

FADO

Lunch Menu



Petiscos - Appetizers

PASTEIS DE BACALHÃO ~ TRADITIONAL SALT COD FISH AND POTATO CROQUETTES 8

BARCA PORTUGUESA ~ CHILLED CUCUMBER BOAT FILLED WITH FRESH MOZZARELLA AND PRESUNTO WHEELS, CHICK PEAS AND CHERRY TOMATOES SPRINKLED WITH A BALSAMIC REDUCTION 11

BOLINHAS DE ARROS ~ FLUFFY BASMATI AND PORTUGUESE CHEESE RICE BALLS A TOP A PUDDLE OF SHALLOT CREAM SAUCE 9

MEXILHÕES À ALGARVE ~ PEI MUSSELS SAUTEED IN A SLIGHTLY CREAMY SPINACH PESTO SAUCE WITH BACON CRUMBLES, WHITE WINE AND GARLIC 12

LULAS À GREHLADA ~ GRILLED JUMBO SQUID SPRINKLED WITH FRESH GARLIC AND A CHIVE INFUSED SMOKED PAPRIKA OIL 13

CROQUETES DE SALMAO ~ NORTH ATLANTIC SALMON, BLUE CHEESE AND BOSCH PEAR CROQUETTES WITH A SPRINKLE OF A DILL DIJON MUSTARD SAUCE 10

LULAS FRITAS ~ CRISPY FRIED SQUID WITH A PIRI PIRI DILL REMOULADE AND A LEMON HORSERADISH MAYO 12

AFTERNOON IN PORTUGAL ~ A MINGLING OF WHITE ANCHOVIES, MARINATED MEDITERRANEAN SPICY OLIVES, AGED PORTUGUESE CHEESE, GRILLED PORK BELLY AND TOASTED GARLIC CRUSTINIS 17

CASCAS DE BATATA FRITA ~ THIN, HAND CUT FRIED POTATO SKINS SERVED WITH A ROASTED GARLIC TARRAGON MAYO AND A SPICY SMOKED PEPPER AIOLI 7

Sopa ~ Soups

CALDO VERDE À FADO ~ TRADITIONAL LISBON SOUP WITH HEARTY COLLARD GREENS AND CHOURICO 6

SOPA DE MARISCO ~ SHRIMP, CODFISH, SCALLOPS AND DELICACIES FROM THE SEA WITH CREAM AND BRANDY 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 12
WITH GRILLED CHICKEN ADD 5, WITH GRILLED SHRIMP ADD 7

SALADA À FADO ~ GRILLED SALMON, ROASTED BEETS, FIG GOAT CHEESE, TOASTED SUGARED WALNUTS, AND ENDIVES WITH AN ORANGE CITRUS VINAIGRETTE OVER MIXED FIELD GREENS 17

SALADA À ZE GALO ~ GRILLED CHICKEN BREAST WITH HOT CHERRY PEPPERS, FETA CHEESE, TOMATOES, GREEN OLIVES AND CHERRY TOMATOES OVER ARUGULA TOSSED WITH A PIRI PIRI DILL CREAM DRESSING 15

SALADA PORTUGUESA ~ CRISPY ROMAINE, SARDINES, CHOPPED ONIONS, HARD BOILED EGG, BLACK OLIVES, TOMATOES AND HAND CUT MOUNTAIN CHEESE DRIZZLED WITH OUR FADO VINAIGRETTE 15

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 18

SALADA DE CARNE ~ GRILLED THIN STEAK TIDBITS WITH CARAMELIZED ONIONS, CRUMBLED BLUE CHEESE, SLICED AVOCADO, ROASTED PEPPERS WITH A CREAMY TOASTED SESAME VINAIGRETTE OVER BABY SPINACH 16

SALADA DE LULAS ~ CRISPY FRIED JUMBO SQUID WITH GALA APPLES, AGED GOUDA, TOASTED PUMPKIN SEEDS, ROMAINE AND ENDIVES WITH A CRANBERRY PASSIONFRUIT VINAIGRETTE 17

SALADA DE LEGUMES ~ RED QUINOA AND WHITE BARLEY MEDLEY WITH MIXED VEGETABLES OVER BABY FIELD GREENS SPRINKLED WITH ALMOND SLIVERS AND TOSSED WITH A BALSAMIC BASIL VINAIGRETTE 16



Sanduiche ~ Sandwiches

All Sandwiches Served With House Made Potato Chips or Skin on French Fries
and a Petite House Salad

- TOSTA MISTA** ~ HOT PRESSED HAM AND PORTUGUESE CHEESE SANDWICH ON HAND CUT RUSTIC BREAD 12
- TOSTA MISTA COM VEGETAIS** ~ HOT PRESSED GARDEN VEGETABLE SANDWICH- ZUCCHINI, ROASTED RED PEPPERS,
SLICED TOMATOES, MUSHROOMS AND GOUDA CHEESE WITH A SUN DRIED TOMATO PESTO 12
- TOSTA MISTA COM CARNE** ~ MARINATED TENDER BEEF SLIVERS WITH CARAMELIZED ONIONS, BLUE CHEESE
AND A SPICY SMOKEY PEPPER AIOLI HOT PRESSED BETWEEN CRUSTY COUNTRY BREAD 14
- SANDES DA BRAGA** ~ HOUSEMADE CHICKEN BREAST BURGER WITH BABY ARUGULA, TOMATO, RED ONION
AND A LEMON HORSERADISH MAYO ON A SEA SALT AND BUTTERED BRIOCHE 13
- HAMBU'RGUER DE SALMÃO** ~ HOUSEMADE PAN SEARED SALMON BURGER ON A PORTUGUESE ROLL
WITH AVOCADO, RED ONION AND A DILL CUCUMBER YOGURT SAUCE 15
- WRAP DE GALINHA** ~ GRILLED CHICKEN IN A TOMATO BASIL WRAP WITH ROASTED PEPPERS, AVOCADO
BABY SPINACH, RED ONIONS, AGED GOUDA CHEESE AND A PIRI PIRI DILL MAYO 12
- WRAP DE CAMARÃO** ~ GRILLED SHRIMP IN A SPINACH WRAP WITH CHERRY TOMATOES, BABY ARUGULA,
PORTUGUESE MOUNTAIN CHEESE AND A CREAMY HOUSEMADE WHITE ANCHOVY AND PARMESAN DRESSING 15
- BIFANA** ~ THINLY POUNDED MARINATED PORK CUTLETS WITH SAUTEED ONIONS AND A ROASTED RED PEPPER PUREE
SERVED ON A TRADITIONAL CRUSTY PORTUGUESE ROLL 14

Pratos Principais ~ Entrees

- BACALHÃO À BRAS** ~ SHREDDED SALT COD BLENDED WITH POTATOES SLIVERS, SWEET ONIONS, EGGS, PARSLEY
AND SPRINKLED WITH PORTUGUESE BLACK OLIVES 17
- FRANGO NO CURRASCOS** ~ HALF ROASTED MARINATED FREE RANGE CHICKEN TOPPED WITH OUR CLASSIC
PIRI PIRI CREAM SAUCE SERVED WITH SKIN ON FRENCH FRIES AND SALADA `A CASA 15
- CARNE DE PORCO À ALENTEJANA** ~ MARINATED CUBES OF PORK AND WHOLE CLAMS STEWED WITH POTATOES,
GARLIC, ROASTED PEPPER PUREE, WINE AND PARSLEY 17
- BITOQUE COM OVO A CAVALO** ~ PAN SEARED THINLY POUNDED STEAK CROWNED BY A FRIED EGG AND BROWN BRANDY GRAVY
WITH FRENCH FRIES AND TRADITIONAL CHILLED PICKLED GIARDINIERA 18
- BACALHÃO ASSADO** ~ PAN ROASTED FRESH CODFISH FILET WITH ROASTED MIXED PEPPERS, ONIONS AND FRESH GARLIC
SPRINKLED WITH PORTUGUESE OLIVE OIL ASIDE BOILED POTATOES 16
- LINGUADO FILÉ** ~ ALMOND AND PARMESAN CRUSTED SOLE WITH A ROASTED RED PEPPER AND CHIVE CREAM SAUCE
WITH BABY SPINACH AND POTATO SMASH 16
- SALMAO A CASA** ~ PAN SEARED NORTH ATLANTIC SALMON FILET WITH A CREAMY DILL HORSERADISH
AND MUSTARD VINHO VERDE SAUCE WITH BABY BOK CHOY AND GARLIC MASHED POTATOES 17
- CATAPLANÃ** ~ LITTLE NECK CLAMS AND PEI MUSSELS SWIMMING WITH CHOURICO, HAND CUT HAM, ONIONS,
ROASTED GARLIC AND WHITE WINE OVER GARDEN TOMATO RISOTTO 19
- PEIXE DO DIA GRELHADO FILET OR WHOLE** ~ MARKET FRESH FISH SERVED CHEF'S PREPARATION OF THE DAY
FILET 17 WHOLE 21

