



Portugal Restaurant Week 2024

3-course menu \$65 , Optional wine pairing \$30

First course

Pastéis de Bacalhau

Salt cod & potato fritters, cilantro aioli

Second course

Caldo Verde

Kale soup

Piri Piri Chicken

Served with a classic Basque Escalivada (Roasted Eggplant, Peppers, Red onion), Peewee Potatoes, Broccolini, and side of Chimichurri

Third course

Pudim da Avó

Portuguese inspired bread pudding