

# Restaurant Week 2025

## CHEF'S CHOICE MENU

### *At The Start*

#### **COD FRITTERS | 18**

Crispy, Fried, Over A Fresh Salad Of Arugula, Pickled Red Onion And Lemon Oregano Vinaigrette.

### *By The Chef*

#### **SHRIMP & CLAM MOZAMBIQUE | 28**

Seasoned Shrimp In A Mildly Spicy Garlic Cilantro Clam Broth Over Saffron Rice With Garlic Bread And Grilled Lemon.

#### **PIRI PIRI CHICKEN | 22**

Crispy, Tender Half Chicken Basted With A Flavorful Pepper Sauce Over Herb Roasted Potatoes And A Chilled Corn Salad.

#### **OVOS ASSADOS | 17**

Eggs Baked In A Spicy Tomato Sauce Topped With Herbed Cheeses And Garlic Toast Points.

### *At The Finish*

#### **ARROZ DOCE | 12**

Cinnamon Spiced Rice Pudding Served With Fresh Whipped Cream And Sea Salt Caramel.

Total does not include tax and gratuity.

Before placing your order, please inform your server if anyone in your party has a food allergy. \*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.