



PORTUGAL RESTAURANT WEEK 2024

3-COURSE MENU \$49

FIRST COURSE

(PLEASE CHOOSE ONE)

Caldo Verde with Portuguese Chouriço

Traditional Portuguese Soup of mashed Potatoes, Kale and Portuguese Sausage

Café marinated Portuguese Olives

Cured Olives with fresh Basil served with our house Artisan Garlic Bread

SECOND COURSE

(PLEASE CHOOSE ONE)

Bacalhau com Natas

Atlantic Salt Cod sautéed with Potatoes and Onions in a Béchamel cream Sauce

Caldeirada

Seafood stew of Sea Bass, Salmon, Cod, Shrimp, Clams and Mussels served over Rice or Potatoes

Empadão

Oven baked dish of seasoned ground Beef topped with mashed Potatoes and mozzarella Cheese

Feijoada

Traditional Portuguese stew of Pork Sausages, Pork Ribs, Beans, Cabbage, Carrots served over Rice

THIRD COURSE

Pastel de Nata

The most prized Pastry of Portugal and the namesake of our Bakery/Restaurant
It's a crème brûlée custard in puff pastry. Served with Portuguese espresso Coffee and Port

