# CHURRASCO VILLA

# **PETISCOS**

### **STARTERS**

\$3

\$14

PRATO DE AZEITONAS

plate of marinated olives

CHICKEN WINGS @

\$16 5 pcs ..... 10 pieces..... \$30

**FAMOUS** wings tossed in our mild piri-piri, served with carrots & celery, french fries and housemade dill sauce

CHOURIÇO GRELHADOS

grilled sausage served with toasted corn bread and olives

VEGETAIS GRELHADO V G \$15

a selection of vegetables grilled over charcoal, tossed in extra virgin olive oil balsamic vinaigrette

RAPINI 🚭 🕻 \$14

sauteed with roasted garlic, extra virgin olive oil, white wine and chili peppers

LULAS @ \$21

**Calamari** ~ marinated and grilled, topped with roasted peppers, onions, sun dried tomatoes, pine nut and balsamic relish

SARDINHAS \$16

GF for a gluten free option, ask for no bread

sea salt seasoned with roasted garlic drizzle served over toasted corn bread and olives

CAMARÃO GRELHADO \$26

GF Jumbo tiger shrimp ~ marinated & grilled, served with garlic butter

# **SOPAS & SALADA**

SOUPS & SALADS

SOPA DO DIA

\$11

please ask your server

SOPA GALINHA

\$9

housemade chicken soup with rice and vegetables

\$12 SALADA DA CASA @ 0

spring mix, cuccumber, grape tomatoes, onions tossed in Villa's own oil & vinegar dressing

SALADA CÉSAR \$14

romaine lettuce, parmesan cheese housemade croutons, tossed with a caesar dressing

add grilled chicken breast to your salad \$9.00

## PEIXE

**FISH** 

CATCH OF THE DAY

MP

please ask your server

FILÉT DE SALMÃO 🚭 🍪

\$32

8oz Salmon filét served with 2 sides ~ cooked churrasco style to your desire, topped with a roasted pepper, onions, sun dried tomatoes, pine nut and balsamic relish

# **COMBO PLATTER**

SIGNATURE PLATTERS FOR THOSE WHO LOVE TO SHARE

GRILLED LULAS (2 CALAMARI), CAMARAO (4 SHRIMP), BBQ WINGS (8), FAMOUS FRIES, GRILLED VEGETABLES, CARROTS & CELERY STICKS

\$79

**NO SUBSTITUTIONS** 

# **SHAREABLE SIDES**

GF STEAMED VEGETABLES V RICE PILAF ROASTED POTATOES GF -FRESH CUT FRIES V \$8 \$8

> **GF** Gluten Free

Vegetarian

**Containts Tree Nuts** Please inform your server of any food allergies



Hot Chilli Peppers

### ~The real taste of Portugal~

Churrasco - a unique style of cooking using "Natural Wood Charcoal" Basted with our house made Portuguese Sauce

\$19

QUARTER BREAS

	图 数	57.65	
2500	= 6		
	88	F 4	

HALF CHICKEN	\$24
DOUBLE BREAST	\$27
DOUBLE LEG	\$24
SKINLESS BONELESS BREAST	\$25

### GF all chicken is gluten free

Above served with choice of two of the following: fresh cut fries, rice pilaf, roasted potatoes, seasonal fresh vegetables

all ribs are fall off the bone, basted with our own tangy bbq sauce

BABY BACK PORK RIBS	
FULL RACK	\$38
HALF RACK	\$28
RIBS & QUARTER CHICKEN	\$35
RIBS & WINGS	\$36

### GF for a gluten free option, ask for no BBQ sauce

BEEF RIBS	\$40
BEEF & QUARTER CHICKEN	\$37
BEEF & WINGS	\$38

Above served with choice of two of the following: fresh cut fries, rice pilaf, roasted potatoes and seasonal fresh vegetables

BEVERACES	
COFFEE & TEA	\$3
SOFT DRINKS	\$4
LUSO 11 FLAT WATER	\$8
CARVALHELHOS 11 SPARKLING WATER	\$8
SUMOL  choose from 3 different flavours	\$5

PASSION FRUIT PINEAPPLE WE REGRET THAT WE MAY NOT BE ABLE TO PROVIDE

ORANGE

SEPARATE GUEST CHECKS DURING PEAK HOURS

Sandwich	es are top	ped with	a medle	y of sau	teed
onions, m	Control of the Contro	A Paris and a second	400 PM		

PORK TENDERLOIN CUTLET	\$19
N.Y. STRIPLOIN STEAK	\$26
CHOURIÇO SAUSAGE	\$19

CHICKEN BREAST \$19

sandwiches are served with our fresh cut fries

### CHICKEN PENNE ROSE 🥒 \$24 creamy rosé sauce with grilled chicken

### PENNE PRIMAVERA 🗸 🧶 \$22

fire grilled vegetables, in a roasted garlic pommodoro sauce

breast, roasted garlic and white wine

### CHOURIÇO AZEITE ALHO 🥒 \$23

sausage, rapini, olive oil and roasted garlic spaghettini

# **KIDS MENU** 12 & UNDER

CHICKEN NOODLE S	OUP	\$5
CHICKEN FINGERS	N' FRIES	\$12
3 PIECES, SERVED WITH PLU		
substitute vegetables for \$2	1.99	

PENNE PAS	TA	\$10
CHOICE OF SAI	JCE butter and parmesan	
	tomato	
	add chicken \$5	

ICE CREAM	
Vanilla, Chocolate	
1 SCOOP	\$4
2 SCOOPS	\$7
SUNDAE	\$9

2 Scoops, Chocolate or Caramel sauce, sprinkles & whipped cream

### **DRINKS** \$5

Shirley Temple, Chocolate Milk, Orange Juice, Sumol