

AMORE Portuguese Menu

Appetizers & Salads

Salted Cod Fritters - Bolinhos de Bacalhau...17- 6-Salted Cod Fritters, blended with mashed potato, onion, parsley, and garlic, with garlic aioli.

Shrimp - Gambas à Algarvia...19- Large, peeled shrimp, sautéed in seafood broth, with garlic, piri-piri (spicy sauce) 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.

Farinheira-Lollipops - Espetadas de Farinheira ...19-Fried pieces of farinheira sausage, server with greens and Farinheira/Alheira sauce

Fireman Chouriço - Chouriço à Bombeiro...17-
Flame-grilled chourico in terra-cotta dish at your table.

Beef Woodpecker - Pica-Pau de Vaca...19- Cubed beef-tenderloin, sautéed with demi glaze, creamy mustard sauce, with pickled vegetables.

Chickpeas Salad - Salada de Grao de Bico...17- Chickpeas, with chopped red bell peppers, chopped onions, capers, parsley, red wine vinegar and EVOO, served over greens.

Sardine Salad - Salada de Sardinha...18- Chopped boneless sardines, with chopped pickled vegetables, red bell peppers, onions, parsley, potatoes string and mayonnaise, over Greens.

Entrees

Seafood Cataplana de Marisco...43- for two...79-

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

Cataplana Alentejana ...32- for two...59-

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

Salted Cod/Bacalhau à Ribatejano ...30-

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

Salted Cod/Bacalhau in Cream Sauce-Com Natas...30-

Shredded Cod sauteed with onion, garlic, mustard, nutmeg, with cream, and chopped French fries, served baked inside of a bread-loaf.

Octopus or Salted Cod/Polvo ou Bacalhau à Lagareiro...38-

(Loin Fillet of Cod with some bones)

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

Octopus Rice/Arroz de Polvo- ...38-

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

Seafood-Rice/Arroz de Marisco ...39- For two...74-

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

Shrimp/Camarão Mozambique...33-

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

Pork/Porco à Trasmontana ...31-

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

\$3.50 Split charge applied to salads & \$9.00 Split charge applied to entrees.
For parties of 6 or more will be added 22% gratuity.