

# Lisboa Restaurant

Portuguese & American Cuisine

19-23 Lafayette Street, Waterbury, Connecticut | 203-754-0789



Please visit us at:  
[www.LisboaRestaurant.com](http://www.LisboaRestaurant.com)

## Hours:

Thursday - Sunday  
11:30am - 3pm | 5pm - 9pm

Monday - Wednesday  
Closed

## Soups / Sopas

Soup of the Day / <i>Sopa do Dia</i>	4.50
Green Kale Soup / <i>Caldo Verde</i> Potato base, sausage and Portuguese olive oil	4.50

## Appetizers / Aperitivos

\*Served as a meal (with Portuguese fries and rice or pasta) for an extra 5.00, With meal a salad for an extra 4.50

*Shrimp Angola Style / <i>Camarão à Angolana</i> Sauteed or grilled with lemon butter sauce. <i>Salteado ou grelhado, manteiga e limão.</i>	11.95
*Shrimp Mozambique Style / <i>Camarão à Moçambique</i> In a special spicy sauce. <i>Em molho especial (picante).</i>	10.95
Clams Spanish Style / <i>Ameijoas à Espanhola</i> With onions, peppers, Portuguese sausage in a red sauce.	11.95
Clams Bolhão Pato / <i>Ameijoas à Bolhão Pato</i> Garlic, lemon and coriander (white sauce).	9.95
Steamed Clams / <i>Ameijoas Abertas Ao Vapor</i>	9.95
*Quail / <i>Codorniz</i> Grilled but <b>not</b> boneless.	5.95
Grilled Portuguese Sausage / <i>Chouriço à Bombeiro</i>	9.95

## Fish & Shellfish / Peixes e Mariscos

Paella Valenciana / <i>Paelha à Valenciana</i> Lobster tail, clams, mussels, shrimp, scallops, chicken, pork, Portuguese sausage and rice. <i>Lagosta, ameijoas, mexilhões, camarão, vieiras, galinha, porco, chouriço e arroz.</i>	26.95
Shellfish Casserole / <i>Mariscada à Moda da Casa</i> Seafood combination of shrimp, scallops, clams, mussels and lobster tail served in a clay pot, red or white sauce. Served with white rice. <i>Servido com arroz branco.</i>	26.95
Shrimp Fra Diavolo / <i>Camarão em Molho de Tomate</i> With hot sauce over pasta. <i>Picante, servido com massa.</i>	20.95
Stuffed Fillet of Sole / <i>Filete Recheado</i> With crabmeat stuffing.	21.95
Grilled Cod (Bones) / <i>Bacalhau Assado</i> With boiled potatoes, onions, peppers, garlic and Portuguese olive oil. <i>Com batata cozida, cebola, pimentos, alho e azeite.</i>	22.95
Lisboa Style Cod (Bones) / <i>Bacalhau à Lisboa</i> Baked with onions, peppers, garlic and Portuguese olive oil. <i>Assado no forno com cebola, pimentos, alhos e azeite.</i>	22.95
Braz Style Cod / <i>Bacalhau à Bráz</i> Shredded sun dried cod, prepared with onions, fine fried potatoes, egg and parsley. <i>Com cebola, batatas fritas, ovo e salsa.</i>	24.95

## Meat / Carnes

Portuguese Style Steak / <i>Bife à Portuguesa</i> Served in a clay pot with Portuguese fries, egg and smoked ham. <i>Na caçarola, com batatas fritas às rodelas, ovo e presunto.</i>	20.95
Lisboa Steak / <i>Bifa à Lisboa</i> NY Strip, egg, smoked ham and shrimp. <i>Bife, ovo, presunto e camarões.</i>	26.95
Steak on the Rock / <i>Bifa na Pedra</i> NY Strip cooked on granite, served with fried sliced potatoes and rice. <b>NO HOT SAUCE OR BUTTER ON THE ROCK PLEASE.</b>	24.95
Madeira Style Shish Kabob / <i>Carne no Espeto à Madeirense</i> Grilled beef, pork, peppers, onions and Portuguese sausage.	20.95
Pork and Clams / <i>Carne de Porco à Alentejana</i> Marinated pork chunks with littleneck clams, pickled vegetables and potatoes, served in a clay pot.	20.95
Grilled Pork Chops / <i>Costeletas de Porco Grelhadas</i>	21.95

## Desserts / Sobremesas

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

## Executive Chef: Rosa Carvalho

The necessary ingredient when preparing fine food is time. May we have your indulgence.

Menu and prices are subject to change without notice.  
Price listed does not include the 18% service charge.

\*Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduce the risk of food borne illness.