

# Alfama

## Ementa do Jantar / Dinner

### Petiscos / Appetizers

**Tremoços** Fried lupine beans 4

**Azeitonas** Portuguese olives marinated in thyme and oregano 4

**Pão com Chouriço** Chouriço & olive bread 5

**Pipis** Chicken gizzards in a savory tomato sauce 6

**Salada** Bibb lettuce, endives, red onion and crispy carrots 7

**Caldo Verde** Collard green & chouriço soup 7

**Creme de Caranguejo** Blue crab bisque with chervil 11

**Ameijoas à Bulhão Pato** Manila clams in a white wine, cilantro and garlic broth 14

**Salada de Chocos** Cuttlefish salad with bell peppers, shallots and ginger in an olive oil - lemon emulsion and watercress 12

**Navalhas** Grilled razor clams with garlic olive oil and grapefruit segments 14

**Línguas de Bacalhau** Fried codfish tongues with black-eyed pea salad 10

**Bolos de Bacalhau** Cod fish cakes with chickpea purée 9

**Rissóis de Camarão** Shrimp turnovers with arugula salad 9

**Almôndegas de Coelho** Rabbit meatballs with sage 15

**Codorniz** Seared quail breast with sautéed crimini mushrooms and quail leg confit 16

**Polvo Grelhado** Grilled octopus, fingerling potatoes, crispy pork belly, leeks, shallots, roasted garlic and olive oil 16

**Pés de Porco** Pork trotters with cilantro, olive oil, paprika and red wine vinegar 8

**Borrego Desfiado** Grilled Broa bread with pulled lamb cooked in honey, apricots, prunes and roasted almonds 16

**Chouriço Flambeado** Portuguese sausage flambéed with aguardente 10

### Acompanhamentos / Sides

**Grelos Salteados** Sautéed broccoli rabe with garlic 6

**Mandioca Frita** Fried yucca 4

**Asparagus Assados** Roasted asparagus with shiitake mushrooms 7

**Purê de Batata** Garlic mashed potatoes 6

**Couve-Flor Salteada** Sautéed cauliflower with chouriço 5

### Pratos Principais / Main Courses

**Bacalhau Espiritual** Cod fish gratin with shrimp, carrots, onions and potatoes 22

**Tamboril Recheado** Stuffed monkfish with prosciutto, roasted cauliflower, chouriço and parsnips purée 22

**Arroz de Polvo** Octopus rice with cardamom and cilantro 21

**Mariscada Alfama** A stew of lobster, shrimp, clams, mussels and monkfish in a lobster wine broth 32

**Pargo Salteado** Sautéed red snapper fillet with lobster rice and fried leeks 25

**Bacalhau Albardado** Salt codfish in collard leaf, with tomato sauce and mashed potatoes 26

**Galito Grelhado** Grilled poussin with *piri-piri* 20

**Bife na Pedra** 8 oz. organic filet mignon stone-grilled at the table, roasted cauliflower and garlic mash 32

**Língua de Vitela** Braised veal tongue with roasted red potatoes and roasted vegetables 23

**Costeleta de Porco** Pork chop with “migas” savory bread pudding with asparagus, red pepper & port wine reduction 29

**Bife Marrare** Grilled strip loin with creamy broccoli rabe, roasted fingerlings and port wine reduction 26

Francisco Rosa, *executive chef*