



# Lisbon

PORTUGUESE CUISINE





# MENU



# Lisbon

PORTUGUESE CUISINE



## Appetizers

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

## Soups & Salads

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

## Sandwiches

All Sandwiches are Served with French Fries

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

## Kids Menu

<b>MAC &amp; CHEESE</b>	<b>\$7</b>
<b>CHICKEN FINGERS &amp; FRENCH FRIES</b>	<b>\$8</b>
<b>KIDS STEAK WITH FRENCH FRIES</b>	<b>\$10</b>

## Entrees

FROM THE LAND

<b>BIFE À PORTUGUESA</b> Portuguese Steak and Egg served with white rice and french fries	<b>\$30</b>
<b>BITOQUE</b> Smaller version of our Bife à Portuguesa	<b>\$18</b>
<b>GRILLED NY STRIP</b> Served with mashed potatoes and vegetables	<b>\$28</b>
<b>BIFE NA PEDRA</b> "Steak on a Stone" - Steak cooked on a stone at your table. Includes 3 different sauces. Served with mashed potatoes and vegetables	<b>\$34</b>
<b>MAR E TERRA</b> Surf & Turf Grilled Steak & Lobster Tail served with mashed potatoes & vegetables	<b>\$40</b>
<b>COSTELETAS DE CORDEIRO</b> Grilled marinated lamb chops served with mashed potatoes	<b>\$35</b>
<b>CARNE DE PORCO ALENTEJANA</b> Combination of Pork, Little Necks and Fried Potatoes	<b>\$24</b>

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

FROM THE SEA

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

<b>BACALHAU COM NATAS</b> Oven baked dish consisting of layers of salted codfish, onion, fried potatoes and cream	<b>\$28</b>
--	-------------

<b>BACALHAU ASSADO COM BATATAS AO MURRO</b> Baked salted codfish (bone-in) with small red baked potatoes drizzled with Portuguese olive oil	<b>\$27</b>
--	-------------

<b>BACALHAU NA TELHA</b> Salted codfish (bone-in) baked in Portuguese ceramic tile with potatoes and chourico served with black-eyed pea salad	<b>\$30</b>
---	-------------

<b>BACALHAU COZIDO</b> Salted codfish (bone-in) boiled dinner- includes potatoes, hard-boiled egg, chickpeas and vegetables	<b>\$28</b>
--	-------------

<b>BACALHAU COM QUEIJO DA SERRA</b> Baked salted codfish (bone-in) smothered with Queijo da Serra (Portuguese cheese) served with baked potatoes and vegetables	<b>\$35</b>
--	-------------

<b>BACALHAU À LAGAREIRO</b> Broiled salted codfish (bone-in) covered with onions, tomatoes and peppers served with broiled red potatoes, all drizzled in Portuguese olive oil	<b>\$28</b>
--	-------------

<b>POLVO À LAGAREIRO</b> <i>MARKET PRICE</i> Broiled Octopus covered with onions, tomatoes, peppers served with broiled red potatoes all drizzled in Portuguese olive oil	
--	--

<b>ARROZ DE POLVO</b> <i>MARKET PRICE</i> Octopus rice stew	
--	--

<b>CAMARÃO À CHEF</b> <b>\$19</b> Shrimp sautéed in our chef's special Portuguese sauce served with rice and French fries	
--	--

<b>GAMBAS À MOÇAMBIQUE</b> <i>MARKET PRICE</i> Grilled Tiger Shrimp smothered in a spicy Mozambique style sauce served with Portuguese style fries	
---	--

<b>SARDINHAS (GRELHADAS OU FRITAS)</b> <b>\$16</b> Sardines (grilled or fried) served with boiled potatoes *when available	
---	--

<b>GRILLED SALMON</b> <b>\$22</b> Served with mashed potatoes and vegetables	
---	--

<b>DOURADA</b> <i>MARKET PRICE</i> Dorade -broiled and served whole with bone in; served with sautéed potatoes and vegetables	
--	--

<b>ROBALO ASSADO</b> <i>MARKET PRICE</i> Bronzini - broiled and served whole with bone in; includes with sautéed potatoes and vegetables	
---	--

<b>ARROZ DE MARISCO</b> <b>\$44 (FOR 2) OR \$30 (FOR 1)</b> Seafood Rice- made with shrimp, little necks, octopus, squid and mussels	
---	--

<b>ARROZ A PESCADOR</b> <b>\$40 (FOR 2) OR \$29 (FOR 1)</b> Fisherman's Rice Stew- made with shrimp, little necks and fish	
---	--

## Drinks

<b>BEVERAGES</b> <b>\$3.50</b> Coke, Diet Coke, Sprite, Fanta Orange, Ice Tea, Lemonade	
--	--

<b>SUMOL</b> <b>\$3.50</b> A lightly carbonated fruit drink. Available in Orange, Pineapple or Passion Fruit	
---	--

<b>SAN PELLEGRINO SPARKLING WATER</b> <b>\$6.50</b>	
---	--

<b>CASTELO</b> <b>\$4</b> Portuguese Sparkling Water	
---	--

<b>ACQUA PANNA</b> <b>\$6</b> Natural Spring Water	
---	--

## Beer / Cerveja

<b>BUD LIGHT</b> <b>\$3.50</b>	
--------------------------------	--

<b>CORONA</b> <b>\$4</b>	
--------------------------	--

<b>BLUE MOON</b> <b>\$4.50</b>	
--------------------------------	--

<b>STELLA</b> <b>\$5</b>	
--------------------------	--

<b>SUPER BOCK</b> <b>\$5</b> (Portuguese Beer)	
---	--

## Coffee / Café

<b>ESPRESSO</b> <b>\$2.50</b>	
-------------------------------	--

<b>GALAO</b> <b>\$3.50</b> (Portuguese Latte)	
--	--

<b>CAPPUCCINO</b> <b>\$4</b>	
------------------------------	--

## Desserts

<b>PASTÉIS DE BELÉM</b> <b>\$7</b> Our version of the famous Portuguese Egg Custard Tart	
---	--

<b>DOCE DA AVÓ</b> <b>\$9</b> "Grandma's Sweet" Layers of sweet cream, Maria biscuits and an egg yolk crème topping	
--	--

<b>SERRADURA</b> <b>\$9</b> Sawdust Pudding-Layers of whipped cream and Maria Biscuits	
---	--

<b>FLAN</b> <b>\$6</b>	
------------------------	--

<b>CHOCOLATE MOUSSE</b> <b>\$6</b>	
------------------------------------	--

## 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

