

Soup

Daily Soup Feature	6
Shrimp Bisque	8

Salads

Arugula salad with prosciutto, mustard dressing, and shaved parmesan cheese	15
Baby spinach with spiced pecans, crunchy mustard dressing, and parmesan tuiles	15
Mixed green Salad with crumbled goat cheese and balsamic vinaigrette	15
Heirloom tomato carpaccio with goat cheese, extra virgin olive oil and port wine reduction	15

Appetizers

Bruschetta grilled house baked baguette, basil pesto, ripe plum tomato salsa, and asiago cheese	10
Shrimp Piri Piri sautéed in Piri Piri sauce	17
Gambas a La Plancha grilled tiger shrimps sautéed in olive oil, garlic, white wine, lemon juice, herbs, and brandy	24
Calamari Rings battered in house, with chef's own tartar sauce	15
Grilled Smoked Chouriço Sausage flamed in Grappa	half 12 / full 21
Sardine Bruschetta with fennel-lemon preserve	15
Fresh Oysters	3 / each
Roasted Bone Marrow with shallot confit and garlic toast	20
Tripa (Tripe) in red sauce	15
Polvo (Baby Octopus) with feijão grilled with puréed cannellini beans and salsa verde	21

Fish

Pan-Seared Halibut with eggplant purée, fennel, and raisins	35
Maple Roasted Salmon with bacon, corn, and blueberry potato cake	25
Pan-Fried Red Snapper with mushroom, black olive ragout and artichoke	25
Dourada (grilled whole) with celery root, potato purée and asparagus	27
Robalo (grilled whole) with celery root, potato purée and asparagus	27
Roasted European Bass on a seafood and green pea ragout	35
Grilled Sardines with cracked garlic, roasted potatoes, and sautéed bell peppers	25
Grilled Squid with lemon, garlic, cumin, olive oil, chopped coriander, and a cherry tomato risotto	25
Grilled Bacalhau (salt cod) with lemon, thyme, olive oil, roasted garlic potatoes, and sautéed bell peppers	27
Grilled Succulent Octopus with salmoriglio sauce, roasted garlic potatoes, and cherry tomatoes	35

Meat

Chef's Frenched Pork Chop with Red Onion Soubise with roasted potatoes, sautéed bell peppers, and mushrooms	27
Piri Piri Chicken grilled to perfection with fresh cut fries, green salad, and Piri Piri sauce	22
Chicken Paillard grilled with salsa verde over mixed greens, crumbled goat cheese, fresh herbs, and balsamic vinaigrette	22
10 oz. Angus steak topped with fried egg, chef's own peppercorn sauce, and fresh cut fries	33
Rack of Lamb grilled with our own mint & peppers sauce, over mushroom risotto	35

Pasta

Seafood Linguini with saffron tomato sauce, piri piri and parsley	29
Rigatoni alla Gricia tossed with black pepper and pecorino romano, and parmesan tuiles	18
Spaghetti Cacio and Peppe with butter, peppercorns, pecorino romano, and parmesan tuiles	18

Something on the Side

Bubble & Squeak sautéed shallots, potatoes, brussel sprouts, and nutmeg	10
Sautéed brussel sprouts over garlic cream	10
Crunchy green beans with shaved grana padano and truffle oil	10

Dessert

Crème Caramel	8
Molotof - meringue of egg whites and lemon	8
Natas do Ceu (Heavenly Cream)	8
Chocolate Mousse	8
Orange Blossom Rice Pudding	8
Feature Dessert	8

Kids

Fish & Chips	10
Grilled cheese sandwich & frites	10
Pasta	10
Chicken fingers with french fries	10

All prices and item availability are subject to change without notice. Applicable taxes are not included.