

# FADO

## Lunch Menu



### Petiscos - Appetizers

**Pasteis de Bacalhão** ~ Traditional Salt Cod Fish and Potato Croquettes 9

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

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

**Mexilhões `a Lagos** ~ PEI Mussels Simmered in a Silky Curry, Saffron and Leek Cream Sauce 12

**Lulas `a Grelhado** ~ Fresh Grilled Squid Sprinkled with Chopped Tomatoes, Onions and Garlic and Drizzled with a Smoked Paprika Oil 14

**Salmão Cru \*** ~ North Atlantic Salmon Tartar with Diced Red Onions and Avocado Tossed with a Vinho Verde Vinaigrette and Topped with a Sesame Teriyaki Cucumber Slaw 15

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

**Afternoon in Portugal** ~ A Mingling of White Anchovies, Grilled Pork Belly, Marinated Mediterranean Spicy Olives, Aged Portuguese Cheese and Toasted Garlic Crostini's 18

**Cascas de Batata Frita** ~ Thin, Hand Cut Fried Potato Skins Served with a Spicy Smokey Pepper Aioli and a Caper Green Olive Remoulade 8

### Sopa ~ Soups

**Sopa de Dia** ~ Soup of the Moment Creation 7

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

**Sopa de Marisco** ~ Shrimp, Codfish, Scallops and Delicacies from the Sea with a Touch of Cream and Brandy 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, Sugared Walnuts and Endives Dressed with an Orange Citrus Vinaigrette over Mixed Field Greens 18

**Salada de Carne** ~ Thin Steak Slivers with Caramelized Onions, Crumbled Blue Cheese, Sliced Avocado, Roasted Red Peppers with a Creamy Toasted Sesame Vinaigrette Over Baby Spinach 18

**Salada `a Ze Galo** ~ Broa and Sunflower Seed Crusted Chicken Breast Over Romaine with Shredded Carrots, Cherry Tomatoes Goat Cheese, Cucumbers and Bacon Crumbles with a Maple Honey Cider Vinaigrette 17

**Salada de Camarão e Veira do Mar** ~ Grilled Shrimp and Sea Scallops over Baby Spinach with Avocado, Endives, and Marinated Yellow and Red Peppers Topped with a Ginger Teriyaki Vinaigrette 20

**Salada Portuguesa** ~ Crispy Romaine, Sardines, Chopped Onions, Hard Boiled Egg, Black Olives, Tomatoes and Hand Cut Mountain Cheese Drizzled with our FADO Vinaigrette 17

**Salada de Polvo** ~ Chopped Tender Octopus Salad with Portuguese Olive Oil, Red Wine Vinegar New Potatoes, Onions and Scallions Over Mixed Field Greens 19

# Sanduiche ~ Sandwiches

*All Sandwiches Served with House Made Potato Chips or French Fries and a Petite House Salad*

**Tosta Mista ~ Traditional Hot Pressed Ham and Portuguese Cheese Sandwich**  
on Hand Cut Rustic Bread 14

**Tosta Mista com Carne ~ Marinated Tender Beef Slivers with Caramelized Onions, Goat Cheese**  
and a Spicy Smokey Pepper Aioli Hot Pressed Between Portuguese Bread 15

**Tosta Mista com Vegetais ~ Hot Pressed Sandwich with Zucchini Yellow Peppers, Spinach, Mushrooms and Carrots**  
with Aged Gouda and a Roasted Red Pepper Puree 13

**Sandes da Porto ~ Grilled Chicken Breast with Melted Portuguese Mountain Cheese, Baby Spinach,**  
Sliced Roasted Beets and a Basil Avocado Mayo On Portuguese Roll

**Hambu'rguer de Salmão ~ Housemade Pan Seared Salmon Burger on a Portuguese Roll with Avocado,**  
Red Onion and a Dill Cucumber Yogurt Sauce 16

**Wrap de Galinha ~ Shredded Chicken Mixed with Our Signature Piri Piri Dill Sauce, Onions, Blue Cheese and**  
Romaine in a Garlic and Herb Wrap 14

**Wrap de Camarão ~ Grilled Shrimp with Baby Spinach, Cherry Tomatoes, Shallots, Mixed Roasted Peppers**  
and Feta Cheese Tossed with a Lemon Horseradish Aioli in an Herb Wrap 16

**Bifana ~ Thinly Pounded Marinated Pork Cutlets with Sautéed Onions and a Roasted Red Pepper Puree**  
Served on a Traditional Crusty Portuguese Roll 15

## Pratos Principais ~ Entrees

**Bacalhão `a Bras ~ Shredded Salt Cod Blended with Potatoes Slivers, Sweet Onions, Eggs, Parsley**  
and Sprinkled with Portuguese Black Olives 18

**Frango no Churrasco ~ Half Roasted Marinated Free Range Chicken Topped with Our Classic Piri Piri Cream Sauce**  
Served with House Made Potato Chips and Salada `a Casa 16

**Carne de Porco `a Alentejana ~ Marinated Cubes of Pork and Whole Clams Stewed with Potatoes, Garlic,**  
Roasted Red Pepper Puree, White Wine and Parsley 18

**Bitoque com Ovo a Cavallo ~ Pan Seared Thinly Pounded Shell Steak Crowned by a Fried Egg and**  
Brown Brandy Gravy with French Fries and Traditional Chilled Pickled Giardiniera 19

**Bacalhão Assado ~ Pan Roasted Fresh Codfish Filet with Roasted Mixed Peppers, Onions and Fresh Garlic**  
Sprinkled with Portuguese Olive Oil Aside Boiled Potatoes 17

**Salmao a Casa ~ Pan Seared North Atlantic Salmon over Creamy Vegetable Risotto**  
with a Lemon Almond Cream Sauce 18

**Cataplã ~ Little Neck Clams and PEI Mussels Swimming with Chourico, Hand Cut Ham, Onions, Roasted Garlic**  
and White Wine over Garden Tomato Cabbage Rice 21

**Peixe do Dia Grelhado Filet or Whole ~ Market Fresh Fish Served Chef's Preparation of the Day**  
Filet 17 Whole 23

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