

ENTRADAS

Pão, manteiga de ervas, patê de atum & azeitonas	5,00€	Carpaccio de carne com balsâmico, queijo azul & noz	12,50€
Salada de nectarina, burrata & presunto Com manjerição & vinagrete	11,00€	Queijo de cabra gratinado Com mel, ervas aromáticas & amêndoas	10,00€
Camarão piri-piri Camarão c/ alho & piri-piri flambeado c/ cognac	12,00€	Toast skagen Tosta sueca de camarão com endro. Um clássico!	10,50€
Tosta de cavala com maionese de alho & limão Com cebola roxa, cebolinho & malagueta	11,50€	Salada de salmão fumado com funcho & laranja Servida com rúcula & mistura de sementes	12,50€
Asas de frango "Buffalo"	9,00€		

MENU VEGETARIANO

Hambúrguer de feijão preto Servido no pão brioche caseiro de batata-doce com abacate, cebola caramelizada, queijo cheddar & molho BBQ. Acompanhado com batata-doce frita	16,50€	Salada de beterraba com quinoa noz & queijo feta Com rúcula, sementes & vinagrete	14,50€
		Wok de legumes Com molho teriyaki & sementes de sésamo	13,50€

ESPECIALIDADES DA CASA

Carré de entrecosto Entrecosto marinado com o nosso molho de churrasco, com mel e picante. Servido com batata frita & coleslaw	19,50€	Bife ao Alho Vazia grelhado servido com manteiga de alho & batata gratinada	22,50€
Bife à Pimenta Bife de vaca frito em manteiga e cognac, coberto com molho cremoso de pimentas verdes. Servido com batata frita	22,50€	Tábua de carne mista Bife de vaca, espetada de frango, salsicha & carré de entrecosto. Servido com coleslaw & batata frita	45,00€ (2 pessoas)
Hambúrguer especial do Vagabondo 200gr de carne Black Angus no pão brioche caseiro de batata-doce com queijo cheddar, cebola caramelizada, bacon & alface. Acompanhado com maionese de alho, o nosso molho BBQ, rodela de cebola frita & batata frita	18,50€	Tábua de carne Vagabondo Entrecôte, espetada de lombo & vaca. Servido com molho à sua escolha, batata gratinada, batata frita & espargos enrolados com presunto	65,00€ (2 pessoas)
		Adicione camarão tigre (por unidade)	+14,00€

ESPETADAS PARA 2 PESSOAS

Espetada mista à portuguesa Carne de vaca, frango, porco & chouriço. Servido com batata gratinada, batata frita, rodela de cebola frita & coleslaw	46,00€	Espetada da Madeira (lombo) Servido com batata gratinada, batata frita, milho frito & coleslaw	66,00€
		Espetada da camarão tigre Servido com arroz selvagem, batata frita, maionese de alho & molho cremoso de sriracha	79,00€

OS CORTES DA CASA

Servido com batata frita & a sua escolha de molho

Entrecôte Macia e com pouca gordura. É o maior e mais macio corte dianteiro do animal	26,00€	Lombo Extremamente macio, livre de nervos, gordura e ossos, é considerado um corte nobre	28,00€
Vazia Uma carne suculenta e ligeiramente húmida, particularmente apta para ser assada na brasa	22,00€	T-bone 400gr Um corte original em "T" combinando de forma perfeita dois cortes muito especiais, lombo & vaca.	33,00€

MOLHOS

• Cogumelos • Pimenta verde • Queijo azul • BBQ • Manteiga de alho • Chimichurri •

BATATA / ARROZ

Batata frita	4,00€
Batata frita com trufa & queijo parmesão	5,50€
Batata-doce frita	5,00€
Batata gratinada	5,50€
Purê de batata	4,00€
Arroz selvagem	3,50€

ACOMPANHAMENTOS CLÁSSICOS

Cogumelos fritos	6,50€
Rodela de cebola frita	4,50€
Coleslaw	4,00€
Legumes da época	4,00€
Salada mista	4,00€

VINDOS DO MAR

Peixe do dia Grelhado no carvão e servido tradicionalmente com batata cozida & salada mista. Para a sugestão do dia, pergunte a um membro da nossa equipa.	
Filete de Salmão grelhado Servido com batata gratinada & espinafres salteado	21,50€
Espetada de Tamboril com chouriço Servida com batata miúda salteada & salada mista	24,00€
Caçarola de peixe & Marisco Gambas, tamboril, mexilhões & batata em molho de tomate e cebola	24,50€
Espetada de Gambas grelhadas Servido com arroz selvagem, maionese de alho & molho cremoso de sriracha	27,50€

FRANGO/BORREGO

Espetada de frango Servido com batata frita, coleslaw & molho teriyaki	19,50€
Coxas de frango piri-piri Servido com batata frita, salada mista & piri-piri caseiro	19,00€
Costeletas de borrego grelhadas Servido com batata gratinada & manteiga de alho	24,00€



IVA incluído à taxa legal em vigor. Temos livro de reclamações.
Alergias e intolerâncias alimentares: Se necessitar de informação sobre alérgenos solicite-a aos nossos colaboradores antes de efetuar o pedido.

STARTERS

Bread basket with olives, tuna paté & herb butter	5,00€	Beef carpaccio with balsamic, walnuts & blue cheese	12,50€
Nectarine, burrata & presunto (Iberian ham) salad	11,00€	Served with baby rocket	
With fresh basil leaves & vinaigrette		Gratinated goat cheese	10,00€
Shrimps piri-piri	12,00€	With honey, herbs & almonds	
Cognac flambéed shrimps in garlic & piri-piri		Toast skagen	10,50€
Mackerel toast with lemon garlic mayo	11,50€	Prawns on toast is an absolute swedish classic!	
Topped with red onion, chives & fresh chilli		Salad w/ smoked salmon, orange & fennel	12,50€
Buffalo chicken wings	9,00€	Served with baby rocket & mixed seeds	

VEGETARIAN MENU

Black bean burger	16,50€	Beet salad w/ Feta cheese, quinoa & walnuts	14,50€
Topped with mashed avocado, caramelized onion, cheddar cheese & BBQ sauce.		With baby rocket, vinaigrette & mixed seeds	
Served in a homemade sweet potato bun with sweet potato fries		Vegetable Wok	13,50€
		With teriyaki sauce & sesame seeds	

HOUSE SPECIALITIES

Spareribs	19,50€	Garlic Steak	22,50€
Rack of ribs "the south african way", marinated in our special BBQ-sauce.		Served with garlicbutter & gratinated potatoes	
Served with steakhouse chunky chips & coleslaw			
Pepper Steak	22,50€		
Sirloin steak fried in butter & cognac.			
Topped with spicy, creamy green pepper sauce			
Vagabondo's special burger	18,50€		
200gr of Black Angus beef in a homemade sweet potato bun with cheddar, caramelized onion, bacon & lettuce. Comes with steakhouse chunky chips, fried onion rings, garlic mayo & our BBQ sauce			

Mixed meat board	45,00€
Sirloin, chicken skewer, sausage & spareribs. (2 persons)	
Comes with steakhouse chunky chips & coleslaw	
Vagabondo's meat board	65,00€
Ribeye, fillet skewer & sirloin steak. (2 persons)	
Comes with your choice of sauce, steakhouse chunky chips, gratinated potatoes & presunto wrapped asparagus.	

Add grilled tiger prawn +14,00€

HANGING KEBABS FOR 2 PERSONS

Mixed portuguese kebab	46,00€	Madeira kebab (fillet beef)	66,00€
Beef, pork, chicken & chouriço.		Served with gratinated potatoes, steakhouse chunky chips, fried corn & coleslaw	
Served with gratinated potatoes, steakhouse chunky chips, fried onion rings & coleslaw		Tiger Prawn kebab	79,00€
		Served with wild rice, steakhouse chunky chips, garlic mayo & creamy sriracha	

HOUSE STEAKS

Served with steakhouse chunky chips & your choice of sauce

Ribeye steak	26,00€	Fillet steak	28,00€
It's cut from the rib area of the beef, making it highly marbled & tender		Extremely soft, free of nerves, fat & bones, the fillet is known as the most tender cut of the beef	
Sirloin steak	22,00€	T-bone 400gr	33,00€
Juicy, slightly moist meat, particularly suitable for grilling		Featuring both a strip steak and a tenderloin, separated by a T-shaped bone	

SAUCES & TOPPERS

• Mushroom sauce • Green pepper sauce • Blue cheese sauce • BBQ sauce • Garlic butter • Chimichurri •

POTATOES / RICE

Steakhouse chunky chips	4,00€
Steakhouse chunky chips w/ truffle & parmesan cheese	5,50€
Sweet potato fries	5,00€
Gratinated potatoes	5,50€
Mashed potatoes	4,00€
Wild rice	3,50€

CLASSIC SIDES

Fried garlic mushrooms	6,50€
Onion rings	4,50€
Coleslaw	4,00€
Seasonal vegetables	4,00€
Mixed salad	4,00€

FROM THE OCEAN

Grilled fish of the day
Please ask a member of our team for today's availability.
Served with sautéed baby potatoes & mixed salad

Grilled fillet of salmon 21,50€
Served w/ gratinated potatoes & sautéed spinach

Grilled monkfish kebab with chouriço 24,00€
Served with sautéed baby potatoes & mixed salad

Fish & seafood casserole 24,50€
Shrimps, mussels, monkfish and potatoes in tomato & onion sauce

Grilled prawns kebab 27,50€
Served with wild rice, garlic mayo & creamy sriracha

CHICKEN/LAMB

Chicken kebab 19,50€
Served with steakhouse chunky chips, coleslaw & teriyaki sauce

Grilled chicken thighs Piri-Piri 19,00€
Served with steakhouse chunky chips, homemade piri-piri & salad

Grilled Lamb chops 24,00€
Served with gratinated potatoes & garlic butter



VAT included. We have a complaints book. Food allergies and intolerances: If you need allergens informations, please ask our staff before ordering



para começar

QUEIJO DE MOZZARELLA PANADO

com compota de figo

4 unid **5,50€** 6 unid **7,50€**

MACARONI & CHEESE

9,50€

FILETE DE SALMÃO GRELHADO

9,50€

com puré de batata e legumes

BIFE DE VAZIA e batata frita

12,00€

HAMBURGUER COM QUEIJO

9,50€

no pão e batata frita

CARRÉ DE ENTRECOSTO e batata frita

10,50€

"CHICKEN FINGERS" e batata frita

9,50€



sobremesa

GELADO DE BAUNILHA
com "smarties"

5,50€



to start with

FRIED MOZZARELLA STICKS

with fig compote

4 unid € 5,50

6 unid € 7,50

MACARONI & CHEESE

€ 9,50

GRILLED FILLET OF SALMON

€ 9,50

with mashed potatoes & vegetables

SIRLOIN & CHIPS

€ 12,00

CHEESEBURGUER IN A BUN

€ 9,50

with chips

SPARERIBS & CHIPS

€ 10,50

"CHICKEN FINGERS" & chips

€ 9,50

dessert

*vanilla icecream topped
with "smarties"*

€ 5,50



VAGABONDO'S WINE -LIST-

WHITE WINE VINHO BRANCO

PLANALTO (DOURO)

Dry, very fruity, fresh, a very fine white.
Seco, frutado & fresco. Um branco com provas dadas.

WHITE VELVET (DOURO)

Fruity aroma. Well combined, very elegant and long in the finish.

Aroma a fruta branca. Bem equilibrado e elegante, com final longo de boca.

PIANO (DOURO)

Fruity and very elegant aroma. Acidity with great harmony.

Aroma frutado e muito elegante. Acidez viva com grande harmonia.

PAXÁ ARINTO (ALGARVE)

Aromas of lemon and pineapple. Bright acidity and a long, persistent finish.

Aroma a limão e ananás. Fresco com final longo e persistente.

PAXÁ (ALGARVE) "CHARDONNAY"

Aromas of peach and pineapple with buttery notes. On the palate it is rich, intense and long-lasting.

Amanteigado com aroma a pêssago e ananás. Intenso com final longo.

PAXÁ (ALGARVE) "SAUVIGNON BLANC"

Tropical fruits with predominance of passion fruit. Exuberance, freshness in a long and fruity finish.

Aroma a maracujá. Freira & acidez no final.

HOUSE WINE VINHO DA CASA

EIRA DE SÃO MIGUEL (ALENTEJO)

WHITE - BRANCO

Flavours of citrus and tropical fruits. Light and fresh.

Sabor de citrinos e frutos tropicais. Final leve & fresco.

ROSE - ROSÉ

Medium dry. Fresh with floral aroma. Tropical & strawberry flavours.

Meio seco. Aroma de morango & flores. Final fresco.

RED - TINTO

Red fruits, medium body, fresh.

Aroma a frutos vermelhos com um final fresco.



copo glass 0,70 Lt

5,50€ 20,00€

24,00€

20,50€

25,50€

6,00€ 22,00€

5,50€ 20,00€



copo glass 0,375 Lt 0,70 Lt

5,00€ 9,50€ 16,50€

5,00€ 12,00€ 16,50€
(0,50Lt)

5,00€ 9,50€ 16,50€

WHITE WINE VINHO BRANCO

BARRANCO LONGO (ALGARVE) "GRANDE ESCOLHA"

Rich aroma with mineral notes. Complex, creamy palate. Well balanced.

Aroma mineral. Cremoso, bom equilíbrio & persistência na boca.

CASA DA VILA NOVA (MINHO) "SAUVIGNON BLANC"

A fresh white with flavours of citrus and mango.

Notas cítricas com alguma manga. Boa frescura.

VALLEGRE (DOURO) "MOSCATEL GALEGO"

Floral aromas with notes of orange blossom and citrus. Fresh, aromatic and elegant.

Aroma intenso de flor de laranjeira. Fresca com final sedoso.

PIRR (ALENTEJO)

A refined and aromatic white with fresh citrus notes supported by layers of peach and apricot.

Crisp and refreshing on the palate.

Aroma expressivo com notas cítricas e nuances de alperce e pêssago. Paladar fresco e persistente.

MONTE DE PECEGUINA (ALENTEJO)

Very fruity with nice acidity. Fresh & elegant.

Tudo nele é fruta. Equilibrado pela boa acidez. Final fresco & prolongado.



copo glass 0,70 Lt

23,50€

21,00€

24,00€

26,00€

27,00€

GREEN WINE VINHO VERDE

MAR SALGADO (MINHO)

Slightly sparkling. Vibrant citrus aromas, refreshing palate with a clean, elegante finish.

Ligeiramente gasificado. Cítrico, refrescante, jovem e versátil.

CONDE VILLAR ALVARINHO (MINHO)

Abundant fruit with complex notes of citrus. Excellent acidity. Very equibral with strong end-of-mouth.

Fruta abundante especialmente cítrico, muito equilibrado com forte final de boca.

PAÇO DE TEIXEIRÓ (MINHO)

Vibrant, fine, elegante and very fresh, with well balanced acidity.

Notes of citrus, apricot and tropical fruits.

Vibrante, fino, elegante e muito fresco, com acidez bem equilibrada. Na boca é cítrico com notas de damasco e fruta tropical.

VENDA (MINHO)

Highlights the freshness & minerality.

Destaca-se a frescura e mineralidade.



copo glass 0,375 Lt 0,70 Lt

5,50€ 20,00€

25,00€

22,00€

24,00€

RED WINE VINHO TINTO



CASTELO DE PENALVA RESERVA (DÃO)

Aromas of ripe red fruits. Smooth tannins and balanced acidity create a structured palate with a long, harmonious finish.

Aroma frutado. Intenso com taninos suaves e longo final.

RED VELVET RESERVA (DOURO)

Full bodied and complex. Its palate is round and has a luscious mouthfeel highlighted by layers of ripe fruit and soft tannins.

Vinho complexo e estimulante. Notas de fruta preta, muito aveludado fazendo jus ao seu nome.

FRAGA DA GALHOFA (DOURO)

Aroma of fresh fruits, with red fruit notes. Balanced with nice freshness and fruity flavor & a harmonious and attractive finish.

Estrutura média, boa frescura com um final harmonioso.

ALICE (DOURO)

Expressive aroma of red fruits. Balanced acidity. Elegant and fresh.

Aroma expressivo a frutos vermelhos. Acidez equilibrada. Elegante e fresco.

PAXÁ (ALGARVE) "RESERVA"

Intense ripe black fruit with caramelized and vanilla notes. Full bodied and firm. One of the best wines from Algarve.

Com notas intensas de fruta preta madura com notas caramelizadas e de baunilha. Encorpado e firme. Um dos melhores vinhos do Algarve.

PIANO RESERVA (DOURO)

Excellent volume with integrated acidity. Presence of red fruits with a long finish.

Na boca tem excelente volume com acidez integrada. Presença de frutos vermelhos com final longo.

2 CV (DÃO)

Expressive fruit character and soft tannins. Fresh, elegant with long smooth finish.

Aroma a frutos vermelhos. Fresco, elegante e final longo.

RED WINE VINHO TINTO



IRMÃOS (DOURO)

Aromas of fresh red fruits complemented by hints of chocolate and spice. Round and smooth on the palate.

Aromas a frutos vermelhos, cereja e chocolate. Paladar redondo e macio.

MONTE DE PECEGUINA (ALENTEJO)

Fresh with red fruits. Round and juicy with firm but polished tannins.

Notas de fruta vermelha. Equilíbrio entre fruta e madeira num conjunto fresco e complexo.

ALMOTRIGA RESERVA (DOURO)

Structured and elegant with concentrated dark fruit aromas. Full-bodied and well-balanced.

Complexo e concentrado. Na boca intenso, longo com taninos suaves.

DESVENDA (TRÁS-OS-MONTES) "VINHAS VELHAS"

Concentrated fruit character and remarkable depth. Layers of dark berries, spice and mineral notes. Rich and elegant palate with a long finish.

Encorpado, concentrado e complexo. Acidez e frescura marcantes com notas de chocolate no final de boca.

VIEIRA DE SOUSA RESERVA (DOURO)

Elegant and complex with ripe black fruit aromas. Structured yet smooth with balanced tannins and a persistent finish.

Suave e elegante. Notas de fruta fresca e especiarias. Equilibrado e fresco.

MÃOS RESERVA (DOURO)

Ripe fruit aromas, subtle spice and well-integrated oak notes. Rich and balanced on the palate. Smooth tannins and a long elegant finish.

Aroma a vinho do porto com fruta vermelha. Taninos maduros com volume e frescura.

MAÇANITA (DOURO)

Intense aroma with floral notes. Round and full bodied.

Aroma intenso com notas florais. Na boa redondo e encorpado.

ROSE WINE VINHO ROSÉ



PAXÁ (ALGARVE)

Presence of strawberries and cherries. Palate with a lot of freshness and acidity.

No nariz presença de morangos e cereja. Palato com muita frescura e acidez.

25 HORAS (DOURO)

Pale pink. Delicate red berry aromas and lively fruit character. Crisp freshness and a light, elegant finish.

Rosa pálido. Notas de fruta fresca e rosas. Na boca é crocante e mineral.

CONDE VILLAR (DOURO)

Fruity and fresh, slightly fizzy.

Frutado e fresco, ligeiramente gasificado.

PIRR (ALENTEJO)

Expressive aromas of red fruits. Fresh and well-balanced on the palate.

Aroma complexo com fruta vermelha. Fresco com equilíbrio e persistência.

BARRANCO LONGO (ALGARVE)

Intense flavour of red fruits in excellent combination with tropical fruits.

Sabor intenso a frutos vermelhos em excelente combinação com frutos tropicais.

SPARKLING WINE CHAMPAGNE



REGUTA (VENETO) "PROSECCO"

Dry. Perfect as an aperitif.

Seco. Perfeito como aperitivo.

SANTOMÉ PREMIUM (VENETO) "PROSECCO"

Notes of pear and apricot.

Balanced acidity with dry long finish.

Notas de pêra e alperce. Acidez equilibrada e final seco e prolongado.

MINGORRA BRUT ROSÉ (ALENTEJO) "ESPUMANTE"

Well balanced with freshness and long finish.

Bem equilibrado com frescura e final longo.

MÖET E CHANDON (CHAMPAGNE)

Distinguishes itself with its fruitiness, its tasty palate and its elegance.

Its sparkling robe is elegantly gilded.

Vibrante e atraente. Notas de fruta branca (pêssego, pêra e maçã) com borbulha muito fina.

SOBREMESAS

Crumble de maçã com gelado de baunilha	7,50€
Brownie com caramelo salgado	8,00€
Servido com gelado de baunilha	
Tarte de amêndoa caseira	8,50€
Servido com gelado de baunilha	
Morangos frescos	6,50€
Servido com gelado de baunilha ou chantilly	
Gelado de baunilha com topping	6,50€
Crème Brûlée	6,50€
Mousse de manga	6,00€

DESSERTS

Apple crumble with vanilla ice cream	7,50€
Brownie with salted caramel	8,00€
Served with vanilla ice cream	
Homemade almond cake	8,50€
Served with vanilla ice cream	
Fresh strawberries	6,50€
Served with vanilla ice cream or chantilly	
Vanilla ice cream with your choice of topping	6,50€
Crème Brûlée	6,50€
Mango mousse	6,00€

COFFEE DRINKS

Vagabondo Coffee	8,00€	Paesano Coffee	8,00€
Brandy & Cointreau		Sambuca	
Irish Coffee	8,00€	French Coffee	8,00€
Whisky		Brandy	
Calypso Coffee	8,00€	Goodville Coffee	8,00€
Vodka & Tia Maria		Baileys, Tia Maria	
Mexican Coffee	8,00€	& Cinnamon	
Tequila & Kahlúa		Portbello Coffee	8,00€
		Galliano	

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