

# chef's lunch \$22.00

~NOT OFFERED FOR TAKEAWAY & EXCLUDES SATURDAY & SUNDAY~

TWO COURSE MENU

select ONE ITEM FROM SMALL PLATES OR SALAD, ONE ITEM FROM SANDWICHES, ENTREES or SALAD with protein

## small plates

### CANJA 9

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

### FRITTERS 13

codfish & potato, cilantro mayo

### OLIVES 9

house marinated

### CHICKEN EMPANADAS 13

piri-naise

### HUMMUS 11

grilled pitas & cucumbers

### 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

### SPICY TUNA 17

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

### FALAFEL 14

hummus, greek yogurt, lemon thyme

## salads

### BEET 13

house ricotta, candied pistachios, watercress, vinegar glaze

### KALE 13

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

### DOURO 13

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

### GREEK 14

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

add to your salad:

grilled chicken 9

panko chicken 9

seared tuna 12

\*salmon grilled 14

\*additional \$3 with Chef's Lunch

## brunch AVAILABLE SATURDAY'S & SUNDAY'S ONLY

### BRAZILIAN EGGS 18

sunny side, black beans, pork chourico, peppers, cilantro,  
piri-oil

### FRITTATA 20

kale, roasted peppers, diced potatoes, onion

### EGGS IN TOMATO 18

poached eggs, slow cooked tomato sauce, cheese crostini

### OMELETTE 18

egg whites, tomato, feta, onion, greens

### BREAKFAST TACOS 14

pork chourico scrambled eggs, manchego cheese,  
grilled soft corn taco

### STEAK & EGG 35

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

THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS  
PLEASE INFORM YOUR SERVER, MANAGER OR CHEF OF ANY FOOD ALLERGIES

20% GRATUITY WILL BE APPLIED TO TABLES OF 6 OR MORE

## tacos - pita - sandwiches

~choice of chips or mixed greens~

### CHICKEN TACOS 14

spicy chicken, pickled onions, salsa verde

### BACON TACOS 16

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

### TUNA TACOS 16

seared tuna, chopped romaine, sesame piri-piri

### CHOURICO TACOS 14

roasted pork chourico, black bean, pimento

### COD TACOS 14

codfish fritter, lettuce, pickled onion, cilantro mayo

### MEDI PITA 16

grilled chicken, mixed greens, onions, hummus, lemon honey yogurt

### VERDE PITA 14

mixed greens, cucumbers, onions, feta, hummus, beet vinaigrette, grilled whole wheat pita

### BRAZIL PITA 16

grilled chicken, black bean hummus, pimentos, greens, salsa verde, grilled whole wheat pita

### PICANTE PITA 16

grilled chicken, mixed greens, onions, hummus, piri-piri, piri-naise

### PIRI-NAISE SANDWICH 16

panko crusted chicken, mixed greens, piri-naise, grilled country white bread

### FALAFEL PITA 14

falafel, hummus, mixed greens, lemon honey sauce

### CHICKEN & SPINACH SANDWICH 16

cilantro aioli, roasted peppers, grilled country white bread

### \*BURGER 21

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

\*additional \$3 with Chef's Lunch

## entrees

### PANKO CHICKEN 24

panko breaded cutlet, topped with greens, tomato, red wine vinaigrette, shaved pecorino

### PIRI-PIRI CHICKEN 26

grilled chicken breasts, chips, grilled zucchini, piri-piri

### GRILLED CHICKEN 28

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

### VALENCIA PAELHA 19

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

### CHICKEN PAELHA 18

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

### VEGGIE PAELHA 17

seasonal vegetables, cilantro, saffron rice

## sides a la carte

### SAUTÉED KALE 9

olive oil & sea salt

### ROASTED ORGANIC SWEET POTATOES 9

aged vinegar

### SHIITAKES & SPINACH 9

pan wilted

### WILD MUSHROOMS 10

thyme

### VEGETABLE CAULIFLOWER RICE 9

### PORTUGUESE CHIPS 8

piri-naise

