








MONTE REI GRILL

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

## MAIN COURSE

|  |           |
|--|-----------|
| <b>"Fish &amp; Chips"</b>  | <b>26</b> |
| Codfish in Tempura, Mushy Peas<br>& Tártar Sauce, served with French Fries |           |
| <b>Steak Monte Rei Style*</b>  | <b>36</b> |
| Beef Tenderloin 220g, Homemade Fries,<br>Cured Ham & Fried Egg             |           |
| <b>Steak Mar &amp; Terra*</b>  | <b>38</b> |
| Beef Tenderloin 220g, Tiger Shrimp<br>with Homemade Fries & Fried Egg      |           |

## DESSERT

|                                      |          |
|--------------------------------------|----------|
| <b>Chocolate Cake</b>                | <b>8</b> |
| with Red Fruit Sauce & Crème Fraîche |          |
| <b>Apple Crumble</b>                 | <b>8</b> |
| with Cinnamon & Vanilla Ice Cream    |          |
| <b>Local "Laranja"</b>               | <b>7</b> |
| Sliced Orange with Honey & Cinnamon  |          |



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