



**ODINIS**  
RESTAURANT  
*Portuguese Cuisine*

## **MENU DE PÁSCOA ~ EASTER MENU**

### **APERITIVOS ~ APPETIZERS**

AMÉIJOAS A BULHÃO PATO~LITTLE NECKS IN WHITE WINE AND GARLIC

PASTEIS DE BACALHAU E CAMARÃO~COD FISH CAKES AND SHRIMP TURNOVERS

AMÉIJOAS A ESPANHOLA~LITTLE NECKS SPANISH STYLE

QUEIJO FRESCO~FARMERS CHEESE

CHOURIÇO GRELHADO~GRILLED CHOURICO

CAMARÃO ALINHADO~SAUTEED SHRIMP

### **ENTRADAS ~ ENTREES**

BACALHAU NO FORNO ~ BAKED SALTED COD

MARISCADA ~ SEAFOOD STEW

ESPADARTE GRELHADO ~ GRILLED SWORDFISH

FILETES RECHEADOS ~ STUFFED FILETS OF FISH

CABRITO GUISADO ~ BRAISED GOAT

COSTELETAS RECHEADAS ~ DOUBLE CUT STUFFED PORK CHOPS

POLVO À LAGAREIRO ~ GRILLED OCTOPUS

BIFE DE NOVILLO COM CAMARÃO ~ T-BONE WITH GRILLED SHRIMP

CARNE DE PORCO ALENTEJANA ~ PORK AND LITTLE NECKS

BIFE À CASA ~ HOUSE STEAK

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