

# BOVINO®

STEAKHOUSE

QUINTA DO LAGO

## APPETISERS

### COUVERT

Bread, butter, seasoned olives  
and Portuguese olive oil

3.50

### ROAST ROMA TOMATO SOUP

Mozzarella pearls and basil oil

5.00

### LAMB CROQUETTES

Spicy dijon

9.50

### PRIME STEAK TARTAR

Capers, cornichons, parsley, ancienne mustard,  
free range egg yolk and Moncarapacho bread

18.00

### CHISTORRA SAUSAGE & WHITE PORT

Chargrilled padron peppers and Alentejo bread

11.50



## FRESH & GREEN

### CAESAR

Smoked chicken breast, romaine lettuce, croutons, pine nuts,  
cherry tomatoes, Parmigano reggiano  
and caesar dressing

**Starter - 11.00 | Main - 14.50**

### TOMATO ROYALE

Heirloom tomatoes, rocket pesto  
with mozzarella pearls

**Starter - 8.50 | Main - 12.00**

### BOVINO BEEF SALAD

Quinta Farm salad leaves, red onion,  
scallion, cherry tomatoes chilli and honey-mustard dressing

**Starter - 12.50 | Main - 15.00**



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## SEAFOOD STARTERS

### HAND DIVED SCALLOPS

Pancetta, shimeji mushrooms and pea purée

18.50

### BLACK TIGER PRAWN COCKTAIL

Mango and fennel with Bloody Mary dressing

12.50

### GRILLED TIGER PRAWNS

Chive butter, chilli and lemon slaw

19.50

### COD & SCALLION FISH CAKES

With gribiche sauce

14.00



## CHEF'S SELECTION

### FISH OF THE DAY

Chargrilled fresh market fish with lemon butter,  
panache of vegetables and baby potatoes

35.00

### BABY BACK RIBS 'ST. LOUIS' STYLE

Bourbon whiskey sauce, sweet potato  
and chilli slaw

25.00

### LAMB CUTLETS

Port sauce, buttered mash potatoes,  
Savoy cabbage and bacon

32.00

### BOVINO BURGER

Cheddar cheese, bacon, truffled mayo,  
fries and onion rings

18.00



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STEAKHOUSE  
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## STEAKS

### NEW YORK STRIP

Elegant and flavoursome

325gr - 34.00

### FILLET

Tender

250gr - 35.00

### RUMP CAP

Unique flavour and tenderness

325gr - 29.00

### RIBEYE

Great marbling and texture

300gr - 30.00

### CHATEAUBRIAND

Most tender and desirable cut - 2 PAX.

600gr - 73.00

### BOVINO SIGNATURE CUTS

Fillet, rump cap, ribeye - 2 PAX.

700gr - 78.00

### CHEF'S SPECIAL CUTS

Ask a member of the team  
for today's availability.

### MAKE YOUR "SURF & TURF"

Add a grilled tiger prawn to your steak

10.00



## VEGETARIAN MENU

Please ask our team about our available options.

## SIDES

### POTATOES \_ 4.00

Triple cooked chips  
Gratin potatoes  
Buttered mash potatoes  
Sweet potato wedges  
Sweet potato fries

### VEGETABLES \_ 4.50

Cauliflower cheese  
Panache of vegetables  
Broccoli w/sea salt  
Heritage tomato and red  
onion salad  
Onion rings

### CLASSICS \_ 4.50

Spinach (choice of creamed,  
steamed or sautéed)  
Corn on cob w/ herb butter  
Savoy cabbage and bacon  
Spicy rice

### SAUCES \_ 1.50

Cognac and peppercorn  
Port  
Chimichurri  
Béarnaise

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All spirits & liquors 5 cl per serving. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.