

TAKE OUT MENU

❖ APERITIVOS / APPETIZERS

CAMARAO AO ALHO <i>Shrimp in Garlic Sauce</i>	10.
COQUETEL DE CAMARAO <i>Shrimp Cocktail</i>	14.
POLVO AO ALHO <i>Octopus in Garlic Sauce</i>	10.
AMEIJOAS A BOLHAO PATO <i>Clams in Garlic & Wine Sauce</i>	10.
AMEIJOAS CASINO <i>Stuffed Clams Topped with Bacon</i>	10.
AMEIJOAS AO NATURAL <i>Fresh Clams</i>	10.
LULAS FRITAS <i>Fried Calamari</i>	9.
MEXILHAO A MARINHEIRA <i>Mussels in Tomato Sauce</i>	10.
CHOURICO CASEIRO ASSADO <i>Flambé Portuguese Sausage</i>	9.
PRESUNTO COM QUEIJO SERRANO <i>Portuguese Prosciutto & Cheese</i>	10.
BOLINHOS DE BACALHAU <i>Codfish Pastries</i>	9.
PATANISCAS DE BACALHAU <i>Codfish Cakes</i>	9.
SALADINHA DE BACALHAU <i>Codfish Salad</i>	9.

TORTILHA DE BACALHAU 10.
Codfish Tortilla

❖ **SOPAS / SOUP**

SOPA DO DIA 2.50
Soup of the Day

CRÈME DE MARISCO 6.50
Cream Seafood Soup

SOPA DA PEDRA 4.50
Sorted Pork Meat, Cubed Potatoes & Red Beans Soup (Portuguese Style)

❖ **SALADAS / SALAD**

SALADA DE FRANGO TROPICAL 14.
Chicken Tropical Salad

SALADA DE FRANGO COM MOLHO CAESAR 10.
Caesar Chicken Breast Salad

SALADA DE ATUM 11.
Tuna Fish Salad

SALADA DE CAMARAO COM ABACATE 14.
Shrimp Salad with Avocado

SALADA MISTA GRANDE 6.
Large Tossed Salad

SALADA MISTA PEQUENA 3.50
Small Tossed Salad

❖ SANDES / SANDWICHES

SANDES DE BIFE <i>Steak Sandwich</i>	8.
SANDES DE FEBRA <i>Pork Sandwich</i>	7.
SANDES DE CHOURICO CASEIRO <i>Homemade Portuguese Sausage Sandwich</i>	7.
SANDES PEITO DE FRANGO <i>Chicken Breast Sandwich</i>	7.
SANDES FILETE DE PEIXE <i>Flounder Fish Fillet Sandwich</i>	7.
SANDES DE ATUM <i>Tuna Fish Sandwich</i>	7.
SANDES DE PEITO DE FRANGO PANADO COM QUEIJO <i>Chicken Parmigiana Sandwich</i>	7.

❖ ORDENS A PARTE PARA SANDES / SIDE ORDERS FOR SANDWICHES

QUEIJO <i>Cheese</i>	1.50
PIMENTOS <i>Peppers</i>	.75
CEBOLA <i>Onions</i>	.50
PIMENTOS & CEBOLA <i>Peppers & Onions</i>	1.50
BATATA FRITA OU BATATA ESPANHOLA <i>French Fries or Spanish Potatoes</i>	1.75

BATATA SALTEADA A CHEFE 2.50
Sautéed Potato Chef Style

BATATA BRAVA 2.50
Hot Sautéed Potatoes

❖ PEIXE & MARISCO / FISH & SEAFOOD

BACALHAU A PORTUCALE 20.
Grilled Codfish with Prosciutto, Onions & Peppers topped with Potatoes

BACALHAU A LAGAREIRO 19.
Grilled Codfish with Peppers, Onions, Garlic & Olive Oil

BACALHAU COM NATAS 16.
Codfish Strips & Cut Small Potatoes with Cream, Roasted in The Oven

BACALHAU A BRAZ 17.
Codfish with sort of Scrambled Eggs and Fried Potatoes

BACALHAU RECHEDO COM CHOURICO 21.
Roasted Codfish stuffed with Portuguese Sausage

FILETE DE SALMAO A “PORTUCALE” 18.
Stuffed Salmon with Crabmeat

FILETE DE PARGO A PESCADOR 19.
Snapper Fillet Sautéed with Shrimp and Mussels in Seafood Sauce

FILETE DE TILAPIA COM CAMARAO 18.
Broiled Tilapia Fillet with Sautéed Shrimp

CHILEAN SEABASS 26.
Chilean Seabass with Champagne Sauce

LAGOSTA GRELHADA MARKET PRICE
Grilled Lobster

LAGOSTA RECHEADA MARKET PRICE
Stuffed Lobster

RABOS DE LAGOSTA DUPLO RECHEADO <i>Stuffed Twin Lobster Tails</i>	32.
GAMBAS MOCAMBIQUE <i>Grilled Prawns Sautéed in Hot Seafood Sauce</i>	28.
CAMARAO GRELHADO A MATOZINHOS <i>Grilled Shrimp Sautéed in a Seafood Reduction</i>	22.
PAELHA MARINHEIRA <i>Seafood Combination Cooked with Saffron Rice</i>	24.
PAELHA VALENCIANA <i>Seafood Combination with Portuguese Sausage & Boneless Chicken Cooked in Saffron Rice</i>	26.
ARROZ DE MARISCO <i>Seafood Combination Stewed with Rice in a Light Tomato & Seafood Sauce</i>	19.
MARISCADA EM MOLHO DE TOMATE <i>Seafood Combination Cooked in a Light Tomato Sauce Served with Rice</i>	22.
MARISCADA EM MOLHO VERDE <i>Seafood Combination Cooked in Homemade Green Sauce Served with Rice</i>	22.
❖ CARNES / MEAT	
FILET MIGNON COM RABO DE LAGOSTA <i>Grilled Filet Mignon with Lobster Tail</i>	34.
FILET MIGNON GRELHADO <i>Grilled Filet Mignon</i>	24.
PRIME RIB PORTOBELLO <i>Grilled Prime Rib with Portobello & Garlic Sauce</i>	24.
T-BONE STEAK A MAITRE D'HOTEL <i>Grilled T-bone Steak with Butter & Garlic Sauce</i>	22.
COSTELETA DE VITELA GRELHADA <i>Grilled Veal Chops</i>	22.

COSTELETINHA DE CABRITO	26.
<i>Grilled Lamb Chops</i>	
BIFE A PORTUCALE	24.
<i>Grilled Sirloin Steak with Shrimp, Prosciutto & Artichokes in Port Wine Reduction</i>	
BIFE A MIRANDEZ	22.
<i>Grilled Sirloin Steak</i>	
BIFE A PORTUGUESA	18.
<i>Grilled Shell Steak Topped with Ham & a Fried Egg</i>	
BITOQUE	14.
<i>Braised Shell Steak with Homemade Portuguese Sauce Topped with a Fried Egg</i>	
LOMBINHOS DE PORCO A ALGARVIA	18.
<i>Pork Loin with Cilantro, Garlic & Clams in White Wine Sauce</i>	
PICADINHO A PORTUCALE	17.
<i>Sautéed Pork, Beef, & Chicken Breast Cubes with Portuguese Sausage & Fried Cubed Potatoes</i>	
CARNE DE PORCO A ALENTEJANA	18.
<i>Pork Cubes Sautéed in a Brown Homemade Sauce with Clams & Cubed Potatoes</i>	
COSTELETAS DE PORCO EM MOLHO DE ALHO	17.
<i>Pork Chops in Garlic Sauce</i>	
PEITO DE FRANGO COM CAMARAO	18.
<i>Chicken Breast w/ Shrimp</i>	
PEITO DE FRANGO A “PORTUCALE”	18.
<i>Sautéed Chicken Breast with Shrimp, Mushrooms & Artichokes in Port Wine Reduction</i>	
PEITO DE FRANGO EM MOLHO ALHO	16.
<i>Chicken Breast in Garlic Sauce</i>	
ARROZ DE FRANGO COM CHOURICO	16.
<i>Chicken & Rice stewed with Portuguese Sausage in our Chef’s Sauce</i>	
PEITO DE FRANGO A PARMIGIANA	16.
<i>Chicken Breast Parmigiana with Spaghetti</i>	

❖ **ORDENS A PARTE / SIDE ORDERS FOR ENTREES**

VEGETAIS SALTEADOS AO ALHO <i>Sautéed Vegetables with Garlic</i>	4.
GRELOS SALTEADOS AO ALHO <i>Sautéed Broccoli Rabe with Garlic</i>	5.
ARROZ DE FEIJAO VERMELHO <i>Rice & Red Beans</i>	4.
ARROZ <i>Rice</i>	3.50
FEIJAO PRETO <i>Black Beans</i>	3.50
BATATA FRITA A PALITO OU BATATA ESPANHOLA <i>French Fries or Spanish Potatoes</i>	3.50
BATATA BRAVA <i>Sautéed Hot Potatoes</i>	4.
BATATA SALTEADA A CHEFE <i>Sautéed Potato Chef's Style</i>	4.

❖ **BARBECUE**

FRANGO DE CHURRASCO <i>Chicken Barbecue</i>	½ 8.	FULL ORDER	14.
ENTRECOSTO <i>Spare Ribs</i>	½ 8.	FULL ORDER	14.
COMBO <i>Chicken Barbecue & Spare Ribs</i>			16.

❖ **PARTY PACKAGE FOR 10 PEOPLE OR MORE**

OPTION 1	159.00
LULAS FRITAS	<i>Fried Calamari</i>
MEXILHAO A MARINHEIRA	<i>Mussels in Tomato Sauce</i>
AMEIJOAS A CASINO	<i>Stuffed Clams Topped with Bacon</i>
CARNE DE PORCO ALENTEJANA	<i>Sautéed Pork & Potato Cubes & Clams in Homemade Sauce</i>
FRANGO DE CHURRASCO	<i>Barbecue Chicken</i>
COSTELETAS DE VACA GRElhADA	<i>Grilled Short Chops</i>
BATATA FRITA	<i>Fries</i>
ARROZ	<i>Rice</i>
PAO	<i>Bread</i>

OPTION 2	179.00
CAMARAO AO ALHO	<i>Shrimp in Garlic Sauce</i>
CHOURICO ASSADO	<i>Portuguese Sausage</i>
LULAS FRITAS / MOLHO BALSAMIC	<i>Fried Calamari / Balsamic Sauce</i>
PAELHA MARINHEIRA	<i>Seafood Combination w/ Saffron Rice</i>
PEITO DE FRANGO JAMBOTA	<i>Chicken Breast w/ Italian Sausage, Peppers, Onions & Mushrooms served w/ Spanish Potatoes</i>
PICADINHO A PORTUCALE	<i>Sautéed Pork, Beef & Chicken Cubes w/ Portuguese Sausage & Cubed Potatoes</i>
SALADA	<i>Salad</i>
ARROZ	<i>Rice</i>
PAO	<i>Bread</i>

OPTION 3	214.00
CHISTORRA A CHEFE	<i>Spanish Sausage w/ Shrimp & Mushroom</i>
COQUETEL DE CAMARAO	<i>Shrimp Cocktail</i>
ESCALOPES C/ CAMARAO EM SALSA TOMATE	<i>Scallops w/ Shrimp in Tomato Sauce</i>
PEITO DE FRANGO MOLHO MARSALA	<i>Chicken Breast in Marsala Wine Sauce</i>
ARROZ DE CAMARAO	<i>Stewed Shrimp w/ Rice in Light Tomato & Seafood Sauce</i>
LOMBO DE PORCO C/ MOLHO PIMENTO CEREJA	<i>Pork Loin Topped w/ Cherry Pepper Sauce</i>
PASTA PENNE C/ SALSA VODKA	<i>Penne Pasta in Vodka Sauce</i>
ARROZ	<i>Rice</i>
PAO	<i>Bread</i>

OPTION 4 (CREATE YOUR OWN MENU)

CRIE O SEU PROPIO MENU AO GOSTO DOS SEUS CONVIDADOS E PORTUCALE IRA SERVI-LO
Create Your Own Menu According To Your Guests & PortuCale Will Make it Happen

- **ALL PACKAGES COME W/ RICE & VEGETABLES**

WE HAVE ROASTED SUCKLING PIG !

ASK FOR OUR DESSERT MENU

WE CATER ALL OCCASIONS



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Thank You.