

Restaurant Week Winter 2009
Alfama, fine Portuguese cuisine

ALMOÇO/LUNCH

Prix fixe \$24.07 (plus tip & tax)

Entrada / First Course

Caldo Verde Potato and collard green soup with *chouriço*
ou/ or

Salada da Horta

Baby greens, dressed with garlic lemon vinaigrette, walnuts and grated *São Jorge*

Almôndegas de Porco e Camarão ou/or
Steamed pork shrimp and ginger meatballs

Tábua do Fumeiro

Selection of smoked Portuguese sausages, olives & pickles

Prato Principal / Second Course

Bacalhau Espiritual

Velvety gratin of salt cod with shrimp and *São Jorge* crust served with a side salad
ou/ or

Feijoada de Chocos ou/or
Cuttlefish, *chouriço* and white kidney beans stew
served with steamed white rice

Bife à Cavalo ou/ or
Sautéed skirt steak topped with an egg, sunny side up and
served with sweet potato fries

Carne de Porco com Ameijoas ou/ or
A traditional southern Portuguese specialty of
sautéed cubed pork with clams white wine and bell pepper paste sauce with cubed
potato

Sobremesa / Dessert

Serradura A traditional sweet cream mousse layered with “*bolacha maria*”
crumble
ou/ or

Disco Voador

A traditional crunchy walnut and almond tart filled with a sweet egg cream
ou/or

Pastel de Nata

Traditional Portuguese custard cakes, puff pastry & lemon-cinnamon custard
ou/or

Duo de Sorvetes ou Gelados* Choice of today's flavors of sorbet or ice cream

Executive Chef: Francisco Rosa

Uma taxa de 20% será acrescentada à conta de grupos de seis ou mais pessoas

For parties of six or more, an 20% gratuity will be included on the check.

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JANTAR/DINNER

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ENTRADAS/APPETIZERS

(Escolha de/Choice of)

Creme de Abóbora

Cream of roasted butternut squash

Pêra Bêbada com Presunto e Arugula

Poached pear infused in port wine served with arugula and Portuguese prosciutto

Rissóis de Camarão

Shrimp turnovers served with field greens in a Portuguese vinaigrette

Salada de Beterraba com Queijo de Évora

A salad of red beets topped with shaved Évora cheese in a lemon vinaigrette

PRATOS PRINCIPAIS/ENTRÉES

(Escolha de/Choice of)

Badejo salteado com molho de Vinho Verde

Sautéed pollack over mashed potatoes and green beans in a *Vinho Verde* reduction

Lulas Recheadas Stuffed squid filled with Portuguese sausage, bacon, fresh herbs and rice, cooked in a tomato broth and served over mashed potatoes

Feijoada de Porco com Chouriço

A white bean pork *cassoulet* with Portuguese sausage served with white rice

Bife à Marrare

A 6oz. strip-loin steak in a mustard, port and black pepper sauce served with fries and creamy broccoli rabe

SOBREMESAS/ DESSERTS

(Escolha de/Choice of)

Bolo de Queijo com Geleia de Marmelo

Cheesecake served with quince *gelée* and vanilla ice cream

Serradura A traditional sweet cream mousse layered with "*Bolacha Maria*" crumble

Tarte de Feijão e Amêndoa

An almond & white bean tart served with whipped cream and mint leaf

Trio de Sorvetes ou Gelados*

Choice of today's flavors of sorbet or ice cream

**All ice creams featured on the menu are by Paris ice cream*

Executive Chef: Francisco Rosa

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