

COURVERT *Snacks & Bites*

- MARINATED OLIVES.....\$7
- VINEGAR POTATO CHIPS.....\$21
Jamón Ibérico
- PÃO COM TOMATE.....\$17
Jamón Ibérico
- SARDINE PATE TOAST.....\$13
Anchovy, Trout Roe
- SALT COD FRITTERS\$13
- “THE CONE”.....\$17
Jamón Ibérico & São Jorge Cheese
- JAMÓN DE IBÉRICO DE BELLOTA.....\$49
Hand Cut 100% Acorn Fed, 1.5 oz
- CHEESE PLATE.....\$23/\$41
Selection of 2 or 4 Cheese
- IBÉRICO PLATE\$49
Jamón Ibérico de Pastar, Ibérico Lomo, Salchicon de Bellota, Chorizo
- CONSERVAMP
Chef’s Selected Tin Fish, Pickles, Butter & Bread

BREAD & BUTTER

\$7

RESTAURANT 34 AND BAR

FROM THE FIREPLACE

GRILLED GREENS.....\$13 <i>Kale, Turnip Greens, Meyer Lemon</i>	MORCELA DE ARROZ.....\$13 <i>Portuguese Blood Sausage,Pineapple</i>
GREEN PEAS.....\$15 <i>Chourico, Red Pepper Chutney, Cured Egg Yolk</i>	SHRIMP SAN MIGUEL.....\$25 <i>Coriander, Pimenton</i>
PIRI PIRI CHICKEN.....\$35 <i>Half Chicken, Vegetable Salad, Kumquat, Potato Chips</i>	MARKET FISH.....\$45 <i>Eggplant, Anchovy, Portuguese Sauce</i>

ARROZ *Rice for the Table*

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| DUCK.....\$47
<i>Chouriço, Orange</i> | PAELLA.....\$57
<i>Black Rice, Gulf Shrimp, Squid, Chourico, Saffron Aioli</i> |
| VEGETABLE PAELLA.....\$43
<i>Artichoke, Mushrooms</i> | |

PETISCO *Shareable*

- THE PREGO.....\$25
Portuguese Steak Sandwich, Filet Mignon, Spanish Chorizo, Honey
- BIFANA\$13
Pork Loín Sandwich, Pimenton Mustard
- BACALHAU À BRÁS.....\$21
Salt Cod, Crispy Potato, Olive Add Caviar (\$34)
- BATATAS BRAVAS.....\$13
- PORK & CLAMS\$19
Vegetable Pickle
- TUNA TORO\$19
Gordal Olives, Portuguese Sauce

VERDURA *Vegetables*

- TOMATOES.....\$13
Pepper “Nduja”, Tomato Vinaigrette
- LETTUCE.....\$13
Jamón Vinaigrette & São Jorge Cheese
- CARROTS.....\$13
Pine Nut Cream



PROPRIETORS: EMERIL & E.J. LAGASSE, CHEF DE CUISINE: CHRIS DOS REIS

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