LEÃO D'OURO
RESTAURANTE

DINNER MENU

LEÃO D'OURO
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Carnes/Meat

Frango Assado na Braza
BBQ chicken 18.95

Peito de Frango Assado
Oven roasted free range chicken breast stuffed
with sundried fruits in a rosemary sauce 21.95

Carne de Porco a Alentejana
Marinated cubes of pork, pan seared with clams, shrimp,
white wine, garlic and coriander 22.95

Lombinho de Porco Grelhado
Pork Tenderloin on a bed of roasted apple in a port jus with rice, potatoes
and vegetables 24.95

Escalopes de Vitela Com Cogumelos
Seared veal scaloppini with sautéed mushrooms in a white wine
demi glaze 28.50

Bife à Casa
Seared Angus Striploin steak with Leão D'ouro sauce,
topped with fried egg 25.50

Espetada de Bife
Beef Shishkabob with onions, peppers and mushrooms 24.95

T-Bone Steak Grelhado
Grilled T-Bone Steak 26.50

Peppercorn Steak
Grilled Angus Striploin in a port wine jús 28.95

Beef Tenderloin
Beef Tenderloin on a wild mushroom and
tomato risotto with peppercorn sauce 39.95

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Peixe/Fresh Fish

Bacalhau à Leão D'ouro
Pan fried codfish garnished with potatoes and sautéed onions 24.95

Bacalhau à Brãs
Stirfried shredded cod, mixed with shoestring potato, egg & parsley 19.95

Bacalhau Assado Na Braza
Grilled codfish garnish with potatoes and rappini, topped with olive oil and roasted garlic 28.95

Filets de Peixe com Arroz e Salada
Fried Filets of Sole in a batter with Rice and Salad 19.95

Lulas Grelhadas
Grilled calamari in a white wine and lemon sauce 22.95

Halibut Gelhado com Frutas
Grilled Halibut steak with fruit chutney on a bed of tomato and coriander risotto 27.50

Salmão do Atlântico Grelhado
Grilled Atlantic salmon with a mango chutney 23.95

Raia Frita Com Risotto de tomate e Cuentros
Pan seared Skate on a bed of risotto of fresh tomato and coriander 24.95

Garoupa Grelhada
Grilled Grouper with a Mediterranean salsa 32.50

Leão D'ouro Restaurante

Marisco/Seafood

Gambas a la Plancha
Grilled jumbo shrimps sautéed in a white wine, lemon butter sauce 36.95

Santola à Leão D'ouro
Steamed crab with a Leão D'ouro dip ..... Market Price

Cataplana de Marisco
Seafood Cataplana, prawns, calamari, shrimp,
mussels, clams, octopus, lobster and fresh fish 44.95

Lagosta e Gambas Grelhadas
Two grilled Rock Lobster tails with prawns on a
bed of rice with a butter lemon drizzle 62.95

Arroz de Marisco Para Dois
Seafood rice for two 79.50

Combinado de Marisco
Crab, lobster, tiger shrimp, octopus, clams & Shrimp, mussels, and two
sides (rice, potato, vegetables or salad) For Two ..... Market Price

Polvo Grelhado Com Molho Verde
Grilled octopus with Mediterranean salsa 28.95

Ameijoās de Camarão Espanhola com arroz
Clams and Shrimp Spanish Style in a broth of tomatoe,
onion and peppers, with a touch of spice 21.50

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Entradas/Starters

Caldo Verde
Potato and pork sausage soup
with shredded kale cabbage 5.95

Sopa de Camarão
Shrimp bisque soup 6.95

Caesar Salad
Crisp hearts of romaine with creamy roasted
garlic dressing, parmesan cheese and croutons 6.75

Salada Mista
Tomatoes, lettuce, cucumber, onions, and
peppers in an olive oil vinaigrette dressing 6.75

Appetizers/Apperitivos

Polvo Grelhado Com Molho Verde
Grilled octopus with Mediterranean salsa 16.50

Mexilhões à Bulhão Pato
Steamed mussels in a garlic white wine and coriander broth 14.95

Camarão Com Piri Piri
Sautéed shrimp with spicy piri piri sauce 15.95

Lulas Grelhadas
Grilled calamari in an olive oil, lemon
juice and coriander sauce on a bed of roasted vegetables 14.95

Sardinhas Despinhadas Grelhadas
Grilled deboned sardines on a bed of grilled
vegetables in a balsamic vinaigrette dressing 13.50

Coconut Shrimp
With fresh fruit and sweet chilli sauce 15.95