

FERRO & FOGO

RESTAURANTE / TAKE AWAY

Menu



Ferro & Fogo emerges as an intense, flavorful, and unforgettable gastronomic experience.

Just like the embers of our grills.

More than just a restaurant, this space combines the tradition of Portuguese cuisine with the comfort and familiarity of home.

Our motto is to cook and serve only the finest meats and ingredients, following the ancient techniques of wood-fired ovens and grills.

All so that, in the end, your only desire will be: to come back for more.



Couvert – per person

Bread, flavoured butter and olives

Starters

Broken eggs

Padrón peppers

Crispy chicken

Codfish balls

Garlic shrimps

Sliced prosciutto

Sliced prosciutto with cheese

Chicken wings

citrus chili

Alheira balls

citrus chili

Meat croquette

honey and lime mayonnaise – 1 unit

Fresh burrata

tomato and pesto sauce

Fresh burrata with prosciutto

tomate e molho de pesto

Portobello mushrooms

sautéed with parmesan

Soup of the day



Fish dish

Codfish

roasted on the grill with smashed potatoes and salt

Haddock fillet

olivier salad

Octopus in wood-fired oven

potato and vegetables

Monkfish rice with shrimp

rice in broth with cilantro

Monkfish patties with shrimp

mashed with cilantro

Sea bass and shrimp rice

mashed with cilantro

Meat dish

Roast lamb in wood-fired oven

baked potato and smoked rice
available every day by reservation

Pork shank in wood-fired oven

potato chips, smoked rice and vegetables

Grill

Beef chop

basque-style cut with bone, very tender fat and pronounced flavor

T-bone

T-shaped bone that separates two cuts, flank and loin, excellent marbled and intense value



Bísaro pork loin on the grill
creamy rice

Ferro & fogo steak
creamy rice

Vegetarian dish

Chef's suggeston

Children's dish

Chef's suggeston
children up to 10 years old

Side dishes

Mixed salad

Grilled vegetables

Potato chips

Smoked rice

Sautéed vegetables

Sweet potato

Rice with broth
(Min. 2 servings)



Dessert

Chocolate delight

Apple crumble with ice cream

Creme brulée

Chocolate mousse

Almond tart

Apple tart with ice cream

Pavlova

Flan

Carpaccio

sliced pineapple and citrus

Seasonal fruit

Ice cream scoop



Red wine

Alentejo

Aldeia de Cima

Cartuxa

Cartuxa Reserva

Esporão Colheita

Esporão Reserva

Ervideira Alicante Bouschet

Herdade dos Grous

Herdade dos Grous Res.

Herdade do Sobroso

Arché

Herdade do Sobroso Res.

Herdade do Sobroso Sele.

Malhadinha

Monte da Peceguinha

Pera Manca

Herdade do Sobroso GD Res.

Tapada Chaves Reserva



Dão

Automático

Setúbal

Ermelinda Reserva

Douro

Muros da Vinha

Assobio

Batuta

Carm

Carm Reserva

Crasto

Crasto Superior

Qt. Crasto Vinhas Velhas

Diálogo

D. Francisca Vinhas Velhas

Duas Quintas

Meandro

M.I.

Quinta Aciprestes



Quinta Maria Izabel

Quinta Monte Xisto

Quinta Pacheca Colheita

Redoma

Vale D. Maria

Vallado

Vale Meão

Palato do Côa



White wine

Alentejo

Aldeia de Cima

Cartuxa

Esporão Colheita

Esporão Reserva

Herdade dos Grous

Herdade do Sobroso

Herdade do Sobroso Res.

Herdade do Sobroso Rosé

Malhadinha

Monte da Peceguinha

Pera Manca

Tapada Chaves

Dão

Ribeiro Santo Encruzado

Setúbal

Ermelinda Reserva



Douro

Muros da Vinha

Assobio

Carm

Carm Reserva

Crasto

Crasto Superior

Diálogo

Dona Francisca

Dona Francisca – Rosé

Duas Quintas

Meandro

M.I.

Planalto Reserva

Quinta Aciprestes

Quinta Cidrô Chardonnay

Quinta Pacheca Colheita

Redoma

Redoma Reserva

Mirabilis

Palato do Côa



Green wine

Gião

Dom Diogo Arinto

Alvarinho Soalheiro

Muros Antigos – Alvarinho

Muros Antigos – Loureiro

Casa Sezim – Sauvignon Blanc

Casa Sezim – Loureiro & Arinto

Tia Chica

Champagne

Mumm Cordon Rouge

Laurent Perrier Brut

Pol Roger Reserva

Moët & Chandon

Ruinart

Ruinart Blanc des Blancs



Sparkling wine

Murganheira Reserva Bruto

Murganheira Reserva Meio Seco

Terras do Demo

Vertice Cuvée Reserva

Vertice Millésime

Quinta Poço do Lobo

Porto's wine

Taylor's Chip White Port (Copo)

Taylor's 10 Anos (Copo)

Taylor's 20 Anos (Copo)

Dow's Vintage (Garrafa)



Water/sodas

Water 0,5L

Sparkling water

Lemon sparkling water

Tonic water

Iced Tea

Orange Fanta

7-up

Coca-Cola

Coca-Cola Zero

Beers

Glass 0,20L

Glass 0,30L

Alcohol-free

Black 1906

White 1906

Sommersby



Sangrias

Ferro & Fogo

Red berries

Sangria



Cafeteria

Coffee

Double coffee

Decaf

Carioca coffee

Coffee with milk

Cappuccino

Lemon carioca

Tea

Whisky

JB

Bushmills

Jack Daniels

Jb 15 Anos

Old Paar 12 Anos

Cardhu 12 Ano

Macallan 12 Anos

Nika From Barrel



Brandy/liquors

CR&F Reserva

Adega Velha

Arché

Licor Beirão

Baileys

Amêndoa amarga

Hendricks

Nordés

Rum

Tequilla

Vodka



It is not allowed to bring food or drinks into the restaurant, except for celebratory cakes, which will have an additional fee of €0.50 per person.

If you wish to bring wine or sparkling wine, a corkage fee of €12.00 will be charged per 75 cl bottle. Any reservation changes must be communicated at least 24 hours before the event otherwise we cannot guarantee the booking update.

Additional services:

Celebratory cake: €27.00/kg.

Extra decoration: to be quoted upon customer request.

If you are allergic or intolerant to any food or substance, please request information regarding what you intend to consume (according to Regulation No. 1169/2011 of October 25, 2011). No dish, food product, or drink, including the couvert, may be charged if not requested by the customer or if it is unused (according to Article 135 of Decree-Law No. 10/2015).

Reservations and information: 917197994 / 253145320



All prices include VAT at the legal rate in force.

A complaints book is available at this establishment.

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