

  
**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 MUSHROOMS 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
		HERBY MASHED POTATO PURÉ DE BATATAS COM ERVAS	€3.50

  
**DESSERTS SOBREMESA**  


<b>DECONSTRUCTED BANOFFEE</b> Parfait dulce de leche, cream mousse, crumble & caramelized banana Parfait de doce de leite, mousse de natas, crumble & banana caramelizada	€7.50	<b>APPLE CRUMBLE</b> with Vanilla ice cream Crumble de maçã servido com gelado de baunilha	€7.50
<b>BAKED ALASKA</b> 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	€7.50	<b>ETON MESS</b> Frutos Silvestres, chantilly & suspiros	€7.00
<b>COCONUT DACQUOISE</b> with white chocolate mousse, blueberry jam & black sesame mousse Dacquoise de côco, com mousse de chocolate branco, geléia de mirtilitos & mousse de sésamo preto	€7.50	<b>MERINGUE FANCIER</b> Passion fruit mousse, fresh pineapple and mango, merengue & tufted rice Mousse de maracuja, ananas e manga fresca, merengue & arroz tufado	€7.50
		<b>CHOCOLATE BROWNIE</b> with chocolate mousse, hazelnut ice cream & dulce de leche sauce com mousse de chocolate, gelado de avelã & molho doce de leite	€8.50

**DESSERT SHARING PLATES FOR 2    SOBREMESAS PARA PARTILHAR 2 PESSOAS**

<b>CHEESE PLATTER</b> Selection of cheese, served with biscuits & homemade chutney Variedades de queijos, servidos com biscoitos & geleias caseiras	€10.50	<b>MINIATURES</b> Chocolate brownie, baked alaska, coconut dacquoise & eton mess Brownie de chocolate, baked alaska, dacquoise de côco & eton mess	€12.50
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**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

<b>GRATIN GOATS CHEESE</b> with pear textures & salad <b>QUEIJO DE CABRA GRATINADO</b> com texturas de pêra & salada	€8.50
<b>CHICKEN LIVER PATÉ</b> with Muscatel jelly, granola & toasts <b>PATÉ DE FÍGADO DE FRANGO</b> com geleia de Moscatel, granola & tostas	€8.00
<b>CHICKEN WINGS</b> with spicy buffalo & blue cheese dip <b>ASINHAS DE FRANGO</b> Com molho buffalo picante & queijo azul	€9.50

Couvert €3.00

<b>KING PRAWNS A LA PLANCHA</b> Wild Tiger prawns, flambe with cognac, tarragon butter & lemon <b>CAMARÃO TIGRE A LA PLANCHA</b> Camarão Tigre selvagem flamejado com cognac, manteiga de estragão & limão	€21.50
<b>SMOKED GOATS CHEESE</b> with beetroot brûlée, mint foam & honey <b>QUEIJO DE CABRA FUMADO</b> com brûlée de beterraba, espuma de menta & mel	€9.50
<b>SMOKED BOURBON BONELESS BEEF RIBS</b> in a rich BBQ sauce <b>COSTELAS DE NOVILHO FUMADAS SEM OSSO</b> em molho BBQ	€10.50
<b>TOMATO SOUP</b> finished with basil gazpacho <b>SOPA DE TOMATE</b> finalizada com gazpacho de manjeriçao	€4.50

## FROM THE GRILL

<b>FILLET BIFE DE LOMBO</b> 200g	€23.50	300g	€30.50
<b>SIRLOIN VAZIA</b> 227g	€20.50	300g	€24.50
<b>RIB EYE ACÉM</b> 227g	€18.50	300g	€23.50
<b>BUTTERFLIED FILLET STEAK</b> 200g	€23.50	300g	€30.50
<b>BIFE DO LOMBO MARIPOSA</b>			
<b>RACK OF LAMB CARRÉ DE BORREGO</b>	€26.50		
<b>LAMB CHUMP</b>	€16.50		
Served sliced, with mushroom & sun dried tomato stew, with truffle oil <b>PICANHA DE BORREGO</b> Servida fatiada com estufado de cogumelos & tomate seco, com óleo de trufa			
<b>CHATEUBRIAND (FOR 2)</b>	€55.00		
Served sliced, with roast baby potatoes, green beans, grilled tomato, horseradish & red wine sauce <b>CHATEUBRIAND (PARA 2)</b> Servido fatiado com batata nova assada, feijão verde, tomate grelhado, molho de rábano picante & vinho tinto			
<b>WILD FIRE BURGER</b>	€16.50		
with bacon, cheddar, chutney, served in a homemade bun with fries <b>HAMBÚRGER WILD FIRE</b> com bacon, cheddar, chutney, batatas fritas, servido em pão caseiro			

THE SAUCES  
€2.00

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

## FROM THE KITCHEN

<b>RISOTTO</b> with mushrooms, asparagus & parmesan <b>RISOTTO</b> com cogumelos, espargos & parmesão	€17.00
<b>HONEY GLAZED SALMON</b> , served with parsnip textures <b>SALMÃO GLASEADO COM MEL</b> , servido com texturas de pastinaca	€19.00
<b>CHICKEN BREAST</b> , marinated with herbs & cooked sous vide <b>PEITO DE FRANGO</b> , marinado em ervas e cozido em sous vide	€15.00
<b>BEEF STIR FRY</b> , egg noodles, soy, vegetables & finished with sliced fillet steak <b>NOODLES DE CARNE</b> , noodles de ovos, soja, vegetais & finalizado com bife de lombo fatiado	€17.00

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 alergênicas, se pretender consultar, solicite ao staff de serviço. Preços com IVA a taxa legal em vigor.

## FROM THE SMOKER

<b>STICKY BABY BACK PORK RIBS</b> <b>PIANINHO DE PORCO MARINADO</b>	€17.50
<b>SMOKED BOURBON BEEF BRISKET</b> <b>MAMINHA FUMADA COM BOURBON</b>	€19.50
<b>SMOKED COD</b> served with leek & potato mash and peas <b>FILETE DE BACALHAU FUMADO</b> servido com alho francês, pure de batatas & ervilhas	€16.00
<b>SMOKED BEEF RAGÚ</b> Slow cooked shredded beef, pappardelle pasta, asparagus & parmesan <b>RAGÚ DE BOCHECHA DE VITELA</b> Carne cozida lentamente e desfiada, pasta pappardelle, espargos & parmesão	€17.00
<b>SMOKED BOURBON BONELESS BEEF RIBS</b> in a rich BBQ sauce <b>COSTELAS DE NOVILHO FUMADAS SEM OSSO</b> em molho BBQ	€17.50

## 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**