



Portugal Restaurant Week 2023
3-Course Menu
\$45

Let's get started

Cured olives
Lupini beans
Flamed chouriço
Blood sausage
Codfish cakes
Chicken mini pie
Shrimp fritters
Meat croquettes

Leaves & Legumes

Kale soup (*Caldo Verde*)
Potato salad (Salada russa)
Green beans, tempura
Mushroom rice
Asparagus rice

Please choose one

Shells & Claws

Clams, steamed
Mussels, steamed
Shrimp in a garlic sauce
Prawns, grilled

Tentacles & Scales

Octopus salad
Octopus, oven roasted
Codfish in a casserole
Cuttlefish, tempura
Fish, cataplana

Please choose one

Feathers & Bones

Pig's ear salad
Beef tongue
Linguica with peas
Duck rice

Sweet Endings

Chocolate mousse
Flan
Orange tort
Almond tart
Cream tart
Bread pudding

Please choose one