

# STARTERS

Couvert €3.00

SOUP OF THE DAY SOPA DO DIA €4.50

SMOKED OXTAIL CROQUETTES €8.50  
with sweet potato puree & Soya glaze  
CROQUETES FUMADOS DE VITELA  
com puré de batata doce e glaze de soja

SMOKED BOURBON BONELESS BEEF RIBS €10.50  
in a rich BBQ sauce  
COSTELAS DE NOVILHO FUMADAS S/ OSSO  
em molho BBQ

CHICKEN LIVER PATÉ with Muscatel jelly & toasts €8.00  
PATÉ DE FÍGADO DE FRANGO com geleia de Moscatel & tostas

SPICY CHICKEN WINGS with blue cheese & buffalo dip €9.50  
ASINHAS DE FRANGO FUMADAS Com molho buffalo picante

SMOKED DUCK BREAST SALAD with blue cheese €12.50  
SALADA DE PEITO DE PATO FUMADO com queijo azul

SMOKED CAPRESE SALAD €9.50

smoked Mozzarella, tomato, caramelized onions & basil oil

SALADA CAPRESE FUMADA

mozzarella fumada, tomate, cebola caramelizada & azeite de manjeriço

SMOKED MACKEREL €11.00

with pickled vegetables & ginger

CAVALA FUMADA EM CONSERVA

com pickles de legumes & gengibre

SMOKED GOATS CHEESE BRUSCHETTA €9.00

with citrus glaze

BRUSCHETTA QUEIJO DE CABRA FUMADO

com citrinos & glazed

KING PRAWNS A LA PLANCHA €21.50

Wild Tiger prawns, black garlic & tarragon butter

CAMARÃO TIGRE A LA PLANCHA

Camarão Tigre selvagem, alho negro & manteiga de estragão

SMOKED BEEF CARPACCIO €9.50

with bacon, bourbon & citrus mousse

CARPACCIO FUMADO DE NOVILHO

com mousse de bacon, bourbon & citrinos

SMOKED SALMON with hazelnut & orange €12.50

SALMÃO FUMADO com avelã & laranja

## FROM THE GRILL

FILLET MIGNON 200g €23.50 300g €30.50

SIRLOIN VAZIA 227g €20.50 300g €24.50

RIB EYE ACÉM 227g €18.50 300g €23.50

BUTTERFLIED FILLET STEAK 200g €23.50 300g €30.50  
BIFE DO LOMBO MARIPOSA

RACK OF LAMB €26.50  
CARRÉ DE BORREGO

ASIAN FILLET STEAK KEBAB €19.50  
With rice and dipping sauce

ESPETADA ASIÁTICA

Com arroz e molho de maçã

WILD FIRE BURGER €18.50

With bacon, cheddar, chutney, served in a homemade bun with fries

HAMBÚRGUER WILD FIRE

Bacon, cheddar, chutney, servido com fritas e em pão caseiro

## THE SAUCES

€2.00

CLASSIC BBQ CLÁSSICO BBQ

HOT MUSTARD MOSTARDA PICANTE

CHILLICHURRI CHILLICHURRI

WILD FIRE PEPPERCORN MOLHO PIMENTA

SMOKED MUSHROOM COGUMELOS SELVAGEM

BÉARNAISE BÉARNAISE

## FROM THE KITCHEN

RISOTTO with dried tomato & parmesan €17.00

RISOTTO com tomate seco & parmesão

MUSHROOM RAVIOLLI with herby cheese sauce €18.00

RAVIOLIS com cogumelos, queijo e molho fumado de ervas

HONEY & LEMON GLAZED SALMON €19.00

& sautéed green beans

SALMÃO GLAZEADO com mel & limão, feijão verde salteado

SMOKED FILLET OF COD with thyme & orange €16.00

FILETE DE BACALHAU FUMADO com molho tomilho & laranja

## SHARING PLATTERS

6 persons €120.00

## PARA PARTILHAR

RIB EYE 227g, STICKY BABY BACK PORK RIBS, 2X BEEF FILLET 150g, SPICY CHICKEN WINGS, BOURBON BONELESS BEEF RIBS, SMOKED BOURBON BEEF BRISKET, SIRLOIN 227g, GRILLED CHICKEN BREAST.

served with baby roast potatoes, sautéed green beans & slaw.

ACÉM 227g, PIANINHO DE PORCO MARINADO, 2X LOMBO 150g, ASINHAS DE FRANGO FUMADAS, COSTELETAS FUMADAS BOURBON S/ OSSO, MAMINHA BOURBON, VAZIA 227g, PEITO DE FRANGO GRELHADO servido com batatas assadas, feijão verde salteado, salada de couve roxa

8 persons €160.00

RIB EYE 227g, STICKY BABY BACK PORK RIBS, 2X BEEF FILLET 150g, SPICY CHICKEN WINGS, BOURBON BONELESS BEEF RIBS, GRILLED CHICKEN BREAST, RACK OF LAMB, served with baby roast potatoes, sautéed green beans, pork mac n' cheese gratin & slaw

ACÉM 227g, PIANINHO DE PORCO MARINADO, 2X LOMBO 150g, ASINHAS DE FRANGO FUMADAS, COSTELETAS FUMADAS BOURBON S/ OSSO, MAMINHA BOURBON, VAZIA 227g, PEITO DE FRANGO GRELHADO, CARRÉ DE BORREGO, servido com batata assada, feijão verde salteado, mac n' cheese de porco gratinado, salada de couve roxa.

No drink, dish or couvert can be charged if not requested by the customer and is returned untouched  
Nenhum prato, produto ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado

A complaint book is held at our reception | O livro de reclamações, encontra-se em nossa recepção  
Prices include VAT at legal rate | Preços com IVA à taxa legal em vigor

Please ask your waiter if you would like to see our allergen menu  
Este estabelecimento possui informação disponível sobre os géneros alimentícios que contêm substâncias alergénicas. Se pretender consultar, solicite ao staff de serviço.

THE  
**SIDE DISHES**  
ACOMPANHAMENTOS

ROAST BABY POTATOES with caramelized spring onions BATATAS ASSADAS cebolinho caramelizado	€3.00
POTATO FRIES BATATAS FRITAS	€3.00
SAUTÉED SMOKED MUSHROOMS with thyme COGUMELOS FUMADO salteado com tomilho	€4.50
PORK MAC & CHEESE GRATIN GRATINADO DE MASSA, QUEIJO E PORCO	€4.50
SAUTÉED BROCCOLI with garlic BRÓCOLOS SALTEADOS com alho	€3.00
HOMEMADE BAKED BEANS with cheese FEIJÃO CASEIRO com queijo	€3.50
HONEY GLAZED CARROTS CENOURA GLAZEADA	€3.50

MIXED SALAD SALADA MISTA	€3.50
ROASTED VEGETABLES VEGETAIS ASSADOS	€4.00
SAUTÉED GREEN BEANS with garlic FEIJÃO VERDE SALTEADO com alho	€3.00
WILD RICE ARROZ SELVAGEM	€3.50
RED CABBAGE & MINT SLAW SALADA DE COUVE ROXA E HORTELÃ	€3.00
TOMATO & ONION SALAD with oregano SALADA DE TOMATE E CEBOLA com oregãos	€3.50
SMOKED BEAN PUREÉ with parmesan PURÉ DE FAVAS FUMADAS com parmesão	€3.00
HERBY MASHED POTATO PURÉ DE BATATAS COM ERVAS	€3.50

# DESSERTS

## SOBREMESA

**APPLE CRUMBLE** with Vanilla ice cream  
CRUMBLE DE MAÇA com gelado baunilha €7.50

**SMOKED PARFAIT** with Port & Almonds  
PARFAIT FUMADO com Porto & Amêndoa €8.50

**CITRUS CUP** lemon, lime & meringue  
COPA DE CITRINOS com lima, limão & merengue €7.00

**BROWNIE CUP** chocolate shell filled with brownie,  
Doce de Leche ice cream & cream  
COPA DE CHOCOLATE com brownie de chocolate, gelado de Doce de Leite & natas €8.50

**ETON MESS** €7.00  
Frutos Silvestres, chantilly e suspiros

**BAKED ALASKA** €7.50  
Homemade Vanilla ice cream, strawberry compote, fresh sponge. All baked in merengue  
Gelado de baunilha caseiro, compota de morango, pão de ló. Assado no forno com suspiro

**SMOKED BANOFFEE** €7.00

**WILD FIRE MINIATURE** €12.50  
Smoked Parfait Parfait Fumado  
Eton Mess  
Baked Alaska  
Citrus Cup Copa de Citrinos

**ICE CREAM DELI** p.scoop/ p.bola €3.50  
SELEÇÃO DE GELADOS

# WILD FIRE

SMOKEHOUSE & GRILL

*At Wildfire, we slowly and naturally infuse only the freshest hand selected ingredients,  
using our in-house hickory smokers.  
Creating traditional and intense flavours, bringing a touch of the Mid West USA to the Algarve.*

*There is no smoke without fire  
Welcome to Wildfire*