



Dinner Menu

Petiscos

Oysters

w/ Shallot Mignonette & Horseradish

\$3 each / minimum 3

Soup

White Bean & Kale Soup

9

Crispy Okra

w/ Chipotle Mayo

12

Spicy Portuguese Jumbo Shrimp

w/ Garlic, Cilantro & Pimenta

15

Blackened Chicken Livers

Azorean style chicken livers w/ Sourdough Cornbread

15

Azorean style Morçela

Spicy Blood Sausage with grilled Pineapple

15

Petisco Sampler

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

Olives & Lupini Beans

20

Grilled Portuguese Sardines

w/ Roasted Grape Tomato-Caper Salsa

22

Beet, Orange & Arugula Salad

w/ Radicchio, Red Onion, Goat's Cheese & Slivered Almonds

18

Bitter Greens Salad

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

16

w/ Shrimp + 6



Dinner Menu

Pratos

Arroz de Tamboril e Marisco

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

Mushroom Linguine

w/Mixed Mushrooms, Asparagus, Shallots, Herb Pesto & Pecorino
22

Beer Steamed Mussels

w/Chouriço, Chick Peas, Tomato, Piri Piri & Cilantro
24

Harissa Glazed EuroBass Filet

w/ Grilled Ontario Asparagus & Smashed Potatoes
28

Whole European Seabass

w/ Molho Vilão & Grilled Rapini
26

Bitoque

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

Maple Chipotle Baby Back Ribs

w/ Red Cabbage Slaw w/ Currants, Almonds & Pancetta
26

Polvo a Lagareiro

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