

FADO

Dinner Menu



Petiscos ~ Appetizers

Pasteis de Bacalhão ~ TRADITIONAL COD FISH AND POTATO CROQUETTES 8

Ceviche de Portugal ~ DICED DELICIOUS SEAFOOD TIDBITS OF BABY SHRIMP, SQUID, SOLE AND OCTOPUS BRINED WITH LIME JUICE ONIONS, PICKLED MIXED VEGGIES AND GARLIC IN A CRISPY TORTILLA BASKET 17

Bolinhas de Arroz ~ FLUFFY BASMATI AND PORTUGUESE CHEESE RICE BALLS
A TOP A PUDDLE OF SHALLOT CREAM SAUCE 10

Espetada de Carne ~ MARINATED ANGUS BEEF SKEWERS SERVED WITH A PORTUGUESE GREEN OLIVE
AND WHITE ANCHOVY DIPPING SAUCE 10

Caracois Lisboa ~ PETITE PORTUGUESE SNAILS BATHED IN A DELICIOUS WHITE WINE, FRESH HERBS
AND ROASTED GARLIC BROTH 12

Salada de Polvo ~ CHOPPED TENDER OCTOPUS SALAD WITH OUR HOUSE VINAIGRETTE, BOILED NEW POTATOES,
RED ONIONS AND SCALLIONS 17

Croquetes de Salmao ~ NORTH ATLANTIC SALMON, BLUE CHEESE AND BOSCH PEAR CROQUETTES
WITH A SPRINKLE OF A DILL DIJON MUSTARD SAUCE 10

Barca Portuguesa ~ CHILLED CUCUMBER BOAT FILLED WITH FRESH MOZZARELLA AND PRESUNTO WHEELS,
CHICK PEAS AND CHERRY TOMATOES DRESSED WITH A BALSAMIC REDUCTION 11

Lulas `a Grelhada ~ GRILLED JUMBO SQUID TOPPED WITH FRESH GARLIC AND A CHIVE INFUSED SMOKED PAPRIKA OIL 14

Lulas Fritas ~ CRISPY FRIED SQUID WITH A PIRI PIRI DILL REMOULADE AND A HORSERADISH AIOLI 13

Afternoon in Portugal ~ A GATHERING OF WHITE ANCHOVIES, MARINATED MEDITERRANEAN SPICY OLIVES,
IMPORTED AGED PORTUGUESE CHEESE, GRILLED PORK BELLY AND PARMESAN TOAST POINTS 18

Mexilhões `a Algarve ~ PEI MUSSELS SAUTEED IN A SLIGHTLY CREAMY SPINACH PESTO SAUCE
BACON CRUMBLES, WHITE WINE AND GARLIC 12

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 TO ORDER 12

Sopa ~ Soups

Caldo Verde `a Fado ~ TRADITIONAL LISBON SOUP WITH HEARTY COLLARD GREENS AND CHOURICO 7

Sopa de Mariscos ~ SHRIMP, CODFISH, SCALLOPS AND DELICACIES FROM THE SEA IN A VELVET CREAM BRANDY BROTH 8

Sopa de Gaspacho ~ CHILLED CREAMY ZUCCHINI AND CUCUMBER GASPACHO WITH LEMON ZEST AND BASIL 7

Saladas ~ Salads

Salada Primavera ~ GRILLED WEDGE OF FRESH ROMAINE, TOPPED WITH A CREAMY WHITE ANCHOVY
AND A QUEIJO SÃO JORGE DRESSING, A SUNNY SIDE EGG AND SMOKED BACON SPRINKLES 14
WITH GRILLED CHICKEN ADD 5 WITH GRILLED SHRIMP ADD 8

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

Salada Portuguesa ~ CRISPY ROMAINE, BONELESS AND SKINLESS SARDINES, CHOPPED ONIONS, HARD BOILED EGG,
BLACK OLIVES, TOMATOES AND SHAVED MOUNTAIN CHEESE TOSSED WITH OUR HOUSE VINAIGRETTE 18

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 SAUTEED ONIONS, EGGS, PARSLEY AND BLACK OLIVES 26

Portuguese Fisherman's Stew ~ PEI MUSSELS, BAY SCALLOPS, SHRIMP, SQUID AND LITTLE NECK CLAMS IN A SILKY CREAMY CURRY SAUCE OVER ARBORIO RICE 28

Linguado Filé ~ ALMOND AND PARMESAN CRUSTED SOLE WITH A ROASTED RED PEPPER AND CHIVE CREAM SAUCE WITH BABY SPINACH AND POTATO SMASH 27

Salmão `a Casa ~ PAN SEARED CENTER CUT SALMON LAYERED WITH HONEY GOAT CHEESE, GALA APPLES AND SHALLOTS OVER CREAMY KALE RISOTTO WITH A VINHO VERDE LEMON GLAZE 27

Bacalhãu Assado ~ PAN ROASTED FRESH COD WITH SAUTEED ROASTED RED PEPPERS, ONIONS, PORTUGUESE OLIVE OIL, BROCCOLI AND TRADITIONAL BOILED POTATOES 26

Sohla a Cascais ~ BROA CRUSTED CANADIAN FLOUNDER SAUTEED WITH AN APRICOT, RED CURRANTS AND ROASTED GARLIC GLAZE A TOP A BLENDING OF SAUTEED SPINACH AND THIN POTATO STICKS 27

Camarão Mozambique ~ PAN SAUTEED SHRIMP WITH A SPICY PIRI PIRI PEPPER PUREE, ONIONS, GARLIC, SAFFRON AND WHITE WINE SAUCE OVER OUR HOUSE CABBAGE RICE 29

Polvo Grelhado ~ TENDER GRILLED PORTUGUESE OCTOPUS TOPPED WITH A FRESH GARLIC, SHALLOT AND OLIVE OIL DRIZZLE, BOILED POTATOES AND BROCCOLI 33

Cataplã ~ LITTLE NECK CLAMS AND PEI MUSSELS SWIMMING WITH CHOURICO, HAND CUT HAM, ONIONS, ROASTED GARLIC AND WHITE WINE OVER GARDEN TOMATO RISOTTO 29

Paelha da Terra e Mar ~ PAN ROASTED BAY SCALLOPS, BABY SHRIMP, CLAMS, MUSSELS, HALF LOBSTER, SQUID AND CHOURICO ON A BED OF DELICATE SAFFRON RICE AND CHAMINE' WINE BROTH 34

Peixe do Dia Grelhado ~ FRESH CATCH OF THE DAY SERVED CHEF'S PREPARATION
FILET FISH SELECTION 27 WHOLE FISH SELECTION 31

Guisado de Galinha ~ ALL DAY SLOW BRAISED PORTUGUESE CHICKEN STEW ON THE BONE WITH CHOURICO, POTATOES, CARROTS, ZUCCHINI, MIXED PEPPERS, ONIONS AND TOMATOES IN A ZESTY RED PEPPER BROTH 25

Frango `a Piri Piri ~ HALF SEASONED AND ROASTED CHICKEN FINISHED WITH OUR FAMOUS PIRI PIRI CREAM SAUCE WITH THICK CUT HOMEMADE POTATO CHIPS AND GARLIC BROWNED BROCCOLI 24

Galinha `a Porto ~ CHICKEN BREAST SAUTEED WITH HAND CUT SMOKED BACON, GREEN PIGEON PEAS, CHERRY TOMATOES, AND ONIONS IN A WHITE PORT WINE SAUCE WITH OUR HOUSE CABBAGE RICE 25

Galinhitas a Madeira ~ SLOW ROASTED CORNISH HEN FILLED WITH QUINOA AND WHITE BARLEY, BOK CHOY, MISSION FIGS, WILD MUSHROOMS AND ONIONS TOPPED WITH A FRESH TARRAGON ALMOND BROWN BUTTER MADEIRA WINE SAUCE 29

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 27

Costuleta de Porco ~ DOUBLE CUT PORK CHOP STUFFED WITH SPINACH AND PORTUGUESE MOUNTAIN CHEESE WITH A ROASTED YELLOW PEPPER, SWEET ONION AND TOMATO COMPOTE OVER GARLIC MASHED POTATOES 27

Bitoque com Ovo a Cavalo ~ PAN SEARED AND THINLY POUNDED STEAK CROWNED BY A SUNNY SIDE FRIED EGG AND A PORTUGUESE BROWN BRANDY GRAVY WITH FRENCH FRIES AND CHILLED PICKLED GIARDINIERA * 26

Bife `a Portuguesa ~ THICK CUT GRILLED ANGUS RIB EYE ON THE BONE WITH GRILLED BOK CHOY AND GARLIC MASHED POTATOES WITH A BALSAMIC CRIMINI MUSHROOM SAUCE 39

Pratos Do Dia - Traditional Portuguese Plates of the Day - 29

Includes a House Salad and a Glass of Fado Wine

*Sunday ~ Arroz de Bacalhãu Monday ~ Açorda de Marisco Tuesday ~ Prego No Prato
Wednesday ~ Grilled Portuguese Sardines Thursday ~ Bahalau Com Natas*

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