# O'Porto Taste of Hartford

(860) 233-3184

### Choice of one each of an Appetizer, Entrée, and Dessert

Aperitivos - Appetizers

#### Salada à Portuguesa

Iceberg Lettuce, Carrot Strings, Ripe Tomatoes, Marinated Olives, and Cucumber House Vinaigrette

#### Salada a Casa

Salad Greens, Marinated Olives, Ripe Tomatoes, and Cucumbers with an Herb Vinaigrette

#### Sopa de Vegetais

Carrot, Pumpkin Puree with Julienne Carrots and Collard Greens

#### Ricois de Camarao

Shrimp Cakes

#### Folhados Recheados

Spring-Roll Stuffed with Shrimp and Crab in a
Tomato Broth

#### Entrée

## Tilapia Grelhada com Camarão Tilapia Fillet Pan-Seared with Shrimp in a Extra

Virgin Olive Oil, and Lemon Sauce Served with Sautéed Vegetables and Roasted Potatoes

#### Linguado Recheado

Baked Fillet of Sole Stuffed with Shrimp and Crab, Served with Sautéed Spinach and Mashed Potatoes in a Lemon-Vinaigrette Sauce

#### Mariscada à Casa

Clams, Shrimp, Scallops, Mussels Sautéed In a White Wine, Cilantro Sauce with a Side of Safron Rice Tornedo com Costuletas de Borrego Seared 4oz Filet of Beef with Two Lamb Chop in

a Port Reduction with Sautéed Spinach and Garlic Mash Potatoes

#### Bife Grelhado

Grilled 8 oz Certified Angus Sirloin Steak
Served with Mashed Potatoes

#### Frango sem Osso

**Grilled Boneless Hen**, sautéed Vegetables in a Lemon Butter Sauce served with Portuguese Fried Potatoes

#### Paelha Vegetariana - (For One)

With Seasonal Vegetables

Paelha de Galina e Chouriço - \$46.00 (For Two) Add - \$23.00 For Each Additional Person Chicken, Chouriço, and Pork Combined with Saffron Rice

Arroz Valenciana - \$46.00 (For Two) Add - \$23.00 For Each Additional Person Shrimp, Clams, Mussels, Pork, Chicken, Chouriço, Combined with Saffron Rice

Sobremesa - Dessert

#### **Arroz Doce**

Rice pudding

#### Mousse de Chocolate

Chocolate mousse

#### **Pudim flan**

Chef De Sousa's Family Recipe for Traditional Portuguese Egg custard with caramel sauce

#### \$23

Does not include coffee/tea. No substitutions.

(Please note that price does not include Tax, Beverage, or Gratuity).

Executive Chef: Adelino De Sousa