

FADO

Dinner Menu



PETISCOS ~ APPETIZERS

Pasteis de Bacalhão ~ Traditional Cod Fish and Potato Croquettes 9

Sardinhas Grelhadas ~ Grilled Portuguese Sardines with Smoked Paprika Oil
and a Chopped Tomato Onion Compote 16

Bolinhas de Arroz ~ Fluffy Basmati and Portuguese Cheese Rice Balls
a Top a Puddle of Shallot Cream Sauce 10

Caracois Lisboa ~ Petite Portuguese Snails Bathed in a Delicious White Wine, Fresh Herbs
and Roasted Garlic Broth 15

Salada de Polvo ~ Chopped Tender Octopus Salad with our House Vinaigrette, Boiled New Potatoes,
Red Onions and Scallions 19

Tartare de Salmão ~ North Atlantic Salmon Tartare with Red Onions, Avocado
and a Vinho Verde Vinaigrette
Then Topped with a Sesame Teriyaki Shredded Cucumber Slaw 15

Barca Portuguesa ~ Chilled Cucumber Boat Filled with Fresh Mozzarella and Presunto Wheels,
White Beans and Cherry Tomatoes Dressed with a Balsamic Reduction 12

Lulas Salteada ~ Grilled Jumbo Squid with Chopped Tomatoes Onions and Garlic
Dressed with a Smoked Paprika Oil 14

Lulas Fritas ~ Crispy Fried Squid with a Piri Piri Dill Remoulade and a Horseradish Aioli 14

Afternoon in Portugal ~ A Gathering of White Anchovies, Marinated Mediterranean Spicy Olives,
Imported Aged Portuguese Cheese, Grilled Pork Belly and Garlic Toast Points 18

Mexilhões `a Algarve ~ Prince Edward Island Mussels with Light Curry Cream Sauce
Sautéed with Leeks and Scallions 13

Cascas de Batata Frita ~ Crunchy Thin Fried Potato Skins with a Roasted Garlic Tarragon Aioli
and a Spicy Smoked Pepper Aioli 7

Chourico na Brasa ~ Fresh Handmade Aged and Smoked Portuguese Chourico Flame Roasted 13

SOPA ~ SOUPS

Sopa do Dia ~ Chef Creation of the Day

Caldo Verde `a Fado ~ Traditional Lisbon Soup with Hearty Collard Greens and Chourico 8

Sopa de Mariscos ~ Shrimp, Codfish, Bay Scallops and Delicacies from the Sea
in a Velvet Cream Brandy Broth 9

Sopa de Gaspacho ~ Chilled Creamy Zucchini and Cucumber Gaspacho with Lemon Zest and Basil 8

SALADAS ~ SALADS

Salada `a FADO ~ Grilled Salmon, Roasted Beets, Fig Goat Cheese, Toasted Sugared Walnuts
and Endives with an Orange Citrus Vinaigrette over Mixed Field Greens 22

Salada de Camarão e Veira do Mar ~ Grilled Shrimp and Sea Scallops over Baby Spinach with Avocado,
Endives, Roasted Red Peppers Topped with a Ginger Teriyaki Vinaigrette 24

Pratos Principais ~ Entrees

All Dinner Entree's are Served with Our Portuguese Family Style Salada a Casa

Bacalhãu `a Bras ~ Shredded Salt Cod Tossed Together with Finely Sliced Potato Slivers, Sweet Sautéed Onions, Eggs, Parsley and Black Olives 28

Portuguese Fisherman's Stew ~ PEI Mussels, Bay Scallops, Shrimp, Squid and Little Neck Clams in a Silky Creamy Curry Sauce over Arborio Rice 29

Linguado Filé ~ Almond and Parmesan Crusted Sole with Our Creamy Roasted Red Pepper Puree Over Red Skin Potato and Garlic Spinach Smash 27

Bacalhãu Assado ~ Pan Roasted Fresh Cod with Sautéed Roasted Red Peppers, Onions, Portuguese Olive Oil, Broccoli and Traditional Boiled Potatoes 28

Sohla `a Cascais ~ Broa Crusted Canadian Flounder Sautéed with an Apricot, Red Currants and Roasted Garlic Glaze A Top a Blending of Sautéed Spinach and Thin Potato Sticks 27

Camarão `a Lisbon ~ Jumbo Grilled Shrimp on a Skewer with Peppers, Onions and Zucchini Drizzled with a Brown Butter Lemon Glaze with Traditional Roasted Potatoes 29

Salmão `a Casa ~ Norwegian Salmon Stuffed with Gala Apples, Sunflower Seeds and Goat Cheese on a Bed of Bok Choy and Our House Cabbage Rice with a Citrus Cider Buerre Blanc 28

Cataplana ~ Little Neck Clams and PEI Mussels Swimming with Chourico, Hand Cut Ham, Onions, Roasted Garlic and White Wine over Garden Tomato Risotto 29

Polvo Grelhado ~ Tender Grilled Portuguese Octopus Topped with a Fresh Garlic, Shallot and Olive Oil Drizzle, Boiled Potatoes and Broccoli Florets 34

Paelha da Terra e Mar ~ Pan Roasted Bay Scallops, Baby Shrimp, Clams, Mussels, Squid and Chourico on a Bed of Delicate Saffron Rice and Chamine' Wine Broth 33 with a Half Lobster 39

Peixe do Dia Grelhado ~ Fresh Catch of the Day Served Chef's Preparation
Filet Fish Selection 27 Whole Fish Selection 32

Frango `a Piri Piri ~ Half Seasoned and Roasted Chicken Finished with Our Famous Piri Piri Cream Sauce with Skin on French Fries and Garlic Browned Broccoli 25

Guisado de Galinha ~ All Day Slow Braised Chicken Stew with a Slightly Spicy White Balsamic and Roasted Yellow Pepper Puree Cream Sauce with Cherry Tomatoes Onions, Mushrooms and Potatoes 26

Galinha `a Alfama ~ Tender Chicken Breast Wrapped in Smoked Maple Bacon Stuffed with Figs and Shallots Then Drizzled with a Crimini Mushroom Madeira Wine Glaze over Sliced Almond Basmati Rice 27

Carne de Porco `a Alentejana ~ Marinated Cubes of Tender Pork and Whole Little Neck Clams Stewed with Roasted Red Pepper Puree, Potato Squares, Garlic, White Wine and Parsley 29

Costuleta de Porco ~ Double Cut Pork Chop Stuffed with Zucchini, Roasted Red Peppers and Queijo Fresco Topped with an Armaguinha Pancetta Glaze over Caramelized Onion Mashed Potatoes 28

Bitoque com Ovo a Cavallo ~ Pan Seared and Thinly Pounded Steak Crowned by a Sunny Side Fried Egg and a 1920's Brown Brandy Gravy with French Fries and Chilled Pickled Giardiniera * 27

O Pernil Suíno ~ Slow Roasted Pork Shank over Parmesan and Carrot Rissotto Bathed in a Crimini Mushroom Tawny Port Wine Au Jus 30

Bife Louco ~ Pretzel Crusted Chicken Fried Grass Fed Shell Steak Topped with a Truffle Demi Glaze with Blue Cheese Mashed Potatoes and Sautéed Garlic Baby Spinach 33

Please Inform Your Server If You Have Any Allergies or Special Requests ~ We Will Do Our Best To Accommodate You

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.