

BAR SNACKS

OUR DAILY BREAD ... 4

served w/ herbed olive oil

ALMONDS & OLIVES (GF) (V) ... 7

house spiced almonds & marinated blend of Italian olives

PÃO COM TOMATE (V) ... 6

wood fire grilled/ tomato pulp/ sea salt/ sumac/ add serrano ham \$4

PÃO COM CHORIZO ... 6

potato bread w/ spanish chorizo

PIMENTAS (GF) (V) ... 7

shishito peppers/ wood grilled/ garlic aioli

CROQUETAS DE BACALHAU ... 9

salted cod & potato/ piri piri aioli

BATATAS (GF) (V) ... 7

smashed fingerlings/ herbs/ smoked salt/ sweet & spicy tomato chutney/ garlic aioli

STUFFED DATES (GF) ... 7

dates/ jamon/ blue cheese/ port-balsamic

DUO OF HUMMUS 2.0 (GF) (V) ... 8

white bean/ yogurt/ sumac & yellow moong lentils/ ginger/ turmeric/ house naan

SARDINHAS ASSADAS ... 14

wood grilled sardines/ salsa verde/ herb salad/ grilled bread/ paprika butter

BAKED OYSTERS ... 14

gulf oysters/ broa breadcrumbs/ salsa verde/ parmigiana butter/ 6 per order

CHARRED VEGGIES (V) (GF) ... 10

wood grilled vegetables/ pistachio romesco sauce/ basil seeds/ potato crisps/ aged goat cheese/ chili oil

PREGO ... 14

marinated hanger steak sandwich/ garlic aioli/ bolo do caco potato bun/ batatas fritas
* a portuguese café staple *

PIZZETTE

PIZZETTE AL PESTO (V) ... 12

topped w/ pesto/ sliced tomato/ mozzarella

PIZZETTE DE BRÓCOLI (V) ... 12

ricotta cheese / tomato basil/ smoked broccoli / chili

PIZZETTE DO MAR ... 13

spicy tomato sauce/ shaved spinach/ shrimp/ calamari/ mozzarella cheese

PIZZETTE DO CARNE ... 12

lamb ragu/ feta/ arugula salad

SOUP

CANJA (GF) ... 7

chicken soup /rice/ mint/ lemon

CALDO VERDE (GF) (V) ... 7

potato soup /kale/chorizo

* (v, no chorizo) *

CALDEIRADA (GF) ... 14 CUP / 21 BOWL

rich portuguese bouillabaisse/ fish/ shrimp/ clams/ mussels/ vegetables/ moorish spices

SALAD

ROCKET SALAD (GF) (V) ... 11

arugula/ candied walnuts/ berries/ goat cheese/ red onion/ add smoked salmon or jamon serrano \$4

SALADA ATLANTICO (GF) (V) ... 12

house mixed greens/ avocado/ hearts of palm tomato/ red onion/ artichoke/ lemon honey vinaigrette

SALADA MAROCAINE (GF) (V) ... 11

house mixed greens/ pear/ gruyere/ candied walnuts/ olives/ mint/ tomato dijon vinaigrette

CHEESE

mix and match cheese & charcuterie... choose:
\$4 for 1, \$7 for 2, \$10 for 3, and \$14 for 4

O MORRO

portugal/ soft ripen/ cow's milk/ past.

ALVA

portugal/ semi-firm/ goat's milk/ past.

SÃO JORGE, MATOS

portuguese/ firm/ cow's milk/ past.

HOJA SANTA

texas/ soft/ goat's milk/ past.

CARAWAY CHEDDAR

texas/ firm/ cow's milk/ raw

BLAU DE CABRA

catalunya/ blue/ goat's milk/ past.

ORIOI

catalunya/ mild/ buffalo milk/ past.

RED ROCK

wisconsin-blue cheddar/ firm/ cow/ past.

MANCHEGO ARTEQUESANO

spain/ firm/ sheep's milk/ past.

CHARGUTERIE

COPPA PICCANTE

california / shoulder/ spicy

SALAMI AMERICANO

iowa/ all natural/ black pepper

LOUKANIKI SALAMI

portland/ cumin & garlic spiced

JAMÓN SERRANO

spain/ cured 18 months

MORTADELLA

italy/ pistachio-black pepper

SMOKED SALMON

wild salmon/ house cured & smoked

OCTOPUS SALAME

house made/ freshly ground spices

PRESUNTO IBÉRICO ... 20

black hoof/ acorn fed pigs



FOODING HOUSE & WINE

18% gratuity added for parties of 6 or more

Consuming raw or rare cooked foods may result in food born illness.

PETISCOS

FEIJÃO CON FIDEOS (V) ... 12

gigante bean stew/ kale/ fideo pasta/ garden oregano/ feta/ almond romesco

OPORTOBELLO (GF) (V) ... 12

portobello mushroom/ spinach & artichoke gratin

QUEIJO DE CABRA (V) ... 10

baked goat cheese/ walnuts/ tomato basil

CAMARÕES PIRI-PIRI (GF) ... 12

gulf shrimp/ piri piri pepper/ madeira wine

CATAPLANA MUSSELS (GF) ... 14

black mediterranean mussels/ soffrito/ vinho verde/ garlic butter

SEAFOOD BALCHÃO CURRY ... 16

gulf red snapper/ shrimp/ scallop/ spicy goan curry/ house naan/ basmati rice

POLVO COM BATATAS (GF) ... 16

wood grilled octopus/ mustard seed soffrito/ coriander/ shaak potatoes

SCALLOP FARROTTO ... 14

plancha scallops / cauliflower/ caraway/ turmeric root/ farro-'risotto'/ green peas

BULHÃO PATO CLAMS (GF) ... 13

littleneck clams/ garlic/ vinho verde/ lemon/ chili pepper/ cilantro

PORTUGUESE SQUID FRIED RICE (GF) ... 15

grilled squid/ linguica sausage/ jamon/ dashi/ veggies/ egg/ sesame/ squid ink aioli
* add fried egg \$2 *

CRAB & AVOCADO CROSTINI ... 14

crab meat/ avocado/ herb aioli

PIQUILLO PEPPER RELLENOS ... 11

stuffed piquillo peppers/ gulf shrimp/ crawfish/ almond romesco/ mozzarella

ALMÔNDEGAS MARROQUINO ... 11

lamb meatballs/ mint/ preserved lemon/ pine nuts/ moroccan charmoula

CURRY CHICKEN EMPANADAS ... 10

curry chicken/ green peas/ herb aioli

SMOKED PORK VINDALOO ... 18

Goan spiced pork, red curry, potato, mustard seed raita. Served with basmati rice and naan.

BIFE À PORTUGUESA (GF) ... 14

hanger steak/ fried egg/ piri piri potatoes

LARGE PLATES

ARROZ DE MARISCOS (GF) ... 28

tomato rice/ littleneck clams/ mussels/ scallops/ prawns/ gulf snapper

BACALHAU COM NATAS ... 18

gratin of salted cod/ parsnip & potato/ são jorge cheese/ broa breadcrumbs

ESPETADA DE CARNE ... 45

wood grilled beef/ fresh bay leaves/ coarse sea salt/ batatas fritas/grilled veg/ bolo do caco potato bread

* served hanging table side/ 12 oz. beef tenderloin/ add oporto salad for \$6 *