DINE-OUT VANCOUVER MENU

APPETIZERS (Choose one)

SOUP OF THE DAY

A comforting bowl that captures the essence of Portuguese home cooking.

GREEN SALAD

Lettuce, tomatoes, cucumbers, onions with our house dressing.

PRAWNS PIRI-PIRI

Pan seared with olive oil, garlic, butter and Piri-Piri.

COD CAKES

Shredded cod, potatoes, eggs, garlic, green onion-deep fried.

ENTRÉES (Choose one)

LAMB SHANK

Slow cooked in oven with diced vegetables, tomatoes in a demi-glace sauce.

GRILLED SARDINES

Traditional on the grill with rock salt. Served with potatoes and green salad.

CHICKEN TAGINE

Slow cooked in oven in a saffron broth with ginger, green and red peppers.

CHOURIÇO AND CLAMS

Traditional portuguese-garlic, piri-piri in a white wine sauce.

DESSERTS (Choose one)

PUDDING CARAMEL-FLAN

Eggs, milk, sugar, and caramel.

PASTEL DE NATA (2)

Portuguese egg custard tart pastry, dusted with cinnamon.

