

# PCOV

## 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 CACCIATORE

Hearty, rustic stew made with chicken and vegetables simmered in a rich tomato sauce.

#### CHOURIÇO AND CLAMS

Traditional portuguese-garlic, piri-iri 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.



# \$45

OFFER VALID JANUARY 21 – FEBRUARY 8, 2026