



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

Azorean style Morçela

Spicy Blood Sausage with grilled Pineapple  
15

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

Roasted Beet & Orange Salad

w/ Arugula, Endive, Red Onion, Pistachios & Ricotta Salata  
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  
2pp/60

Wild Mushroom Risotto  
w/Mixed Mushroom, Shallot, Fresh Thyme & Pecorino  
26

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

Whole European Seabass  
w/ Molho Vilão & Grilled Rapini  
28

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

Hake Caldeirada  
w/Chouriço, Potato, Roasted Tomato Pepper Sauce & Mussels  
30

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

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