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HUMMUS grilled seasoned pitas 9

RISSOIS pulled chicken filled empanada 9

BOLINHOS portuguese codfish & potato fritter 9

MEZZE (for 2) cod bolinhos, chicken rissios, grilled chourico, marinated olives 15

GRILLED FLATBREAD chef rui's daily selection of toppings PA

CAMARAO & CHOURICO sauteed baby shrimp, chourico, cilantro, piri - oil 10

ALMONDEGA mini meatballs in a homemade smokey tomato sauce 9

CHICKEN FALAFEL chef rui's version of a middle eastern classic 9

GUILHO baby shrimp in a garlic, wine, lemon, piri shrimp broth 10

LULAS grilled calamari, warm chourico & parsley sherry 10

CHOURICO fire roasted portuguese pork sausage 9

CONCHAS little necks, garlic, parsley, lemon, olive oil 12

FRITO flash fried lightly dusted calamari 10

SPICY TUNA char grilled, piri-piri 12

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MEDI 9

BABY GREENS, TOMATO, CUCUMBER, BERMUDA ONIONS, FETA, SEASONED PITA,
LEMON HONEY OREGANO VINAIGRETTE

MESCULIN 8

BABY GREENS, TOMATO, CUCUMBER, BALSAMIC HONEY VINAIGRETTE

AZUL 9

CHOPPED HEARTS OF ROMAINE, TOMATO, BLUE CHEESE CRUMBLES,
CHOURICO VINAIGRETTE

BEETS 9

ROASTED BEETS, CRUMBLED GOAT CHEESE, CANDIED WALNUTS, BALSAMIC GLAZE

* 20% GRATUITY WILL BE APPLIED TO ALL TABLES OF 5 OR MORE GUESTS *

THOROUGHLY COOKED MEATS, POULTY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS

PLEASE INFORM YOUR SERVER, MANAGER OR CHEF OF ANY FOOD ALLERGIES

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VALENCIA 25 / MEIA 16

ROASTED CHICKEN ON THE BONE, SOUTH AMERICAN SHRIMP, CHOURICO,
GREEN PEAS, ROASTED RED PEPPERS, FRESH CILANTRO, SAFFRON INFUSED RICE

VEGETABLE 20 / MEIA 12

ASSORTMENT OF CHEF'S DAILY VEGETABLES, FRESH CILANTRO, SAFFRON INFUSED RICE

CHICKEN 22 / MEIA 14

PULLED CHICKEN, SHIITAKE MUSHROOMS, CHOURICO, GREEN PEAS, FRESH CILANTRO,
SAFFRON INFUSED RICE

MARISCO 27 / MEIA 17

BABY SHRIMP, CALAMARI, LITTLE NECKS, CHOURICO, GREEN PEAS, FRESH CILANTRO,
SAFFRON INFUSED RICE, SOUTH AMERICAN SHRIMP

FRANGO 22

chef's signature half chicken on the bone, roasted over a wood charcoal fire,
marinated with portuguese seasonings

MOZAMBIQUE 25

south american shrimp sauteed in a spicy piri-piri shrimp sauce

PICADINHO 26

pan roast of chicken breast, chourico, new potatoes, baby shrimp, tossed in chef rui's piri-piri

COD 26

pan roasted fresh cod, green peas, grilled corn, fregala sarda (italian cous cous), balsamic

DANA 22

grilled chicken breasts with haricot verts, olives, bermuda onions,
crumbled feta, tomato, lemon honey oregano yogurt sauce

SALMON 25

grilled zucchini rounds, new potatoes, warm grainy mustarda vinaigrette

GRELHADO MISTO 28

frango, slow cooked pork spare ribs, grilled south american shrimp, portuguese style chips,
chef rui's garlic rub marinade

TUNA 25

roast garlic hummus, spicy cucumber & tomato salada

BITOQUE 28

char grilled strip steak, over portuguese style chips, chourico & garlic
beef demi, topped with a fried organic egg

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Chef Rui Correia