

# PCOV

## APPETIZERS

### PORTUGUESE FRIES

\$9

Savour the crispiness of our Portuguese Fries – golden on the outside, fluffy on the inside. The perfect accompaniment to any main course.

### CHOURIÇO

\$13

Experience the bold and smoky flavour of our Chouriço. A sausage that embodies the essence of Portuguese culinary tradition.

### PRAWNS PIRI-PIRI

\$17

Plump and succulent prawns, grilled to perfection and generously coated in our signature Piri-Piri sauce.

### STEAMED CLAMS

\$27

Delight in the freshness of our Steamed Clams. Served in a fragrant broth, these tender clams are a true celebration of the sea.

### DEEP FRIED COD CAKES

\$13.5

A delightful appetizer that showcases the timeless appeal of Portuguese seafood.

### GRILLED SQUID

\$18

Tender squid kissed by olive oil, Piri-Piri, white wine, and garlic. Grilled to smoky perfection, a coastal Portuguese delight.

### SALTED RIBS

\$14

Treat yourself to the savoury goodness of our Salted Ribs. Slow-cooked to perfection, these ribs are a flavourful testament to Portuguese culinary mastery.

### SHRIMP PATTIES

\$15

Dive into the irresistible allure of our Shrimp Patties, a harmonious blend of succulent shrimp and aromatic Portuguese spices.

### CHICKEN WINGS

\$12

Indulge in crispy perfection with our chicken wings, available in hot, salt & pepper, or BBQ. Flavourful bites for every craving.

## MAIN COURSES

## SOUP & SALAD

### SOUP OF THE DAY

\$9

Embrace the warmth of our Soup of the Day, a comforting bowl that captures the essence of Portuguese home cooking.

### SEAFOOD SOUP

\$11

Dive into the flavours of the ocean with our Seafood Soup. A medley of fresh seafood in a rich and savoury broth, offering a taste of the sea in every spoonful.

### FRESH SALAD

\$10.5

Elevate your dining experience with our Fresh Salad. Crisp greens, vibrant vegetables, and a tantalizing dressing come together to create a refreshing side that complements any main course.

## SANDWICHES

### BIFANA

\$11.5

Delight in the simplicity of the Bifana – seasoned pork sandwiched in a crusty roll. A beloved Portuguese street food favorite, perfect for a quick and tasty bite.

### BIFANA WITH FRIES

\$15

Upgrade your Bifana experience with a side of our crispy Portuguese Fries. A perfect pairing of savoury and satisfying flavours.

### PREGO

\$15

Sink your teeth into the Prego – a succulent beef sandwich that's sure to satisfy your cravings for a hearty and flavourful meal.

### PREGO WITH FRIES

\$18.5

Elevate your Prego experience with a side of our golden and crispy Portuguese Fries. A satisfying combination that's perfect for those who appreciate a well-rounded meal.

## SEAFOOD

### ⊕ GRILLED SARDINES

\$25

Expertly prepared and served alongside a bed of perfectly seasoned potatoes and a crisp, refreshing salad.

### GRILLED DORADA

\$33

Experience this delicious fish found in the Mediterranean and grilled whole to perfection.

### GRILLED OR POACHED HALIBUT

\$38

Indulge in the delicate taste of the sea with your choice of Grilled or Poached Halibut. Our chefs masterfully prepare this premium fish to perfection, ensuring a dish that's both tender and flavourful.

### GRILLED OR POACHED BACALHAU

\$38

Delight in the flaky texture and rich flavour of this classic dish, served with a touch of culinary finesse.

### PORK AND CLAMS

\$36

This expertly crafted dish features tender pork and clams in a savoury blend of spices, offering a taste that's uniquely Portuguese.

### ⊕ CHOURIÇO AND CLAMS

\$29

Treat your taste buds to the perfect union of chouriço and clams. Our expertly crafted dish features tender chouriço and succulent clams in a savoury blend of spices.

### ⊕ BACALHAU A CASA WITH FRIES

\$29

Embark on a culinary journey with our Bacalhau a Casa. Salted cod, lovingly prepared and served with golden fries.

## MEAT

### ⊕ BITOQUE WITH PORTUGUESE FRIES

\$31

A succulent marinated steak topped with a fried egg and accompanied by our signature Portuguese Fries.

### GRILLED FEBRAS

\$24

Juicy pork slices, expertly grilled to perfection, ensuring a dish that's both hearty and delicious.

## DESSERT

### CARAMEL PUDDING

\$10

Indulge in the velvety richness of our Caramel Pudding. A decadent dessert that combines the smoothness of caramel with the timeless appeal of Portuguese sweets.

### PASTEL DE NATA

\$3.5

Portuguese egg custard tart pastry, dusted with cinnamon.

⊕ A PCOV Community Favourite

*Prior to ordering, please inform our server of any food allergies or intolerances, as we are dedicated to crafting a personalized and safe dining experience tailored to your unique preferences.*

# PCOV

## HOUSE WINE

(Red or White)

6 OZ. GLASS	\$9
9 OZ. GLASS	\$12
HALF LITRE	\$20
1 LITRE	\$32

## SPARKLING & WHITE WINE

(All bottles are 750ml)

CASAL GARCIA (PORTUGAL)	\$31
GAZELA (PORTUGAL)	\$31
SANTA RITA (CHILE)	\$39
SANDHILL (BC)	\$39
TINHORN CREEK (BC)	\$39

## RED WINE

(All bottles are 750ml)

PERIQUITA (PORTUGAL)	\$29
CONFIDENCIAL (PORTUGAL)	\$41
MASI (ITALY)	\$42

## SEASONAL BEER

GLASS (250ml)	\$5.50
SLEEVE (400ml)	\$6.50
PINT (500ml)	\$7.50
PITCHER (1.89 L)	\$25.50

## CARLSBERG BEER

GLASS (250ml)	\$5.50
SLEEVE (400ml)	\$6.50
PINT (500ml)	\$7.50
PITCHER (1.89 L)	\$25.50

ALL BEVERAGE PRICES DO NOT INCLUDE APPLICABLE TAXES

## BOTTLED BEER & CIDER

DOMESTIC BEER (341ml)	\$6.25
IMPORTED BEER (330ml)	\$7
NON-ALCOHOLIC BEER	\$5
APPLE CIDER / PEACH CIDER	\$7

## SPIRITS

(1 oz. plus applicable taxes)

RUM	\$8
VODKA	\$8
MARTINI	\$7
GRAND MARNIER	\$8
COGNAC	\$11
PORT	\$8
WHISKY	\$8
GIN	\$8
GRAPPA (ITALY)	\$8
CROWN ROYAL	\$8
PREMIUM SCOTCH	\$8
AGUARDENTE VELHA	\$10
BRANDY	\$8

## NON-ALCOHOLIC

COCA-COLA / 7-UP / GINGER ALE	\$3.5
SUMOL	\$3.5
SPARKLING WATER	\$3.5

## COFFEE

ESPRESSO	\$3.5
AMERICANO	\$4.75
LATTE	\$5.75
CAPPUCCINO	\$5.75
TEA	\$4.75

## BECOME A MEMBER OF THE PORTUGUESE CLUB OF VANCOUVER



→ Exclusive access to club events  
hosted at the PCOV.

→ Joining is  
quick & easy.

→ Membership is only  
\$50 CAD, billed annually.



SCAN TO BECOME A MEMBER