

O'Porto Taste of Hartford \$20.12

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

Linguado Grelhado

Grilled Fillet of Sole, Roasted Potato, sautéed Vegetables in a Lemon-Butter Sauce Wine Sauce

Linguado Recheado

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

Frango na Cacarola

Boneless Hen with Mushrooms in a Tomato Onion Broth with Roast Potatoes

Mariscada à Casa

Clams, Shrimp, Scallops, Mussels Sautéed in a White Wine, Cilantro Sauce with a Side of Saffron Rice

Bife Grelhado com Camarão

Grilled Certified Angus Sirloin Steak and Skewered Shrimp Served with Portuguese Fried 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 - \$40.24 (For Two) Add - \$20.12 For Each Additional Person

Chicken, Chouriço, and Pork Combined with Saffron Rice

Arroz Valenciana - \$40.24 (For Two) Add - \$20.12 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

Does not include coffee/tea. No substitutions.

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

Executive Chef: Adelino De Sousa