

Via Norte

Menu

- Appetizers -

Soup of the Day	9
Organic Mixed Greens	10
<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	15
<i>bed of arugula, Balsamic vinaigrette</i>	
Grilled Tiger Shrimp and Squid	35
<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	14
<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
<i>*fish above are served with roasted potatoes and seasonal vegetables</i>	
Cataplana de Peixe e Marisco - For Two	110
<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	38
<i>US prime, Portuguese style, home fries, topped with fried egg, peppercorn sauce</i>	
Pan seared Beef Tenderloin	55
<i>black peppercorn and garlic crusted, roasted vegetables, home chips</i>	
Porco Alentejana	38
<i>cubes of pork, fried cubed potatoes, clams, white wine herb reduction</i>	
US Prime Rib Eye Steak	60
<i>garlic mash, sautéed mushrooms, seasonal vegetables</i>	
Chicken & Chouriço Penne	30
<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
Coriander risotto	10
Tomato risotto	12
Rapini risotto	12
Mushroom risotto	12