

small plates

FRITTERS 13

codfish & potato, cilantro mayo

OLIVES 9

house marinated

CHICKEN EMPANADAS 13

piri-naise

HUMMUS 11

grilled pitas & cucumbers

QUINCE FLATBREAD 17

quince marmalade, aged manchego, pickled onions, cured ham

GRILLED TOMATO FLAT BREAD 15

pecorino shavings, herb infused olive oil

SHISHITO PEPPERS 10

piri-gastrique

BRUSSELS 17

crispy brussels sprouts, olive oil poached egg, pork chourico vinaigrette, shaved pecorino, vinegar glaze

MEATBALLS 15

shaved pecorino, smoky tomato sauce

GARLIC SHRIMP 15

lemon - piri shrimp broth

FRITO 16

flash fried calamari, honey-piri

HUSH PUPPIES 13

portuguese game sausage, rosemary panko crumbs, roasted pepper aioli

FALAFEL 14

hummus, greek yogurt, lemon thyme

SPICY TUNA 17

black bean hummus, pickled ginger pico de gallo
crispy corn chip, sesame piri-piri

FRIED BURRATA 18

panko, tomato sauce, grilled ham, shaved pecorino

OCTOPUS 20

char grilled octopus, chickpea puree
roasted pepper sauce, piri-piri, olive oil, sea salt

tacos by the piece

BACON 6

crispy pork belly, lettuce, pickled onions, piri-naise

CHICKEN 6

spicy chicken, pickled onions, salsa verde

TUNA 7

seared tuna, shredded romaine, esame piri-piri

CHOURICO 6

roasted pork chourico, black bean, pimento

COD 6

codfish fritter, lettuce, pickled onion, cilantro mayo

salads

DOURO 13

vine ripen tomatoes, cucumber, bulgarian feta, olives, onions, olive oil, cabernet vinegar, sea salt

BEET 13

house ricotta, candied pistachios, watercress, vinegar glaze

KALE 13

chopped curly kale, bermuda onions, dried cranberries, shaved pecorino, parmesan dressing

BURRATA & TOMATO 16

oven dried tomato, kale pesto, aged vinegar

GREEK 13

baby romaine, tomato, cucumber, olives, pickled onion, bulgarian feta, yogurt dressing

SOUP

CANJA 9

portuguese homestyle chicken soup, rice, peas, cilantro, saffron broth

MINISTRONE 9

fresh vegetables, pasta, potato, tomatoes

GAZPACHO 9

vine ripen tomato, seedless cucumbers, bermuda onion, portuguese olive oil, sea salt

paelhas

VALENCIA 19 / 33

chicken, shrimp, pork chourico, peas, pimentos, cilantro, saffron rice

VEGGIE 17 / 27

seasonal vegetables, cilantro, saffron rice

CHICKEN 18 / 29

pulled chicken, pork chourico, shiitakes, peas, cilantro, saffron rice

MARISCO 19 / 33

shrimp, calamari, pork chourico, peas, cilantro, saffron rice

BRAZILIAN 19 / 33

shrimp, pulled chicken, pork chourico, linguica, peas, black beans, cumin, cilantro, saffron rice

sea

SALMON 33

raw honey, mustard, roasted seasonal vegetables

TUNA 30

hummus, olives, tomato, capers, cilantro butter

SEAFOOD BOLOGNESE 18 / 30

seashell shaped pasta, minced calamari, shrimp, octopus, seafood infused tomato ragù

DORADO 38

grilled & roasted cauliflower puree, brussels sprouts, crispy artichoke hearts, oven roasted tomato

FRESH COD 34

pan roasted, vegetable cauliflower rice, red pepper sauce, salsa verde

land

FRANGO 28

roasted d'artagnan amish chicken on the bone, saffron rice, grilled zucchini

PFC 29

"portuguese fried chicken"

crispy tempura batter, house chips, salsa verde, piri-iri

HONEY SPICED GLAZED CHICKEN 29

on the bone, grilled zucchini, roasted fingerlings

GRILLED CHICKEN 28

grilled chicken breasts, feta, haricot verts, olives, tomato, onions, lemon honey yogurt

LAMB 35

char grilled loin, curry chic pea puree, zucchini, crispy wild mushrooms & lemon thyme yogurt

RIBS 34

low & slow cooked pork spare ribs, haricot verts, grilled organic sweet potatoes, garlic parsley citrus rub

STEAK & EGG 35

prime hanger steak, chips, salsa verde, pork chourico beef demi, sunnyside fried egg

BURGER 21

char grilled kobe beef, pickled onions, manchego cheese, Portuguese roll

sides

SAUTÉED KALE 9

olive oil, sea salt

ROASTED ORGANIC SWEET POTATOES 9

aged vinegar

VEGETABLE CAULIFLOWER RICE 9

SHIITAKES & SPINACH 9

pan wilted

WILD MUSHROOMS 10

thyme

PORTUGUESE CHIPS 8

piri-naise

