550°
RESTAURANT & BAR

COUVERT

Grilled Sourdough Bread, Brown Butter and Smoked Olive Oil **| 5**
Gluten · lactose

STARTERS

Portuguese 100% Acorn-fed Charcuterie plate with Grilled Sourdough Bread **| 14**
Gluten

Padrón Peppers cooked on Embers **| 6**

"Bulhão Pato" Smokey Mussels **| 8**
Molluscs

Mini Spicy Calzone (un.) **| 6**
Gluten · lactose

Garlic Bread, Parmesan and Spring Onions **| 7**
Gluten · lactose

PIZZAS

Prosciutto, Pistachio and Parmesan **| 16**
Gluten · lactose · nuts

Artichokes and Mushroom **| 15**
Gluten · lactose

Margherita **| 13**
Gluten · lactose

Pepperoni and Guanciale **| 17**
Gluten · lactose

Cheese and Ham **| 14**
Gluten · lactose

Ventricina **| 15**
Gluten · lactose

AT THE EMBERS

Charcoal Grilled Vegetables, **| 16**
Burrata and Acorn-Fed Prosciutto
Lactose · nuts

Baby Gem Lettuce, "Pico de Galo", **| 14**
Mango and Avocado

Roasted Potatoes, Spinach **| 13**
and Garlic Honey
Lactose

B.B.Q Cabbage, Chili Oil, Romesco **| 15**
and Sour Cream
Gluten · lactose · nuts · soya

OVEN RICE [2 Pax]

Catch of the day **| 41**
Beurre Blanc and Roasted Leek
Gluten · lactose · fish

Vegetarian **| 36**
Grilled Vegetables and Pickled Mustard Seeds
Gluten · mustard

Black Tiger Prawn **| 43**
Lime and Kimchy Mayo
Gluten · egg · mustard · crustaceans

Rib Eye **| 44**
Mushrooms and Garlic Mayo
Gluten · egg · mustard

ON THE FIRE

Entrecôte, Angus Grain Fed **| 35**
Uruguay 250 g

Rump Cap, Angus Grain Fed **| 22**
Uruguay 200 g

Flat Iron, Angus Grain Fed **| 24**
Uruguay 200 g

Sirloin, Angus Grain Fed **| 26**
Uruguay 250 g

Strips, Laborela Black Iberian Pork **| 19**
Alentejo · Portugal 200 g

Tomahawk, Laborela Black Iberian Pork **| 63**
Alentejo · Portugal 700 g [2 Pax]

Tomahawk, Angus Beef **| 90**
Ireland 1.1 kg [2 Pax]

550° Burger **| 14**
Caramelized Onion, Cheddar, Bacon and
Roasted Red Pepper Mayo
Gluten · lactose · egg

550° Veggie Burger **| 14**
Grilled Mushrooms, Caramelized Onion,
Cheddar and Roasted Red Pepper Mayo
Gluten · lactose · egg

GARNISH

Grilled Vegetables **| 5**

French Fries with Garlic Mayo **| 5**
Egg

Creamy Spinach **| 6**
Lactose

Truffled Mashed Potatoes **| 8**
Lactose

DESSERTS

Lemon and Meringue **| 7**
Gluten · lactose · egg

Grilled Pineapple Crumble **| 6**
Gluten · lactose

Banoffee **| 8**
Gluten · lactose

DISHES

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RESTAURANT & BAR

WATERS

Luso Water 1L | 3
Luso Sparkling Water 1L | 5
Tonic Water Schweppes | 3
Castelo Soda Water | 3

FRESH JUICES

Basil Lemonade | 4
Red Berry Lemonade | 4
Fresh Orange Juice | 5

SOFT DRINKS

Coca-Cola | 3
Coca-Cola Zero | 3
Ice Tea Lemon | 3
Ice Tea Peach | 3

BEERS

Heineken 30 cl | 2
Heineken 50 cl | 4
Sagres Dark Lager 33 cl | 3
Corona 33 cl | 4
Heineken Non-Alcoholic 33 cl | 3
Bandida do Pomar 30 cl | 3.5
Bandida do Pomar 50 cl | 5

SANGRIAS

	Glass	Pitcher
White	5	19
Red	5	19
Rosé	5	19
Sparkling Wine	7	24

COFFEE & TEA

Espresso | 1.5
Long Espresso | 2.5
Double Espresso | 3
Coffee with Milk | 2.2
Capuccino | 3.5
Teas | 3

SPIRITS AND LIQUEURS

GIN & TONIC

Bombay Dry | 7
Tanqueray | 8
Bombay Sapphire | 8
Beefeater 0,0% Alc. | 8

PREMIUM
Bulldog | 10
Nordés | 10
Hendricks | 12
Sul Dry | 11
Monkey 47 | 15
Gin Mare | 12

WHISKY

Jameson | 7
Johnnie Walker Red | 8
Johnnie Walker Black | 10
Jack Daniel's | 9

LIQUEURS

Licor Beirão | 5
Herbal - Portuguese

Amêndoa Amarga | 5
Sweet & Sour - Portuguese

Baileys | 5

RUM

Havana Club 7 Years | 10
Diplomático Reserva | 12
Bacardi | 7

TEQUILA

Camino Real Blanca | 7
Patrón Reposado | 14

VODKA

Eristoff | 7
Grey Goose | 12
Absolut | 8

FORTIFIED WINE & BRANDIES

Porto Graham's 20 Years | 12
Velha Adega Velha 12 Years | 12
Velha CRF Reserva | 7
Moscatel de Setúbal | 6
Porto LBV Dow's | 6

COCKTAILS 550°

Passion Martini | 9
Vanilla-Flavored Vodka, Passion Fruit and a Citrus Twist

Mr. Campari | 10
Tequila, Campari, Agave, Fresh Grapefruit and a Pinch of Salt

Dolce D'Amore | 10
Red Berry Gin, Campari, Lillet Rosé and Citrus

Patapesto | 12
Gin Mare, Basil, Lime and Soda

Passion Spritz | 11
Sparkling Wine, Passion Fruit Liqueur, Lillet, Mint and Citrus

CLASSIC COCKTAILS

Margarita | 7
Caipirinha | 6
Mojito | 7
Pisco Sour | 8
Moscow Mule | 7
Aperol Spritz | 8

Our dishes or drinks may contain nuts, seeds or traces of foods which might cause allergies or food intolerance. If you require information about the detailed composition of the dishes, please ask our employees before making your order. No dish, food product or drink, including the cover charge, can be charged unless requested by the customer or if it is unused by the customer. Tax for bag €0.10 or tax for package €0.20 (DL152-D/2017 amended by DL 102- D/2020). This establishment has a complaints book. Be responsible, drink in moderation. VAT INCLUDED | PRICES IN EUROS

DRINKS

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CHAMPAGNE

	Glass	Bottle
Laurent Perrier Brut · Champagne		120

SPARKLING WINE

Murganheira Super, Reserva, Bruto · Távora - Varosa	7	35

WHITE

Bico Amarelo · Vinho Verde		14
Assobio · Douro	4	16
Melange a 3 · Dão		21
Catarina · Setúbal		22
Vicentino · Alentejo		24
Bom Malandro · Douro		25
Herdade Grous · Alentejo		29
Vallado Prima · Douro	6	30
Esporão Reserva Biológico · Alentejo		35
Valle Pradinhos Reserva · Trás-os-Montes		44

ROSÉ

Assobio · Douro	4	15
Melange a 3 · Dão		20
Vallado · Douro		23

RED

Assobio · Douro	4	16
Melange a 3 · Dão		21
Bom Malandro · Douro		25
Herdade Grous · Alentejo		29
Carm Reserva · Douro	6	33
Monte Da Peceguina · Alentejo		36
Esporão Reserva Biológico · Alentejo		38
Valle Pradinhos Reserva · Trás-os-Montes		39
Herdade Grous Moon Harvest · Alentejo		72
Valle Pradinhos Grande Reserva · Trás-os-Montes		77

WINES