



# BLOCK HOUSE

BEST STEAKS SINCE 1968

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# OUR WINES

## White

### Cabriz

Carregal do Sal	0.2 l	4.50
Dão CVR	0.75 l	15.80

### Planalto

Douro DOC	0.2 l	4.90
	0.75 l	17.40

### Freixo Chardonnay

Herdade do Freixo	0.2 l	6.10
Alentejo CVRA	0.75 l	21.80

### Maria Mansa

Quinta do Noval	0.2 l	6.70
Douro DOC	0.75 l	23.90

## Rosé

### Caiado

Herdade das Argamassas	0.2 l	4.70
Alentejo CVRA	0.75 l	16.40

## Red

### Versátil

Herdade da Malhada	0.2 l	4.10
Alentejo CVRA	0.75 l	14.60

### .com

Estremoz	0.2 l	4.50
Alentejo CVRA	0.75 l	15.80

### Herdade de São Miguel

Casa Relvas	0.2 l	5.10
CVRA Alentejo	0.75 l	18.30

### Adega Mayor Reserva

Herdade das Argamassas	0.2 l	6.40
Alentejo CVRA	0.75 l	23.30

### Duas Quintas

Quinta de Ervamoira	0.2 l	7.20
Douro	0.75 l	25.90

# APERITIFS

Sangria	1.0 l	12.70
Sparkling Sangria with red fruits	1.0 l	18.60
Caipirinha	0.04 l	6.40
Caipiroska	0.04 l	6.40
Port wine	0.04 l	3.40
Martini Rosso	0.04 l	3.40
Martini Bianco	0.04 l	3.40
Campari	0.04 l	3.40
Moscatel de Favaios	0.04 l	3.40

# BEERS

## Draught

Super Bock	0.35 l	3.90
Alsterwasser (beer mixed with lemonade)	0.35 l	3.90

## Bottled beer

Dark beer	0.33 l	3.70
Super Bock (alcohol-free)	0.33 l	3.70

## German beer

Weizenbier (wheat beer)	0.30 l	4.20
Weizenbier (wheat beer)	0.50 l	6.70

# SOFT DRINKS

Água Vitalis, still	0.375 l	2.00
Água Vitalis, still	0.75 l	3.60
Carbonated water	0.25 l	1.90
Coca-Cola <sup>2,3</sup>	0.30 l	2.50
Coca-Cola Zero <sup>2,3,4</sup>	0.30 l	2.50
Fanta <sup>2,5</sup>	0.30 l	2.50
Sprite	0.30 l	2.50
Apple juice	0.20 l	2.50
Orange juice	0.20 l	2.50
Orange juice, freshly pressed	0.20 l	3.80
Nestea peach/lemon/mango	0.33 l	2.30
Tonic water	0.20 l	2.30
Ginger Ale	0.20 l	2.30

# SPIRITS

Bacardi	0.04 l	5.30
Gin Gordon's	0.04 l	4.70
Vodka Absolut	0.04 l	5.30
Baileys	0.04 l	3.60
Brandy Croft	0.04 l	3.90
Remy Martin Cognac V.O.S.P.	0.04 l	8.90
Aguardente C.R.F. Reserva	0.04 l	7.90
Cardhu	0.04 l	7.60
Ballantine's Gold Seal	0.04 l	6.40
J&B 15y	0.04 l	6.40
Jameson	0.04 l	5.30
Famous Grouse	0.04 l	5.30
Cutty Sark	0.04 l	5.30
J&B	0.04 l	5.30

# SPARKLING WINES

Freixenet Carta Nevada	0.75 l	23.00
Freixenet	0.20 l	9.80

# CHAMPAGNE

Moët & Chandon Brut	0.75 l	69.00
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# COFFEE AND TEA

Espresso	1.50
Espresso, decaffeinated	1.60
Double espresso	2.00
Cappuccino	2.20
Pot of tea	2.10

All prices are in euros and include statutory VAT and a service charge. The établissement has a complaints book.  
<sup>1</sup>Contains a preservative. <sup>2</sup>Contains colouring. <sup>3</sup>Contains caffeine. <sup>4</sup>Contains sweeteners with a source of phenylalanine. <sup>5</sup>Contains an antioxidant.  
If you are affected by allergies, please ask our employees for separate allergen menu.


# 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 tomato confit **5.70**

**Caesar salad**   
Romaine and iceberg lettuce with rocket, garlic croutons, French dressing and Grana Padano<sup>1</sup> **6.50**  
Instead of the salad on the Steak menu + 0.80

**Tomato and rocket salad**   
With mild red onions and Italian dressing **5.70**

**Antipasti Caprese**   
Italian mozzarella served with fresh tomatoes, pesto, basil and BLOCK HOUSE bread fresh out of the oven **7.90**  
Instead of the salad on the Steak menu + 2.20

**Choose from:**  
**American dressing** sweet and creamy with tarragon  
**French dressing**<sup>5</sup> piquant, with a hint of garlic  
**Italian dressing**<sup>5</sup> aromatic, with herbs and balsamic vinegar


**Bruschetta**   
Freshly diced tomatoes with basil pesto<sup>5</sup>, olive oil and onions on our BLOCK HOUSE bread **5.70**

**Carpaccio**  
Thinly sliced beef with pesto, rocket and Grana Padano with BLOCK HOUSE bread **10.30**  
Instead of the salad on the Steak menu + 4.60

# SOUPS


**Bull soup**  
Beef broth with meat and vegetables, full-bodied flavour and BLOCK HOUSE bread **5.70**

**Goulash**  
Spicy Hungarian dish with fresh peppers, lots of beef and BLOCK HOUSE bread **5.90**  
Instead of the salad on the Steak menu + 0.20


**French onion soup**   
Traditionally prepared with white wine and gratin cheese **6.60**  
Instead of the salad on the Steak menu + 0.90

**Carrot and ginger soup**   
Aromatic, with fresh ginger and cream **5.70**

# VEGETARIAN AND VITAL

**Potato and mushrooms**   
A large baked potato, crunchy stir-fried vegetables and fresh creamed mushrooms **12.50**


**Steak & scampi**  
Rump medallions and grilled prawn skewers served on leaf spinach with herb butter **18.80**

**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 **15.40**

**Garden gratin potato**   
Our popular baked potato filled with leaf spinach and fresh seasonal vegetables, served au gratin with cheese **12.50**

**Massa Fina** **NEW**  
Fresh tagliarini with:  
• strips of juicy beef and diced tomatoes, garnished with fresh basil pesto, or  
• two tender turkey medallions and a creamy sauce made with fresh mushrooms **16.20**

**Scampi salad**  
Romaine and rocket salad with tomatoes, grilled prawn skewers, Grana Padano and French dressing **14.30**

 Vegetarian dishes





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 22.70

## MR. RUMPSTEAK

From carefully selected young BLOCK HOUSE cattle, with a fine  
rim of fat for added succulence, 250 g, tender and tasty 29.20

## HEREFORD RIB-EYE

From the entrecôte, 250 g, well marbled,  
extra succulent and tender 26.10

## 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 34.30

## 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 47.90



# FRESH CUISINE

## American salad

Crisp mixed-leaf salad

- with strips of beef steak and beef bacon, fried button mushrooms and American dressing **14.60**
- with turkey medallions **12.60**

## Turkey medallions

Grilled and served with baked potato and sour cream, coleslaw garnish **14.50**

## Tender saddle of lamb

Grilled pink, with potato gratin, delicately spiced leaf spinach and herb butter **22.50**

## Steak and vegetables

180 g of juicy grilled Sirloin steak with fresh seasonal vegetables and a baked potato with sour cream **19.90**

## Caesar salad Turkey

Romaine and rocket, with French dressing and Grana Padano, tender turkey medallions and garlic croutons **13.20**

## Fitness pan

Our crisp stir-fried vegetables with succulent strips of beef and green pepper sauce **13.90**  
As a side-dish we recommend our baked potato with sour cream + 4.20

## Salmon from the Norwegian fjords

Pan-fried, with delicately spiced leaf spinach, potato gratin and lemon **20.70**

## Turkey medallions and mushrooms

Tender turkey medallions with fresh creamed mushrooms, small portion **11.90**  
As a side-dish we recommend our baked potato with sour cream + 4.20

# AMERICAN BISTRO

## Barbecue steak platter

Four small beefsteaks served with barbecue steak sauce and a baked potato with sour cream **15.90**

## Sirloin steak

180 g the best cut from the top rump, served with coleslaw garnish and a baked potato with sour cream **18.60**

## Classic Block Burger

200 g of pure BLOCK HOUSE beef, served with a baked potato with sour cream and coleslaw garnish **14.70**

## N.Y. Cheeseburger

Our Block Burger, 200 g, with seasoned diced tomatoes and topped with melted cheese, served with French fries and coleslaw garnish **14.90**  
• with beef bacon **16.70**

## Spare ribs

Pork ribs marinated in barbecue steak sauce, served with French fries and coleslaw garnish **15.90**

# SIDE DISHES

## BLOCK HOUSE bread

With garlic, straight from the oven **1.50**

**Baked potato with sour cream** **4.20**

**Potato gratin** **4.20**

**French fries** **3.20**

## Green pepper sauce

Spicy, with lots of green peppercorns **3.10**

## Herb butter, Sour cream,

**Barbecue steak sauce** each **1.50**

## Fresh seasonal vegetables

**4.70**

## “Brasserie” leaf spinach

Finely seasoned, with onions **4.70**

## Crisp pan-fried vegetables

Freshly fried peppers, mangetout, button mushrooms and red onions **4.70**

## American-style coleslaw

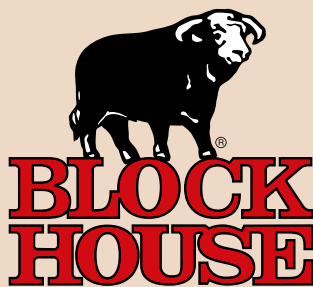
Home-made fresh coleslaw with grated carrot and cucumber **4.20**

## Fresh creamed mushrooms

**4.90**

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





## Best steaks since 1968

With the intention of offering healthy and natural eating habits, in 1968 the first BLOCK HOUSE appears in Hamburg. Following this principle in Portugal since 2006, we have also served our Clients the best steaks of the highest quality.

### VEALS OF THE BREEDS ANGUS AND HEREFORD

We raise veals that provide the best, juiciest and tenderest steaks. The veals of the Angus and Hereford breeds grow outdoors in natural pastures, without any hormonal treatment. Our specialists onsite control the selection and transportation of cattle, as well as the maturing of the meat in order to ensure the best quality. The last examination done by our veterinarians and butchers guarantee total control.

### INHOUSE BUTCHER

In 1973 we inaugurated the BLOCK HOUSE butchershop. Highly specialized and well-known in the field, it contributes to the highest quality of our steaks. During the entire preparation process the meat is kept at the temperature of 1 °C, which provides the necessary condition for maturation. Our experienced butchers perform the exact cuts that allow our steaks to be tender and unique in flavour.

### OUR KITCHEN

We prepare the fresh and crispy BLOCK HOUSE salad twice a day, which is delivered by our local suppliers every morning. We choose the best ingredients in order to ensure the quality in the classic elaboration of all BLOCK HOUSE recipes. In a grill made of lava stone heated to 400 °C, Your steak is prepared “medium rare” by our experienced grillers, always juice and tender.

### PLEASURE AND JOY

Each time you visit BLOCK HOUSE, this is what you will get: Pleasure and Joy! This has been our vision for over 50 Years. We serve always fresh beer and a balanced variety of wines with our meals.



### *Your well-being is my Reason*

*It is with pride that I see my whole team motivated to satisfy, with dedication, Your desire by providing you the pleasure of savouring our dishes.*

*José da Mota*

José da Mota  
O seu anfitrião em Portugal

FEBRUARY 2006

Open daily from 12:00 a.m. to 11:00 p.m.  
More than 50 restaurants in Europe including Portugal.