

Starters

Grilled Chouriço

Grilled Portuguese Smoked Pork Sausage

77

Trinchado

Cubed beef fillet served in Chef's garlic, bay leaf and white wine sauce

79

Chicken Livers

Grilled Chicken Livers served spicy or plain

67

Grilled Calamari

Grilled Calamari with lemon butter, served spicy on request

70

Chicken Giblets

Stewed in a Traditional Tomato, onion, garlic and white wine sauce

60

Chicken Liver Pate

Chicken liver pate with Green Peppercorns and Port wine

67

Garlic Fried Prawns

Small prawns in the shell pan fried in olive oil, whole garlic, sea salt and a touch of chilli

95

Mixed Starter Platter

Calamari, Chicken Livers and Chouriço

112

Clams (Á Bulhão Pato Style)

Clams, olive oil, garlic, sea salt, coriander and fresh lemon

87

Oysters

Please ask your waiter for today's oyster selection

S.Q

All items subject to availability

Great care is taken in preparing your meal, so chill while we get busy

Soups

Caldo Verde

Traditional Portuguese soup made from potato, chouriço, Kale and olive oil

67

BA's Prawn Bisque

A creamy prawn bisque served with pieces of prawns

83

Salads

Salada à Portuguesa

Mixed Greens, cucumber, onion, tomato and black olives with a Portuguese Dressing

46

Greek Salad

Mixed Greens, cucumber, onion, tomato and olives topped with Feta cheese and dressing

67

Gino's Chicken Salad

Sliced Blackened Chicken Breasts on a Portuguese Salad topped with Avo* and Feta served with dressing

79

Presunto, Blue Cheese and Avo Salad*

Salad topped with Presunto, blue cheese and Avo*, served with Chef's mayo dressing

88

Chef Fernando's Salad

Grilled chicken livers and Chouriço topped with feta and Avo* on a Portuguese Salad, served with dressing

99

Smoked Salmon Salad

Smoked Salmon on a Portuguese salad topped with Cottage cheese and served with a French dressing

87

Chef Paulo's Salad

Grilled calamari and prawns on a Portuguese Salad with Avo* served with dressing

122

(...* when in season)

Meats

All main dishes served with choice of starch or veg unless otherwise stated.

Fillet, Sirloin, Ribs and Rump grilled with House BBQ Basting.

Lamb Chops, T-bone and Pork fillet grilled in Portuguese Basting

Expect meat to be DRY if cooked beyond medium.

Fillet:	(+ 200g)	124	(+ 300g)	175
Sirloin:		113		164
Rump:		113		164
T-Bone: (650g)		151		
Lamb Chops:		145		
Pork Ribs: (450g)		119		
Pork Fillet:		113		

Sauces:	Madagascan Pepper, Mushroom and Olive, Herb Port Wine, Jalapeno Monkey gland, Blue Cheese, Creamy Garlic, Beer Mustard			21
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Fernando's Famous Peri-Peri Chicken	1/2: 85	Full: 114
Char Grilled baby chicken spicy or plain		

Carne de Porco Alentejana	(when clams in season)	119
Pork belly, Chouriço and Clams cooked in Olive oil, garlic, white wine, Pimentão and Coriander served with cubed potatoes		

BA's Famous Combo	172
Char Grilled 1/2 baby chicken with pan-fried Queen Prawns	

Gino's Surf 'n Turf	160
Char Grilled deboned Chicken and Deshelled Prawns	

Espetada da Casa	151
Skewered cubes of rump, char grilled with onions, bell peppers and Chouriço	

Bitoque á Portugalía	138
(+200g) Rump, pan-fried in a beer mustard sauce topped with an egg and fries	

Portuguese Steak	160
Char Grilled Ladies Fillet Steak topped with Presunto (Parma Ham) and a fried egg	

Alfredo's Jalapeno & Chouriço Fillet	(served rare to medium only)	163
Grilled Ladies Fillet Steak stuffed with jalapenos, chouriço and feta		

Paulo's Mixed Grill	138
Chouriço, calamari and 1/2 Grilled baby chicken spicy or plain	

Ricardo's Surf 'n Turf	197
Grilled Ladies Fillet Steak topped with Prawns in a Herb Port Wine Sauce	

Seafood

<i>Sardines</i>	119
Char grilled Portuguese Sardines drizzled with Olive oil; served with boiled baby potatoes, diced onion, tomato and char grilled pepper salad	
<i>Line Fish</i> (Blackened available on request)	S.Q
Grilled line fish served with lemon butter (ask waiter for our line fish selection)	
<i>Bacalhau á Bras</i>	175
Flaked codfish pan-fried with olive oil, garlic and onion tossed with thinly cut chips and bound with egg.	
<i>Calamari</i> (Spicy or Plain)	113
Grilled Calamari in lemon butter and herb sauce	
<i>Dina's Calamari and Prawn Combo</i>	158
Grilled calamari and deshelled prawns (served spicy on request)	
<i>Bacalhau Assado</i> (Salted Cod Fish)	S.Q
Char grilled Cod Fish served the traditional way	
<i>Mom's Pan Fried Prawns</i> 1/2 kg 210 1kg 376	
House Speciality - Queen Prawns served piled high on a Platter	
<i>Char Grilled Prawns</i> (Pan-fried available on request)	224
Char grilled King Prawns	
<i>Prawn á Bras</i>	164
Prawns pan-fried with olive oil, garlic and onion tossed with thinly cut chips and bound with á bras style egg	
<i>Prawn and veg Stir Fry</i>	168
Stir fry veg and prawns with a touch of curry, coconut milk and sweet soya served on a bed of rice	
<i>Calamari & Prawn Linguine</i>	150
Grilled Calamari and Prawns tossed with Linguine in a Creamy Herb & Port Wine Sauce	
<i>Mozambican Style Prawn Curry</i>	175
Curried Queen Prawns gently simmered in a mild curry and coconut milk sauce	
<i>Beira Mar's Seafood Rice</i>	204
A selection of seafood cooked in a tomato, onion, garlic and coriander	
<i>BA's Seafood Platter</i>	S.Q
Lobster, Calamari, Line fish, Prawns and Clams (suitable for 2)	

Vegetarian

Lisbon Veg Pasta

99

Fresh vegetables, sun dried tomatoes, basil, garlic, olive oil, balsamic vinegar and peri-peri tossed together fusili with pasta and topped with feta and olives

Pedro's Veg Linguine

99

Stir-fry veg in olive oil, onion, tomato, garlic and chilli
Tossed with linguine and topped with feta cheese

Veg Curry Stir-fry

91

Fresh vegetables tossed together with a creamy coconut curry sauce served with rice.

Desserts

Ice Cream and Chocolate Fudge Sauce

45

Ice Cream and homemade hot chocolate fudge sauce

Molotoff

59

Baked egg white and caramel dessert topped with homemade egg custard, roast almonds and cherries.

Portuguese Style Orange Roll

54

A moist orange roll dessert served with cream or ice cream dressed with Chocolate Fudge Sauce

Tia Janet's Favourite Chocolate Brownies

58

Decadent chocolate pecan nut brownies smothered in chocolate fudge sauce, served with your choice of cream or ice cream

Chocolate Mousse

48

A rich, creamy chocolate mousse with Kahlua

Leite-Crème à Portuguesa

50

Portuguese style crème brûlée

Pyramid Chocolate Log Cheese Cake

68

Cottage Cheese layered with tennis biscuits, crispy mint chocolate and coated with Nutella

Rosanna's Hazelnut Pavlova

67

Layers of meringue filled with chocolate, smooth cottage cheese mixed with Kahlua and cream, topped with roasted hazelnuts and sprinkled with chocolate

