

# AMORE Portuguese Menu

## Appetizers & Salads

- Salted Cod Fritters - Bolinhos de Bacalhau...18-** 6-Salted Cod Fritters, blended with mashed potato, onion, parsley, and garlic, with garlic aioli.
- Shrimp - Gambas à Algarvia...19-** 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.
- 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...20-** 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...18-** 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...47- for two...88-**  
6-oz Lobster Tail, Shrimp, Clams, Mussels, Sea-Scallops, red bell peppers, onions, sliced potatoes cooked in seafood broth.
- Cataplana Alentejana ...35- for two...66-**  
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 ...32-**  
Shredded Cod sauteed with onion, garlic, red bell peppers and black olives, served with sliced boiled eggs and sliced potato fries.
- Bacalhau com Natas/Salted Cod in Cream Sauce...31-**  
Shredded Cod sauteed with onion, garlic, mustard, nutmeg, with cream, and chopped French fries, served baked inside of a bread-loaf.
- Bacalhau à Brás/Salted Cod à Brás ...32** Shredded Cod sauteed with onion, garlic, black olives, matchstick potatoes and scrambled eggs.
- Octopus or Salted Cod/Polvo ou Bacalhau à Lagareiro...39-**  
(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- ...39-**  
Tender sliced octopus sautéed with onion, garlic, tomato, with white rice.
- Seafood-Rice/Arroz de Marisco ...40- For two...76-**  
Shrimp, clams, mussels, scallops, crab claws, in seafood broth, cooked with fresh cilantro and white rice.
- Shrimp/Camarão Mozambique...33-**  
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 ...32-**  
Pork Tenderloin-Tournedos, served with Farinheira/Alheira sauce and fig-glaze, with veggies & starch of the day.