



APRIL 23RD – APRIL 27TH
PORTUGUESE RESTAURANT WEEK
3 COURSES - \$49

FIRST (SELECT ONE)

CALDO VERDE chicken broth, potato, linguça, collard greens, olive oil

SALADA da CASA mixed greens, arugula, white port vinaigrette, capa negra cheese, pear, almonds

RISSOIS de CAMARÃO savory shrimp turnovers, bechamel, piri-iri aioli

PASTEIS DE BACALHAU salt cod & potato fritters, cilantro aioli

SECOND (SELECT ONE)

BACALHAU À GOMES DE SÁ salt cod casserole, potatoes, onion, egg, olive crumble, parsley aioli, olive oil

FRANGO PIRI-PIRI grilled half mary's chicken, spicy pepper glaze, french fries, mixed greens salad

CARNE DE PORCO À ALENTEJANA braised pork shoulder, tomato, clams, linguça, fingerling potatoes

PEIXE FRITO fried rock cod fillets, roasted sweet potato, sautéed collard greens, "molho cru"

THIRD (SELECT ONE)

PASTEL DE NATA portuguese custard tart

SORVETE DE MARACUJA passion fruit sorbet

OPTIONAL WINE FLIGHT \$ 30

*vegetarian options available upon request. **menu may not be split by multiple guests.

*** does not include tax, 5% SF employer mandates surcharge, or gratuity.