



AZOREAN CAFE

Appetizers

Piri Piri Wings

Chicken wings with piri piri hot sauce.

Cheese Platter

Three Azorean Cheeses, chourico, presunto jam and mini toast.

Sweet Chourico

Sautéed in sparkling white wine, honey, and saffron.

Sautéed Olives

Mediterranean olives sautéed in a rosemary olive oil.

Soups

Caldo Verde-Kale

A traditional Portuguese soup made with kale, sweet potato, rice and chourico.

Canja

Chicken soup with rice and onion.

Entrée

All entrees are served with Side Salad and Portuguese Roll.

Arroz de Marisco Island Seafood Paella

Mussels, scallops, shrimp, chourico peas, served on a bed of Portuguese rice.

Jardineira

Braised beef with red wine sauce onions, carrots, celery, and potato.

Bacalhau Natas

Baked Salted Cod, au gratin potatoes, white cheese sauce.

Cacoula

Tender chunk pork roast in a dry red wine sauce with chourico onions, potatoes, celery, carrots garnished with parsley.

Vegan Arroz de Tomate

Long white rice, garlic, onion, olive oil with an in-house tomato sauce garnished with red pepper.