

Lisboa Restaurant

Portuguese and American Cuisine

19-23 Lafayette St.,
Waterbury, CT 06708
Tel 203-754-0789

Hours:

Thursday, Friday, Saturday and Sunday

11:30 am - 3:00 pm, 5:00 pm - 9:00 pm

Monday, Tuesday and Wednesday Closed

Please visit us at:

www.lisboarestaurant.com

SOPAS

SOPA DO DIA.....	SOUP OF THE DAY.....	4.00
CALDO VERDE.....	GREEN KALE SOUP.....	4.00

SOUPS

SOUP OF THE DAY.....	4.00
GREEN KALE SOUP.....	4.00

Potato base, sausage and portuguese olive oil

APERITIVOS

CAMARÃO À ANGOLANA.....	*SHRIMP ANGOLA STYLE.....	11.95
<i>Salteado ou grelhado, manteiga e limão</i>	<i>With lemon butter sauce, sautéed or grilled</i>	
CAMARÃO À MOÇAMBIQUE.....	*SHRIMP MOZAMBIQUE STYLE.....	10.95
<i>Em molho especial (picante)</i>	<i>In a special spicy sauce</i>	
COCKTAIL DE CAMARÃO.....	SHRIMP COCKTAIL.....	7.95
AMEIJOAS À ESPANHOLA.....	CLAMS SPANISH STYLE.....	11.95
<i>Cebolada</i>	<i>With onions, peppers, portuguese sausage in a red sauce</i>	
AMEIJOAS À BOLHÃO PATO.....	CLAMS BOLHÃO PATO.....	9.95
<i>Alho e sumo de limão</i>	<i>Garlic, lemon and coriander (white sauce)</i>	
AMEIJOAS ABERTAS AO VAPOR.....	STEAMED CLAMS.....	9.95
CODORNIZ.....	*QUAIL (GRILLED).....	5.75
CHOURIÇO À BOMBEIRO.....	GRILLED PORTUGUESE SAUSAGE.....	8.95

APPETIZERS

*SHRIMP ANGOLA STYLE.....	11.95
*SHRIMP MOZAMBIQUE STYLE.....	10.95
SHRIMP COCKTAIL.....	7.95
CLAMS SPANISH STYLE.....	11.95
CLAMS BOLHÃO PATO.....	9.95
STEAMED CLAMS.....	9.95
*QUAIL (GRILLED).....	5.75
GRILLED PORTUGUESE SAUSAGE.....	8.95

*Served as a meal (with Portuguese fries and rice) for an extra.....4.50

PEIXES E MARISCOS

PAELHA À VALENCIANA.....	PAELLA VALENCIANA.....	25.95
<i>Lagosta, ameijoas, mexilhões, camarão, vieiras, galinha, porco, chouriço e arroz</i>	<i>Lobster, clams, mussels, shrimp, scallops chicken, pork, portuguese sausage and rice</i>	
MARISCADA À MODA DA CASA.....	SHELLFISH CASSEROLE.....	25.95
<i>Servido com arroz branco</i>	<i>Seafood combination of shrimp, scallops, clams, mussels and lobster served in a clay pot, red or white sauce</i>	
CAMARÃO RECHEADO.....	BAKED STUFFED SHRIMP.....	20.95
	<i>With crabmeat stuffing</i>	
CAMARÃO EM MOLHO DE TOMATE.....	SHRIMP FRA DIAVOLO.....	20.95
<i>Picante, servido com massa</i>	<i>With hot sauce over pasta</i>	
FILETE RECHEADO.....	STUFFED FILLET OF SOLE.....	20.95
	<i>With crabmeat stuffing</i>	

FISH AND SHELLFISH

PAELLA VALENCIANA.....	25.95
SHELLFISH CASSEROLE.....	25.95
BAKED STUFFED SHRIMP.....	20.95
SHRIMP FRA DIAVOLO.....	20.95
STUFFED FILLET OF SOLE.....	20.95

*Thoroughly Cooking Meat, Poultry, Seafood, Shellfish And Eggs Reduces The Risk Of Food Borne Illness.

BACALHAU ASSADO.....	GRILLED COD (BONES).....	22.95
<i>Com batata cozida, cebola, pimentos, alho e azeite</i>	<i>With boiled potatoes, onions, peppers, garlic and portuguese olive oil</i>	
BACALHAU À LISBOA.....	COD LISBOA STYLE (BONES).....	22.95
<i>Assado no forno com cebola, pimentos, alhos e azeite</i>	<i>Baked with onions, peppers, garlic and portuguese olive oil</i>	
BACALHAU À BRÁZ.....	COD BRAZ STYLE.....	24.95
<i>Com cebola, batatas fritas, ovo e salsa</i>	<i>Shredded sun dried cod, prepared with onions, fine fried potatoes, egg and parsley</i>	

CARNES

BIFE À PORTUGUESA.....	PORTUGUESE STYLE STEAK.....	20.95
<i>Na caçarola, com batatas fritas às rodelas, ovo e presunto</i>	<i>Served in a clay pot with portuguese fries, egg and smoked ham</i>	
BIFE À LISBOA.....	LISBOA STEAK.....	24.95
<i>Bife, ovo, presunto e camarões</i>	<i>NY Strip, egg, smoked ham and shrimp</i>	
CARNE NO ESPETO À MADEIRENSE.....	MADEIRA STYLE SHISHKABOB.....	20.95
	<i>Grilled beef, pork, peppers, onions and portuguese sausage</i>	
MAR E TERRA.....	SURF AND TURF.....	36.95
<i>Bife e lagosta recheada ou cozida</i>	<i>Ny Strip with stuffed lobster tail</i>	
CARNE DE PORCO À ALENTEJANA.....	PORK AND CLAMS.....	20.95
	<i>Marinated pork chunks with littlenecks, pickled vegetables and potatoes, served in a clay pot</i>	
COSTELETAS DE PORCO GRELHADAS.....	GRILLED PORK CHOPS.....	21.95
GALINHA EM VINHO MARSALA.....	CHICKEN MARSALA.....	17.95
<i>Com cogumelos</i>	<i>Mushrooms and onions, marsala wine sauce</i>	

SOBREMESAS

Por favor peça uma lista de sobremesas.

DESSERTS

Please ask your server for a dessert menu.

Executive Chef: Rosa Carvalho

*Menu and prices subject to change without notice.
Prices listed do not include the 18% Service Charge.*

***THE NECESSARY INGREDIENT WHEN PREPARING FINE FOOD
IS TIME. MAY WE HAVE YOUR INDULGENCE.***