



Portugal Restaurant Week 2024  
3-Course Menu  
\$45

**Let's get started**

Cured olives  
Lupini beans  
Flamed chouriço  
Blood sausage  
Codfish cakes  
Chicken mini pie  
Shrimp fritters  
Meat croquettes

**Leaves & Legumes**

Kale soup (*Caldo Verde*)  
*Potato salad (Salada russa)*  
Green beans, tempura  
Mushroom rice  
Asparagus rice

*Please choose one*

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**Shells & Claws**

Clams, steamed  
Mussels, steamed  
Shrimp in a garlic sauce  
Prawns, grilled

**Tentacles & Scales**

Octopus salad  
Octopus, oven roasted  
Codfish in a casserole  
Cuttlefish, tempura  
Fish, cataplana

*Please choose one*

**Feathers & Bones**

Pig's ear salad  
Beef tongue  
Linguica with peas  
Duck rice

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**Sweet Endings**

Chocolate mousse  
Flan  
Orange tort  
Almond tart  
Cream tart  
Bread pudding

*Please choose one*