



Dinner Menu  
Petiscos/Sharing Plates

Oysters

w/ Shallot Mignonette & Horseradish

\$3.50 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

Fire Roasted Okra

w/ Chipotle Mayo

12

Wild Mushroom Crostini

w/ Whipped Goat's Cheese, Wild Mushrooms, Shallots & Fresh Herbs

14

Sweet Harissa Eggplant

w/Feta Yogourt Sauce, Crispy Shallots & Naan Bread

14

Roasted Cauliflower

w/Harissa, Onion, Fresh Herbs, Hummus & Naan 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

Fig & Arugula Salad

w/ Arugula, Endive, Red Onion, Pistachios & Burrata

18

Romaine & Radicchio Salad

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

( Vegan Version available )

16

w/ Shrimp + 7



## Dinner Menu

### Larger Shareable Dishes

Arroz de Tamboril e Marisco  
Spicy Monkfish Rice Stew with Mussels & Jumbo Shrimp  
2ppl/60

Roasted Squash Risotto  
w/Butternut Squash, Shallot, Fresh Thyme & Pecorino  
26

Rigatoni alla Norma  
w/ Grilled Eggplant, Fire Roasted Tomato Sauce, Basil, Ricotta Salata & chilies  
24

Beer Steamed Mussels  
w/Chouriço, Chickpeas, Tomato, Piri Piri & Cilantro  
26

Whole European Seabass  
w/ Molho Vilão & Grilled Rapini  
28

Pan Seared Arctic Char  
French Lentils, Roasted Root Vegetables w/Maple-Thyme Sauce  
30

Maple Chipotle Baby Back Ribs  
w/ Red Cabbage Slaw w/ Currants, Almonds & Pancetta  
28

Bitoque.  
10 oz Striploin topped w/Crispy Prosciutto, Fried Egg & Wedge Salad  
30

Polvo a Lagareiro  
Grilled Portuguese Octopus with Black-eyed Peas, Sauteed Greens & Garlic Herb Pesto  
38