



PRIMAVERA



PUB & RESTAURANT

Appetizers

Clams (Bulhão Pato) \$10.00
Steamed clams, cilantro in white wine & garlic sauce

Mexelhão á Espanhola \$11.50
Steamed mussels, cilantro in white wine & garlic sauce

Clams á Espanhola \$11.50
Steamed clams in red sauce with onions, peppers and Portuguese sausage

Camarão Alinho \$10.50
Sautéed shrimp with garlic olive oil in white wine sauce

Lulas Fritas \$13.50
Fried calamari

Chocos Grelhados \$10.00
Grilled cuttlefish

Seafood Mix App \$12.50
Grilled shrimp, clams and squid in white wine sauce

Chef Special App \$12.00
Hot peppers, cheese and Portuguese sausage

Chouriço Grelhado \$10.50
Grilled Portuguese sausage

Codornizes Fritas \$6.00 each
Fried quails with onions and pepper sauces

Octopus salad \$14.50
Octopus, lettuce

Chicken Fingers (5) \$6.50

Cod or Shrimp Cakes \$1.50

Mozzarella Sticks (4) \$4.50

Mozzarella Sticks (8) \$6.50

Fried chicken wings (6) \$7.50

Fried chicken wings (10) \$12.50
Plain, Buffalo (mild, hot), Garlic
Parmesan, BBQ (mild, hot)

Sandwiches

Homemade hamburger á Primavera \$15.50
Angus burger with serra cheese, Portuguese sausage, spicy mayo, and fried egg

Pork on Portuguese Roll \$6.50

Steak on Portuguese Roll \$9.00

Chouriço on Portuguese Roll \$7.50
Served with peppers and onions

Grilled chicken on Portuguese Roll \$6.50

Grilled fish on Portuguese Roll \$9.50

Add French fries \$4.00
Home fries, chips or long fries

Add lettuce, tomatoes, onions (each) \$0.50
Hot peppers 1.00, American cheese 1.00, Fried egg 1.50 (each)

Soups And Salads

Soup of the Day – Cup \$3.00

Soup of the Day – Bowl \$5.00

House Salad \$5.00 Lg \$8.00
Lettuce, tomatoes, onions, peppers, and cucumbers

Caesar Salad \$7.50 Lg \$10.50
Romaine lettuce, Parmesan cheese, and crouton

Portuguese Chef Salad \$14.50
Lettuce, tomatoes, onions, peppers, cucumbers, beans, chickpeas, egg, cheese, ham, and tunafish

Add Chicken \$6.00 **Add Shrimp** \$8.00

Add Steak \$9.00 **Add Salmon** \$9.00

*Dressings: Oil and vinegar, Italian, ranch, balsamic vinaigrette, apple cider vinaigrette, blue cheese, and Caesar.

***Inform Your server of any food allergies**

Tree-nut, Peanuts, Soy beans, Sesame, Wheat, Milk, Egg, Fish and Crustacean shellfish

*Gratuity included in parties of eight or more



Meats

Picadinho

\$18.50

Grilled beef, pork, sausage, onions, peppers and mushrooms

Bitoque á Primavera

\$18.50

Grilled 8oz New York strip topped with ham and a fried egg

Steak á Roberto

\$22.50

Grilled 10oz New York strip in mustard, ketchup, Grand Manier sauce, and a fried egg See Below

Steak á Casa

\$22.50

Grilled 10oz New York strip topped with mushrooms and demi glaze See Below

Porco Alentejana

\$19.50

Steamed clams and pork (sides not included)

Espetada Mixta

\$22.50

Grilled steak, chicken, Portuguese sausage, peppers, and onions shish kebab

Codornizes Meal á Primavera

\$20.50

Three fried quails with onion sauce

Bife na Pedra

\$26.50

12oz NY strip you cook on a hot stone

Frango Grelhado

\$17.50

Grilled chicken breast

Steak com Camarão Combo

\$23.50

Grilled 10oz New York strip and shrimp * See Below

14 oz. Grilled rib-eye Steak

\$28.50

Grilled rib-eye

Febras de Porco

\$16.50

Grilled center boneless pork

Picanha Grelhada na Chapa

\$21.50

Grilled top sirloin cap with Portuguese sausage

Miminhos de Boi no Espeto

\$37.50

10oz filet mignon wrapped in bacon with Gorgonzola cheese sauce

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*Additional five dollars for a 14oz New York strip

Wines

Brancos/ Whites

Verdes	375ml	750ml
Aveleda		20.00
Broadbent		20.00
Casal Garcia	12.00	20.00
Muralhas		24.00

Alvarinho

Muralhas De Monção		21.00
Palacio Da Brejoeira		60.00

Alentejo

Eugénio De Almeida (EA)	12.00	21.00
Monte Velho	12.00	21.00
Esporão Reserva		40.00
Marquês de Borba		22.00

Dão

Cabriz	12.00	21.00
Rose		22.00

New Zealand

Oyster Bay		30.00
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Tintos/ Reds

Alentejo	375ml	750ml
Cortes De Cima		44.00
Eugénio De Almeida (EA)	12.00	21.00
Marquês de Borba	12.00	22.00
Monte Velho		21.00
Visconde De Borba		22.00
Cartuxa		48.00

Dao

Cabriz	12.00	21.00
Casa De Santar		23.00

Douro

Duas Quintas		
Papa Figos		29.00
		35.00

Murças Minas

49.00

Argentina

Altos (Malbec)		31.00
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California

Firestone		
Sebastiani (chardonnay)		35.00
Parducci		30.00
		30.00

Vinho Da Casa/ House Wine Red & White

	375ml	750ml
Americano	8.00	14.00
Português	10.00	16.00





Seafood

Ask For the fish of the day
(Market price)



Bacalhau Grelhado \$25.50
Grilled Codfish with boiled potatoes, veggies, and peppers

Bacalhau Cozido \$25.50
Boiled Codfish with boiled potatoes, veggies, peppers, and chickpeas

Tilapia Espanhola \$19.50
Tilapia fish fillet sautéed with onions, peppers, and tomatoes over mussels in garlic & white sauce

Pasta Primavera \$22.50
Sautéed shrimp and steamed clams with white wine and garlic sauce over pasta (sides not included)

Mariscada á chef \$35.50
Seafood combo with onions, peppers, Portuguese sausage, and red sauce with lobster

Primavera Mix \$22.50
Grilled shrimp, pork, and steamed clams



Picadinho com Camarão \$21.50
Grilled beef, pork, sausage, shrimp, onions, peppers and mushrooms

Filetes de Garoupa \$19.50
Grouper fish fillet with homemade shrimp sauce

Seafood Mix \$23.50
Grilled Shrimp, calamari, and steamed clams

Shrimp á primavera \$19.50
Sautéed shrimp in white wine, garlic and cream sauce

Camarão e Lulas Grelhadas \$20.50
Grilled shrimp and calamari in white wine sauce

Chocos Grelhados \$19.50
Grilled Cuttlefish

*All dinners are served with choice of two sides:
saffron rice, French fries, mashed potatoes, boiled potatoes, or the vegetable of the day.

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Reservas/ Reserves

	750ml		750ml
Cabriz	40.00		
Casa De Santar	45.00	Cartuxa	85.00
Cortes De Cima	150.00		
		Esporão	45.00
Esporão Tinto	45.00	Marquês De Borba	70.00
Grous	100.00	Poças	49.00
Murças	90.00	Castello D'alba	49.00

Vinho do Porto/ Porto Wine



Porto Branco
Porto Ruby
Porto Tawny
Porto 10 Anos/Years
Porto 20 Anos/Years

Digestivos/ Digestives

CRF
CRF Extra Reserve
CRF XO
Beirão
Adega Velha

Espumantes| Sparkling Wines

Mot Chandon Champagne	150.00
Raposeira	35.00
Martini Rossi	35.00





Dessert's

Bolo Bolacha

6.00

Biscuit cake with alternate layers of Maria biscuits dunked in coffee and layered with whipped cream.

Tiramisu

6.00

Espresso, mascarpone cheese, eggs, sugar, Marsala wine, rum and cocoa powder

Flan

5.00

A smooth, custard-like dessert that is often flavored with caramel sauce

Chocolate mousse

5.50

A light fluffy chocolate pudding

Bolo Amêndoa

6.00

A creamy blend of toasted almonds and pastry cream

Pastel de nata

3.50

Small tart with a crispy puff pastry crust and a custard pastry cream filling dusted with cinnamon

Molten cake

7.00

A chocolate cake with a rich molten chocolate center

Key-lime Pie

7.00

Sweet, buttery graham cracker crust filled with creamy, tangy, fresh custard

Xangos

7.00

Rich, creamy cheesecake layered with chunks of bananas and real butter caramel within a flaky pastry tortilla

Leite creme

5.00

Creamy custard base that is topped with a layer sugar that is caramelized

Mango cheesecake

7.00

A mango flavored cheesecake

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