



SHKODÉ CHOPHOUSE

TASTE OF PORTUGAL

APRIL 4, 2024 | 6PM- 9PM

THE GATHERING

variety of cured meats, cheeses, olives and membrillo
bacalhau fritters, cold smoked salmon crostini
honey and crema caldo verde
mafra flatbread, pica-pau sauce

GAZELA, VINHO VERDE

Salada De Polvo

octopus, coriander, heirloom tomatoes, molho vinaigrette

AZEVEDO, ALVARINHO

Dourada Grelhada

sea bream, asparagus, carolino rice, mushrooms

SILK & SPICE, SPICE ROAD RED BLEND

Espetada

marinated beef skewers, potato
mustard aioli, blistered heirloom tomatoes

DUORUM, COLHEITA RED

Pastel De Nata

portuguese warm egg custard tart

Chef de Cuisine: Christian Madsen

Room Manager: Heather Davis

tax and a 20% service charge are included

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness; especially if you have certain medical conditions