



## Portugal Restaurant Week 2023

3-course menu \$49

Optional wine pairing \$36

### First course

(please choose one)

#### Caldo Verde

Chicken broth, potato, *linguiça*, collard greens, olive oil

#### Salada Verde

Arugula, mixed greens, pear, toasted almonds, São Miguel cheese, white port vinaigrette

#### Pastéis de bacalhau

Salt cod & potato fritters (3), cilantro aioli

#### Rissóis de camarão

Savory shrimp turnovers (2), bechamel, piri-piri aioli

#### Prato de Petiscos

Grilled *linguiça* sausage, São Jorge cheese, olives, sardine conserva paté, grilled bread

Quinta de Chocapalha *Arinto* - Lisboa

## Second course

(please choose one)

### **Bacalhau à Gomes Sá**

Salt cod casserole, potato, onion, egg, black olive, parsley aioli, olive oil

### **Frango Piri-Piri**

Grilled *vinho d'alhos* marinated chicken, spicy pepper glaze, french fries, arugula salad

### **Carne de Porco à Alentejana**

Braised pork, clams, *linguiça*, tomato-wine sauce, fingerling potatoes

### **Peixe Frito**

Pan fried rock cod, roasted sweet potato, sautéed collard greens, "molho cru"

2019 Manoella (Wine & Soul) - Douro

## Third course

(please choose one)

### **Pastel de Nata**

Portuguese egg custard tart, espresso gelato

### **Serradura**

Passion fruit mousse, crumbled maria cookie, mango gel, toasted coconut

### **Pudim Flan**

Baked custard, caramelized sugar, fresh berries

### **Bolo de Laranja**

Orange-olive oil cake, citrus segments, passion fruit sorbet

Dona Antonia Reserve White Port - Douro