


THE
SIDE DISHES
 ACOMPANHAMENTOS

ROAST BABY POTATOES BATATAS NOVA ASSADAS	€3.00	MIXED SALAD SALADA MISTA	€3.50
POTATO FRIES BATATAS FRITAS	€3.00	ROASTED VEGETABLES VEGETAIS ASSADOS	€4.00
SAUTÉED MUSHROOM with thyme COGUMELOS salteados com tomilho	€4.50	SAUTÉED GREEN BEANS with garlic FEIJÃO VERDE SALTEADO com alho	€3.00
MAC & CHEESE GRATIN GRATINADO DE MASSA & QUEIJO	€4.00	WILD RICE ARROZ SELVAGEM	€3.50
SAUTÉED BROCCOLI with garlic BRÓCULOS SALTEADOS com alho	€3.00	RED CABBAGE & MINT SLAW SALADA DE COUVE ROXA & HORTELÃ	€3.00
HONEY GLAZED CARROTS CENOURA GLAZEADA	€3.50	TOMATO & ONION SALAD with oregano SALADA DE TOMATE & CEBOLA com oregãos	€3.50
ROASTED SWEET POTATO with honey & spices BATATA DOCE ASSADA com mel & especiarias	€4.00	JOSPER ROASTED TOMATOES with pesto & parmesan mousse TOMATES ASSADOS NO JOSPER com pesto & mousse de parmesão	€3.50
		HERBY MASHED POTATO PURÉ DE BATATAS COM ERVAS	€3.50

SALADS

SMOKED SALMON SALAD orange, sesame seeds & mint SALADA DE SALMÃO FUMADO laranja, sésamo & menta	€15.50
CHICKEN CAESAR SALAD SALADA CAESAR COM FRANGO	€14.50
PRAWN SALAD with cocktail sauce & fresh pineapple SALADA DE CAMARÃO com molho cocktail & ananás fresco	€17.50

No drink, dish or couvert can be charged if not requested by the customer and is returned untouched. If you have any food intolerance, please request the allergen information. A complaint book is held at our reception . Prices include VAT at legal rate .
 Nenhum prato, produto ou bebida, incluindo o cover, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizável. O livro de reclamações encontra-se em nossa recepção. Este estabelecimento possui informação disponível sobre os géneros alimentícios que contêm substâncias alergénicas, se pretender consultar, solicite ao staff de serviço. Preços com IVA a taxa legal em vigor.

WILD FIRE SMOKEHOUSE & GRILL

Slowly infusing Smoke into our hand selected products. Wild Fire creates an intense aromatic flavour, unique to the traditional smoked products created in the Mid West USA.

We pride ourselves on the quality of our products.

Our beef is 100% grazed and finished on natural grasses and is certified 'Never Ever'.

This guarantees they have 'Never Ever' been given Antibiotics, Hormones, Growth promoters or fed grain. The result is a healthy product with a natural taste, which is high in omega 3, Vitamin E, Conjugated Linoleic Acid (CLAs), and low in saturated fats.

There is no Smoke without Fire.

Welcome to Wild Fire

STARTERS

	Couvert	€3.00
CAPRESE SALAD Mozzarella, tomato, rocket, with almond pesto textures SALADA CAPRESE Mozzarella, tomate, rúcula, com texturas de pesto & amêndoas		€9.50
CHICKEN LIVER PATÉ with Muscatel jelly, granola & toasts PATÉ DE FÍGADO DE FRANGO com geleia de Moscatel, granola & tostas		€8.00
CHICKEN WINGS with spicy buffalo & blue cheese dip ASINHAS DE FRANGO Com molho buffalo picante & queijo azul		€9.50
KING PRAWNS A LA PLANCHA Wild Tiger prawns, flambe with cognac, tarragon butter & lemon CAMARÃO TIGRE A LA PLANCHA Camarão Tigre selvagem flamejado com cognac, manteiga de estragão & limão		€21.50

FROM THE GRILL

FILLET BIFE DE LOMBO	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 CARRÉ DE BORREGO				€26.50
CHATEUBRIAND (FOR 2) Served sliced, with roast baby potatoes, green beans, grilled tomato, horseradish & red wine sauce CHATEUBRIAND (PARA 2) Servido fatiado com batata nova assada, feijão verde, tomate grelhado, molho de rábano picante & vinho tinto				€55.00
WILD FIRE BURGER with bacon, cheddar, chutney, served in a homemade bun with fries HAMBÚRGER WILD FIRE com bacon, cheddar, chutney, batatas fritas, servido em pão caseiro				€18.50

THE SAUCES
€2.00

CLASSIC BBQ | CLÁSSICO BBQ
MUSTARD | MOSTARDA
CHILLICHURRI | CHILLICHURRI
WILD FIRE PEPPERCORN | MOLHO DE PIMENTA
MUSHROOM | COGUMELOS
BÉARNAISE | BÉARNAISE

FROM THE SMOKER

STICKY BABY BACK PORK RIBS PIANINHO DE PORCO MARINADO		€17.50
SMOKED BOURBON BEEF BRISKET MAMINHA FUMADA COM BOURBON		€19.50
SMOKED COD FILLET served with a herb crust & sweet potato purée FILETE DE BACALHAU FUMADO servido com crosta de ervas & puré de batata doce		€16.00
SMOKED BEEF RAGÚ Slow cooked shredded beef, pappardelle pasta, asparagus & parmesan RAGÚ DE BOCHECHA DE VITELA Carne cozida lentamente e desfiada, pasta pappardelle, espargos & parmesão		€17.00
SMOKED HAM HOCK Slow cooked on the bone, served with celeriac purée CHAMBÃO DE PORCO FUMADO Chambão de porco fumado, cozido em sous vide servido com puré de aipo tostado		€18.50
SMOKED BOURBON BONELESS BEEF RIBS in a rich BBQ sauce COSTELAS DE NOVILHO FUMADAS SEM OSSO em molho BBQ		€17.50

MARINATED MACKEREL with fennel vichyssoise, served with pickled vegetables CAVALA MARINADA com vichyssoise de funcho, servido com pickles de legumes		€11.00
SMOKED GOATS CHEESE with beetroot brùlée, mint foam & honey QUEIJO DE CABRA FUMADO com brùlée de beterraba, espuma de menta & mel		€9.50
SMOKED BOURBON BONELESS BEEF RIBS in a rich BBQ sauce COSTELAS DE NOVILHO FUMADAS SEM OSSO em molho BBQ		€10.50
FISH CEVICHE with tangy tiger sauce, finished with red onions, guacamole & sweet potato crisps CEVICHE DE PEIXE com leite tigre, terminado com cebola roxa, guacamole & chips de batata doce		€12.50
BEEF CARPACCIO with citrus mayo, parmesan & smoked olive oil CARPACCIO DE NOVILHO com maionese de citrinos, parmesão & azeite fumado		€9.50
TOMATO SOUP finished with basil gazpacho SOPA DE TOMATE finalizada com gazpacho de manjeriçã		€4.50

FROM THE KITCHEN

RISOTTO finished with braised scallop, apple & coriander RISOTTO finalizado com vieira braseada, maçã & coentros		€17.00
HONEY GLAZED SALMON , served with parsnip textures SALMÃO GLASEADO COM MEL , servido com texturas de pastinaca		€19.00
PORCINI TORTELLINI , served with thyme butter & hazelnuts TORTELLINI PORCINI , servido com manteiga de tomilho & avelã		€17.00
CHICKEN BREAST , marinated with herbs & cooked sous vide PEITO DE FRANGO , marinado em ervas e cozido em sous vide		€15.00
BEEF STIR FRY , egg noodles, soy, vegetables & finished with sliced fillet steak NOODLES DE CARNE , noodles de ovos, soja, vegetais & finalizado com bife de lombo fatiado		€17.00

SHARING PLATTERS

PARA PARTILHAR

All served with roast baby potatoes, sautéed green beans & slaw
Todos os pratos são servidos com batatas assadas, feijão verde salteado & salada de couve roxa

6 persons € 120,00

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

ACÉM 227g, PIANINHO DE PORCO MARINADO, 2X LOMBO 150g, ASINHAS DE FRANGO, COSTELETAS FUMADAS BOURBON S/ OSSO, MAMINHA BOURBON, VAZIA 227g, PEITO DE FRANGO

8 persons € 160,00

RIB EYE 227g, STICKY BABY BACK PORK RIBS, 2X BEEF FILLET 150g, CHICKEN WINGS, BOURBON BONELESS BEEF RIBS, SMOKED BOURBON BEEF BRISKET, 2x SIRLOIN 227g, CHICKEN BREAST, RACK OF LAMB, MAC N'CHEESE

ACÉM 227g, PIANINHO DE PORCO MARINADO, 2X LOMBO 150g, ASINHAS DE FRANGO, COSTELETAS FUMADAS BOURBON S/ OSSO, MAMINHA BOURBON, 2x VAZIA 227g, PEITO DE FRANGO, CARRÉ DE BORREGO GRATINADO DE MASSA COM QUEIJO