

AMORE Portuguese Menu

Appetizers & Salads

Salted Cod Fritters - Bolinhos de Bacalhau...19- 6-Salted Cod Fritters, blended with mashed potato, onion, parsley, and garlic, with garlic aioli.

Shrimp - Gambas à Algarvia...20- Shrimp, sautéed in tomato seafood broth, garlic, piri-piri (spicy), cilantro and red bell pepper paste (**Pimentão**).

Alheira - Sausage Trasmontana...19- Fried ½ Alheira, a unique and old Portuguese sausage delicacy, a garlicky and paprika, bread, poultry and pork meat sausage, with Farinheira/Alheira sauce.

Fireman Chouriço - Chouriço à Bombeiro...18-
Flame-grilled chourico in terra-cotta dish at your table.

Beef Woodpecker - Pica-Pau de Vaca...21- Cubed beef-tenderloin, sautéed with demi glaze, creamy mustard sauce and pickled vegetables.

Chickpeas Salad - Salada de Grao de Bico...18- Chickpeas, with chopped red bell peppers, chopped onions, capers, parsley, red wine vinegar and EVOO, with greens and fresh tomato

Sardine Salad - Salada de Sardinha...19- Chopped boneless sardines, with chopped pickled vegetables, red bell peppers, onions, parsley, mayonnaise and house dressing with greens and fresh tomato

Entrees

Seafood Cataplana de Marisco...49- for two...94-

6-oz Lobster Tail, Shrimp, Clams, Mussels, Sea-Scallops, red bell peppers, onions, sliced potatoes cooked in seafood broth.

Cataplana Alentejana ...40- for two...76-

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

Bacalhau/Salted Cod à Ribatejano ...33-

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

Bacalhau à Brás/Salted Cod à Brás ...33 Shredded Cod sauteed with onion, garlic, black olives and matchstick potatoes with scrambled eggs.

Octopus or Salted Cod/Polvo ou Bacalhau à Lagareiro...42-

(Loin Fillet of Cod with some bones)

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

Octopus Rice/Arroz de Polvo- ...41-

Tender sliced octopus sautéed with onion, garlic, tomato, with white rice.

Seafood-Rice/Arroz de Marisco ...42- For two...78-

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

Shrimp/Camarão Mozambique...35-

Shrimp, sautéed with onion, garlic, beer and butter and spicy (Piri-Piri) sauce, served in a bed of vegetables and white rice.

Pork/Porco à Trasmontana ...37-

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