

Via Norte

Menu

-Appetizers-

Soup of the Day

7

Organic mixed greens

tomato, cucumber, fresh fruit, balsamic vinaigrette

8

Grilled fillet of sardines

charred peppers, grilled pineapple, mushrooms, topped with onion relish

12

Broiled goat cheese salad

arugula, apple cider vinaigrette

12

Grilled tiger shrimp and squid

roasted peppers, mushrooms, zucchini, olive oil, coriander and piri-piri

28

Chourico & morçela

on a flame of bagaço

12

Alheira mirandela

bread based sausage, chicken, pork, rabbit

12

-Fish-

Grilled Norwegian salted cod

caramelized onions

35

Grilled squid

garlic and olive oil, fresh herbs

32

*fish above served with roasted potatoes and sautéed vegetables

Seafood spaghetti

tiger shrimp & mussels, sautéed spinach, light tomato sauce

30

Caldeirada of seafood – for two

tomato base, mixed fish, mussels, tiger shrimp, sliced potatoes, white wine, fresh herbs

75

-Meat-

Bitoque

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

32

Pan seared beef tenderloin

peppercorn and garlic crusted, roasted vegetables, home chips

42

US prime rib eye steak

sautéed mushrooms, garlic mash and seasonal veg

36

Chicken and chourico penne

light tomato basil sauce

26

- Sides -

Tomato risotto

8

Rapini risotto

8

Coriander risotto

8

Mushroom risotto

10

Home fried chips

8

Home fries

8

Sautéed seasonal vegetables

8

Oven roasted or garlic mash potatoes

8

- Desserts -

Our desserts are made in house and change daily. Your server will let you know what we're serving today