



# MENU

### 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
<b>CHOURIÇO A CASA</b> 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
<b>CHEESE PLATTER</b> Assorted Portuguese cheeses, Portuguese olives, Portuguese Prosciutto and Giardiniera	\$19
<b>PETINGA FRITA</b> Small fried sardines	\$16

## Soups & Salads

SOPA DO DIA (SOUP OF THE DAY) CAESAR SALAD HOUSE SALAD ADD CHICKEN \$5 /ADD SHRIMP \$7	\$6 \$9 \$7
Sandwiches All Sandwiches are Served with French Fries	
<b>PREGO NO PÃO</b> Portuguese Steak Sandwich	\$12
<b>PREGO NO PÃO DE FRANGO</b> Portuguese Chicken Breast Sandwich	\$10
<b>BIFANA</b> Portuguese Pork Loin Sandwich	\$11



#### Kids Menu

MAC & CHEESE CHICKEN FINGERS & FRENCH FRIES KIDS STEAK WITH FRENCH FRIES	\$7 \$8 \$10
Entrees FROM THE LAND	
<b>BIFE À PORTUGUESA</b> Portuguese Steak and Egg served with white rice and french fries	\$30
<b>BITOQUE</b> Smaller version of our Bife à Portuguesa	\$18
<b>GRILLED NY STRIP</b> Served with mashed potatoes and vegetables	\$28
<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	\$34
MAR E TERRA Surf & Turf Grilled Steak & Lobster Tail served with mashed potatoes & vegetables	\$40
<b>COSTELETAS DE CORDEIRO</b> Grilled marinated lamb chops served with mashed potatoes	\$35
<b>CARNE DE PORCO ALENTEJANA</b> Combination of Pork, Little Necks and Fried Potatoes	\$24
<b>FEBRAS GRELHADAS</b> Portuguese style marinated grilled pork cutlets served with white rice and French fries	\$16
<b>PEITO DE FRANGO</b> Grilled Chicken Breast served with white rice and French fries	\$15
FROM THE SEA	
<b>BACALHAU À ZÉ DO PIPO</b> Oven baked dish consisting of layers of shredded salted codfish, mashed potatoes and mayonnaise	\$25
<b>BACALHAU À BRÁS</b> Shredded salted codfish, onion, thinly fried potatoes, all bound with scrambled eggs	\$22
<b>BACALHAU À GOMES DE SÁ</b> Casserole of salted codfish, potatoes, onions and hard-boiled eggs	\$22
POLVO NA CAÇAROLA MARKE Octopus and potatoes cooked in a Portuguese ceramic dish	T PRICE

Portuguese ceramic dish.

<b>BACALHAU COM NATAS</b> 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	\$27
potatoes drizzled with Portuguese olive oil	
<b>BACALHAU NA TELHA</b> 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
<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	\$35
<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>
POLVO À LAGAREIRO Broiled Octopus covered with onions, MARKE tomatoes, peppers served with broiled red potatoes all drizzled in Portuguese olive oil	T PRICE
ARROZ DE POLVO Octopus rice stew MARKE	T PRICE
<b>CAMARÃO À CHEF</b> Shrimp sautéed in our chef's special Portuguese sauce served with rice and French fries	\$19
GAMBAS À MOÇAMBIQUE MARKE Grilled Tiger Shrimp smothered in a spicy Mozambique style sauce served with Portuguese style fries	TPRICE
SARDINHAS (GRELHADAS OU FRITAS) Sardines (grilled or fried) served with boiled potatoes *when available	\$16
<b>GRILLED SALMON</b> Served with mashed potatoes and vegetables	\$22
DOURADA MARKE Dorade -broiled and served whole with bone in; served with sautéed potatoes and vegetables	TPRICE
<b>ROBALO ASSADO</b> Bronzini – broiled and served whole with bone in; includes with sautéed potatoes and vegetables	TPRICE
ARROZ DE MARISCO \$44 (FOR 2) OR \$30 Seafood Rice- made with shrimp, little necks, octopus, squid and mussels	(FOR 1)
ARROZ A PESCADOR \$40 (FOR 2) OR \$29 Fisherman's Rice Stew- made with shrimp, little necks and fish	(FOR 1)
made with simmp, inthe neeks and lish	

#### Drinks

<b>BEVERAGES</b> Coke, Diet Coke, Sprite, Fanta Orange, Ice Tea, Lemonade	\$3.50
<b>SUMOL</b> A lightly carbonated fruit drink. Available in Orange, Pineapple or Passion Fruit	\$3.50
SAN PELLEGRINO SPARKLING WATER	¢ ( 50
CASTELO	\$6.50
Portuguese Sparkling Water	\$4
ACQUA PANNA Natural Spring Water	\$6
Coffee / Café	
ESPRESSO	\$2.50
GALAO (Portuguese Latte)	\$3.50
CAPPUCCINO	\$4
Desserts	
<b>PASTÉIS DE BELÉM</b> Our version of the famous Portuguese Egg Custard Tart	\$7
<b>DOCE DA AVÓ</b> "Grandma's Sweet" Layers of sweet cream, Maria biscuits and an egg yolk crème topping	\$9
SERRADURA Sawdust Pudding-Layers of whipped cream and Maria Biscuits	\$9
FLAN	\$6

CHOCOLATE MOUSSE	\$6

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

extra charge