



JULY 21-31

Dine Downtown San Jose

Prix Fixe Menus • Chef Specials
Food & Drink Pairings



3 – course Menu \$40

Flour & Water

Bread (*Portuguese wheat bread*)
Broa (*Portuguese corn bread*)
Bread & Broa (*two slices of each*)

Let's get started

Cured olives
Lupini beans
Flamed chouriço
Blood sausage
Codfish cakes
Chicken mini pie
Shrimp fritters
Meat croquettes

Leaves & Legumes

Kale soup (*Caldo Verde*)
Cauliflower & almond soup
Vegetables, sautéed
Potato salad (*Salada russa*)
Green beans, tempura
Spinach, creamed
Asparagus rice
Mushroom rice

Please choose one

Shells & Claws

Clams, in wine & lemon juice
Mussels, in white wine & butter sauce
Shrimp in a garlic sauce
Prawns, grilled

Tentacles & Scales

Octopus cold salad
Octopus, oven roasted in olive oil
Codfish (*Bacalhau com Natas*)
Codfish (*Bacalhau à Brás*)
Cuttlefish, tempura
Fish, cataplana

Feathers & Bones

Pig's ear salad
Beef tongue in tomato sauce
Beef tripe and bean stew
Chicken gizzards, stewed
Duck rice
Linguiça with peas
Filet mignon, cubed &
sautéed in garlic sauce
Pork & Clams

Please choose one

Sweet Endings

Chocolate mousse
Sweet rice
Flan
Orange tort
Almond tart
Cream tart
Pastel de Nata

Please choose one