



Dinner Menu

Petiscos

Oysters

w/ Shallot Mignonette & Horseradish

\$3 each /minimum 3

Petisco Sampler

w/ Grilled Chouriço, Fresh Portuguese Goat's Cheese, Sourdough Bread

15

Azorean style Morçela

Spicy Blood Sausage with grilled Pineapple

12

Crispy Okra

w/ Chipotle Mayo

12

Spicy Portuguese Jumbo Shrimp

w/ Garlic, Cilantro & Pimenta

15

Blackened Chicken Livers

Azorean style chicken livers w/ Piri Piri & Blackening Spice w/ Sourdough Bread

15

Roasted Beet & Orange Salad

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

18

Romaine & Radicchio Salad

w/ Lemon Anchovy Dressing, Crispy Shallots, Prosciutto & Pecorino

16

w/ Shrimp + 7



Dinner Menu

Pratos

Arroz de Tamboril e Marisco

Spicy Monkfish Rice Stew with Mussels & Jumbo Shrimp
2 ppl/60

Wild Mushroom Risotto

w/ Shallots, Fresh Thyme, Pecorino & Truffle Oil
24

Squid Ink Linguine

w/ Mussels & Shrimp ala Puttanesca
24

Beer Steamed Mussels

w/ Chourico, Chickpeas, Tomato, Piri Piri & Cilantro
24

Whole European Seabass

w/ Molho Vilão & Grilled Rapini
26

Maple-Thyme Arctic Char Filet

w/ Roasted Root Vegetables & French Lentils
28

Bitoque.

10 oz Striploin topped w/ Crispy Prosciutto & Fried Egg w/ Green Salad & Sweet Potato Chips
28

Pan Seared Calves Liver

w/ Caramelized Onions, Kale & Mashed Sweet Potatoes
24

Polvo a Lagareiro

Grilled Portuguese Octopus with Black-eyed Peas, Sautéed Greens & Garlic Herb Pesto
35