

**We got the beet — 7**

beets/ apple/ celery/ lemon

**Orangina — 11**

1876 vodka/ combier/ oj/ cava

**BRUNCH DRINKS**

**Pearadise — 8**

pear/ turmeric root/ carrot/  
ginger

**Citrus — 5**

fresh squeezed orange or  
lemongrass lemonade  
~ add spirit gin/vodka/  
tequila for \$6 extra charge ~

**Bloody Maria — 12**

house made tomato mix/  
fixin's/ choice of spirit  
~ vodka/ mezcal/ gin ~

**"Gin Tonic" — \$9**

Brokers Gin, fever tree tonic,  
orange peel, and mint.

**BRUNCH PETISCOS**

**Sunday Bread — 5**

brunch breads served w/ jam & butter  
~ refills \$3 ~

**Batatas Bravas (v) (gf) — 7**

crispy potato/tomato/piri piri/garlic aioli

**PÃO com Chorizo — 6**

potato bread w/ spanish chorizo

**Deviled Eggs (gf) (v) — 6**

tarragon herb filling/ piri piri cocktail sauce

**Curry Chicken Empanadas — 10**

curry chicken/ green peas/ herb aioli

**Lunch Petiscos Plate — 11**

serrano ham/ manchego cheese/ marinated olives/  
almonds/ fresh fruit/ pickled veg

**Rabanadas (v) — 11**

Portuguese spiced 'french' toast soldiers/ cinnamon/  
honey/ port wine/ lemon zest/ berries

**Oportobello (gf) (v) — 12**

portobello mushroom/ spinach & artichoke gratin

**PORTO Shrimp & Grits (gf) — 16**

white corn & manchego kale polenta/ chorizo  
sausage/ gulf shrimp/ salsa verde/ spanish fried egg

**SOUP & SALADS**

**Canja (gf) — 7**

chicken soup /rice/ mint/ lemon

**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

**Caldeirada (gf) — 14 cup / 21 bowl**

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

**Caldo Verde (gf) (v) — 7**

potato soup /kale/chorizo  
~ (v, no chorizo) ~

**Sopa De Tomate (v) — 8**

madeira tomato & onion soup/ olive oil confit  
onions/ garden oregano/ crouton migas/ parmigiano  
~ add a poached egg \$2 ~

**EGGS**

**Bacalhau a' Bras (gf) —**

11

shredded salted cod/ shoestring  
potatoes/ egg / olives/ grilled  
bread

~ add linguica 2\$ ~

**Mãe galinha — 12**

egg in a hole/ crispy jamon/  
são jorge cheese/ salt cod salad/  
saffron salsa de holandesa

**Romesco Burger — 13**

wood grilled house ground  
burger/ manchego/ almond  
romesco / spinach/ tomato/  
challah bun  
~ add bacon or fried egg \$2 ea.  
~

**Farmers Market**

**"Tortilha" (v) (gf) — 12**

potato egg tart/ seasonal  
veggies/ goat cheese/  
~ served w/ batatas & fruit ~

**Bacon, Egg, & Cheese**

**'Sanduiche' — 12**

buttered brioche/ spanish fried  
egg/ tomato/ bacon/ spinach/  
manchego cheese/ piri piri aioli

**SANDWICHES**

**Mushroom Tartine (v)**

— 11

topless sandwich/ white bean  
hummus/ wood grilled  
mushroom/ melted mozzarella/  
avocado/ arugula salad/  
parmigiano cheese

**Shakshuka (v) — 12**

baked sous vide eggs/  
moroccan harissa tomato/ goat  
cheese/ grilled bread

**Migas Portuguesa — 14**

garlic croutons/ peppers/  
scrambled eggs/ bacon/  
linguiça sausage/ piri piri/  
manchego cheese/ avocado  
~ served with batatas & fruit ~

**Prego Especial — 14**

marinated hanger steak  
sandwich/ garlic aioli/ ham/  
gouda cheese/ lettuce/ campari  
tomato/ madeira potato bun/  
batatas fritas  
~ add fried egg \$2 ~

**ARROZ**

**Arroz de Mariscos (gf) — 28**

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

**Paelha Portuguesa (gf) — 42**

saffron rice/ linguica sausage / chorizo sausage/  
hanger steak/ gulf shrimp/ bacalhau/ clams/ mussels/  
charred chili  
~ allow up to 20 minutes.... ~