

OPORTO FOODING HOUSE & WINE

PARTY MENUS

Family-style dining for large groups

\$45 Alentejo • \$45 Vegetais • \$50 Porto
\$55 Lisboa • \$60 Madeira

DESSERT FLIGHT +\$9 PER PERSON • WINE PAIRING +\$30 PER PERSON

Three curated Portuguese wines, including a Madeira or Port finish

ALENTEJO MENU

\$45 • 3 COURSES

Each course served family style for the table

WELCOME

OUR DAILY BREAD (V)

focaccia and olive-sourdough, herbed olive oil

ALMONDS & OLIVES (VG, GF)

paprika spiced almonds + marinated olives

STARTERS

SALADA ATLÂNTICO (V, GF)

in-house mixed salad greens, avocado, hearts of palm, tomato, red onion, artichoke, lemon-honey vinaigrette

CROQUETAS ALENTEJANA

potato and serrano ham croquettes, Iberian cheese, Jamon serrano, piri piri aioli

QUEIJO DE CABRA (V)

walnut coated baked goat cheese, tomato-basil sauce w/ garlic bread

CHICKEN CURRY EMPANADAS

baked chicken meat pies, curried chicken, flaky pastry, green herb aioli

ALMÔNDEGAS DE CORDEIRO

lamb-beef meatballs, mint, preserved lemon, especiarias, tomato, house made flat bread

CENTERPIECE

ARROZ DE CARNE (GF)

meat & rice paelha - bavette steak, chouriço, linguiça, piri-piri chicken, green peas

ADD DESSERT FLIGHT • \$9 PER PERSON

ADD CURATED WINE PAIRING • \$30 PER PERSON

Three Portuguese wines, including a Madeira or Port finish

VEGETAIS MENU

\$45 • 3 COURSES

Each course served family style for the table

WELCOME

OUR DAILY BREAD (V)

focaccia and olive-sourdough, herbed olive oil

ALMONDS & OLIVES (VG, GF)

paprika spiced almonds + marinated olives

STARTERS

SALADA ATLÂNTICO (V, GF)

in-house mixed salad greens, avocado, hearts of palm, tomato, red onion, artichoke, lemon-honey vinaigrette

BAKED HUMMUS (V)

roasted garlic hummus, served warm with house baked naan

BETERRABA DOURADA (V)

marinated golden beets, whipped goat cheese, candied walnuts, balsamic vinaigrette

QUEIJO DE CABRA (V)

walnut coated baked goat cheese, tomato-basil sauce w/ garlic bread

COUVE-FLOR ASSADA (V)

charred cauliflower, milho purée, goat cheese, pickled shallots, pistachio gremolata

CENTERPIECE

ARROZ DE COGUMELOS (GF, VG)

Madeira mushroom rice paelha

ADD DESSERT FLIGHT • \$9 PER PERSON

ADD CURATED WINE PAIRING • \$30 PER PERSON

Three Portuguese wines, including a Madeira or Port finish

Porto Menu

\$50 • 3 Courses

Each course served family style for the table

Welcome

Our Daily Bread (V)

focaccia and olive-sourdough, herbed olive oil

Almonds & Olives (VG, GF)

paprika spiced almonds + marinated olives

Starters

Ovos Recheados (V)

deviled eggs, tarragon herb filling, piri piri, chives

Couve-flor Assada (V)

charred cauliflower, milho purée, goat cheese, pickled shallots, pistachio gremolata

Croquetes de Bacalhau

salted cod, whipped potato fritters, served with piri piri aioli

Polvo com Batatas (GF)

grilled Portuguese octopus, mustard seed batata nu shaak, salsa verde, charred lemon

Rissóis de Camarão

golden Portuguese shrimp turnovers, creamy paprika-spiced filling

Centerpiece

Choose 1

Bacalhau com Natas

baked salt cod, confit potatoes, caramelized onion, cream, São Jorge cheese, and toasted breadcrumbs

Arroz de Mar (GF)

seafood rice paelha - shrimp, scallops, cod, mussels, clams, red pepper sofrito, grilled red prawns

Add Dessert Flight • \$9 per person

Add Curated Wine Pairing • \$30 per person

Three Portuguese wines, including a Madeira or Port finish

Lisboa Menu

\$55 • 3 Courses

Each course served family style for the table

Welcome

Our Daily Bread (V)

focaccia and olive-sourdough, herbed olive oil

Almonds & Olives (VG, GF)

paprika spiced almonds + marinated olives

Starters

Croquetes de Bacalhau

salted cod, whipped potato fritters, served with piri piri aioli

Tâmaras Recheadas (GF)

blue cheese-stuffed dates, jamón serrano, Port balsamic glaze

Polvo com Batatas (GF)

grilled Portuguese octopus, mustard seed batata nu shaak, salsa verde, charred lemon

Rissóis de Camarão

golden Portuguese shrimp turnovers, creamy paprika-spiced filling

Charred Veggies (V)

grilled seasonal vegetables, pistachio romesco, goat cheese, potato crisps

Centerpiece

Paelha Portuguesa (GF)

our signature Portuguese style mixed meat & seafood paelha - gulf shrimp, clams, mussels, charred peppers, chouriço & linguiça sausage, bacalhau, bavette steak

Add Dessert Flight • \$9 per person

Add Curated Wine Pairing • \$30 per person

Three Portuguese wines, including a Madeira or Port finish

MADEIRA MENU

\$60 • 3 COURSES

EACH COURSE SERVED FAMILY STYLE FOR THE TABLE

WELCOME

BOLO DO CACO

Griddled Madeira potato bread spread with garlic butter

ALMONDS & OLIVES (VG, GF)

paprika spiced almonds + marinated olives

STARTERS

SALADA ATLÂNTICO (V, GF)

spring greens, avocado, hearts of palm, tomato, red onion, artichoke, lemon-honey vinaigrette

CEVICHE DO MAR

gulf red snapper, chilled octopus, shallots, peppers, citrus, Portuguese olive oil

COUVE-FLOR ASSADA (V)

charred cauliflower, milho purée, goat cheese, pickled shallots, pistachio gremolata

CROQUETES DE BACALHAU

salted cod, whipped potato fritters, served with piri piri aioli

CAMARÕES PIRI-PIRI (GF)

spicy garlic shrimp, whisky piri piri, garlic, Madeira wine

CENTERPIECE

ESPETADA DE CARNE

Madeira beef tenderloin skewers - bay leaf-sea salt, garlic butter, charred vegetables, bolo do caco; choice of batatas fritas or milho frito served hanging table-side

ADD DESSERT FLIGHT • \$9 PER PERSON

ADD CURATED WINE PAIRING • \$30 PER PERSON

Three Portuguese wines, including a Madeira or Port finish