



LULAS REHEADAS



Garlic prawns



Sardinhas Fritas



Dusted baby calamari

PETISCOS (Tapas)

Pao com Alho (Garlic Bread)	\$3
Camarao com Alho (Sizzling Garlic Prawns in Olive Oil & mild Chilli)	\$18
Camarao a Portuguesa (Portuguese Style Large Prawns in Lemon, chilli & Garlic)	\$18
Sardinhas Fritas (Fried Portuguese sardines)	\$13
Espetos de carne vaca e chourizo com picante (Mini beef, chourizo skewers topped w/ spicy sauce)	\$17
Polvo grelhado (Grilled octopus w/ olive oil, onion and tomato)	\$19
Chourico grelhado na mesa (Pork chorizo grilled on the table)	\$16
Cordonizes a casa (2 fried quails topped with onions)	\$17
Almondegas a Portugues (Meatballs in a tomato & capsicum sauce)	\$16
Rojoes Tapa (Pork chunks cooked in red wine, topped w/ onions)	\$17
Feijoada tapa (Red bean stew with chourizo, beef and pork)	\$16
Guisado de carneiro tapa (lamb stew w/ carrots, beans, mushrooms)	\$17
Asinhas de frango (marinated chicken wings w/onions)	\$13
Asinhas de frango picantes (Spicy wings)	\$13
Ameijoas (vangole clams)	\$19
Mexilhao a espanhola (Mussels with tomato & Capsicum sauce)	\$19
Lulas com sal e pimenta (Fried salt and pepper calamari)	\$13
Aneis de lulas panadas (Fried crumbed calamari rings)	\$13

Pao e manteiga (plain bread and butter)	\$2
Lulas Recheadas (Calamari stuffed with bacon, Calamari, bread and pine nuts cooked in tomato based sauce)	\$19
Lulas fritas (Pepper Dusted baby calamari)	\$13
Rissois de Camarao ou Carne (Prawns or Meat Empanadas)	\$3 each
Pasteis bacalhau (savoury codfish and potatoes cake)	\$3 each

Vegetarian Tapas

Cogumelos com alho (Garlic mushrooms)	\$13
Cogumelos em crème a casa (creamy mushrooms)	\$13
Queijo haloumi (haloumi cheese)	\$12
Batatas Bravas (Fried cubed potatoes w/ mayo & spicy sauce)	\$12
Batatas Aioli (Fried cubed potatoes w/ Garlic sauce)	\$12



Side order

Bowl of chips	\$4
Bowl of fried round potatoes	\$6
Bowl of rice	\$4
Wedges	\$5

Wash it all down with our popular SANGRIA

