

# Bafeia

OYSTERS piri piri, sercial 10 year madeira 4ea  
OLIVES coriander, orange, chili 6  
PRESUNTO CURA serrano, aged 15 months 14  
PORTUGUESE SWEET ROLLS chamomile butter 8  
RED GEM queijo são jorge, almond, fennel, citrus, sherry vinaigrette 16  
OCTOPUS CARPACCIO\* crispy potato, pimenta aioli, moroccan black olive 18  
TUNA CRU\* conserva, shallot, capers 19  
BIFANA SLIDERS grilled pork, yellow mustard, piri piri 12  
SALT COD BOLINHOS saffron mayonnaise\* 14



ROASTED CAULIFLOWER queijo da serra, garlic migas, molho cru 14  
GRILLED MUSHROOMS harissa, charred onion yogurt, fried shallot 14  
GRILLED SARDINES turmeric chermoula, preserved lemon 20  
SHRIMP MOZAMBIQUE chili, lemon, cerveja 16  
STEAMED BABY CLAMS vinho verde, cilantro, lemon 17  
SQUID IN INK black eyed peas, celery 18



SEARED COD caldo verde, crispy potato, chouriço 29  
GRILLED PIRI PIRI CHICKEN\* fries, roasted garlic aioli 32  
SUCKLING PIG orange, braised greens, crispy pigs' ears 34  
WHOLE ROASTED FISH charred lemon, presunto + anchovy xo 36  
CHARRED EGGPLANT\* harissa, saffron rice, chickpea, mint 26  
LAMB SHANK apricot, saffron rice, spicy pickles, mint\* 38  
CATAPLANA braised pork + seafood stew 42

We charge a 3% administrative fee. This fee is not a gratuity, tip or service charge. We use this fee to support our business and our staff.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

## TONICOS

---

### PORTO 14

ferriera white port, citadelle gin, chamomile, tonic

### OUTRO 14

rittenhouse rye, ginja sour cherry, green tea, tonic

## COCKTAILS

---

### JEWEL OF MARRAKESH 13

reyka vodka, lemon, date, maraschino

### LA CHINA POBLANO 14

lunazul blanco tequila, italicus, tamarind, salt, lemon

### FURNAS SPRING 15

rum agricola de madeira, lemon, coriander, islay scotch, pineapple

### CONDESSA BRANCA\* 15

snow dog gin, almond, uka bermutto, luxardo bitter bianco, eucalyptus

### MODA ANTIGA 14

plantation 5 yr rum, licor beirão, brandy, st. george bruto americano

## Wine by the Glass

---

### Sparkling

NV Murganheira Bruto, sercial - Távora Varosa | 16

20 Quinta do Javali Pét Nat, tinta roriz + tinta franca - Douro | 17

### White

22 Soalheiro "Allo" alvarinho + loureiro - Vinho Verde | 15

21 Gota "Prunus" encruzado + malvasia fina - Dão | 13

22 José Maria da Fonesca "João Pires" moscatel - Setúbal | 14

21 Luis Seabra "Xisto Illimitado" douro field blend - Douro | 17

22 Folias de Baco "Uivo Curtido" moscatel galego - Douro | 14

### Fortified

21 Henriques + Henriques 10 year Sercial - Madeira | 17

NV Rare Wine Company "Boston Bual" - Madeira | 14

### Red

22 Folias de Baco "Uivo Renegado" field blend- Douro | 14

22 Filipa Pato "Dinamica", бага - Bairrada | 15

20 Niepoort "Twisted Douro" field blend - Douro | 16

20 Rocim "Amphora" moreto + tinta grossa - Alentejo | 15

19 Casa Ferreirinha, touriga franca + touriga nacional - Douro | 16

## Beer + Cider

---

### SAGRES 7

pilsner from portugal, 12oz bottle

### EXHIBIT A "CATS MEOW" 9

ipa from massachusetts

### SAISON DUPONT 11

blonde ale from belgium

### VON TRAPP "DUNKEL" 9

dark lager from vermont

### NORTH COAST "OLD RASPUTIN" 12

russian imperial stout from california, 12oz bottle

## Zero Proof

---

### SANTA LUZIA 9

chamomile, aperitivo syrup, cinnamon, blood orange tonic

### ATHLETIC BREWING "FREE WAVE" 7

hazy ipa from connecticut + california