



Lisbon

PORTUGUESE CUISINE





MENU



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Appetizers

PASTÉIS DE BACALHAU Salted codfish fritters	\$11
AMEIJOAS A BULHÃO PATO Little necks in a white wine & garlic sauce	\$12
ALHEIRA Portuguese sausage made of meats & bread	\$13
CHOURIÇO A BOMBEIRO Portuguese sausage flambéed tableside	\$12
CHOURIÇO A CASA Slices of chouriço (Portuguese sausage) cooked in a red wine sauce	\$13
CAMARÃO ALHINHO Garlic shrimp appetizer	\$11
BRUSCHETTA DE BACALHAU Salted codfish bruschetta	\$15
CALAMARI Fried Squid	\$14
FRIGIDEIRINHA DE POLVO E LULAS Octopus and squid sautéed and served in a cast-iron skillet	\$18
SALADA DE POLVO Chilled octopus salad	\$17
CHEESE PLATTER Assorted Portuguese cheeses, Portuguese olives, Portuguese Prosciutto and Giardiniera	\$19

Soups & Salads

SOPA DO DIA (SOUP OF THE DAY)	\$6
CAESAR SALAD	\$9
HOUSE SALAD	\$7
ADD CHICKEN \$5 /ADD SHRIMP \$7	

Sandwiches

All Sandwiches are Served with French Fries

PREGO NO PÃO Portuguese Steak Sandwich	\$12
PREGO NO PÃO DE FRANGO Portuguese Chicken Breast Sandwich	\$10
BIFANA Portuguese Pork Loin Sandwich	\$11

Kids Menu

MAC & CHEESE	\$7
CHICKEN FINGERS & FRENCH FRIES	\$8
KIDS STEAK WITH FRENCH FRIES	\$10

Entrees

FROM THE LAND

BIFE À PORTUGUESA Portuguese Steak and Egg served with white rice and french fries	\$25
BITOQUE Smaller version of our Bife à Portuguesa	\$18
GRILLED NY STRIP Served with mashed potatoes and vegetables	\$24
BIFE NA PEDRA "Steak on a Stone" - Steak cooked on a stone at your table. Includes 3 different sauces. Served with mashed potatoes and vegetables	\$34
MAR E TERRA Surf & Turf Grilled Steak & Lobster Tail served with mashed potatoes & vegetables	\$40
COSTELETAS DE CORDEIRO Grilled marinated lamb chops served with mashed potatoes	\$35
CARNE DE PORCO ALENTEJANA Combination of Pork, Little Necks and Fried Potatoes	\$24

FEBRAS GRELHADAS Portuguese style marinated grilled pork cutlets served with white rice and French fries	\$16
PEITO DE FRANGO Grilled Chicken Breast served with white rice and French fries	\$15

FROM THE SEA

BACALHAU À ZÉ DO PIPO Oven baked dish consisting of layers of shredded salted codfish, mashed potatoes and mayonnaise	\$25
BACALHAU À BRÁS Shredded salted codfish, onion, thinly fried potatoes, all bound with scrambled eggs	\$22
BACALHAU À GOMES DE SÁ Casserole of salted codfish, potatoes, onions and hard-boiled eggs	\$22

BACALHAU COM NATAS Oven baked dish consisting of layers of salted codfish, onion, fried potatoes and cream	\$28
BACALHAU ASSADO COM BATATAS AO MURRO Baked salted codfish (bone-in) with small red baked potatoes drizzled with Portuguese olive oil	\$27
BACALHAU NA TELHA Salted codfish (bone-in) baked in Portuguese ceramic tile with potatoes and chourico served with black-eyed pea salad	\$30
BACALHAU COZIDO Salted codfish (bone-in) boiled dinner- includes potatoes, hard-boiled egg, chickpeas and vegetables	\$28
BACALHAU COM QUEIJO DA SERRA Baked salted codfish (bone-in) smothered with Queijo da Serra (Portuguese cheese) served with baked potatoes and vegetables	\$35
BACALHAU À LAGAREIRO Broiled salted codfish (bone-in) covered with onions, tomatoes and peppers served with broiled red potatoes, all drizzled in Portuguese olive oil	\$28
POLVO À LAGAREIRO <i>MARKET PRICE</i> Broiled Octopus covered with onions, tomatoes, peppers served with broiled red potatoes all drizzled in Portuguese olive oil	
ARROZ DE POLVO <i>MARKET PRICE</i> Octopus rice stew	
CAMARÃO À CHEF \$19 Shrimp sautéed in our chef's special Portuguese sauce served with rice and French fries	

GAMBAS À MOÇAMBIQUE <i>MARKET PRICE</i> Grilled Tiger Shrimp smothered in a spicy Mozambique style sauce served with Portuguese style fries	
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SARDINHAS (GRELHADAS OU FRITAS) \$16 Sardines (grilled or fried) served with boiled potatoes *when available	
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GRILLED SALMON \$22 Served with mashed potatoes and vegetables	
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DOURADA <i>MARKET PRICE</i> Dorade -broiled and served whole with bone in; served with sautéed potatoes and vegetables	
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ROBALO ASSADO <i>MARKET PRICE</i> Bronzini - broiled and served whole with bone in; includes with sautéed potatoes and vegetables	
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ARROZ DE MARISCO \$44 (FOR 2) OR \$30 (FOR 1) Seafood Rice- made with shrimp, little necks, octopus, squid and mussels	
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ARROZ A PESCADOR \$40 (FOR 2) OR \$29 (FOR 1) Fisherman's Rice Stew- made with shrimp, little necks and fish	
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Drinks

BEVERAGES \$3.50 Coke, Diet Coke, Sprite, Fanta Orange, Ice Tea, Lemonade	
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SUMOL \$3.50 A lightly carbonated fruit drink. Available in Orange, Pineapple or Passion Fruit	
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SAN PELLEGRINO SPARKLING WATER \$6.50	
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CASTELO \$4 Portuguese Sparkling Water	
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ACQUA PANNA \$6 Natural Spring Water	
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Beer / Cerveja

BUD LIGHT \$3.50	
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CORONA \$4	
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BLUE MOON \$4.50	
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STELLA \$5	
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SUPER BOCK \$5 (Portuguese Beer)	
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Coffee / Café

ESPRESSO \$2.50	
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GALAO \$3.50 (Portuguese Latte)	
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CAPPUCCINO \$4	
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Desserts

PASTÉIS DE BELÉM \$7 Our version of the famous Portuguese Egg Custard Tart	
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DOCE DA AVÓ \$9 "Grandma's Sweet" Layers of sweet cream, Maria biscuits and an egg yolk crème topping	
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SERRADURA \$9 Sawdust Pudding-Layers of whipped cream and Maria Biscuits	
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FLAN \$6	
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CHOCOLATE MOUSSE \$6	
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Consumer Advisory

- May contain raw or uncooked seafood shellfish or eggs
- Not all ingredients are specified
- Please indicate in advance to your server any food allergies or any ingredients you do not wish to eat
- Any substitutions or alterations will result in an extra charge

