

Menu

Appetizers

Pasteis de Bacalhau \$11

Salted codfish fritters

Ameijoas a Bulhao Pato \$12

Little necks in a white wine & garlic sauce

Alheira \$13

Portuguese "stuffing" sausage

Chourico a Bombeiro \$12

Portuguese sausage flambéed tableside

Chourico a Casa \$13

Portuguese sausage sliced and cooked in a red white sauce

Camarao Alinho \$11

Garlic shrimp appetizer

Bruschetta de Bacalhau \$15

Salted Codfish Bruschetta

Calamari \$14

Fried Squid

Frigideirinha de Polvo e Lulas \$18

Octopus & Squid sautéed and served in cast iron skillet

Salada de Polvo \$17

Chilled octopus salad

Cheese Platter \$18.95

Assorted Portuguese cheeses, Portuguese olives, Portuguese Prosciutto and Giardiniera

Bread Service \$11

Includes olives, cheese & chourico pâté

Soup & Salad

Sopa do Dia (Soup of the day) \$6

Caesar Salad \$9

House Salad \$7

Add Chicken \$5/Add Shrimp \$7

Sandwiches

Francesinha “Little French Girl” \$17

Portuguese Sandwich made with your choice of chicken, pork or steak. Topped with ham, chourcio, cheese, an egg and smothered in our francesinha sauce

Prego no Pao (Bife, Frango ou Bifana) \$12

Portuguese Sandwich (steak, chicken or pork)

Entrees

From the Land

Bife a Portuguesa \$27

Portuguese Steak & Egg served with rice and French fries

Bitoque \$18

Smaller version of our Bife a Portuguesa

Grilled NY Strip \$24

Served with mashed potatoes and vegetables

Bife na Pedra \$34

“Steak on a Stone” – Steak cooked on a stone at your table. Includes 3 different sauces. Served with mashed potatoes and vegetables

Mar e Terra \$39

Surf & Turf –Portuguese Steak and Baked Stuffed Shrimp served with vegetables

Costeletas de Cordeiro \$32

Grilled marinated lamb chops served mashed potatoes

Carne de Porco Alentejana \$24

Combination of Pork, Little Necks and Fried Potatoes

Febras Grelhadas \$16

Portuguese style marinated grilled pork cutlets served with rice and French fries

Peito de Frango \$15

Grilled Chicken Breast served with rice and French fries

From the Sea

Bacalhau a Ze do Pipo \$25

Oven baked dish consisting of layers of shredded salted codfish, mashed potatoes and mayonnaise

Bacalhau a Bras \$20

Shredded salted codfish, onion, thinly fried potatoes, all bound with scrambled eggs

Bacalhau a Gomes de Sa \$20

Casserole of salted codfish, potatoes, onions and hard-boiled eggs

Bacalhau com Natas \$28

Oven baked dish consisting of layers of salted codfish, onion, fried potatoes and cream

Pataniscas de Bacalhau com Arroz de Tomate \$17

Shredded salted codfish cakes served with tomato rice

Bacalhau Assado com Batatas ao Murro \$27

Baked salted codfish (bone-in) with small red baked potatoes drizzled with Portuguese olive oil

Bacalhau na Telha \$30

Salted codfish (bone-in) baked in Portuguese ceramic tile with potatoes and chourico served with black-eyed pea salad

Bacalhau Cozido \$28

Salted codfish (bone-in) boiled dinner- includes potatoes, hard-boiled egg, chickpeas and vegetables

Bacalhau com Queijo da Serra \$35

Baked salted codfish (bone-in) smothered with Queijo da Serra (Portuguese cheese) served with baked potatoes and vegetables

Bacalhau a Lagareiro \$31

Broiled salted codfish (bone-in) covered with onions, tomatoes and peppers served with broiled red potatoes, all drizzled in Portuguese olive oil

Polvo a Lagareiro Market Price

Broiled Octopus covered with onions, tomatoes, peppers served with broiled red potatoes all drizzled in Portuguese olive oil

Arroz de Polvo \$34

Octopus rice stew

Camarao a Chef \$19

Shrimp sautéed in our chef's special Portuguese sauce served with rice and French fries

Gambas a Mozambique – Market Price

Grilled Tiger Shrimp smothered in a spicy Mozambique style sauce served with Portuguese style fries

Sardinhas (grelhadas ou fritas) \$16

Sardines (grilled or fried) served with boiled potatoes

Grilled Salmon \$22

Served with mashed potatoes and vegetables

Dourada – Market Price

Dorade -broiled and served whole with bone in; served with sautéed potatoes and vegetables

Robalo Assado – Market Price

Bronzini – broiled and served whole with bone in; served with sautéed potatoes and vegetables

Arroz de Marisco \$44 (for 2) or \$30 (for 1)

Seafood Rice- made with shrimp, little necks, octopus, squid and mussels

Arroz a Pescador \$40 (for 2) or \$29 (for 1)

Fisherman's Rice Stew- made with shrimp, little necks and fish

Kids Menu

Mac & Cheese \$6

Chicken Fingers & French fries \$8

Kids Steak \$10

Desserts

Pasteis de Nata (2) \$7

Our version of the famous Portuguese Egg Custard Tart

Leite Crème (Crème Brulee) \$10

Delicia de Ananas \$10

"Delicious Pineapple" –Pineapple, sweet cream and cinnamon dessert

Doce da Avo \$9

"Grandma's Sweet" Layers of sweet cream, Maria cookies and an egg yolk crème topping

Colchao de Noiva \$9

"Brides Mattress" Layered sweet cream and cookie dessert

Flan \$6

Chocolate Mousse \$6