

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 -

Bitoque

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

Pan Seared Beef Tenderloin

black peppercorn and garlic crusted, roasted vegetables, home chips

Porco Alentejana

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

US Prime Rib Eye Steak

garlic mash, sautéed mushrooms, seasonal vegetables, jus

Chicken & Chouriço Penne

light tomato & basil sauce

- Vegetarian/Vegan -

Mixed Vegetable Risotto

Vegetable Penne

light tomato & basil sauce

- Sides -

Home fried chips

Home fries

Sautéed seasonal vegetables

Oven roasted or garlic mash potatoes

Coriander risotto

Tomato risotto

Rapini risotto

Mushroom risotto

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