



Dinner Menu
Petiscos/Sharing Plates

Oysters

w/ Shallot Mignonette & Horseradish
\$3 each /minimum 3

Petisco Sampler

w/ Grilled Chouriço, Fresh Portuguese Goat's Cheese, Olives, Lupini beans & Sourdough Bread
20

Sauteed Rapini

w/Garlic, Chilies, Pecorino & Anchovies (optional)
10

Crispy Potatoes

w/ Smoky Tomato Aioli
12

Fire Roasted Okra

w/ Chipotle Mayo
12

Roasted Cauliflower

w/Hummus, Chili oil, Fresh Herbs & Flat bread
14

Spicy Portuguese Jumbo Shrimp

w/ Garlic, Cilantro & Pimenta
15

Blackened Chicken Livers

Azorean style chicken livers w/ Piri Piri & Blackening Spice w/ garlic crostini
15

Roasted Beet & Orange Salad

w/ Arugula, Endive, Red Onion, Almonds & goat's Cheese
18

Winter Greens & Chickpea Salad

w/Romaine, Kale, Radicchio, crispy shallot, Chickpeas, Grape Tomato, Cucumber & Feta
w/ Green Goddess or Miso-Lemon Dressing (Vegan)
18



Dinner Menu

Pratos/Larger Plates

Arroz de Tamboril e Marisco

Spicy Monkfish Rice Stew with Mussels & Jumbo Shrimp

2 ppl/60

Mushroom Bourguignon

w/Farfalle, Wild Mushroom Red wine sauce, Shallots & Pecorino

22

Squid Ink Linguine

w/ Mussels & Shrimp ala Puttanesca

24

Beer Steamed Mussels

w/Chouriço, Chickpeas, Tomato, Piri Piri & Cilantro

24

Whole European Seabass

w/ Molho Vilão & Grilled Rapini

26

Pan Seared Arctic Char

w/ Wild Mushroom, Cauliflower, Onion & Lemon Caper sauce

28

Maple Chipotle Baby Back Ribs

w/ Red Cabbage Slaw w/ Currants, Almonds & Pancetta

28

Bitoque.

10 oz Striploin topped w/Crispy Prosciutto & Fried Egg w/ Green Salad & Sweet Potato Chips

30

Polvo a Lagareiro

Grilled Portuguese Octopus with Black-eyed Peas, Sauteed Greens & Garlic Herb Pesto

35