

LUNCH
MENU
→←

RESTAURANT

34

AND BAR

MODERN
PORTUGUESE
→←

PETISCO SMALL PLATES

BREAD & BUTTERS | \$5

Salted, Honey Piri Piri & Smoked

FRESH CHEESE | \$13

Local Cow's Milk, Pimenta Moida

CARNE *Meat*

CALDO VERDE	\$9
<i>Chouriço</i>	
BIFANA	\$13
<i>Pork Loin Sandwich, Pimenton, Mustard</i>	
MORCELA De ARROZ	\$13
<i>Pineapple</i>	
CROQUETES DE JAMON	\$13
<i>Piri Piri Aioli</i>	
PREGO	\$23
<i>Portuguese Steak Sandwich</i>	

VERDURA *Vegetables*

TOMATOES	\$13
<i>Pepper "Nduja", Tomato Vinaigrette</i>	
BATATAS BRAVAS	\$13
CARROTS	\$11
<i>Citrus, Pine Nut "Cream"</i>	
MUSHROOMS	\$13
<i>Black Truffle Vinaigrette, Egg Yolk</i>	
LETTUCE	\$11
<i>Anchovy, São Jorge, Jamón Vinaigrette</i>	

PEIXE *Seafood*

BACALHAU À BRÁS	\$19
<i>Salt Cod, Crispy Potato, Olives</i>	
<i>Add Caviar +\$20</i>	
SALT COD FRITTERS	\$19
<i>Roe Aioli</i>	
SARDINE PATE TOAST	\$13
<i>Anchovy, Trout Roe</i>	

CRUDO	\$17
<i>Gulf Fish, Cucumber, Pimenton, Gazpacho</i>	
<i>Dashi</i>	
PORK & CLAMS	\$19
<i>Vegetable Pickle</i>	

PRATO PRINCIPAIS MAIN COURSE

DUCK RICE <i>Chouriço, Orange</i>	\$47
OCTOPUS <i>White Sweet Potato, Red Wine</i>	\$31
SEAFOOD RICE <i>Lobster, Shrimp, Clams, Mussels</i>	\$65

PROPRIETORS: EMERIL & E.J. LAGASSE, CHEF DE CUISINE: CHRIS DOS REIS, GENERAL MANAGER: JEFF SCHWARTZ