



MONTE REI GRILL

Price in Euros

TO START

Couvert (Bread basket, compound butter, infused olive oil and chef's suggestion)	5
Creamy pumpkin soup with chestnut emulsion v	7
Chicken wings, harissa sauce and lemon confit	9
Beef tartar with low-temperature cooked egg yolk	17
Iberian black pork smoked ham (120g) *	24
Tuna tartar, avocado and mango	15
Panko breaded prawns with sweet and sour mango sauce *	22

FROM THE CHARCOAL BARBECUE

(Served with French fries, tomato and cucumber salad and butter sauce)

Rump cap Picanha (250g)	31	Pork ribs (450g)	27
Tenderloin (220g) *	34	Chicken piri-piri	23
Ribeye (330g) *	42	Tiger prawn 6/8 * (Unit 150g)	26
T-Bone (800g 2 people) *	84	Catch of the day (200g)	34
Iberian black pork (250g)	27	BBQ Grilled vegetables v	18

SIDE DISHES & SAUCES | EXTRA

Sweet potato fries Rice Cauliflower gratin Sautéed vegetables Coleslaw	5
Béarnaise sauce Jalapeño mayonnaise Chimichurri	3

SANDWICHES AND SALADS

Black Angus Hamburger (cheddar, bacon, caramelized onion, on brioche bread)	22
MR Club Sandwich (chicken, bacon, egg, Edam cheese, ham, lettuce, tomato)	19
Fresh tuna baguette (rocket salad, cucumber, wasabi mayonnaise)	18
Chicken Caesar (lettuce, bacon, egg, cherry tomato, croutons, parmesan)	19
Shrimp Caesar (lettuce, anchovies, egg, cherry tomato, croutons, parmesan)	23
Niçoise (seared fresh tuna, potato, egg, cherry tomato, green beans, olives)	20
"Niçoise" veg (tofu, potato, egg, cherry tomato, green beans, olives) v	17

DESSERTS

Apple and vanilla crumble	7
São Tomé dark chocolate delight with red fruits coulis	9

V - Vegetarian Dishes | * - Dishes not available for Half Board
 No dish, food or drink, including the couvert, may be charged if not requested by the customer
 If you need information about allergens please consult our team before placing your order

VAT INCLUDED