

O'Porto Sunday Fixed Price Menu

12pm to 4pm

Food only, \$21 pp, Food & Wine, \$36 pp

First Course - Choice of One

Sopa de Vegetais

Carrot, Pumpkin Puree with Julienne Carrots and Collard Greens

Caldo Verde

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

Salada a Casa

Salad Greens, Marinated Olives, Ripe Tomatoes, and Cucumbers with an Herb Vinaigrette

Camarão Alinho

Sautéed Brazilian Shrimp in a Garlic Butter Cream Sauce

Crepes Recheados

Crepes Stuffed with Shrimp, and Crab in a Tomato Broth

Wine: Farol (Green Wine) or Grão Vasco - White or Red (Dão) Northern Central Region)

Second Course - Choice of One

Linguado Grelhado

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

Bacalhau à Braz

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

Bitoque

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

Frango sem Osso

Grilled Boneless Hen in a Lemon Butter Sauce Served with Sautéed Vegetables and Portuguese Fried Potatoes

Febras de Porco na Braza

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

Wine: Eximius - 2004 White or Red or Casa Do Sagueiro - 2004

Third Course - Choice of One

Pudim Flan

Egg Custard with Caramel Sauce

Mousse de Chocolate

Chocolate Mousse

Arroz Doce

Rice Pudding

Wine: Fonseca Port Ruby or Tawny or Licor Beirão

Does not include coffee/tea. No substitutions. Menu subject to change due to market

Wine Specials \$15

Gatão - (Gondomar) Northern Portugal

Eximius - 2004 White or Red (Estremadura) North of Lisbon

Angelus Escolha - 2005 (Bairrada) (375 ml) Western Coastal Region

4Uvas - 2004 (Estremadura) North of Lisbon

Quinta Da Espiga - 2004 (Estremadura) North of Lisbon

Grão Vasco - 2004 (Dão) White or Red Northern Central Region

Wine Specials \$16

Quinta Das Setencostas - 2004 (Alenquer) North of Lisbon

Santa Valha - 2003 (Trás-os-Montes) North of Portugal

Casa Do Sagueiro - 2004 (Estremadura) North of Lisbon

Vistas TR- 2005 (Beiras) Western Central Region (89 Points - Totonto Star)

Farol (Sub-Region of Moncao) Northern Portugal

Executive Chef: Adelino De Sousa

Sopa - Soup

Sopa de Vegetais - \$3.50

Carrot, Pumpkin Puree with Julienne Carrots and Collard Greens

Caldo Verde - \$3.50

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

Sopa Alentejana - \$3.50

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

Saladas - Salads

Salada à Casa - \$3.50

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 à Cascais - \$9

Asparagus Rolled with Smoked Salmon Over Fresh Greens in a Balsamic Capers 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 - \$5

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

Camarão Alinho - \$7

Sautéed Brazilian Shrimp in a Garlic Butter Cream Sauce

Camarão Grelhado - \$7

Grilled Shrimp in a Lemon Butter Sauce

Crepes Recheados - \$8

Crepes Stuffed with Shrimp, and Crab in a Tomato Broth

Chouriço Asado - \$7

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

Chouriço com Camarão - \$8

Sautéed Spicy Portuguese Chouriço and Shrimp with a Mixed Salad Garnish

Ameijoas à Bulhão Pato - \$7

Sautéed Clams in a White Wine, Cilantro Broth

Lulas Grelhadas - \$7

Grilled Squid in a Lemon Butter Sauce

Lula Frita à Porto - \$8

Fried Fresh Calamari with a Spicy Tomato Sauce garnished with a Cucumber Salad

Combinado - \$11

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

Extra Sides of Spicy Tomato Sauce - 1, or Guacamole - 1.75, or Blue Cheese - 1.25

Omelettes – Omelets 12 to 2 pm

Omelete de Camarao - \$12

Shrimp Omelet with Portuguese Fried Potatoes

Omelete de Chouriço - \$10

Portugues Sausage Omelet with Portuguese Fried Potatoes

Omelete de Queijo - \$10

Cheese Omelet with Portuguese Fried Potatoes

(Add Tomato to any Omelet) - \$1

(Add Spinach) - \$1.50

Paelha Vegetariana

Paelha Vegetariana - \$14 For One add - \$14 for each additional Person

With Seasonal Vegetables

Paelha (minimum for 2)

Paelha de Galina e Chouriço - \$32 For Two add - \$16 for each additional Person

Chicken, Chouriço, and Pork Combined with Saffron Rice

Arroz Valenciana - \$36 For Two add - \$18 for each additional Person

Shrimp, Clams, Mussels, Sausage, Pork, Chicken, Chouriço, Combined with Saffron Rice

Paelha à Casa - \$36 For Two add - \$18 for each additional Person

Shrimp, Clams, Mussels, Pork, Chicken, Chouriço, Combined with Saffron Rice

Paelha de Pato - \$38 For Two add - \$19 For Each Additional Person

Shrimp, Clams, Mussels, Duck, 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

Peixe - Fish & Marisco - Shellfish

Salmão com Mexilhão - \$17

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

Garoupa Grelhada - \$23

Grilled Grouper in a Balsamic Vinaigrette Sauce, Served with Sautéed Spinach, Eggplant and Roasted Potatoes

Bacalhau Lagareiro - \$19

Broiled Salt Cod, Onions and Peppers, with a Drizzle of Extra Virgin Olive Oil and Garlic Served with Boiled Potatoes

Parelhada - \$18

Mixed Grill of Shrimp, Sea Scallops, Squid in a Lemon Garlic Sauce, Served with Sautéed Vegetables and Portuguese Fried Potatoes

Linguado Grelhado - \$16

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

Lulas Grelhadas - \$16

Grilled Squid in a White Wine and Lemon Butter Sauce Served with Sautéed Vegetables and Roasted Potatoes

Camarão Grelhado - \$16

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

Mariscada Portuguesa - \$23

Portuguese Style Bouillabaisse of Shrimp, Clams, Sea Scallops, Mussels Sautéed in a White Wine and Cilantro Sauce with a Side of Saffron Rice

Ameijoas à Cascais - \$16

Sautee of Clams, Chouriço Sausage and Onions in a White Wine Sauce with a Side of Saffron Rice

Carnes - Meat

Tornedos Champignon - \$29

Seared 8oz. Filet Mignon, Asparagus Tips Over a Toast Point with a Portobello Mushroom Brandy Cream Sauce Served with Portuguese Fried Potatoes

Febras à Montalegre - \$14

Seared Pork Loin in a Red Wine Sauce, Sautéed Vegetables and Portuguese Fried Potatoes

Bife Grelhado - \$20

Grilled Angus Sirloin Steak with Asparagus Tips in a Port Wine Reduction Served with Portuguese Fried Potatoes

Bife à Portuguesa - \$18

Sirloin Angus Steak with Traditional Portuguese Steak Sauce, Garnished with Prosciutto and Fried Egg, Served with Portuguese Fried Potatoes

Carne de Porco Alentejana - \$16

Traditional sautee of Pork Tenderloin, Clams and Roasted Potatoes in a Spicy Wine Sauce

Aves - Fowl

Frango sem Osso - \$16

Grilled Boneless Hen in a Lemon Butter Sauce Served with Sautéed Vegetables and Portuguese Fried Potatoes

Sides

<i>Sautéed Vegetables - 4.25</i>	<i>Sautéed Spinach - 4.25</i>	<i>Eggplant - 3.95</i>	<i>Asparagus Tip - 4.50</i>
<i>Roasted Potatoes - 3.95</i>	<i>Portuguese Fried Potatoes - 3.95</i>	<i>Saffron Rice - 3.95</i>	<i>Mashed Potatoes - 3.95</i>

Executive Chef: Adelino De Sousa

Portuguese Rolls Served with meals. 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"