



BLOCK HOUSE

BEST STEAKS SINCE 1968

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FRESH STARTERS

Our steak meals include a fresh BLOCK HOUSE salad as a starter.

BLOCK HOUSE salad

Colourful leaf salad, tomatoes, peppers, cucumber, onions and button mushrooms

5.20

Caesar salad 🌱

Romaine and iceberg lettuce with rocket, garlic croutons, French dressing and Grana Padano¹

5.90

Instead of the salad on the Steak menu + 0.70

Tomato and rocket salad 🌱

With mild red onions and Italian dressing

5.20

Antipasti Caprese 🌱

Italian mozzarella served with fresh tomatoes, pesto, basil and BLOCK HOUSE bread fresh out of the oven

7.30

Instead of the salad on the Steak menu + 2.10

Choose from:

American dressing sweet and creamy with tarragon

French dressing⁵ piquant, with a hint of garlic

Italian dressing⁵ aromatic, with herbs and balsamic vinegar

Bruschetta 🌱

Freshly diced tomatoes with basil pesto⁵, olive oil and onions on our BLOCK HOUSE bread

5.20

Carpaccio

Thinly sliced beef with pesto, rocket and Grana Padano with BLOCK HOUSE bread

9.40

Instead of the salad on the Steak menu + 4.20

SOUPS

Bull soup

Beef broth with meat and vegetables, full-bodied flavour and BLOCK HOUSE bread

5.20

Goulash

Spicy Hungarian dish with fresh peppers, lots of beef and BLOCK HOUSE bread

5.40

Instead of the salad on the Steak menu + 0.20

French onion soup 🌱

Traditionally prepared with white wine and gratin cheese

6.00

Instead of the salad on the Steak menu + 0.80

Carrot and ginger soup 🌱

Aromatic, with fresh ginger and cream

5.20

VEGETARIAN AND VITAL

Potato and mushrooms 🌱

A large baked potato, crunchy stir-fried vegetables and fresh creamed mushrooms

11.40

Steak & scampi

Rump medallions and grilled prawn skewers served on leaf spinach with herb butter

17.10

Vegetarian Cheeseburger 🌱 **NEW**

Burger made in-house from our Block Menu, plant-based with sunflower protein, peas, mushrooms and beetroot. With avocado cream, tomato confit and Edam cheese on BLOCK HOUSE bread, served with French fries

14.00

Garden gratin potato 🌱

Our popular baked potato filled with leaf spinach and fresh seasonal vegetables, served au gratin with cheese

11.40

Vegetable Fusilli 🌱 **NEW**

Italian durum wheat pasta with crunchy pan-fried vegetables in a mild tomato sauce, tossed in a pan of butter

11.60

• optionally with fried chicken fillets

15.40

Scampi salad

Romaine and rocket salad with tomatoes, grilled prawn skewers, Grana Padano and French dressing

13.00



Our steak meals include a fresh salad as a starter,
a baked potato with sour cream and BLOCK HOUSE bread.

MRS. RUMPSTEAK

A prime cut from our own butchery, 180 g,
from young and tasty sirloin 20.70

MR. RUMPSTEAK

From carefully selected young BLOCK HOUSE cattle, with a fine
rim of fat for added succulence, 250 g, tender and tasty 26.60

HEREFORD RIB-EYE

From the entrecôte, 250 g, well marbled,
extra succulent and tender 23.80

RIB-EYE MASTERCUT, 12 oz.

From the tender foreribs, 350 g, the pride of our butcher, prepared
on a lava stone grill, served with freshly grated horseradish 31.20

FILET MIGNON

180 g of the most tender cut of young beef, with the
popular BLOCK HOUSE steak pepper 31.90

AMERICAN TENDERLOIN

A prime piece of tenderloin, 250 g, tall and thick, crisp on the outside
and pink on the inside with herb butter 39.90

PRIME RIB STEAK FOR TWO

Cut from the rib by our experts, 500 g, served on a hot stone
with herb butter, BLOCK HOUSE horseradish and our popular side dishes,
plus a large salad to start 43.80



FRESH CUISINE

American salad

Crisp mixed-leaf salad

- with strips of beef steak and beef bacon, fried button mushrooms and American dressing **13.30**
- with chicken fillets **11.50**

Chicken medallions

Grilled and served with baked potato and sour cream, coleslaw garnish **13.20**

Tender saddle of lamb

Grilled pink, with potato gratin, delicately spiced leaf spinach and herb butter **20.50**

Steak and vegetables

180g of juicy grilled Sirloin steak with fresh seasonal vegetables and a baked potato with sour cream **18.70**

Caesar salad Chicken

Romaine and rocket, with French dressing and Grana Padano, tender chicken fillets and garlic croutons **12.00**

Fitness pan

Our crisp stir-fried vegetables with succulent strips of beef and green pepper sauce **12.90**
As a side-dish we recommend our baked potato with sour cream + 3.80

Salmon from the Norwegian fjords

Pan-fried, with delicately spiced leaf spinach, potato gratin and lemon **18.80**

Chicken medallions and mushrooms

Tender chicken medallions with fresh creamed mushrooms, small portion **11.40**
As a side-dish we recommend our baked potato with sour cream + 3.80

AMERICAN BISTRO

Barbecue steak platter

Four small beefsteaks served with barbecue steak sauce and a baked potato with sour cream **14.60**

Sirloin steak

180g the best cut from the top rump, served with coleslaw garnish and a baked potato with sour cream **16.90**

Classic Block Burger

200g of pure BLOCK HOUSE beef, served with a baked potato with sour cream and coleslaw garnish **13.40**

N.Y. Cheeseburger

Our Block Burger, 200g, with seasoned diced tomatoes and topped with melted cheese, served with French fries and coleslaw garnish **13.60**
• with beef bacon **15.20**

Spare ribs

Pork ribs marinated in barbecue steak sauce, served with French fries and coleslaw garnish **14.60**

SIDE DISHES

BLOCK HOUSE bread

With garlic, straight from the oven **1.40**

Baked potato with sour cream 3.80

Potato gratin 3.90

French fries 2.90

Green pepper sauce 2.80
Spicy, with lots of green peppercorns

Herb butter, Sour cream, Barbecue steak sauce each **1.40**

Fresh seasonal vegetables 4.30

“Brasserie” leaf spinach 4.30
Finely seasoned, with onions

Crisp pan-fried vegetables 4.30
Freshly fried peppers, mangetout, button mushrooms and red onions

American-style coleslaw 3.80
Home-made fresh coleslaw with grated carrot and cucumber

Fresh creamed mushrooms 4.60

All dishes are accompanied by our BLOCK HOUSE bread fresh out of the oven.

OUR WINES

White

Cabriz

Carregal do Sal	0.2 l	4.10
Dão CVR	0.75 l	14.40

Planalto

Douro DOC	0.2 l	4.50
	0.75 l	15.90

Casal da Coalheira

Tejo-Tramagal	0.2 l	4.80
	0.75 l	16.90

Freixo Chardonnay

Herdade do Freixo	0.2 l	5.60
Alentejo CVRA	0,75 l	19.90

Maria Mansa

Quinta do Noval	0.2 l	6.10
Douro DOC	0.75 l	21.80

Rosé

Caiado

Herdade das Argamassas	0.2 l	4.30
Alentejo CVRA	0,75 l	14.90

Red

Versátil

Herdade da Malhada	0.2 l	3.80
Alentejo CVRA	0.75 l	13.30

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Estremoz	0.2 l	4.10
Alentejo CVRA	0.75 l	14.40

Herdade de São Miguel

Casa Relvas	0.2 l	4.70
CVRA Alentejo	0.75 l	16.70

Quinta de Soque

Douro DOC	0.2 l	4.90
	0.75 l	17.40

Adega Mayor Reserva

Herdade das Argamassas	0.2 l	5.90
Alentejo CVRA	0.75 l	21.20

Duas Quintas

Quinta de Ervamoira	0.2 l	6.60
Douro	0.75 l	23.80

APERITIFS

Sangria	1.0 l	11.50
Sparkling Sangria with red fruits	1.0 l	16.90
Caipirinha	0.04 l	5.80
Caipiroska	0.04 l	5.80
Port wine	0.04 l	3.10
Martini Rosso	0.04 l	3.10
Martini Bianco	0.04 l	3.10
Campari	0.04 l	3.10
Moscatel de Favaios	0.04 l	3.10

BEERS

Draught

Super Bock	0.35 l	3.60
Alsterwasser (beer mixed with lemonade)	0.35 l	3.60

Bottled beer

Dark beer	0.33 l	3.40
Super Bock (alcohol-free)	0.33 l	3.40

German beer

Weizenbier (wheat beer)	0.50 l	6.10
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SOFT DRINKS

Água Vitalis, still	0.375 l	1.80
Água Vitalis, still	0.75 l	3.30
Carbonated water	0.25 l	1.70
Coca-Cola ^{2,3}	0.30 l	2.30
Coca-Cola Zero ^{2,3,4}	0.30 l	2.30
Fanta ^{2,5}	0.30 l	2.30
Sprite	0.30 l	2.30
Apple juice	0.20 l	2.30
Orange juice	0.20 l	2.30
Orange juice, freshly pressed	0.20 l	3.50
Nestea peach/lemon/mango	0.33 l	2.10
Tonic water	0.20 l	2.10
Ginger Ale	0.20 l	2.10

SPIRITS

Bacardi	0.04 l	4.80
Gin Gordon's	0.04 l	4.30
Vodka Absolut	0.04 l	4.80
Baileys	0.04 l	3.30
Brandy Croft	0.04 l	3.60
Remy Martin Cognac V.O.S.P.	0.04 l	8.60
Aguardente C.R.F. Reserva	0.04 l	7.50
Cardhu	0.04 l	7.20
Ballantine's Gold Seal	0.04 l	5.80
J&B 15y	0.04 l	5.80
Jameson	0.04 l	4.80
Famous Grouse	0.04 l	4.80
Cutty Sark	0.04 l	4.80
J&B	0.04 l	4.80

SPARKLING WINES

Freixenet Carta Nevada	0.75 l	21.00
Freixenet	0.20 l	8.90

CHAMPAGNE

Moët & Chandon Brut	0.75 l	69.00
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COFFEE AND TEA

Espresso	1.40
Espresso, decaffeinated	1.50
Double espresso	1.90
Cappuccino	2.10
Pot of tea	2.00

All prices are in euros and include statutory VAT and a service charge. The establishment has a complaints book.

¹Contains a preservative. ²Contains colouring. ³Contains caffeine. ⁴Contains sweeteners with a source of phenylalanine. ⁵Contains an antioxidant.

If you are affected by allergies, please ask our employees for separate allergen menu.