METRÓPOLE

RESTAURANTE & BAR LOUNGE

Obrigado pela sua visita...

Thank you for your visit...

Merci pour votre visite...

Gracias por su visita...

tripadvisor

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, Barrosã, 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 + 17,5€ per 100gr of Tiger Prawn).

Wonderful Nº 7 ..... 23,5€
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).

The Butcher's Memory ..... 25€
Called by the butcher "Lombelo," it surprises with its texture and intense flavor.

Flat Iron Steak ..... 27,5€
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 ..... 29,5€
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.

Ribeye Steak ..... 32€
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 ..... 39€
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.

Wagyu A5 - A Life of Luxury ..... 85€
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.

To Share

Surf and Turf 100 Gr.
(Price of the board you choose + 17,5€ per 100gr of Tiger Prawn).

Around the world
2 Pax ..... 71€
3 Pax ..... 95€

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

Finding A New World 2 Pax . ..... 82€
Flat Iron (Grain Fed), New York Strip Steak (Grain Fed) and Flamed Tiger shrimp.

Fire & Time - Tomahawk 2 Pax. (Grain Fed).. 84€
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 . ..... 86€
Wonderful Nº 7 (Grain Fed), New York Strip (Grain Fed) and T-Bone (Grain Fed).

Carpe Diem - Enjoy Life 2/3 Pax. ..... 133€
Wagyu Japan, Ribeye (Grain Fed) e Flat Iron (Grain Fed)

Prime Society 3/4/5 Pax. ..... 145€
The Butcher's Memory (Grain Fed), Ribeye (Grain Fed), New York (Grain Fed), Flat Iron (Grain Fed), T-bone (Grain Fed)

Royal Flush 5/6 Pax . ..... 184€
Wonderful Nº 7 (Grain Fed), Rib Eye (Grain Fed), Flat Iron (Grain Fed), New York Strip (Grain Fed), Tomahawk (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- 3,90€ (Pepper, Mushroom and Chimichurri).

ENG

Travel Itinerary MENU

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

WELCOME

Couvert (by person) ..... 3,5€
Azores butter with fleur de sel, Olives Tapenade and Surprise of The day.

Variety of Bread ..... 4€

CHECK-IN
STARTERS

Itália no Globo (1. unt) ..... 3,9€
Low-temperature meat and cheese ball wrapped in Panko, creamy mustard and basil-enriched aioli

Cremoso ..... 4€
Creamy Vegetable Soup.

Madera Island ..... 6€
Bolo do Caco* seasoned with garlic butter.
*(Traditional Madeira Island sweet potato and wheat bread).

Bela Itália ..... 16,5€
Gratin Provolone Cheese with Cherry Tomatoes and Pesto.

Premium Black Pork Smoked Ham ..... 19€

Enchanted Woods ..... 19,5€
Wild mushrooms, Truffled olive oil, nest of potatoes straws and Mollet egg).

Barbaric Travel till Paris ..... 19,5€
Tartar from our best meat, with an asian hint of Kimchi, mostard L´Ancienne with fried bread in olive oil and garlic.

Snow White and the Seven Dwarfs ..... 20€
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 ..... 20€
flamed shrimps with whiskey.

🇺🇸 **Wagyu** ..... 25€
carpaccio of wagyu, ruccula, pistachio nuts, cheese parmesan and pesto.

MEAT

One World Trade Center ..... 19,9€
Black Angus hamburger, bread, tomato, wild lettuce, cheese, fried onions and bacon.

Iberian Peninsula ..... 21€
Slices of Wild Hog.

Sex Symbol
Flank steak ..... 24,9€
Filet Mignon ..... 29,9€
Your steak selection, enriched with a crispy smoked ham, fried egg on top, with a creamy Portuguese sauce, served with potato chips.

Al Capone ..... 28€
Sous-vide chicken supreme, delicately seared, finished with Parmesan and white truffle, accompanied by tagliatelle with basil pesto and confit sun-dried tomatoes.

PARTNERS IN CRIME

French Fries ..... 4,5€

Aromatized Basmati Rice ..... 4,9€

Salad ..... 4,9€
Variety of Lettuces, Cherry Tomato, Radish, Red Onion and Passion Fruit Vinaigrete.

Sautéed Vegetables ..... 6€

Sweet Potato Fries ..... 6,5€

Truffled Mashed Potatoe ..... 7€

French Fries with Truffle-Flavored Parmesan ..... 7,5€

VAT Included at the legal rate in force | We have a complaints book

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UNDERWATER

Hand in Hand with Our History ..... 21€
Shrimps Açorda*
*(fry bread mash with olive oil and garlic).

India Ocean Trade Route ..... 24€
Pineapple Curry Shrimp served with basmati rice aromatized.

"Má que Jête" ..... 28€
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 ..... 29€
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 ..... 25€
Truffled Wild mushrooms Risotto enriched with Grana Padano cheese.

Option to make the dish 100% veggie for an extra cost of 3€

Disneyland

For children under 12 years old

Chicken Little ..... 13€
Chicken nuggets with French fries and rice

MOLHOS

Chimichurri Sauce ..... 3,9€

Pepper Sauce ..... 3,9€

Mushroom Sauce ..... 3,9€

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

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