

# Via Norte

## - Appetizers -

### Soup of the Day

### Tomato Salad 'Salada de Tomate'

sliced tomato, red onion, Moroccan dried olives, sea salt, white wine vinaigrette

### Organic Mixed Greens

red onion, crispy apple, dried cranberries, apple cider vinaigrette

### Broiled Goat Cheese Salad

bed of arugula, crushed walnuts, honey & balsamic vinaigrette

### Grilled Fillet of Sardines

extra virgin olive oil & fresh herbs, topped with onion salsa

### Grilled Octopus

roasted red pepper purée, topped with a jalapeño relish

### Grilled Shrimp & Squid

grilled pineapple, zucchini, fresh herbs, medium spiced piri-piri

### Amêijoas à Bulhão Pato

steamed clams in garlic, white wine & coriander

### Grilled Chouriço

smoked mild sausage, on a clay pot, on a flame of bagaço

### Alheira Mirandela

bread based sausage, blend of chicken, lamb & rabbit

## - Fish -

### Grilled Moroccan Octopus 'Polvo'

Mediterranean relish

### Fillet Seabream 'Dourada'

oven roasted potatoes, seasonal vegetables, fruit chutney

### Cataplana de Peixe e Marisco - For Two

tomato based stew, chefs selection of fresh fish & seafood, white wine & fresh herbs, prepared and served in a copper pot

Daily fresh fish specials – market price

## - Meat -

### 10 Bitoque 50

US prime, Portuguese style, home fries, topped with fried egg, peppercorn sauce

### 14 Pan Seared Beef Tenderloin 70

black peppercorn and garlic crusted, roasted vegetables, home chips

### 18 Porco Alentejana 45

cubes of pork, fried cubed potatoes, clams, white wine herb reduction

### 18 US Prime Rib Eye Steak 65

garlic mash, sautéed mushrooms, seasonal vegetables, jus

### 35 Chicken & Chouriço Penne 35

light tomato & basil sauce

## - Vegetarian/Vegan -

### 25 Mixed Vegetable Risotto 26

### 25 Vegetable Penne 26

light tomato & basil sauce

## - Sides -

### Home fried chips 12

### Home fries 12

### Sautéed seasonal vegetables 15

### Oven roasted or garlic mash potatoes 10

### Coriander risotto 12

### Tomato risotto 15

### Rapini risotto 15

### Mushroom risotto 15

*\*No substitutions, as our menu is thoughtfully prepared by the expertise of the chef. Thank you!*