

Entradas (Appetizers)

Bolinhos de bacalhau - \$13 - codfish croquettes

Chouriço Assado - \$13 - Portuguese Sausage

Sardinhas Grelhadas - \$13 - Grilled Sardines

Camarão alho - \$14 - Shrimp Sauteed with garlic

Polvo Grelhado - \$21 - Grilled Octopus

Ameijoas à bolhão pato - \$16 - clams with garlic, cilantro and white wine

Zucchini frito - \$13 – Fried zucchini

Alheira - \$13 - chicken sausage

Lulas Fritas - \$13 - Fried calamari

Rissóis/Pasteis - \$14 - Fried Patties (Empanadas)

Sopas (Soups)

Caldo Verde - \$10 – Potato soup with collard greens, portuguese sausage and extra virgin olive oil

Sopa de Peixe - \$10 – Fish soup

Sopa Marinheira - \$18 – A variety of sea food combination with clams, mussels shrimp, squid and fish soup

Saladas (Salads)

Salada da casa - \$12 – Mixed greens, carrots, onions and tomatoes

Salada Portuguesa - \$18 – Mixed greens, black olives, portuguese cheese, tomatoes, red onions and boiled eggs



Bacalhau (Codfish)

Bacalhau à Gomes de Sá - \$28 – Shredded codfish with onions, garlic, potatoes, peppers and boiled egg
Bacalhau de Natas - \$28 – Shredded codfish, onions, potatoes, heavy milk and cheese
Bacalhau à Brás - \$28 – Shredded codfish, onions, eggs and potato sticks
Bacalhau à Lagareiro - \$30 – Grilled codfish, onions, potatoes, peppers and garlic
Bacalhau à Braga - \$30 – codfish sautéed in extra virgin oil, onions, garlic, slide potatoes and pickles
Bacalhau Guisado - \$30 – codfish cooked with tomato sauce, peppers, garlic and onions
Bacalhau Cozido - \$30 – Steam cod, steam potatoes, onions, carrots, egg, brocoli

Do Mar (from the sea)

Polvo à Lagareiro - \$40 – Grilled octopus, red pepper, baked potato, onions, garlic and olive oil
Pargo à Pescador - \$32 – Snapper sautéed in white wine, garlic, garnished with shrimps
Sardinhas Grelhadas - \$25 – Grilled sardines, side of roasted potatoes and pepers
Salmão Grelhado à Baraga - \$30 – Grilled salmon in white wine, garlic, guarnished with shrimps
Espetada de Lulas c/ camarões - \$28 – Shrimp squid skewer with steam potatoes and vegetables
Parrilhada de Marisco 2pax - \$85 – Grilled seafood mix with, lobster, shrimp, octopus, codfish, fish, squid, mussel, clams, peppers and steam potaoes

Carnes (Meats)

Carré de Cordeiro - \$38 – Grilled lamb chops with port wine reduction, mashed potatoes and fresh aspargus
Bitoque à Braga - \$36 – 10oz New york steak topped with fried egg, fried potatoes and fresh aspargus
Filet Mignon ao Porto - \$42 – 10oz tenderloin topped with port wine reduction, mashed potatoes and fresh aspargus
Carne de Porco à Alentejana - \$28 – Sautéed pork tenderloin, with clams and fried potatoes in garlic white wine sauce
Bife de Churrasco - \$35 – Skirt steak served with rice and fried potatoes
Frango à Portuguesa - \$26 – Grilled chicken brest in spice seasoning, with fried potatoes and fresh aspargus

ARROZ (Rice)

Paelha Marinheira - \$43 – Seafood Rice
Arroz de Polvo - \$40 – Octopus Rice
Arroz de Bacalhau - \$33 – Codfish rice
Arroz de tomate c/ pataniscas - \$25 – tomato rice served with cod fritter

VEGETARIANO (Vegetarian)

Paelha de legumes - \$23 – Rice with mixed Vegetables
Beringela de Aveiro - \$23 – Gratinated eggplant with tomatos, pepers and cheese

Consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions





Vinho Verde (Green Wine)

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|-----------------------------|------|
| Gatão | \$30 |
| Camaleão Loureiro/Alvarinho | \$30 |
| Casal Garcia | \$32 |
| Muralhas | \$35 |
| Camaleão Alvarinho | \$38 |

House Wine

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|-----------------|------|
| Tinto (Red) | \$28 |
| Branco (White) | \$28 |
| Glass house | \$9 |
| Glass Alvarinho | \$11 |

Vinho Branco (White Wine)

DOURO

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|---------------------|------|
| M.I., Maria Isabel | \$35 |
| Quinta Maria Izabel | \$65 |

DÃO

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|------------------------|------|
| Cabriz Sauvignon Blanc | \$35 |
|------------------------|------|

ALENTEJO

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|------------------|-------|
| Marques de Borba | \$35 |
| Monte Velho | \$35 |
| Alento | \$40 |
| Esporão Reserva | \$65 |
| Cartuxa | \$65 |
| Pêra Manca | \$125 |

Vinho Tinto (Red Wine)

DÃO

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|--------------------------|------|
| Quinta do Cabriz | \$33 |
| Quinta do Cabriz Reserva | \$65 |

DOURO

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|---------------------|------|
| M.I., Maria Isabel | \$35 |
| Assobio | \$35 |
| Quinta Maria Izabel | \$65 |
| Adega Monte Branco | \$90 |

ALENTEJO

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|---------------------|-------|
| Monte Velho | \$35 |
| Alento Reserva | \$50 |
| Quinta Maria Izabel | \$65 |
| Esporão Reserva | \$65 |
| Cartuxa | \$70 |
| Cartuxa Reserva | \$120 |
| Pêra Manca | \$500 |

