

O'Porto Restaurant 2074 Park Street Hartford (860) 233-3184

Drinks \$6

Pomegranate Mojito

Bacardi Rum, Fresh Lime Juice, Pomegranate Juice, Mint, Simple Syrup, Splash of Soda

Featured Beer

Coral Lager - \$3.00

Coral Preta Tónica. (Stout) - \$3.50
(Cerveja de Funchal Madeira, Portugal)

Wine \$6 glass \$17 bottle

Salsus Vinho Verde (Green Wine)

Young fresh wine with citrus aromas, and a fruity soft finish.

Penedo Do Adega (Red)

Ripe aromas with rich fruit flavors reminiscent of figs and chocolate with a long lasting finish.

Not to be combined with any other offers. SaneNow CT, Post cards, Better deals, RSVP or TIC1080

O'Porto Taste of Hartford Menu - \$20.12

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

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

Choice of One 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

Choice of one Main Course

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 Saffron Rice

Lombinho De Porco

Grilled Pork Tenderloin, Served with Sautéed Spinach and Garlic Mashed Potatoes in a Cabernet Sauvignon Garlic Wine Reduction

Bife Grelhado

Grilled Certified Angus Sirloin Steak Served with Mashed Potatoes

Franco 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

Choice of One 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.

Executive Chef: Antonio Lopes

Only - 04 (Dão) Northern Central Region

Glass: \$8 Bottle \$32.00

Similar to a Pino Noir This wine as a deep ruby red color with Floral notes from Touriga Nacional and spicy aromas from Tinta Roriz. Aged in French oak for 12 months. The taste is a smooth Full-bodied, complex and intense wine with a fruity bouquet. Expressing the true characteristics of Dão, this wine exhibits freshness, elegance and ripe fruit. Grapes: 50% Touriga Nacional, and 50% Tinta Roriz also known as Aragonéz "Known in Spain as Tempranillo".

Casa Das Mouras Reserva - 04 (Douro) Northeastern Portugal

Bottle \$39.95

(92 Points - Wine Enthusiast & Robert Parker)

A rich and full-bodied wine loaded with notes of blueberry, roses, black tea, chocolate, coffee and balsamic. Very long finish and pronounced fruit flavors. A perfect pairing with roasted duck and rice Grape varieties: Touriga Nacional (34%), Touriga Franca (33%), Tinta Roriz (Aragonéz) (33%).

Herdade do Pombal - 06 (Alentejo) Southern Region

Glass: \$7 Bottle \$23.00

(89 Points - In House Rating)

It is a very fragrant wine with mature and red fruit. The mouth test confirms good fruit volume, good tannins, elegant and round finishing with a medium / long persistence.

Grapes: Alicante Bouschet, Aragonéz, Cabernet Sauvignon, Trincadeira