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 _ _ To Share

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 yeal meat.

Surf and Turf 100 Gr.

(Price of the cut of meat you choose + 16,5€ per 100gr of Tiger Prawn).

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

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) 27,5€

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.

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.

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.

Wagyu As - A Life of Luxury 80€ Wagyu means "Japanese Cow", considered the best meat in the world. It is essentially due to the amount of marbling or intramuscular fat that the breed produces, which gives it a flavor, tenderness and softness unlike any other meat.

Surf and Turf 100 Gr.

(Price of the board you choose + 16,5€ per 100gr of Tiger Prawn).

Around the world	2 Pax
	3 Pax

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

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.

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

Tomahawk Black Angus (Grain Fed) 2 Pax. ... 82€

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 82€ Wonderful № 7 (Grain Fed), New York Strip (Grain Fed)

and T-Bone (Grain Fed).

Flat Iron (Grain Fed), New York Strip (Grain Fed), Tomahawk (Grain Fed) or Chuleton (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

cheese parmesan and pesto.

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

WELCOME •	MEAT
Couvert (by person)	One World Trade Center
CHECK-IN -	Iberian Peninsula
STARTERS Itália no Globo (1. unt)	Francesinha Saloia 22,9€ 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.
Cremoso	Sex Symbol
Madera Island	— PARTNERS IN CRIME —
Bela Itália	French Fries
Enchanted Woods	Aromatized Basmati Rice
Premium Black Pork Smoked Ham 18,9€	Change 2,3€
Barbaric Travel till Paris 18,9€	Variety of Lettuces, Cherry Tomato, Radish, Red Onion and Passion Fruit Vinaigrete.
Tartar from our best meat, with an asian hint of Kimchi, mostard L'Ancienne and surrounded by fried bread in olive oil and garlic.	Sautéed Vegetables
Snow White and the Seven Dwarfs 19,5€ Lady Burrata and her seven: seasoned toasts, wild salad, drizzled	Change 2,5€
with balsamic glaze of berry fruits, pesto, caramelized dried fruits, Himalayan crystal salt and cherry tomatoes.	Sweet Potato Fries
À la Guilho	Change 2,5€ Truffled Mashed Potatoe
Wagyu	Change 3€

- UNDERWATER -

NOT MEAT NOR FISH...

Hand in Hand with Our History 19,5€ Shrimps Açorda* *(fry bread mash with olive oil and garlic).	
India Ocean Trade Route	23€

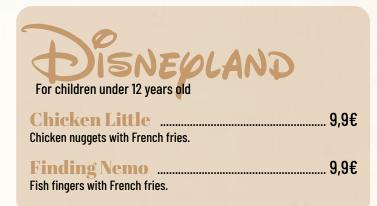
India (Jcean '	Trade Ro	ute	23€
Pineapple Curry Shrimp served with basmati rice aromatized.				

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 27,9€ By Isaura Simões

Fresh Codfish Fillet boiled on low Temperature, a creamy truffled mashed potatoe, Cabbage Bok-Choi Sauted, Poached Egg and Baby Carrot.

Padana Plain	23€
Truffled Wild mushrooms Risotto enriched with	
Grana Padano cheese.	
Pitágoras (Veggie)	24€
Gnochhi, Pesto sauce, truffled mushrooms, bimis	and caramelized
almond.	



MOLHOS —

Chimichurri Sauce3.5€ Mushroom Sauce3,5€

Seasoned Butter	1,5€
Fried Egg	2€
Tapenade	3,5€
Daily Surprise	4€



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