

APPETIZERS

Croquetas de Bacalhau
*crispy fritters of salted cod
& whipped potato/ piri piri
aioli*

Our Daily Bread(v)
served w/ herbed olive oil

Stuffed Dates (gf)
*prosciutto wrapped dates/
whipped blue cheese/
port-balsamic*

Spinach Crostini (v)
*spinach and artichoke
gratin/ toasted baguette/
roasted red pepper*

Queijo de Cabra (v)
*baked goat cheese/
ground walnuts/ tomato
basil/ garlic toast*

PETISCOS

Feijão con Fideos (v) *baked gigante
beans & fideo pasta / tomato/ kale/
oregano/ feta/ almond romesco*

Almôndegas Marroquino *lamb & beef
meatballs/ mint/ preserved lemon/ pine
nuts/ moroccan charmoula sauce*

Bife à Portuguesa (gf) *6 oz wood grilled
hangar steak/ fried egg/ piri piri pepper
potatoes*

Seafood Balchão Curry *gulf red snapper/
shrimp/ scallop/ spicy goan curry/ house
naan/ basmati rice*

DRINKS

Wines on Tap *choice of albarino, malbec,
rosé, tempranillo, or merlot blend*

Praga *Dark Lager, Czech Republic 4.5%*

Sangria *White or Red*

Southern Star 'Bombshell Blonde'
Blonde Ale, Texas 5.25%



FOODING HOUSE & WINE

All items come to the table tapas style, no choices have to be made