

🌀 Anniversary Menu 🌀

🌀 STARTERS 🌀

Salted Cod Hushpuppies	10	Chourico Con Ovo	11
<i>Cod fritters served over a pickled cucumber slaw with a mustard aioli dip.</i>		<i>Chourico sausage stewed with onions, baby potatoes and a poached egg.</i>	
Shrimp Bisque	10	Fried Calamari	13
<i>A creamy soup flavored with roasted shrimp, dark roux and garnished with cilantro oil.</i>		<i>Tender rings of fried squid served with our signature dip.</i>	

🌀 ENTREES 🌀

Leitao	24	Pork and Clams	23
<i>Slices of roasted suckling pig served with roasted baby potatoes and tomato salad.</i>		<i>Pan fried marinated pork tossed with clams, mussels and potatoes in a paprika garlic-wine sauce.</i>	
Bacalhau à Gomes de Sá	26	Cozido	22
<i>A portion of milk poached salted cod served with scalloped potatoes, onion confit, olive purée and egg garnish.</i>		<i>A pot au feu of roast beef, salted pork, cabbage, beans and a selection of Portuguese sausages served with rice.</i>	

🌀 DESSERTS 🌀

Molotoff	7	Douro Cake	7
<i>A light, airy oven poached meringue cake topped with Port sauce and toasted almonds.</i>		<i>A rich chocolate cake served with Port wine flavored berries.</i>	
Crème Caramel	7	‘Pasteis de Nata’ Martini	7
<i>Baked egg custard flavored with caramel</i>		<i>Flaky puff pastry layered with Portuguese custard and dusted with cinnamon.</i>	