



## Portuguese Week - Nunos

### Starters

Salada de Bacalhau com Laranja: Confit codfish with orange segments, confit potatoes, scallions, and black olives. \$14

Traditional Bifana: Homemade herb bread with marinated pork fillets grilled over wood fire. \$20

### Main Courses

Leitão à Bairrada (Bairrada-Style Suckling Pig): Confit and then fried suckling pig, served with salt-crusted potatoes and cilantro sauce. \$38

Arroz de Marisco: Brothy rice with shrimp, clams, mussels, and squid, cooked in an aromatic fish broth with tomato and cilantro. \$32

### Dessert

Pastel de Nata