

Ementa do Almoço/*Lunch*

Petiscos / *Appetizers*

Tremoços Fried lupine beans 4

Azeitonas Portuguese olives marinated in thyme and oregano 4

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

Caldo Verde Collard green and chouriço soup 7

Bolos de Bacalhau Cod fish cakes with chickpea purée 9

Rissóis de Camarão Shrimp turnovers with arugula salad 9

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

Almôndegas de Coelho Rabbit meatballs with sage 15

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

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

Prix fix lunch \$27

Sopa do dia Soup of the day

Salada Mista Spring mix salad

Bola de chouriço & São Jorge Crispy house-made flat bread topped with Portuguese chouriço, caramelized onions and *São Jorge*, a cow's milk cheese from the Azores

Bola de Sardinhas Crispy house-made flat bread topped with fresh sardines and roasted red peppers

Bola do Dia Bola of the day

Arroz de Marisco Seafood rice with clams, mussels and shrimp

Peixe do Dia Catch of the day

Peito de Frango com Molho d'Alho Sautéed chicken breast with garlic sauce and fingerling fries and broccoli rabe

Bitoque Grilled strip loin with white wine reduction, sunnyside egg and Portuguese fries

Pudim Flan Caramel custard

Salada de Frutos Vermelhos Mix berries salad with Port reduction

Sericaia a traditional Portuguese dessert made of eggs, sugar, milk and cinnamon

Patéis de Nata Traditional Portuguese custard cakes, puff pastry & lemon-cinnamon custard

Pratos Principais / *Entrées*

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

Galito Grelhado Grilled poussin with piri piri 20

Francesinha Traditional Portuguese sandwich originally from Oporto, made with bread, steak, ham and covered with molten cheese and a thick spicy sauce 16

Bifanas Sautéed pork cutlets, caramelized onions, on a Portuguese roll 14

Prato Vegetariano Tomato and bell pepper-infused rice with mixed vegetables 18

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

Costeleta de Porco Pork chop served with "migas," asparagus, red pepper and Port reduction 29

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

Sandes de Carne Assada Chicken fried steak 14

Peixe do Dia Catch of the day, market price

Acompanhamentos/ *Sides*

Grelos Salteados Sautéed broccoli rabe with garlic 6

Mandioca Frita Fried yucca 4

Aspargus Assados Roasted asparagus with shiitake mushrooms 7

Purê de Batata Garlic mashed potatoes 6

Couve-Flor Salteada Sautéed cauliflower with chouriço 5