250 gr / Plumas Porco Preto com Cereja

Basca em Porto (com 3 guarnições à escolha*)

TENDER BOARD 183,00 €

Rib Eye Maturado 500 gr / Filet 250 gr / Plumas Porco Preto /

Supremo de Frango (com 3 guarnições à escolha*)

TÁBUA DE MATURADOS 298,00 €

Chuletón Rubia Gallega Gold 1kg / T-Bone 0,8kg / Tomahawk 1kg

(com 4 guarnições à escolha*)

TÁBUA SURF AND TURF 300,00 €

Lagosta / Camarão Tigre / Tomahawk Australiano Wagyu 1 KG

(com guarnições à escolha*)

*EXCEPTO BATATA DOURADA E PURÉ TRUFADO



Opções Vegetarianas

Risotto de Cogumelos Selvagens Trufado **23,00 €**

Tagliatelli Fresco de Portobello e Nozes **23,00 €**

GUARNIÇÕES

Batata Dourada com Ovo Bt, Queijo da Ilha e Trufa **8,80 €**

Batata Frita com Aioli Trufado **5,80 €**

Batata Doce Frita com Alho e Oregãos e Aioli Trufado **7,00 €**

Batata Doce Assada **5,50 €**

Puré de Batata Trufado **7,00 €**

Legumes Grelhados na Brasa **7,80 €**

Arroz do Rio **5,50 €**

Arroz de Feijão com Chouriço de Porco Preto **5,50 €**

Dueto de Tomate com Manjeriço **6,00 €**

Salada de Rúcula com Lascas de Parmesão e Balsâmico **5,50 €**

Farofa Latina **5,50 €**

MOLHOS

PIRI PIRI LATINA - PONZO TRUFADO – MOSTARDA FRANCESA

E VINHO MADEIRA - TRIO DE PIMENTAS – CHIMICHURRI

AIOLI TRUFADO – MOLHO DE QUEIJO AZUL



Golden Selection

Golden Chateaubriand – Filet 500 gr **110,00 €**

Golden Rib Eye USA (500 gr) **300,00 €**

Golden Rib Eye (500 gr) **120,00 €**

Golden Japanese Wagyu Rib Eye (300 gr) **400,00 €**

Golden T-Bone (800 gr) **150,00 €**

Golden Iberian Chuletón Wagyu **190,00€/KG**

Golden Australian Wagyu Tomahawk **190,00€/KG**





Appetizers

Basket of Bread **2,50 €**

Garlic and Herb Butter – Azeite e Balsámico **2,50 €**

Beef croquettes (3 units) **7,80 €**

Cheese Au Gratin with Pistachios and Honey **7,80 €**

Madeira Island Bolo do Caco with melted Garlic Butter **4,80 €**

Cold Starters

Carpaccio **14,00 €**

Tenderloin Tartare **18,00 €**

Tuna Tartare with Avocado and Espelette Pepper **17,80 €**

Chef's Caesar Salad **17,00 €**

Caesar Salad with Braised Tuna **17,50 €**

Nachos with Guacamole **9,50 €**

Warm Starters

Tomato Soup with Slow-Cooked Egg and Toasts **9,00 €**

Frankie's Foie Gras Chef's Signature **17,00€**

Slow-Cooked Egg on Croutons, Pata Negra Chips and Truffles **9,00 €**

Shrimp Flambé **21,00 €**

Buffalo Wings (Slightly Spicy) **13,00 €**

Japanese Kobe Tataki 100 gr **79,00 €**

Cold Cuts and Cheese

Pata Negra Ham Platter **25,00 €**

Cheese Board **19,00 €**

Kids (Until 10 years old)

Spaghetti Bolognese **10,50 €**

Kids Cheese Burguer **10,50 €**



Dry Aged Meat Signature Dishes

Assinatura da Casa

- Chuletón Rubia Gallega Gold **99,00€/KG**
Chuletón Wagyu Ibérico **140,00€/KG**
Australian Wagyu Tomahawk **160,00€/KG**
Australian Tomahawk with Cognac and Madeira Wine **170,00€/KG**
T-Bone **89,00€/KG**
Rib Eye USA 250 gr **180,00 €**

WAGYU

- Trio Wagyu with Homemade Pickles and Truffled Ponzu **99,00 €**
Japanese Wagyu Rib Eye 250 gr **199,00 €**

FRESH SEAFOOD ON THE GRILL

- Lone Tiger Prawn **28,00 €**
Grilled Tuna Steak **29,00 €**
Fresh Blue Lobster **120,00€/KG**
Fresh Lobster **145,00€/KG**

PREMIUM SELECTION

- Picanha – Australia or USA 250 gr **27,00 €**
Maminha Black Angus 250 gr **27,00 €**
Filet Mignon 200 gr **29,00 €**
Rib Eye Rubia Gallega 250 gr **36,00 €**
Sirloin – Australia 250 gr **36,00 €**
Latina Skewer (Beef Tenderloin) **28,00 €**

Short Ribs 12 hours Slow-Cooked **45,00 €**

(Marinate for 24 h, cook for 6 h on pit smoker and finish cooking for 6 h in the oven)

OTHER CUTS

- Iberian Pork Loin with Port and Sour Cherry Sauce **30,00 €**
Farm Chicken Supremes **27,00 €**



BOARDS

LATINA PREMIUM BOARD 152,50 €

Picanha Australia 250 gr / Entrecôte 250 gr / T-Bone 500 gr /

Sirloin Black Angus 250 gr / Iberian Pork Loin with Port and

Sour Cherry Sauce (3 side dishes of your choice*)

TENDER BOARD 183,00 €

Dry Aged Rib Eye 500 gr / Filet 250 gr / Iberian Pork Loin /

Chicken Supreme (3 side dishes of your choice*)

DRY AGED MEAT BOARD 298,00 €

Chuletón Rubia Gallega Gold 1kg / T-Bone 0,8kg /

Tomahawk 1kg (4 side dishes of your choice*)

SURF AND TURF BOARD ???,00 €

Lobster / Tiger Prawn / Australian Tomahawk Wagyu 1 KG

(??? side dishes of your choice*)

*EXCEPT FOR GOLDEN POTATOES AND TRUFFLE MASHED POTATOES



Vegetarian Options

Risotto of Truffled Wild Mushrooms **23,00 €**

Fresh Tagliatelli with Creamy Portobello Mushroom and Nut Sauce **23,00 €**

SIDE DISHES

Golden Potatoes with SC Egg, Azores Cheese and Truffle **8,80 €**

French Fries with Truffle Aioli **5,80 €**

Sweet Potato Fries with Garlic, Oregano and Truffle Aioli **7,00 €**

Roasted Sweet Potatoes **5,50 €**

Truffled Mashed Potatoes **7,00 €**

Grilled Vegetables **7,80 €**

River-Style Rice **5,50 €**

Red Beans Rice with Iberian Black Pork Chorizo **5,50 €**

Tomato and Peach??? Duet with Basil **6,00 €**

Rocket Salad with Parmesan and Balsamic Reduction **5,50 €**

Farofa Latina (Latina Style Toasted Cassava Flour) **5,50 €**

SAUCES

PIRI PIRI LATINA - TRUFFLED PONZU – FRENCH MUSTARD AND MADEIRA WINE

– THREE PEPPER SAUCE – CHIMICHURRI –

TRUFFLE AIOLI – BLUE CHEESE SAUCE



Seleção Gold

Golden Chateaubriand – Filet 500 gr **110,00 €**

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Golden Japanese Wagyu Rib Eye (300 gr) **400,00 €**

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