

LUNCH
MENU
→←

RESTAURANT

34

AND BAR

MODERN
PORTUGUESE
→←

PETISCO SMALL PLATES

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	\$21
<i>Portuguese Steak Sandwich</i>	

VERDURA *Vegetables*

TOMATE	\$13
<i>Pepper "Nduja", Tomato Vinaigrette</i>	
BATATAS BRAVAS	\$13
CARROTS	\$11
<i>Pine Nut Cream</i>	
MUSHROOMS	\$21
<i>Black Truffle Vinaigrette, Egg Yolk</i>	
LETTUCE	\$11
<i>Jamón Vinaigrette, São Jorge Cheese</i>	

PEIXE *Seafood*

BACALHAU À BRÁS	\$29	CRUDO	\$17
<i>Salt Cod, Crispy Potato, Olives, Caviar</i>		<i>Gulf Fish, Cucumber, Pimenton, Gazpacho Dashi</i>	
PASTÉIS DE BACALHAU	\$11	PORCO ALENTAJANA	\$19
<i>Salt Cod Fritters</i>		<i>Pork & Manila Clams</i>	
SARDINE PATE TOAST	\$12		
<i>Anchovy, Trout Roe</i>			

PRATO PRINCIPAIS MAIN COURSE

ARROZ DE PATO <i>Duck Rice, Chouriço, Agulha Rice</i>	\$47
OCTOPUS <i>White Sweet Potato, Red Wine</i>	\$31
CATAPLANA <i>Poached Halibut, Mussels, Manila Clams</i>	\$37

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