



### Daily Specials

Thursday

#### **Carne de Porco á 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 á Alentejana** 12 **Portuguese Surf and Turf**

#### **Sardinha Assada** 1 for 2 or 3 for 5 **BBQ Sardines**

### 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<sup>50</sup> **Barbecued Portuguese Sausage**

#### **Meio Chouriço no pão** 5 Half a barbecued Portuguese sausage on a bun

### Additions

#### **Rissois de Camarão** 1<sup>75</sup> Turnovers stuffed with Ground Shrimp

#### **Rissois de Carne** 1<sup>75</sup> Turnovers stuffed with Ground Beef

#### **Pasteis de Bacalhau** 1<sup>75</sup> Codfish Cakes

#### **Paposeco** 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<sup>50</sup> A variation of the German Berliner, this large doughnut is filled with creme pasteiro - a vanilla confectioner's cream and sprinkled with sugar.

#### **Pudim Flan** 2 Caramel Flan

#### **Bolos Sortidos** 1<sup>50</sup> - 3 Assorted pastry and desserts

#### **Coffee or Tea** 1

TAXES INCLUDED



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