

Lisboa Restaurante

Portuguese & American Cuisine

THE NECESSARY INGREDIENT WHEN PREPARING FINE FOOD IS **TIME**.
EVERY SOUP, APPETIZER, AND ENTRÉE IS MADE TO **ORDER**, **NOT MICROWAVED**.

MAY WE **PLEASE** HAVE YOUR **INDULGENCE**.

Tempo é o ingrediente principal na preparação de boa comida.

TABLES BY RESERVATION **ONLY**

Friday, January 9 2018

STUFFED EGGPLANT.....18.95

SHRIMP, CRAB MEAT AND ONIONS, CHEESE
BERINGELA RECHEADA

GRILLED OCTOPUS.....21.95

ONIONS, GARLIC, PEPPERS, OLIVE OIL, AND POTATOES
BAKED "PUNCH" POTATO
POLVO À LAGAREIRO

FISH CATAPLANA.....20.95

SHRIMP, CLAMS, FISH FILLET, POTATOES, ONIONS, TOMATO, and PEPPERS.
CATAPLANA DE PEIXE

DUCK and RICE.....18.95

BAKED, SLICED CHORIZO AND BACON
ARROZ DE PATO À PORTUGUESA

GRILLED TOPBUTT AND SAUSAGE.....19.95

STEAK AND GRILLED SAUSAGE
SERVED WITH WHITE RICE AND BLACK BEANS
PICANHA GRELHADA COM ARROZ E FEIJÃO PRETO

*****CHICKEN SOUP**.....4.50

Lisboa Restaurant **KITCHEN HOURS**

Thursday, Friday, Saturday, and Sunday

LUNCH: 11:30 AM – 3:00 PM

DINNER: 5:00 PM – 9:00 PM

Please visit us at www.lisboarestaurant.com

"At Lisboa,
the quality is high,
service is eager
and friendly, and the
price is right."

The New York Times

1 of the 8

Best Portuguese

Restaurants

in **America!**

http://www.tabelog.us/summary_articles/the-8-best-portuguese-restaurants-in-america-1

T o n y C a r v a l h o

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