



## Dinner Menu

### Petiscos

#### Oysters

w/ Shallot Mignonette & Horseradish

\$3 each /minimum 3

#### Petisco Sampler

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

20

#### Azorean style Morçela

Spicy Blood Sausage with grilled Pineapple

15

#### Crispy Okra

w/ Chipotle Mayo

12

#### Spicy Portuguese Jumbo Shrimp

w/ Garlic, Cilantro & Pimenta

15

#### Blackened Chicken Livers

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

15

#### Fig & Arugula Salad

w/ 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

#### Roasted Squash Risotto

w/ Shallots, Fresh Thyme, Kale & Stilton Cheese  
26

#### Wild Mushroom Bourguignon Pasta

w/ Shallots, Fresh Thyme & Pecorino on Grilled Polenta  
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 Filet

Maple-thyme sauce w/ Roasted Brussels Sprouts & 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, Tuscan Kale & Mashed Sweet Potatoes  
26

#### Polvo a Lagareiro

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