

BAR SNACKS

OUR DAILY BREAD(V) ... 4

served w/ herbed olive oil

PÃO COM CHORIZO ... 8

potato bread/ spanish chorizo/ paprika butter

PÃO COM TOMATE (V) ... 6

wood fire grilled bread/ tomato pulp/ sea salt/ sumac/ oregano

ALMONDS & OLIVES (GF) (V) ... 7

paprika spiced almonds/ marinated Cerignola olives

STUFFED DATES (GF) ... 7

prosciutto wrapped dates/ whipped blue cheese/ port-balsamic

PIMENTAS (GF) (V) ... 7

shishito peppers/ wood grilled/ garlic aioli

CROQUETAS DE BACALHAU ... 10

crispy fritters of salted cod & whipped potato/ piri piri aioli

BATATAS (GF) (V) ... 8

crispy smashed fingerlings/ herbs/ tomato chutney/ garlic aioli

CRAB & AVOCADO CROSTINI ... 14

lump crab meat/ avocado/ herb aioli/ baguette

SARDINHAS ASSADAS ... 14

wood grilled sardines/ salsa verde/ herb salad/ grilled bread/ paprika butter

BAKED OYSTERS ... 16

gulf oysters/ broa breadcrumbs/ salsa verde/ parmigiana butter

LINGUIÇA ASSADA ... 15

wood grilled portuguese smoked sausage/ almond romesco/ charred bread ** served flaming

OPORTOBELLO (GF) (V) ... 14

baked portobello/ topped with spinach-artichoke gratin

DUO OF HUMMUS 2.0 (V) ... 10

white bean/ yogurt/ sumac & yellow moong lentils/ ginger/ turmeric/ house naan

QUEIJO DE CABRA (V) ... 12

baked goat cheese/ ground walnuts/ tomato basil/ garlic toast

PREGO ... 14

marinated hanger steak/ garlic butter/ house made bolo do caco potato bun/ batatas fritas
* a typical portuguese café sandwich *

PIZZETTE

BASIL PESTO (V) ... 14

basil pesto/ sliced tomato/ fresh mozzarella

BRÓCOLI (V) ... 14

tomato sauce/ charred broccoli/ ricotta/ red chili pepper

SHRIMP & CRAB ... 15

basil tomato sauce/ gulf shrimp/ crab/ mozzarella cheese

KALE & CHORIZO PIZZA ... 14

Kale/ chorizo secco/ roasted red pepper/ tomato sauce/ goat cheese/ mozzarella

SOUP

CALDEIRADA (GF) ... 9/CUP 18/BOWL

rich portuguese bouillabaisse/ fish/ shrimp/ clams/ mussels/ vegetables/ moorish spices

CANJA (GF) ... 9

Chicken soup /rice/ mint/ lemon

CALDO VERDE (GF) ... 9

Potato soup /kale/chorizo
* (chorizo optional) *

SALAD

ROCKET SALAD (GF) (V) ... 11

arugula/ candied walnuts/ berries/ goat cheese/ red onion/ balsamic-honey vinaigrette

SALADA ATLANTICO (GF) (V) ... 13

house mixed greens/ avocado/ hearts of palm/ tomato/ red onion/ artichoke/ lemon-honey vinaigrette

SALADA MAROCAINE (GF)(V) ... 13

house mixed greens/ pear/ gruyere/ candied walnuts/ olives/ mint/ tomato dijon vinaigrette

CHEESE

mix and match cheese & charcuterie.... choose:
\$5 for 1, \$8 for 2, \$11 for 3, and \$15 for 4

O MORRO

portugal/ soft ripen/ cow's milk/ past.

ALVA

portugal/ semi-firm/ goat's milk/ past.

SÃO JORGE, MATOS

portugal/ firm/ cow's milk/ past.

MANCHEGO ARTEQUESANO

spain/ firm/ sheep's milk/ past.

QUESUCO AHUMADO DE LIEBANA

spain/ semi firm/ cow's milk/ past.

PATA CABRA

spain/ semi soft/ goat/ past.

ANDAZUL

spain/ blue cheese/ goat's milk/ past.

ALISIOS

canary islands/ semi firm/ goat & cow's milk/ past.

MOZZARELLA OVALINI

italy/ soft/ cow/ past.

TEAHIVE CHEDDAR

utah/ firm/ cow/ past.

CHARCUTERIE

JAMÓN SERRANO

spain/ cured 18 months

SALCHICHON IBERICO DE BELLOTA

spain/ pata negra pigs/ garlic-paprika spiced

CHORIZO RUSTICO

spain/ spicy/ dried sausage

COPPA PICCANTE

Italy / pork shoulder/ spicy

GENOA SALAMI

italy/ black pepper

SMOKED SALMON

alaska/in house cured and smoked

OCTOPUS SALAME

pressed portuguese octopus /freshly ground spices



FOODING HOUSE & WINE

18% gratuity added for parties of 6 or more

please notify server of ANY FOOD ALLERGIES

PETISCOS

FEIJÃO CON FIDEOS (V) ... 14

baked gigante beans & fideo pasta / tomato/ kale/ oregano/ feta/ almond romesco

BRUXELAS (V) ... 13

roasted brussel sprouts/ walnuts/ preserved lemon/ mint/ chili/ cumin vinaigrette/ maple/ manchego cheese/ toasted breadcrumbs

CHARRED VEGGIES (V) (GF) ... 12

wood grilled/ pistachio romesco sauce/ basil seeds/ potato crisps/ goat cheese

CATAPLANA MUSSELS (GF) ... 16

black mediterranean mussels/ soffrito/ vinho verde/ garlic butter

POLVO COM BATATAS (GF) ... 17

wood grilled octopus/ mustard seed shaak potatoes/ salsa verde

CAMARÕES PIRI-PIRI (GF) ... 14

gulf shrimp/ piri piri pepper/ madeira wine

SEAFOOD BALCHÃO CURRY ... 16

gulf red snapper/ shrimp/ scallop/ spicy goan curry/ house naan/ basmati rice

PIQUILLO PEPPER RELLANOS (GF) ... 11

stuffed piquillo peppers/gulf shrimp/ crawfish/ almond romesco/ mozzarella

SCALLOP FARROTTO ... 14

plancha scallops / cauliflower/ caraway/ turmeric root/ farro-'risotto'/ green peas

BULHÃO PATO CLAMS (GF) ... 14

littleneck clams/ garlic/ vinho verde wine / lemon/ cilantro

CURRY CHICKEN EMPANADAS ... 13

curry chicken wrapped in puff pastry/ green peas/ herb aioli

PORTUGUESE SQUID FRIED RICE (GF) ... 15

grilled squid/ linguica/ jamon/ eggplant/ egg/ soya/ squid ink aioli

* add fried egg optional *

ALMÔNDEGAS MARROQUINO ... 14

lamb & beef meatballs/ mint/ preserved lemon/ pine nuts/ moroccan charmoula sauce

PORK VINDALHO ... 15

goan spiced pork curry/ potato/ mustard seed raita/ house naan/ basmati rice

BIFE À PORTUGUESA (GF) ... 16

6 oz wood grilled hangar steak/ fried egg/ piri piri pepper potatoes

LAMB RIBS MEDITERRANEO ... 16

smoked/ coriander-fennel crusted/ pomegranate molasses/ white bean & chorizo/ faro-radish salad

LARGE PLATES

PEIXE GRELHADO ... 28

wood grilled fresh gulf red snapper/ milho frito/ herb salad

BACALHAU COM NATAS ... 22

gratin of salted cod/ olive oil whipped potato/ parmigiana cheese/ breadcrumbs

PIRI PIRI BBQ CHICKEN (GF) ... 18

brined bbq chicken/ mesquite smoked/ whiskey piri piri sauce/ black pepper & lemon yucca chips

ESPETADA DE CARNE ... 46

wood grilled beef tenderloin/ bay leaves/ coarse sea salt/ batatas fritas/ grilled veg/ bolo do caco

PAELHA PORTUGUESA (GF) ... 48

saffron rice/ hanger steak/ gulf shrimp/ scallops/ clams/ mussels/ charred chili's/ wood grilled/ chorizo

Consuming raw or rare cooked foods may result in food born illness

Rishi Hospitality 2018