

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 Buttery White Wine Curry and Leek Sauce 12

Bolas portuguesas ~ Portuguese Beef Meatballs Stewed in a Rich Brown Truffle Demi Glaze 11

Lulas `a Salteado ~ Fresh Squid Sautéed in a Portuguese Garlic Lemon Sauce 14

Salmão Cru * ~ North Atlantic Salmon Tartar with Red Onions, Peaches, Dill and Citrus Vihno Verde Vinaigrette 13

Lulas Fritas ~ Crispy Fried Squid with a Roasted Red Pepper Tomato Sauce and a Lime Dill and Garlic Aioli 14

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

Cascas de Batata Frita ~ Thin, Hand Cut Fried Potato Skins Served with Our Signature Piri Piri Aioli 8

Sopa ~ Soups

Sopa de Dia ~ Soup of the Moment Creation 7

Caldo Verde `a Fado ~ Traditional Lisbon Soup with Hearty Collard Greens and Chourico 7

Sopa de Marisco ~ Shrimp, Codfish, Scallops and Delicacies from the Sea with 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 `a Ze Galo ~ Grilled Cajun Chicken Breast with Mixed Peppers, Feta Cheese, Tomatoes, Green Olives and Cherry Tomatoes Over Arugula Tossed with a Queijo São Jorge Dressing 16

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 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 19

Salada de Polvo ~ Chopped Tender Octopus Salad with Portuguese Olive Oil, Red Wine Vinegar New Potatoes, Onions and Scallions Over Mixed Field Greens 20

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

Sanduiche ~ Sandwiches

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

- Tosta Mista** ~ Hot Pressed Ham and Portuguese Cheese Sandwich on Hand Cut Rustic Bread 14
- Tosta Mista com Vegetais** ~ Hot Pressed Garden Vegetable Sandwich with Parmesan Cheese and a Creamy Sun Dried Tomato Pesto 13
- Tosta Mista com Carne** ~ Marinated Tender Beef Slivers with Caramelized Onions, Blue Cheese and a Spicy Smokey Pepper Aioli Hot Pressed Between Portuguese Bread 15
- Sandes da Porto** ~ Pan Seared Chicken Breast with Grilled Tomato Tomato, Red Onion and Maple Bacon on a Rustic Roll with Tarragon Horseradish Aioli 15
- 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** ~ Sliced Chicken Breast in a Spinach Wrap Filled with Roasted Mixed Peppers, Feta, Cherry Tomatoes and Baby Arugula with a Avocado Basil Mayo 14
- Wrap de Camarão** ~ Garlic Shrimp and Grilled Zucchini with Honey Goat Cheese and Baby Field Greens with a Creamy Passionfruit Vinaigrette 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 Cavalo** ~ 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.*