

Menu

PORTUGAL TERRACE DINNER

AMUSE-BOUCHE BOLINHOS DE BACALHAU

Crispy golden brown Cod fritters accompanied with lime aioli

VEGETARIAN OPTION- VEGETABLE ROULADE

Roasted Pepper and Grilled Eggplant Mini roulade with sweet Balsamic glaze

FIRST COURSE PORTUGUESE SALAD

A mix of roasted bell peppers and tomato combined with fresh cucumbers and cilantro tossed with red wine vinaigrette

MAIN COURSE PERI PERI CHICKEN

Roasted Chicken Breast Supreme marinated in a smoky Peri Peri sauce served with garlic whipped potato and grilled peppers

VEGETARIAN OPTION- STUFFED PEPPERS

Tofu Stuffed Bell pepper served with olive oil whipped potato, grilled artichoke and accompanied with roasted tomato jus

DESSERT COURSE PASTEL DE NATA

Flaky crust and creamy custard caramelized filling with fresh berries and whipped cream

ALL DIETARY/VEGETARIAN REQUESTS MUST BE ADVISED AT TIME
OF PURCHASE TO AVOID DISAPPOINTMENT