



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 tomato confit

5.90

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

Caesar salad

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

6.80

Instead of the salad on the steak menu + 0.90

Tomato and rocket salad

with mild red onions and Italian dressing

6.10

Antipasti Caprese

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

8.30

Instead of the salad on the steak menu + 2.40

Bruschetta

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

6.10

Carpaccio

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

10.80

Instead of the salad on the steak menu + 4.90

SOUPS

Broccoli soup

broccoli cream served with BLOCK HOUSE bread

6.10

French onion soup

traditionally prepared with white wine and gratin cheese

6.90

Instead of the salad on the steak menu + 1.00

Goulash soup

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

6.20

Instead of the salad on the steak menu + 0.30

Carrot and ginger soup

aromatic, with fresh ginger and cream

6.10

VEGETARIAN AND VITAL

Potato and mushrooms

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

13.10

Garden gratin potato

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

13.10

Steak & Scampi

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

19.70

Massa Fina

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

17.10

Vegetarian Cheeseburger

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

16.20

Scampi salad

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

15.10



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

23.90

MR. RUMPSTEAK

from carefully selected young BLOCK HOUSE cattle, with a
fine rim of fat for added succulence, 230 g, tender and tasty **30.10**

HEREFORD RIB-EYE

from the entrecôte, 250 g, well marbled,
extra succulent and tender

28.40

RIB-EYE MASTERCUT, 12 oz.

from the tender foreribs, 330 g, the pride of our butcher,
prepared on a lava stone grill, served with
freshly grated horseradish

34.90

FILET MIGNON

160 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, 220 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

50.90

T-BONE STEAK 1.1 lb

tender and juicy sirloin and rump steak, 500g with bone,
crispy fat flap and herb butter
Also available to share +11.90

46.90



CLASSIC CUISINE

American salad

crisp mixed-leaf salad	
• with strips of beef steak and beef bacon, fried button mushrooms and American dressing	15.30
• with turkey medallions	13.20

Turkey medallions

grilled and served with baked potato and sour cream, coleslaw garnish	15.20
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Tender saddle of lamb

grilled pink, with potato gratin, delicately spiced leaf spinach and herb butter	23.60
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Steak and vegetables

160g of juicy grilled Sirloin steak with fresh seasonal vegetables and a baked potato with sour cream	20.90
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Caesar salad Turkey

romaine and rocket, with French dressing and Grana Padano, tender turkey medallions and garlic croutons	13.90
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Fitness pan

our crisp stir-fried vegetables with succulent strips of beef and green pepper sauce	14.60
As a side-dish we recommend our baked potato with sour cream + 4.40	

Salmon from the Norwegian fjords

pan-fried, with delicately spiced leaf spinach, potato gratin and lemon	21.70
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Turkey medallions and mushrooms

tender turkey medallions with fresh creamed mushrooms, small portion	12.50
As a side-dish we recommend our baked potato with sour cream + 4.40	

AMERICAN BISTRO

Barbecue steak platter

four small beefsteaks served with barbecue steak sauce and a baked potato with sour cream	16.70
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Sirloin steak

160g the best cut from the top rump, served with coleslaw garnish and a baked potato with sour cream	18.60
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Classic Block Burger

200g of pure BLOCK HOUSE beef, served with a baked potato with sour cream and coleslaw garnish	15.40
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N.Y. Cheeseburger

our Block Burger, 200g, with seasoned diced tomatoes and topped with melted cheese, served with French fries and coleslaw garnish	15.70
• with beef bacon	17.60

Spare ribs

pork ribs marinated in barbecue steak sauce, served with French fries and coleslaw garnish	16.70
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SIDE ORDERS

BLOCK HOUSE bread

with garlic, straight from the oven	1.60
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Baked potato with sour cream

4.40

Potato gratin

4.40

French fries

3.40

Green pepper sauce

spicy, with lots of green peppercorns	3.30
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Herb butter, Sour cream,

Barbecue steak sauce	each 1.60
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Fresh seasonal vegetables

4.90

“Brasserie” leaf spinach

4.90

Crisp pan-fried vegetables

freshly fried peppers, mangetout, button mushrooms and red onions	4.90
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Coleslaw “American style”

home-made fresh coleslaw with grated carrot and cucumber	4.40
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Fresh creamed mushrooms

5.20

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

OUR WINES

White

Cabriz

Carregal do Sal	0.2 l	4.70
Dão CVR	0.75 l	16.60

Planalto

Douro DOC	0.75 l	18,30
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Herdade das Servas

Extremoz	0.2 l	6.40
Alentejo CVRA	0.75 l	22.90

Maria Mansa

Quinta do Noval	0.2 l	7.00
Douro DOC	0.75 l	25.00

Rosé

Caiado

Herdade das Argamassas	0.2 l	4.90
Alentejo CVRA	0.75 l	17.20

Red

Versátil

Herdade da Malhada	0.2 l	4.30
Alentejo CVRA	0.75 l	15.30

Herdade de São Miguel

Casa Relvas	0.2 l	5.30
CVRA Alentejo	0.75 l	19.20

Adega Mayor Reserva

Herdade das Argamassas	0.2 l	6.70
Alentejo CVRA	0.75 l	24.50

Quinta do Soque Superior

Quinta do Soque	0.2 l	6.70
Douro	0.75 l	24.50

Duas Quintas

Quinta de Ervamoira	0.2 l	7.50
Douro	0.75 l	27.20

APERITIFS

SPIRITS

Sangria	1.0 l	13.30
Sparkling Sangria with red fruits	1.0 l	19.50
Caipirinha	0.04 l	6.70
Caipiroska	0.04 l	6.70
Port wine	0.04 l	3.60
Martini Rosso	0.04 l	3.60
Martini Bianco	0.04 l	3.60
Campari	0.04 l	3.60
Moscatel de Favaios	0.04 l	3.60

Bacardi	0.04 l	5.50
Gin Gordon's	0.04 l	4.90
Vodka Absolut	0.04 l	5.50
Baileys	0.04 l	3.80
Brandy Croft	0.04 l	4.10
Remy Martin Cognac V.O.S.P.	0.04 l	9.30
Aguardente C.R.F. Reserva	0.04 l	8.30
Cardhu	0.04 l	7.90
J&B 15y	0.04 l	6.70
Jameson	0.04 l	5.50
Famous Grouse	0.04 l	5.50
Cutty Sark	0.04 l	5.60
J&B	0.04 l	5.50
Amendoa Amarga Domaz	0.04 l	4.90

BEERS

Draught		
Super Bock	0.35 l	4.10
Alsterwasser (beer mixed with lemonade)	0.35 l	4.10
Bottled beer		
Dark beer	0.33 l	3.90
Super Bock (alcohol-free)	0.33 l	3.90
German beer		
Weizenbier (wheat beer)	0.30 l	4.40
Weizenbier (wheat beer)	0.50 l	7.00

SPARKLING WINES

Freixenet Carta Nevada	0.75 l	24.10
Freixenet	0.20 l	10.30

SOFT DRINKS

Água Vitalis, still	0.375 l	2.10
Água Vitalis, still	0.75 l	3.80
Água das Pedras Salgadas	0.25 l	2.00
Água das Pedras Salgadas	0.75 l	4.60
Água das Pedras sabor Limão	0.25 l	2.10
Coca-Cola ^{2,3}	0.30 l	2.60
Coca-Cola Zero ^{2,3,4}	0.30 l	2.60
Fanta ^{2,5}	0.30 l	2.60
Sprite	0.30 l	2.60
Apple juice	0.20 l	2.60
Orange juice, freshly pressed	0.20 l	4.00
Nestea peach/lemon/mango	0.33 l	2.40
Tonic water	0.20 l	2.40
Ginger Ale	0.20 l	2.40
Sommersby Sidra de Maçã	0.33 l	2.90

CHAMPAGNE

Moët & Chandon Brut	0.75 l	72.40
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COFFEE AND TEA

Espresso		1.60
Espresso, decaffeinated		1.70
Double Espresso		2.10
Cappuccino		2.30
Pot of tea		2.20

All prices are in euros and include statutory VAT and a service charge. The etablissement 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.



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.

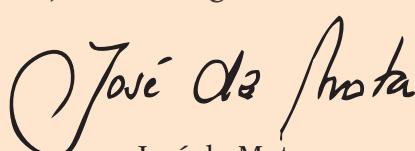
PLEASURE AND JOY

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
O seu anfitrião em Portugal

FEBRUARY 2006