



MONTE REI GRILL

## STARTERS &amp; BITES

<b>Couvert</b>	<b>5</b>	<b>Beef Tartar</b>	<b>17</b>
Bread Basket, Aromatic Butter & Chef's Suggestion		Mustard, Capers & Egg Yolk	
<b>Vegetable Soup</b>	<b>7</b>	<b>Panko Breaded Prawns*</b>	<b>18</b>
		with Sweet & Sour Mango Sauce	
<b>Oxtail Croquettes</b>	<b>11</b>	<b>“Ovos Rotos”</b>	<b>16</b>
with Dijon Mustard & Red Onion Pickle		Cured Ham, Fried Egg & Homemade French Fries	
<b>Burrata in the Oven</b>	<b>14</b>	<b>Ocean “Ovos Rotos” *</b>	<b>22</b>
Roasted Tomatoes, Toasted Bread & Aged Balsamic		Tiger Shrimp, Homemade French Fries, Bisque & Fried Egg	

## SALADS

<b>Salada Caesar</b>	<b>17</b>	<b>Green Grill</b>	<b>16</b>
Romaine Lettuce, Egg, Croutons & Parmesan Cheese		Mesclun of Lettuce & Spinach, Mustard Vinaigrette, Asparagus & Cherry Tomato	
<b>Chicken &amp; Bacon</b>	<b>19</b>	<b>Burrata</b>	<b>18</b>
<b>Shrimp &amp; Anchovies</b>	<b>22</b>	<b>Fresh Tuna Steak</b>	<b>21</b>
<b>“Mar e Terra”</b>	<b>24</b>	<b>Steak</b>	<b>24</b>
with Shrimp & Chicken			

## SANDWICHES

<b>Caprese</b>	<b>17</b>	<b>Steak Sandwich</b>	<b>19</b>
Mozzarella di Bufala, Tomato, Rocket & Pesto in Cereal Bread		Steak & Rocket Leaves in “Bolo do Caco”	
<b>Fresh Tuna Steak Baguette</b>	<b>18</b>	<b>Black Angus Burger</b>	<b>22</b>
Rocket Salad & Cucumber with Garlic & Parsley Mayonnaise		Cheddar, Bacon, Caramelized Onion, Fried Egg, on Brioche Bread	

<b>Monte Rei Club Sandwich</b>	<b>19</b>
Chicken, Bacon, Egg, Edam Cheese, Ham, Lettuce & Tomato	

## EXTRAS

Cheddar	<b>2</b>
Avocado	<b>4</b>
Foie Gras	<b>9</b>

 - 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

Please inform us if you have any dietary restrictions or allergies

This establishment has a complaints book

Prices in Euro € - VAT Included



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## FROM THE CHARCOAL BBQ

Served with French Fries, Tomato, Padron Peppers & Chef's Sauce

<b>Chicken Piri-Piri</b>	<b>23</b>	<b>Seabass</b> 200g	<b>26</b>
“Guia” Style			
<b>Iberian Black Pork</b>	<b>29</b>	<b>Golden Bream</b> 200g	<b>26</b>
220g, Grain fed			
<b>Lamb</b>	<b>30</b>	<b>GRILL's Signature Board*</b> 800g	<b>86</b>
Chop, 320g		Ribeye – Black Pork – Chicken Piri-Piri	
<b>Rump Cap</b>	<b>31</b>	<b>GARNISHES</b> 5	<b>SAUCES</b> 3
250g, aged 21 days		Sweet Potato Fries	Truffle Mayonnaise
		Tomato Salad	Garlic Mayonnaise
		Sautéed Vegetables	BBQ & Harissa
		Rice	Chimichurri
		Coleslaw	
<b>Tenderloin*</b> 220g	<b>34</b>		
<b>Ribeye*</b>	<b>42</b>	<b>EXTRAS</b>	
300g, Grain fed, aged 21 days		Tiger Shrimp	<b>8</b>
		Foie Gras	<b>9</b>

## MAIN COURSE

### “Fish & Chips” **26**

Codfish in Tempura, Mushy Peas  
& Tártar Sauce, served with French Fries

### Steak Monte Rei Style\* **36**

Beef Tenderloin 220g, Homemade Fries,  
Cured Ham & Fried Egg

### Steak Mar & Terra\* **38**

Beef Tenderloin 220g, Tiger Shrimp  
with Homemade Fries & Fried Egg

## DESSERT

### Chocolate Cake **8**

with Red Fruit Sauce & Crème Fraîche

### Apple Crumble **8**

with Cinnamon & Vanilla Ice Cream

### Local “Laranja” **7**

Sliced Orange with Honey & Cinnamon



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