

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!



BBQ WHOLE CHICKEN

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.



PAN-FRIED FISH FILLET

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.

