



### *Paelha Vegetariana*

*Paelha Vegetariana* - \$11 For One add - \$11 For Each Additional Person  
With Seasonal Vegetables

### *Paelha (minimum for 2)*

*Paelha de Galina e Chouriço* - \$24 For Two add - \$12 For Each Additional Person  
Chicken, Chouriço, and Pork Combined with Saffron Rice

*Paelha de Pato* - \$28 For Two add - \$14 For Each Additional Person  
Shrimp, Clams, Mussels, Duck, Chouriço, Combined with Saffron Rice

*Arroz Valenciana* - \$26 For Two add - \$13 For Each Additional Person  
Shrimp, Clams, Mussels, Sausage, Pork, Chicken, Chouriço, Combined with Saffron Rice

*Paelha à Casa* - \$26 For Two add - \$13 For Each Additional Person  
Shrimp, Clams, Mussels, Pork, Chicken, Chouriço, Combined with Saffron Rice

*Paelha Marinheiro* - \$48 For Two Add - \$24 For Each Additional Person  
Large Prawns with Head on, Shrimp, Clams, Mussels, Scallops with Saffron Rice

*Paelha Portuguesa* - \$55 For Two Add - \$27.50 For Each Additional Person  
Lobster, Shrimp, Clams, Mussels, Pork, Chicken, Chouriço, Combined with Saffron Rice

*Uma taxa de serviço de 18% será acrescentada à conta para grupos de oito ou mais pessoas  
for parties of eight or more, an 18% gratuity will be included*

## Sopa - Soup

### **Sopa de Vegetais - \$5**

Carrot, Pumpkin Puree with Julienne Carrots and Collard Greens

### **Caldo Verde - \$5**

Traditional Portuguese Soup, with Potato Puree and Kale, Garnished with Chouriço

### **Sopa Alentejana - \$5**

Garlic, Cilantro Broth, Toasted Bread, Extra Virgin Olive Oil and Poached Egg

## Saladas - Salads

### **Salada à Casa – (House Salad) - \$5**

Mixed Greens, Marinated Olives, Ripe Tomatoes, and Cucumber with a Herb Vinaigrette

### **Salada à Portuguesa - \$3.50**

Iceberg Lettuce, Carrot Strings, Ripe Tomatoes, Marinated Olives, and Cucumber House Vinaigrette

### **Salada con Camarão - \$12.75**

**Grilled Shrimp and Asparagus Rolled with Smoked Salmon** Over Fresh Greens in a Balsamic Caper Vinaigrette

### **Salada à Cascais - \$9**

**Asparagus Rolled with Smoked Salmon** Over Fresh Greens in a Balsamic Caper Vinaigrette

### **Salada de Peito de Frango - \$9**

**Tender Grilled Chicken Breast**, Greens, Endive, Red Onion, Green Apple with a Port Wine Vinaigrette

### **Salada de Fruta Seca - \$11**

Greens, Dried Apricots, Dried Figs, Raisins, Imported Portuguese Cheese in a Balsamic Vinaigrette

### **Torre de Carne - \$10**

**Tower of Slice Filet Mignon**, Caramelized Onions, Figs, Greens in a Port Wine Vinaigrette

## Aperitivos - Appetizers

### **Batata Frita à Portuguesa - \$6**

Crisp, Thinly Sliced, Scalloped Fried Potatoes with an Assortment of Spicy Tomato Sauce, Guacamole, and Blue Cheese Sauce

### **Camarão Alinho - \$9**

Sautéed Brazilian Shrimp in a Garlic Butter Cream Sauce

### **Camarão Grelhado - \$9**

Grilled Shrimp in a Lemon Butter Sauce

### **Crepes Recheados - \$9**

Crepes Stuffed with Shrimp, and Crab in a Tomato Broth

### **Chouriço com Camarão - \$10**

Sautéed Spicy Portuguese Chourico and Shrimp with a Mixed Salad Garnish

## Omelettes - Omelets

### **Omelete de Camarao - \$10**

Shrimp Omelet with Portuguese Fried Potatoes

### **Omelete de Chouriço - \$10**

Portugues Sausage Omelet with Portuguese Fried Potatoes

### **Omelete de Queijo - \$9**

Cheese Omelet with Portuguese Fried Potatoes

**(Add Tomato to any Omelet) - \$1**

**(Add Spinach) - \$1.50**

### **Chouriço Asado - \$9**

Roasted Portuguese Smoked Chouriço Cooked Over an Open Flame, then Served flaming to the Table Over Aguardente.

### **Lulas Grelhadas - \$9**

Grilled Squid in White Wine, Lemon, and Butter Sauce

### **Ameijoas à Bulhão Pato - \$9**

Sautéed Clams in a White Wine, Cilantro Broth

### **Combinado - \$11**

Imported Portuguese Cheese, Prosciutto, Smoked Chouriço, Marinated Olives, Hearts of Palm, Pickled Vegetables, and a Toast Point

## Burgers and Sandwiches

**All burgers and sandwiches are served with lettuce, tomato, onions, and Portuguese Fries. With a side of chefs secret sauce for Burgers**

### **Prego no Pão - \$6.95**

Steak on a Portuguese Roll

### **Bifana Portuguesa - \$6.95**

Pork Loin on a Portuguese Roll

### **Peito de Frango no Pão - \$7.99**

Tender Chicken Breast on a Portuguese Roll

**Hamburger - 6oz \$7.95 8oz \$8.95**

**Hamburger w/ grilled onions - 6oz 8.95 8oz \$9.95**

**Hamburger w/ chouriço - 6oz 9.95 8oz \$10.95**

**(Add Cheese or Add Egg) - \$1 (Each)**

**Extra Roll - 50c**

**Add Soup or House Salad to any Entrée for \$3.50**

## **Peixe - Fish**

### **Salmão com Mexilhão - \$11**

*Grilled Atlantic Salmon and Mussels in a Garlic Seafood Sauce Served with Roasted Potatoes*

### **Linguado Grelhado - \$10**

*Grilled Fillet of Sole in a Lemon Butter Sauce Served with Sautéed Vegetables and Roasted Potatoes*

### **Lulas Grelhadas - \$10**

*Grilled Squid, in a White Wine Lemon Butter Sauce Served with Roasted Potatoes*

### **Bacalhau à Bráz - \$11**

*Stir fry of Salt Cod Fish, Onions, Scrambled Egg and Shoe String Potatoes*

### **Parelhada - \$13**

*Mix Grilled of Shrimp, Sea Scallops, Squid in a Lemon Garlic Sauce, Served with Sautéed Vegetables and Portuguese Fried Potatoes*

## **Marisco - Shellfish**

### **Mariscada à Casa - \$14**

*Clams, Shrimp, Scallops, Mussels Sautéed in a White Wine, Cilantro Sauce with a Side of Safron Rice*

### **Camarão Grelhado - \$10**

*Grilled Shrimp in a Lemon Garlic Butter Sauce with a Side of Safron Rice*

### **Camarão Com Scallops Provençal - \$12**

*Grilled Shrimp and Scallops in a Vermouth, Butter Sauce with a Side of Safron Rice*

## **Carnes - Meat**

### **Carne no Espeto (can not be done well done) - \$12**

*Broiled Skewered Meat, Pork Loin and Tender Chicken Breast Served with Portuguese Fried Potatoes*

### **Febras de Porco na Braza - \$9**

*Grilled Pork Loin, with a Red Wine Garlic Sauce Served with Sautéed Vegetable and Portuguese Fried Potatoes*

### **Bife à Sousa - \$11**

*6oz. Certified Angus Sirloin Steak in a Brandy, Port Wine Cream Sauce Served with Portuguese Fried Potatoes*

### **Carne de Porco Alentejana - \$10**

*Traditional Sauté of Pork Loin, Clams and Roasted Potatoes in a Spicy White Wine Cilantro Sauce*

### **Bitoque - \$10**

*6oz. Certified Angus Sirloin Steak in a Traditional Portuguese Steak Sauce Served with a Side of Portuguese Fried Potatoes and Garnish of a Fried Egg*

## **Aves - Fowl**

### **Frango sem Osso - \$9**

*Boneless Hen in Lemon Butter Sauce with Sautéed Vegetables and Portuguese Fried Potatoes*

### **Peito de Galinha à Chefe - \$10**

*Tender Chicken Breast with Munster Cheese, in an Orange Sauce Served with Sautéed Vegetables and Portuguese Fried Potatoes*

### **Executive Chef: Adelino De Sousa**

**Portuguese Rolls Served with meals Excluding Sandwiches. Good Food Takes Time to Prepare, Please Enjoy Your Rolls, Wine and/or Cocktail.**

*Uma taxa de serviço de 18% será acrescentada à conta para grupos de oito ou mais pessoas  
For parties of eight or more, a 18% gratuity will be included*

*"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness"*