

AMORE Portuguese Menu

Appetizers & Salads

Salted Cod Fritters - Bolinhos de Bacalhau...16-

6-Salted Cod Fritters, blended with mashed potato, onion, parsley, and garlic, served fried with garlic aioli.

Amêijoas (Clams) à Bulhão Pato...18-

Sautéed fresh clams with olive oil, garlic, cilantro, white wine, and butter lemon sauce.

Shrimp - Gambas à Algarvia...18-

Large, peeled shrimp, sautéed in seafood broth, with garlic, light piri-piri-(spicy sauce) and red bell pepper paste (**Pimentão**).

Alheira - Sausage Trasmontana...19-

Alheira is a unique and old Portuguese sausage delicacy, a garlicky and paprika, bread, poultry, and pork meat sausage.

Fireman Chouriço - Chouriço à Bombeiro...15-

Flame-grilled chourico in terra-cotta dish at your table.

Beef Woodpecker - Pica-Pau de Vaca...18-

Cubed beef-tenderloin, sautéed with demi glaze, creamy mustard sauce, topped with pickled vegetables. **Popular throughout Lisbon region.**

Chickpeas Salad - Salada de Grao de Bico...15-

Chickpeas, with chopped red bell peppers, chopped onions, capers, parsley, red wine vinegar and EVOO, served with spring mix.

Entrees

Cataplana de Marisco (Seafood) ...38- for two...69-

Lobster Tail, Shrimp, Clams, Mussels, Sea-Scallops, red bell peppers, onions, sliced boiled potatoes in delicious seafood broth.

Cataplana Alentejana ...29- for two...54-

Marinated Pork tenderloin with fresh Clams, with fried sliced potatoes, in w-wine clam broth, with onion and red bell peppers.

Bacalhau (Salted Cod) Ribatejano ...29-

Shredded Cod sauteed with onion, garlic, red bell peppers and black olives, served with sliced boiled eggs and sliced potato fries.

Bacalhau (Salted Cod)...36- Or Polvo (Octopus) a Lagareiro ...36-

(Loin Fillet of Cod with some bones)

Baked in lots of olive oil, with garlic, onions, roasted potatoes, served with green beans & asparagus, finish with garlic cream.

Arroz de Marisco (Seafood-Rice) ...36- For two...65-

Shrimp, clams, mussels, scallops, lobster claws, in seafood broth, cooked with fresh cilantro and rice.

Camarão (Shrimp) Mozambique...29-

Shrimp, sautéed with onion, garlic, beer and butter spicy (Piri-Piri) sauce, served with white rice.

Pork à Trasmontana ...29-

3-Pork Tenderloin-Tournedos, served with Alheira Trasmontana sauce and fig-glaze, with veggies & starch of the day.

\$2.50 Split charge applied to salads & \$7.00 Split charge applied to entrees.
For parties of 6 or more will be added 20% gratuity.