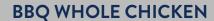
SPECIAL ORDER MENU FOR TAKE OUT OR PRE-ORDERED TO EAT IN

Minimum order 3 people
up to catering for 300
Prices Available Upon Request
Enjoy our Portuguese-style
dishes at your next celebration or meeting!



Order this to share with your family!
Our chicken is first marinated with garlic and sweet paprika then finished on the BBQ.

BBQ SAUSAGE

 Our tasty pork sausages are available mild or hot. Serves one as a meal or three as a shared appetizer.

ROAST BEEF DINNER

Served thick cut with mashed potatoes and homemade garlic-mushroom gravy.

CHICKEN STEW

This wholesome meal includes a generous portion of chicken, potatoes, carrots and green peas and is served with a rich caramelized onion-and-garlic sauce made in-house.

BEEF STEW

This wholesome meal includes a generous portion of beef and potatoes and is served with a rich caramelized onion-and-garlic sauce made in-house.



If you like traditional fish and chips, then this is the meal for you. Our bass is lightly battered and simply prepared with salt and pepper.

SEA BASS

Our bass is cooked on a BBQ and is simply seasoned with salt and pepper. Each order serves 1.

COD FISH

Our cod fish is served with boiled eggs, potatoes, onions and black olives. We prepare our cod in two ways—which is your choice? Served whole or as a casserole similar in style to a lasagna, with layers of fish, potatoes and onions.

Both are delicious.

MACKEREL

Our delicious mackerel is simply prepared with a light batter and is pan-fried.

OCTOPUS

Our octopus is prepared by first cooking it in red wine to create a depth of flavor. Then, it is your choice if it is baked or cooked on the BBQ.

Baked is served with potatoes or rice in a lightly spiced sauce made with olive oil, onions and garlic.

BBQ octopus is served with boiled potatoes or rice in a lightly spiced sauce made with olive oil, garlic and parsley.

PORTUGUESE HUNTER-STYLE STEW

Choose from either lamb, goat or rabbit. Each choice is simmered slowly on low heat with red wine then baked with potatoes so the meat is incredibly tender. Served with a home style sauce made with onion, garlic and olive oil.

FEIJOADA

This traditional Portuguese stew is made with beans and pork, including some unusual cuts that you may not have tried before. The name comes from feijao, Portuguese for beans, and it is said that Roman soldiers loved this so much that they brought it with them to other regions around the world. Today, versions are popular in Brazil, India and parts of Africa.

ADDITIONAL SIDES CAN BE ORDERED IN TRAYS FOR 15, 20, 40 OR 60 PEOPLE

- PASTA
- · RICE
- POTATOES
 - SALAD
- LASAGNA

PLEASE ENQUIRE FOR DETAILS AND TO DISCUSS YOUR ORDER.

