

Daily Specials

Wednesday

Carne de Porco Assada \$10
Pork loin roast

This mouthwatering dish begins with a marinade of white wine, spices and garlic before being roasted to juicy perfection and is served with golden roasted potatoes or rice.

Thursday

Carne de Porco a Alentejana \$12
Portuguese Surf and Turf

This is the most traditional and popular pork dish of Portuguese cuisine.

A combination of marinated tender pork chunks mingled with clams and cubed roasted potatoes in a savory wine sauce.

Friday

Bacalhau à Gomes Sá \$13
Codfish Casserole

A specialty from the northern city of Porto, this is considered one of Portugal's greatest bacalhau (codfish) recipes.

A succulent baked dish consisting of salted, boneless codfish, onion, potato, olive oil, garlic and seasonings. Garnished with fresh parsley and chopped boiled egg.

Saturday

Feijoada \$10
Bean Stew

Taking its name from feijão, the Portuguese word for beans, this stew is made with white beans, beef, pork and assorted sausages (chouriço and morcela). Served with rice.

Carne de Porco a Alentejana \$12
Portuguese Surf and Turf

(see above)

Main Courses

Frango Assado \$10
Grilled Chicken

Seasoned grilled chicken accompanied by potatoes or rice and served with salad.

Filetes \$12
Fillet of Sole

Golden fried fillet of sole, served with rice and salad

Add extra side dish or extra meat/fish to your entrée \$3



Light Meals

Caldo Verde \$3
Green Soup

Fresh collard greens in a pureed potato broth, garnished with sliced chouriço (Portuguese sausage) and served with fresh corn bread.

Originally from the northern province of Minho, this delicious soup has become a worldwide symbol of Portuguese cuisine.

Bifanas \$5
Grilled pork loin sandwich

Chouriço Assado \$6.50
Barbecued Portuguese Sausage

Meio Chouriço no pão \$5
Half a barbecued Portuguese sausage on a bun.

Additions

Rissois de Camarão \$1.50
Turnovers stuffed with shrimp

Rissois de Carne \$1.50
Turnovers stuffed with ground beef

Pasteis de Bacalhau \$1.50
Codfish cakes

Papo Seco \$1
Portuguese Bun

Dessert

Arroz Doce \$2
Homemade rice pudding sprinkled with cinnamon.

Pastel de Nata \$2
Custard tarts

A shell made from massa folhada (Portuguese puff pastry) is filled with luscious custard creating a rich and delicious dessert. The adoration of the pastéis is easy to understand after you've taken a bite.

Bolas de Berlim \$2.50
A variation of the German Berliner, this large doughnut is filled with creme pasteleiro - a vanilla confectioner's cream and sprinkled with sugar.

Bolos Sortidos \$1.50 - 2.50
Assorted pastry and desserts

Coffee or Tea \$1

