

Lisboa Restaurante

Soups – Sopas

Soup of the Day.....\$4.00.....*Sopa do dia*

Green Kale Soup.....\$4.50.....Caldo verde

potato base, Portuguese sausage, collard greens, and olive oil

Appetizers – Aperitivos

Spanish Clams.....\$12.95.....*Ameijoas à Espanhola*
with onions, peppers, Portuguese sausage, in a red sauce

Clams Bolhão Pato.....\$11.95.....*Ameijoas à Bolhão Pato*
garlic, lemon, and coriander (white sauce)

Shrimp Mozambique.....\$11.95.....*Camarão à Moçambique*
in a special spicy sauce

Shrimp Angola....\$13.95....*Camarão Angola*
grilled or sautéed, lemon, butter sauce

Grilled Portuguese Sausage....\$9.95....*Chouriço à bombeiro Flambé*

*Appetizers served as meal (Fries, rice or pasta) extra....\$5.50

Fish and Shellfish – Peixe e marisco

Codfish Casserole.....\$25.95.....*Bacalhau com natas*
shredded codfish, potatoes, onions, heavy cream

Codfish Lisboa Style....\$23.95....*Bacalhau à Lisboa*
baked with onions, peppers, garlic, and Portuguese olive oil

Paella Valenciana...\$28.95...*Paelha à Valenciana*
lobster, clams, mussels, shrimp, scallops, chicken,
pork, Portuguese sausage, and rice

Shrimp Portuguese Style....\$21.95....*Camarão à Portuguesa*
shrimp, onions, peppers, mushrooms, Portuguese sausage, and rice

Baked Stuffed Shrimp...\$22.95...*Camarão recheado*
with crabmeat stuffing

Meats – Carnes

Roast Suckling Pig...\$24.95...*Leitão à Bairrada*
rock salt, spicy, served with fried sliced potatoes

Roast Goat....\$24.95....*Cabrito assado ao forno*
served with roast potatoes and rice

Pork and Clams...\$21.95...*Carne de porco à Alentejana*
marinated pork chunks with clams, pickled vegetables,
and potatoes served in a clay pot

Grilled NY Steak...23.95...*Bife comosso grelhado*
served with fried sliced potatoes

Desserts – Sobremesas

Please ask your server for a dessert menu.
Por favor peça uma lista de sobremesas.

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

Plate Share \$ 3.50 Executive Chef: Rosa Carvalho

Menu and prices subject to change without notice and also prices listed do not include the 18% service charge.

The necessary ingredient when preparing fine food is time. Every soup, appetizer,
and entrée is made to order, not microwaved. May we please have your indulgence.

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Wine Suggestions

White Wines

Aveleda Vinho Verde, *Portugal*

Casal Garcia Vinho Verde, *Portugal*

Grao Vasco, *DAO*

Catarina White, *Setubal*

Red Wines

Santa Marvista Reserve Merlot, *Chile*

JP Vinho Tinto, *Setubal*

Salentein Malbec, *Argentina*

Charamba Vinho Tinto Red, *Portugal*

Grao Vasco Dao Vinho Tinto Red, *Portugal*