

METRÓPOLE

RESTAURANTE & BAR LOUNGE

Obrigado pela sua visita...

Thank you for your visit...

Merci pour votre visite...

Gracias por su visita...



www.metropolerestaurantebar.com

From Our Fantastic Cow

Our Wonders are selected in order to ensure the best texture and flavour. With at least a 14 days rest and perfectly fed to ensure its quality (Grain Fed and Grass Fed).

Our meat is from Portugal, Spain, Ireland, Scotland, Uruguay, Argentina, Brazil, U.S.A, Australia, Denmark, Finland and Japan. And the breeds are Black Angus, Maronesa, Rubia Galega, Barrosa, Minhota, Simental and Wagyu.

In order to have the best gourmet experience, we suggest the medium or rare roast for veal meat.

Surf and Turf 100 Gr.

(Price of the cut of meat you choose + 15,9€ per 100gr of Tiger Prawn).

Wonderful Nº 7 (Grain Fed) 21,9€

Sliced meat from the chuck of the Cow, cut with few percentage of fat, tender and with an expressive flavour (but short due to the thickness of the cut).

Flat Iron Steak (Grain Fed) 24,9€

It's a length cut from the ox's shoulder and two pieces are taken. It has a significant amount of marbling. Its texture reminds filet mignon which makes it one of the most tender meats. And its flavor is unique.

New York Strip Steak (Grain Fed) 26,9€

It's a cut from the short loin of the animal. It mainly consists of strip steak, very tasty and tender, with balanced fat on the outer part of the steak.

Ribeye Steak (Grain Fed) 27,9€

The most noble cut of the rib.

The ribeye is carved from the primal section called the beef rib located between the sixth and tenth ribs.

It has more intramuscular fat, creating the fantastic marbling unique to the ribeye which turn it into a juicy and tender steak with a unique flavor. Also known as "Bife do Ancho" or Entrecôte.

T-Bone (Grain Fed) 34,9€

It's a T-shape lumbar vertebra with meat on both sides. The larger side is called the strip steak and the smaller side is called filet Mignon.

All together brings the desired qualities of a good meat: tender, flavor and juiciness.

One cut, two flavors with different textures.

To Share

Surf and Turf 100 Gr.

(Price of the board you choose + 15,9€ per 100gr of Tiger Prawn).

Around the world 2 Pax 66€

3 Pax 90€

New York Strip Steak (Grain Fed), Wonderful Nº 7 (Grain Fed), Slices of Wild Hog and Crispy Chicken.

Chuletón (Grain Fed) 2 Pax 75€

It's a Basque, classic and noble cut and its fat gives it an intense flavor.

It has bone attached and a soft and juicy texture.

Finding A New World 2 Pax 76€

Flat Iron (Grain Fed), New York Strip Steak (Grain Fed) and Flamed Tiger shrimp.

Tomahawk Black Angus (Grain Fed) 2 Pax ... 79€

Was named after a small axe, used in North America as a tool or an axe. With a rib bone attached, is removed from the front of the ox's loin, where only four pieces are to be taken from each animal. It's a very tasty and marbling cut.

Hat-Trick 2/3 Pax 79€

Wonderful Nº 7 (Grain Fed), New York Strip (Grain Fed) and T-Bone (Grain Fed).

Carpe Diem - Enjoy Life 2/3 Pax 119€

Wagyu Japan, Ribeye (Grain Fed) e Flat Iron (Grain Fed)

The Flintstones 3/4 Pax 142€

Tomahawk (Grain Fed) and Chuletón (Grain Fed).

Royal Flush 5/6 Pax 175€

Wonderful Nº 7 (Grain Fed), Rib Eye (Grain Fed), Flat Iron (Grain Fed), New York Strip (Grain Fed), Tomahawk (Grain Fed) or Chuletón (Grain Fed) and Trio of sauce (chimichurri, Pepper and mushroom).

Choose your accompaniments for a perfect experience.
If you want do add a sauce to your experience are
will have a cost- 3,50€ (Pepper, Mushroom and Chimichurri).

Travel Itinerary MENU

WELCOME

Couvert (by person)	3€
Seasoned Butter, Olives Tapenade and Surprise of The Day.	
Variety of Bread	3,5€

CHECK-IN STARTERS

Mirandela (1. unt)	3,5€
Fried soft cake of Alheira* served with mustard enriched with honey from Algarve and apple purée. *(a Portuguese smoked sausage filled with meat and mashed bread).	
Cremoso	3,9€
Creamy Vegetable Soup.	
Madera Island	5,5€
Bolo do Caco* seasoned with garlic butter. *(Traditional Madeira Island sweet potato and wheat bread).	
Enchanted Woods	16,9€
Wild mushrooms enriched with Smoked sausage*, Truffled olive oil, nest of potatoes straws and Mollet egg). *(A Portuguese smoked sausage filled with pork and flour).	
Bela Itália	14,9€
Gratin Provolone Cheese with Cherry Tomatoes and Pesto.	
Premium Black Pork Smoked Ham ...	17,9€
Barbaric Travel till Paris	17,9€
Tartar from our best meat, with an asian hint of Kimchi, mostard L' Ancienne and surrounded by fried bread in olive oil and garlic.	
Snow White and the Seven Dwarfs	18,9€
Lady Burrata and her seven: seasoned toasts, wild salad, drizzled with balsamic glaze of berry fruits, pesto, caramelized dried fruits, Himalayan crystal salt and cherry tomatoes.	
À la Guilho	18,9€
flamed shrimps with whiskey.	
Wagyu	19,9€
carpaccio of wagyu, wild salad, pistachio nuts, cheese parmesan and pesto.	

History began 2,7 million years ago when we started eating...

MEAT

What's going to be to Day?	16,9€
Our own steak selection with French Fries. If you want do add a sauce to your experience: + 3,5€ Pepper, Mushroom or Chimichurri.	
One World Trade Center	17,9€
Black Angus hamburger, bread, tomato, wild lettuce, cheese, fried onions and bacon.	
Francesinha Saloia	18,9€
A Portuguese bread from Alentejo, beef steak, smoked sausage, bacon, cheese, garnished with a special mild hot sauce served with fried egg and French fries.	
Iberian Peninsula	19,9€
Slices of Wild Hog.	
Sex Symbol	21,9€
Our own steak selection, enriched with a crispy smoked ham, fried egg on top, with a creamy Portuguese sauce, served with potato chips.	
Piggy Bank "À Bairrada"	26,9€
Pigglet Belly on low temperature, with gravy sauce, truffled mashed potatoe, bimis and Algarvian Orange gel.	
Hand in Hand with Our History	18,9€
Shrimps Açorda* *(fry bread mash with olive oil and garlic).	
India Ocean Trade Route	21€
Pineapple Curry Shrimp served with basmati rice aromatized.	
"Má que Jête"	25,9€
Salmon Fillet marinade in Carob Honey and Algarvian Orange, thousand layers of sweet potatoe from Aljezur, crispy smoked ham from Monchique, foam of his marinade, bimis and toasted sliced almonds.	
Memories of My Grandparents	26,9€
By Isaura Simões Fresh Codfish Fillet boiled on low Temperature, a creamy truffled mashed potatoe, Cabbage Bok-Choi Sauted, Poached Egg and Baby Carrot.	

NOT MEAT NOR FISH...

Padana Plain 21€

Truffled Wild mushrooms Risotto enriched with Grana Padano cheese.

Pitágoras (Veggie) 23€

Gnochhi, Pesto sauce, truffled mushrooms, bimis and caramelized almond.

DISNEYLAND
For children under 12 years old

Chicken Little 9,5€

Chicken nuggets with French fries.

Finding Nemo 9,5€

Fish fingers with French fries.

PARTNERS IN CRIME

French Fries 3€

Aromatized Basmati Rice 4€

Change 1,5€

Salad 4,5€

Change 2,3€

Variety of Lettuces, Cherry Tomato, Radish, Red Onion and Passion Fruit Vinaigrete.

Sautéed Vegetables 5€

Change 2,5€

Sweet Potato Fries 5€

Change 2,5€

Truffled Mashed Potatoo 5€

Change 2,5€

MOLHOS

Chimichurri Sauce 3,5€

Pepper Sauce 3,5€

Mushroom Sauce 3,5€

EXTRAS

Seasoned Butter 1,5€

Fried Egg 2€

Tapenade 3,5€

Daily Surprise 4€

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COUVERT... «No dish, food product or drink, including the cover charge, can be charged if it is not requested by the customer or if it is unusable» Decree-Law No. 10/2015, of 16 January.

ALLERGIES AND INTOLERANCE... If you are allergic to any food, please inquire with our team. Regulation No. 1169/2011