

Via Norte

Menu

- Appetizers -

Soup of the Day	8
Organic Mixed Greens	8
<i>tomato, cucumber, red onion, crispy apple, apple cider vinaigrette</i>	
Grilled Fillet of Sardines	15
<i>charred peppers, grilled pineapple, mushrooms, topped with onion relish</i>	
Broiled Goat Cheese Salad	12
<i>bed of arugula, Balsamic vinaigrette</i>	
Grilled Tiger Shrimp and Squid	30
<i>roasted peppers, mushrooms, zucchini, fresh herbs, medium spiced piri-piri</i>	
Chouriço & Morcela	15
<i>On a clay pot, on a flame of bagaço</i>	
Alheira Mirandela	12
<i>bread based sausage, chicken, pork, rabbit</i>	

- Fish -

Grilled Squid 'Lulas'	35
<i>garlic and olive oil, fresh herbs</i>	
Whole Seabream 'Dourada'	35
Grilled Moroccan Octopus 'Polvo'	45
<i>*fish above are served with roasted potatoes and seasonal vegetables</i>	
Cataplana de Peixe - For Two	80
<i>tomato based stew, mixed fish & seafood, prepared and served in copper pot</i>	
Seafood Linguine	35
<i>black tiger shrimp, clams, tomato & white wine sauce</i>	

- Meat -

Bitoque	35
<i>US prime, Portuguese style, home fries, topped with fried egg, peppercorn sauce</i>	
Pan seared Beef Tenderloin	50
<i>black peppercorn and garlic crusted, roasted vegetables, home chips</i>	
Porco Alentejana	35
<i>cubes of pork, fried cubed potatoes, clams, white wine herb reduction</i>	
US Prime Rib Eye Steak	52
<i>garlic mash, sautéed mushrooms and seasonal vegetables</i>	
Chicken & Chouriço Penne	28
<i>light tomato & basil sauce</i>	

- Sides -

Home fried chips	10
Home fries	10
Sautéed seasonal vegetables	10
Oven roasted or garlic mash potatoes	10
Tomato risotto	10
Rapini risotto	10
Coriander risotto	10
Mushroom risotto	12