

COUVERT *Snacks & Bites*

- MARINATED OLIVES \$7
- FRESH CHEESE \$13
Local Cow's Milk, Pimenta Moida
- VINEGAR POTATO CHIPS \$15
Jamón Ibérico
- PAO COM TOMATE \$15
Jamón Ibérico
- SARDINE PATE TOAST \$13
Anchovy, Trout Roe
- SALT COD FRITTERS \$13
Roe Aioli
- JAMÓN CROQUETAS \$13
Piri Piri Aioli
- "THE CONE" \$17
Jamón Ibérico, São Jorge Cheese
- JAMÓN DE IBÉRICO DE BELLOTA \$49
Hand Cut 100% Acorn Fed, 1.5 oz
- CHEESE PLATE.....\$21/\$41
Selection of 2 or 4 Cheese
- IBÉRICO PLATE \$49
Jamón Ibérico de Pastar, Ibérico Lomo, Salchicon de Bellota, Chorizo, Ibérico de Belotta
- CONSERVA \$17
Chef's Selected Tin Fish, Pickles, Bread & Butter

BREADS & BUTTERS

*Salted, Honey Piri Piri
and Smoked*

\$9

RESTAURANT

34

AND BAR

FROM THE FIREPLACE

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| MUSHROOMS\$13
<i>Black Truffle Vinaigrette</i> | MORCELA DE ARROZ \$13
<i>Portuguese Blood Sausage, Pineapple</i> |
| WHOLE PIRI PIRI CHICKEN \$49
<i>Triple-Cooked Chips, Pickles</i> | SHRIMP SAN MIGUEL \$25
<i>Coriander, Pimenton</i> |
| WHOLE FISH MP
<i>Pink-Eyed Pea Molho Cru,
Pil Pil, Fennel Salad</i> | OCTOPUS \$31
<i>White Sweet Potato, Red Wine</i> |
| | 10 oz. PRIME FILET OF. BEEF.....\$83
<i>Potatoes, Onion, Kale</i> |

ARROZ *Rice for the Table*

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|--|--|
| DUCK \$47
<i>Chouriço, Orange</i> | PAELLA \$57
<i>Gulf Shrimp, Rabbit</i> |
| SEAFOOD \$65
<i>Lobster, Shrimp, Clams, Mussels</i> | VEGETABLE PAELLA \$43
<i>Artichoke, Mushrooms</i> |

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

20% SERVICE CHARGE WILL BE APPLIED TO GROUPS OF 6 OR MORE 3% PROCESSING FEE
WILL BE ADDED TO ALL CREDIT CARD PAYMENTS

PETISCOS *Shareables*

- THE PREGO\$23
Portuguese Steak Sandwich, Spanish Chorizo, Honey
- BACALHAU À BRÁS \$19
Salt Cod, Crispy Potato, Olive Add Caviar (\$20)
- BATATAS BRAVAS\$13
- PORK & CLAMS\$19
Vegetable Pickle
- CRUDO\$17
Gulf Fish, Cucumber, Pimenton, Gazpacho Dashi
- PICA PAU\$29
Filet, White Wine Mustard Sauce

VERDURA *Vegetables*

- TOMATOES \$13
Pepper "Nduja", Tomato Vinaigrette
- LETTUCE \$11
Anchovy, São Jorge, Jamón Vinaigrette
- CARROTS \$11
Citrus, Pine Nut "Cream"

