ENTRADAS ~ **STARTERS**

CALDO VERDE

Kale, chourico & potato broth. \$5

SOPA A PORTUGUESA

Fresh vegetables, beans, beef, pork & pasta.

\$5

GARDEN SALAD

Fresh seasonal greens, ripe tomatoes, red onion & crisp cucumbers.

\$5.25

AZEITONAS
Black olives
\$2

PAO
Additional basket of bread
\$3

APERITIVOS ~ **APPETIZERS**

LULAS FRITAS

Fried calamari rings blended with cherry peppers & homemade hot sauce. \$14.95

CAMARAO MOZEMBIQUE

Sauteed shrimp in spicy malagueta pepper & Chablis. \$14.95

CAMARAO ALHINHO

Sautéed shrimp garlic, butter, Chablis & spices.

\$14.95

ASAS DE GALINHA 'A MADEIRA Fried chicken wings Madeira style. \$13.95

CAMARAO COCKTAIL
Jumbo Shrimp Cocktail.
\$4/EA

QUEIJO FRESCO

Fresh Cheese & Toasted Garlic Bread Crushed Malagueta

\$11

CHOURICO A MADEIRA

Sautéed Portuguese sausage with hot cherry pepper rings. \$13.95

\$13.93

AMEIJOAS A ESPANHOLA

Little necks with chourico, peppers and onions in a red sauce.

\$15.95

AMEIJOAS A "BULHAO PATO"

Little necks in garlic, extra virgin olive oil & chablis.

\$14.95



FRUTOS DO MAR ~ SEAFOOD

PAELHA A VALENCIANA *

Shrimp, mussels, littlenecks, squid, scrod, chourico & pork blended with saffron rice peas & carrots in a mild red sauce.

SINGLE: \$39.95 | FOR TWO: \$49.95

ADD LOBSTER ~ MARKET PRICE

GAMBAS A CHEF

Jumbo shrimp sauteed in Chablis, garlic & mild spices. \$22.95

GAMBAS RECHEADAS

Baked jumbo shrimp with seafood stuffing. \$24.95

CAMARAO MOZEMBIQUE

Sauteed shrimp in spicy malagueta pepper & Chablis. \$18.95

ALL ENTRÉES ARE SERVED WITH A CHOICE OF 2 SIDES UNLESS OTHERWISE NOTED WITH *

CHOOSE FROM:

ROASTED POTATOES
BOILED POTATOES
PORTUGUESE FRIES

SAFFRON RICE FRIED CORNMEAL SEASONAL VEGETABLES

* THESE ENTREES ARE SERVED WITH SIDE DISHES NOTED WITHIN DESCRIPTION.

POLVO A MADEIRA*

Stewed octopus mixed with potatoes in a spicy Merlot sauce. \$28.95

MARISCADA*

Shrimp, mussels, littlenecks, squid & scrod in a mild tomato sauce.

Served with Saffron rice.

SINGLE: \$39.95 | FOR TWO: \$49.95

ADD LOBSTER ~ MARKET PRICE

FILETES DOURADOS

Fried battered filet of Scrod topped with seafood sauce. \$21.95

BACALHAU A NARCISA*

Fried bone-in codfish topped with sauteed onions, garlic & extra virgin olive oil. Served with Portuguese fries.

\$31.95

BACALHAU NA BRASA*

Grilled bone-in codfish in extra virgin olive oil & garlic. Served with boiled potatoes.

\$31.95



CARNE ~ STEAK

~ HOUSE SPECIALTY ~

ESPETADA A MADEIRENSE **

Tender cubed Sirloin or Filet Mignon garlic, bay leaf, and sea salt, grilled over an open flame on a traditional skewer.

FILET MIGNON \$37.95

SIRLOIN \$28.95

BIFE A CASA **

Pan-seared Sirloin steak topped with a slice of ham & fried egg in Burgundy wine sauce. \$26.95

BIFE GRELHADO **
Grilled 10oz sirloin steak
\$25.95

BITOQUE **

Pan-seared jr. sirloin steak topped with fried egg, in Burgundy wine sauce. \$19.95

SEA & LAND **

Pan-seared Filet Mignon Medalion Shrimp & Mushrooms Marsala cream sauce.

\$36.95

CARNE DE PORCO ~ PORK

CARNE DE PORCO ALENTEJANA * Marinated pork blended with roasted potatoes & little necks.

\$21.95

LOMBINHOS NA BRASA

Grilled marinated pork cutlets roasted garlic & Burgundy wine sauce. \$18.95

GALINHA ~ CHICKEN

PEITO DE GALINHA 'A MADEIRA

Grilled chicken breast lemon & butter sauce. \$18.95

FRANGO DE CHURRASCO

Grilled marinated bone-in chicken topped with a spicy sauce.

\$18.95

GALINHA MOZEMBIQUE

Sauteed, breaded, chicken breast in a malagueta pepper & Chablis sauce. \$18.95

ALL ENTRÉES ARE SERVED WITH A CHOICE OF 2 SIDES UNLESS OTHERWISE NOTED WITH *

CHOOSE FROM:

ROASTED POTATOES
BOILED POTATOES
PORTUGUESE FRIES

SAFFRON RICE FRIED CORNMEAL SEASONAL VEGETABLES

* THESE ENTREES ARE SERVED WITH SIDE DISHES NOTED WITHIN DESCRIPTION.



SALADA ~ DINNER SALADS

GRILLED CHICKEN SALAD

A vibrant medley of fresh seasonal greens, juicy tomatoes, crisp cucumbers, and zesty onions, egg, olives crowned with tender grilled chicken.

\$15.25

GRILLED SHRIMP SALAD

Succulent grilled shrimp served over a bed of crisp, seasonal greens, egg, olives complemented by juicy tomatoes, crisp cucumbers, and zesty onions.

\$17.25

PEPPERCORN SIRLOIN SALAD

Tender slices of peppercorn-seasoned sirloin served over a bed of crisp, fresh seasonal greens egg, olives. Garnished with ripe tomatoes, crisp cucumbers, and zesty onions.

\$18.25

PASTA & VEGETARIAN

PASTA PRIMAVERA

Pasta & seasonal vegetables sautéed with garlic, olive oil & herbs. \$15.95

ADD TO YOUR PRIMAVERA: Grilled Chicken Breast - \$6.50 Grilled Shrimp - \$8.50

SIDES

SEASONAL VEGETABLES - \$5
ROASTED POTATOES - \$5
PORTUGUESE FRIES - \$5
BOILED POTATOES - \$5
FRIED CORNMEAL - \$5
FRENCH FRIES - \$5
SAFFRON RICE - \$5

MADEIRA TRIO

Safron rice, Portuguese fries & seasonal vegetable \$12.95

MISTO DE MARISCO*

Shrimp & mussels in a garlic cream sauce served over linguini.

\$23.95



SANDES ~ SANDWICHES

SERVED WITH PORTUGUESE FRIES

PREGO NO PAO

~ LOADED ~
Seared sirloin sauteed onion &
mushrooms Burgundy wine sauce
\$16.50

~ PLAIN ~
Seared sirloin Burgundy wine sauce
\$14

SANDES DE CACOILA Pulled pork blade meat sandwich \$11.50

SANDES DE GALINHA

Grilled chicken breast sandwich w/ lettuce & tomato \$10.50

CHOURICO COM PIMENTOS

Chourico & peppers sandwich \$12

CHOURICO GRELHADO Grilled chourico sandwich \$11.50

SANDES DE FILETE DE PEIXE

Fried filet of scrod sandwich w/ lettuce & tomato \$11

MADEIRA BURGER

1/2lb Black Angus Patty cheese, ham, egg, lettuce, tomato \$16

CLASSIC CHEESE BURGER

1/2lb Black Angus Patty cheese, lettuce, tomato \$11.50

BIFANA

~ LOADED ~
Seared porkloin, egg, cheese,
Burgundy wine sauce
\$14.75

 \sim PLAIN \sim Seared porkloin, Burgundy wine sauce \$10.50

