

FADO

Portuguese and American Cuisine

Complete Dinner Special

\$31

Offered Sunday Through Thursday Nights ~ Friday and Saturday Nights Before 6:00 pm

Includes a Choice of Appetizer, Entree and Dessert

Please Ask Your Server to Recommend a Glass of One of Our Wonderful Portuguese Wines to Best Pair with Your Dinner and Experience at Fado

APERTIVOS ~ STARTER

(Select One)

Peixinhos da Horta ~ Lightly Tempura Battered String Beans Dressed with Our Piri Piri Dill Aioli

Bolotas de Carne ~ Tender and Juicy Portuguese Beef Roundies on a Bed of Black Pepper Truffle Cream Sauce

Sopa do Dia ~ Chef's Daily Creation Made with Amor

Ovos Cozidos ~ Portuguese Styled Devild Eggs with Chourico and a Smoked Paprika Sprinkle

Salada com Queso ~ Baby Field Greens with Toasted Sunflower Seeds, Fuji Apples, Dates, Yellow Peppers, Red Onions and Goat Cheese Tossed with a Maple Honey Cider Vinaigrette

Mexhilões Alfama ~ Prince Edward Island Mussels and Zucchini Slivers in a Light Roasted Red Pepper Cream Sauce

PRATOS PRINCIPAIS ~ ENTREES

(Select One)

Arroz de Pato do FADO ~ Slow Roasted Shredded Duck Simmered with Risotto, Roasted Beets, Carrots, Shitaki Mushrooms and Accompanied by an Apricot Tawny Port Wine Glaze

Costelinha de Porco ~ Fresh Herb and Broa Crusted Pork Chop Stuffed with Queso Fresco, Shallots and Collard Greens Over a Chilled Red Skin Potato Salad with Hickory Bacon

Açorda de Mariscos ~ Traditional Portuguese Seafood Stew with Buttery Rustic Bread Crumbs in a Delicate Saffron and Cherry Tomato Broth

Frango Escuro ~ Slow Baked Dark and Delicious Honey Ginger Chicken Quarters

Sitting Upon Creamy Corn and Parmesan Mashed Potatoes and Wilted Baby Spinach Sprinkled with Garlic Buerre Blanc

Salmão de Vasco da Gama ~ Pan Seared Center Cut Salmon Filet with a Silky Yellow Curry and Almond Sauce with Our House Cabbage Rice and Grilled Kale

Bachalau com Natas ~ Portuguese Mac n' Cheese Codfish, Potatoes and Onions Baked in a Rich Parmesean Garlic Cream

SOBREMESA ~ DESSERT

(Select One)

Verão a Cascais ~ Butterscotch and Vanilla Pudding with Mandarin Oranges, Fresh Whipped Cream and Portuguese Cookies

Mousse de Chocolate ~ Dark Chocolate Mousse with Peanut Butter Chunks

Bolo de Limão ~ Delicate and Light Yellow Cake Layered with a Mascarpone Cream

COMPLETE YOUR MEAL WITH A SELECTION OR TWO FROM OF OUR PROUD and EXTENSIVE PORT WINE LIST

“May you live every day of your life.”

— Jonathan Swift