



PORTUGAL RESTAURANT WEEK 2025

3-COURSE MENU \$58

FIRST COURSE

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

Polvo à Lagareiro

Baked Octopus with new Potatoes topped with garlic Olive Oil

Empadão

Oven baked dish of seasoned ground Beef and mashed Potatoes

Bitoque

Ribeye Steak served with French Fries and fried Egg

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.

**MEAL WILL INCLUDE A GLASS OF OUR PORTUGUESE HOUSE WINE
BOM APETITE!**