

## Entradas (Appetizers)

**Bolinhos de Bacalhau - \$11** - Codfish Croquettes

**Chouriço Assado - \$11** - Grilled Portuguese Sausage

**Sardinhas Grelhadas - \$11** - Grilled Sardines

**Camarão ao Alho (com ou sem Chouriço) - \$12** - Shrimp Sautéed with Garlic and Portuguese Sausage

**Polvo Grelhado - \$15** - Grilled Octopus

**Amêijoas à Bolhão de Pato - \$14** - Clams with Garlic, Cilantro and White Wine

**Zucchini Frito - \$10** - Fried Zucchini

**Alheira - \$10** - Chicken Sausage

## Saladas (Salads)

**Salada Portuguesa - \$16** - Mixed Greens, Black Olives, Portuguese Cheese, Tomatoes, Red Onions and Hard Boiled Eggs

**Salada da Casa - \$9** - Mixed Greens, Cherry Tomatoes, Carrots and Cucumber

## Sopas (Soups)

**Caldo Verde - \$8** - Potato Soup with Collard Greens, Portuguese Sausage and Extra Virgin Olive Oil

**Sopa de peixe - \$10** - Fish soup

## Bacalhau (Codfish)

**Bacalhau à Gomes de Sá - \$24** - Shredded Codfish with Onions, Garlic, Potatoes, Peppers and Boiled Eggs

**Bacalhau de Natas - \$24** - Shredded Codfish, Onions, Potatoes, Heavy Milk and Cheese

**Bacalhau à Brás - \$24** - Shredded Codfish, Onions, Eggs and Potato Sticks

**Bacalhau à Lagareiro - \$26** - Grilled Codfish, Onions, Potatoes, Peppers and Garlic

**Bacalhau à Braga - \$26** - Codfish Sautéed in Extra Virgin Olive Oil, Onions, Garlic and Sliced Potatoes

**Bacalhau Guisado - \$26** - Codfish Cooked with Tomato Sauce, Peppers, Garlic and Onions

## Do Mar (From the Sea)

**Polvo à Lagareiro - \$32** - Grilled Octopus, Red Bell Pepper, Baked Potato, Onions, Garlic and Olive Oil

**Pargo à Pescador - \$23** - Pargo Sautéed in White Wine, Garlic, Garnished with shrimps

**Sardinhas Grelhadas - \$21** - Grilled Sardines, side of roasted potatoes and peppers

**Salmão Grelhado à Braga - \$25** - Grilled Salmon in white wine, garlic garnished with shrimps

## Carnes (Meats)

**Carré de Cordeiro - \$33** - Grilled Lamb Chops with Port Wine Reduction, Mashed Potatoes and Fresh Asparagus

**Bitoque à Braga - \$30** - 10oz New York Steak Topped with Fried Egg, Fried Potatoes and Fresh Asparagus

**Filet Mignon ao Porto - \$36** - 10oz Tenderloin Topped with Port Wine Reduction, Mashed Potatoes and Fresh Asparagus

**Carne de Porco Alentejana - \$23** - Sautéed Pork Tenderloin, with Clams and Fried Potatoes in Garlic White Wine Sauce

## Aves (Poultry)

**Frango à Portuguesa - \$22** - Grilled Chicken Breast in Spice Seasoning with Fried Potatoes and Fresh Asparagus

## Arroz (Rice)

**Paella Marinheira - \$32** - Seafood Rice

**Arroz de Polvo - \$32** - Octopus Rice

**Arroz de Bacalhau - \$25** - Codfish Rice

## Vegetariano (Vegetarian)

**Paella de Legumes - \$18** - Rice with Mixed Vegetables

**Beringela de Aveiro - \$18** - Gratinated Eggplant with Tomatoes and Cheese

## Bebidas (Drinks)

### VINHO VERDE (GREEN WINE)

**Gatão - \$25**

**Danaide - \$25**

**Casal Garcia - \$28**

**Muralhas - \$30**

**Deu La Deu Alvarinho - \$50**

**Palácio da Brejoera Alvarinho - \$60**

### BRANCO PORTUGUÊS (WHITE WINE)

**Assobio - Douro - \$30**

**Monte Velho - Alentejo - \$32**

**Eugenia Almeida - Alentejo - \$32**

**Esporão Reserva - \$50**

**Cartuxa - \$50**

**Pêra Manca - \$110**

### CHAMPAGNE & SPARKLING WINE

**Proseco Split - \$10**

**Raposeira Brut - \$45**

**Raposeira Rosé - \$45**

**Laurent Perrier Brut - \$100**

### TINTO PORTUGUÊS (RED WINE)

**Charamba - \$29**

**Quinta do Cabriz - \$29**

**Monte Velho - Alentejo - \$32**

**Assobio Esporão - Douro - \$32**

**Eugênio de Almeida - Alentejo - \$32**

**Quinta Cabriz Reserva - \$55**

**Esporão - \$60**

**Cartuxa - \$65**

**Cartuxa Reserva - Alentejo - \$110**

**Pêra Manca - \$490**

**Barca Velha - \$750**

### HOUSE WINE

**Red - \$23**

**White - \$23**

**Glass - \$7**

\*\*\*Kids Menu available upon request

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



**BRAGA**  
Portuguese Restaurant