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 tables ide 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