

Alfama, fine Portuguese cuisine

New York

Ementa do Bar / Bar Menu



Bolos de Bacalhau Traditional codfish cakes \$10



Rissóis de Camarão Shrimp turnovers \$12



Moelas de Frango Estufadas A traditional stew of chicken gizzards served in a tomato broth with bacon and fresh herbs \$10



Tábua do Fumeiro Selection of smoked Portuguese sausages, marinated olives and pickles \$10



Almôndegas de Porco e Camarão Steamed pork, shrimp & ginger meatballs in a Macanese sauce \$10



Chouriço Assado Portuguese sausage *flambéed* tableside with *aguardente* \$10



Bacalhau Espiritual Velvety *gratin* of salt cod and shrimp with a *São Jorge* crust \$12/ Entrée - \$22



Bacalhau à Bras Shredded salt cod, onion, eggs and crispy shoestring potatoes \$12/ Entrée - \$22



Carne de Porco com Ameijoas A traditional southern Portuguese specialty of sautéed cubed Niman Ranch pork with fresh clams in a white wine and bell pepper paste sauce served with cubed potatoes \$15/ Entrée - \$25



Executive Chef: Francisco Rosa

Uma taxa de serviço de 20% será acrescentada à conta para grupos de seis ou mais pessoas
For parties of six or more, a 20% gratuity will be included