

# Via Norte

## Menu

### - Appetizers -

**Soup of the Day**

**House Marinated Olives**

**Organic Mixed Greens**

*tomato, cucumber, red onion, crispy apple, apple cider vinaigrette*

**Grilled Fillet of Sardines**

*charred red peppers, mushrooms, topped with onion relish*

**Broiled Goat Cheese Salad**

*bed of arugula, crushed walnuts, honey & balsamic vinaigrette*

**Piri-Piri Tiger Shrimp**

*roasted peppers, grilled pineapple, zucchini, fresh herbs, medium spiced piri-piri*

**Grilled Squid 'Lulas'**

*garlic, extra virgin olive oil, fresh herbs*

**Amêijoas à Bulhão Pato**

*steamed clams in garlic, white wine & coriander*

**Grilled Chouriço**

*on a clay pot, on a flame of bagaço*

**Alheira Mirandela**

*bread based sausage, chicken, pork, rabbit*

### - Fish -

**Whole Sea bass 'Robalo'**

*'batata a murro', seasonal vegetables, fruit chutney*

**Grilled Black Tiger Shrimp**

*garlic mash, sautéed asparagus, seafood reduction*

**Cataplana de Peixe e Marisco - For Two** 120

*tomato based stew, mixed fish & seafood, white wine & fresh herbs, prepared and served in a copper pot*

**Pan Seared Skate 'Raia'** 35

*oven roasted potatoes, sautéed vegetables, Mediterranean relish*

**Selection of fresh fish**

**Market Price**

### - Meat -

**Bitoque** 40

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

**Pan seared Beef Tenderloin** 60

*black peppercorn and garlic crusted, roasted vegetables, home chips*

**Porco Alentejana** 38

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

**US Prime Rib Eye Steak** 60

*garlic mash, sautéed mushrooms, seasonal vegetables*

**Chicken & Chouriço Penne** 30

*light tomato & basil sauce*

### - 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 14

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