



Appetizers/ Aperitivos

Ameijoa ao natural	\$ 17.00
<i>Clams in Half Shell</i>	
Ameijoa a Bolhao Pato	\$17.00
<i>Clams in Garlic Sauce</i>	
Ameijoa com Bacon	\$18.00
<i>Clams with Bacon</i>	
Camarao a Guilho	\$18.00
<i>Shrimp in Garlic</i>	
Lulas Fritas	\$17.00
<i>Fried Calamari</i>	
Chourico a Minhoto	\$18.00
<i>Portuguese Sausage Minhoto Style</i>	
Tabua de Charcutaria.....	\$25.00
<i>Charcuterie Platter</i>	
Guacamole w\Chips.....	\$16.00



Seafood / Marisco

Parrilhada de Marisco P/2pp	\$78.50
<i>Platter of Seafood Combination 2pp</i>	
Parrilhada de Marisco P/3pp	\$110.50
<i>Platter of Seafood Combination 3pp</i>	
Parrilhada de Marisco P/4pp	\$152.00
<i>Platter of Seafood Combination 4pp</i>	
Camarao a Mocambique	\$40.00
<i>5 Jumbo Shrimp (House) Style</i>	
Camarao a Guilho	\$24.00
<i>Shrimp in Garlic Sauce</i>	
Camarão Panado	\$25.00
<i>Breaded Shrimp</i>	
Camarão Grelhado	\$25.00
<i>Grilled Shrimp</i>	
Lagosta Grelhada	\$ MP
<i>Grilled Lobster</i>	
Lagosta Recheada	\$ MP
<i>Stuffed Lobster</i>	
Rabo de Lagosta Grelhado	\$ MP
<i>Grilled Lobster tail</i>	
Paelha a Marinheira	\$25.50
<i>Seafood Paelha Marinera Style</i>	
Mariscada em Salsa verde	\$25.50
<i>Seafood Mariscada in green sauce</i>	
Mariscada a Zarzuela	\$25.50
<i>Seafood Combination in Red Sauce</i>	
Arroz de Camarão	\$23.00
<i>Rice w/ shrimp</i>	



Fish / Peixe

Bacalhau a Minhoto	\$25.50
<i>Codfish Minhoto Style</i>	
Bacalhau Assado a Casa	\$25.50
<i>Grilled Codfish w/Onions and Pepper</i>	
Bacalhau C/Natas	\$24.00
<i>Codfish w/Heavy cream</i>	
Bacalhau a Bras	\$24.00
<i>Codfish w/Egg and Fries</i>	
Salmão Grelhado	\$26.00
<i>Grilled Salmon</i>	
Polvo a Lagareiro	\$29.50
<i>Grilled Octopus Lagareiro Style</i>	
Filetes de Solha a Meunier	\$19.50
<i>Filet of Sole Meunier Style</i>	
Filetes a Delicia	\$21.00
<i>Filet of Sole w/Banana</i>	
Filetes a Minhoto	\$23.00
<i>Fish Filet w/Clams & Shrimp</i>	



Meat / Carnes

Medalhão a Chefe	\$ MP
<i>Filet Mignon w/Shrimp, Ham & Cheese</i>	
Bife a Minhoto	\$30.00
<i>Shell Steak w/ Clams, Shrimp & Mushrooms</i>	
Bife na Telha	\$27.00
<i>Shell Steak Cooked on Roof Tile</i>	
Mar & Terra	\$ MP
<i>Surf & Turf</i>	
Filet Mignon c/Cogumelos	\$MP
<i>Filet Mignon w/ Mushrooms</i>	
Costoletas de Porco ao Alho	\$21.00
<i>Port Chops in Garlic Sauce</i>	
Bitoque	\$18.00
<i>Steak and Egg</i>	
Picadinho Misto c/Camarão	\$21.00
<i>Sautéed Pork & Beef Cubes w/Shrimp</i>	
Picadinho de Porco	\$18.00
<i>Sautéed Pork Cubes</i>	
Peito de Frango a Scarpariella	\$21.00
<i>Chicken Scarpariella</i>	



BBQ Meats / Carnes Grelhadas

Rodizio	\$46.00
<i>Meat Combination (per Person only)</i>	
Picanha	\$48.00
<i>BBQ Top Sirloin</i>	
½ Picanha.....	\$35.50
½ Top Sirloin	
Costolas de Vitela na Brasa	\$26.00
<i>Grilled Veal Chops</i>	
Bife da Vazia	\$27.00
<i>Grilled Shell Steak</i>	
T-Bone Steak na Brasa	\$36.00
<i>Grilled Shell Steak</i>	
Porterhouse na Brasa	\$52.00
<i>Porterhouse Cooked in charcoal</i>	
Costela de Vaca 3 pecas Grelhadas	\$35.00
<i>Grilled Short Ribs (3 pc)</i>	
Costoletas de Porco Grelhadas	\$18.00
<i>Grilled Pork Chops</i>	
Piano de Porco na Brasa	\$21.00
<i>BBQ Baby Back Ribs</i>	
Peito de Frango Grelhado	\$18.00
<i>Grilled Chicken Breast</i>	
½ Frango no Churrasco	\$16.00
<i>½ BBQ Chicken</i>	
Entrecosto na Brasa	\$18.00
<i>BBQ Spare Ribs</i>	



Please be advised that Rodizio ,Picanha and Short Ribs CANNOT BE SHARED and NO DOGGY BAGS for the Rodizio