

# Lisboa Restaurant

## Portuguese & American Cuisine

19-23 Lafayette Street, Waterbury, Connecticut

| 203-754-0789



### Hours:

Thursday - Sunday  
11:30am - 3pm | 5pm - 9pm

Monday - Wednesday  
Closed

Please visit us at:  
[www.LisboaRestaurant.com](http://www.LisboaRestaurant.com)

## Soups / Sopas

Soup of the Day / Sopa do Dia	4.50
Green Kale Soup / Caldo Verde Potato base, sausage and Portuguese olive oil	4.50

## Appetizers / Aperitivos

\*Served as a meal (with Portuguese fries and rice or pasta) for an extra 5.00, With meal a salad for an extra 4.50

*Shrimp Angola Style / Camarão à Angolana Sautéed or grilled with lemon butter sauce, touch of Picante <i>Salteado ou grelhado, manteiga e limão.</i>	13.95
*Shrimp Mozambique Style / Camarão à Moçambique In a special spicy sauce. <i>Em molho especial (picante).</i>	11.95
Clams Portuguese Style / Ameijoas à Espanhola With onions, peppers, Portuguese sausage in a red sauce.	12.95
Clams Bolhão Pato / Ameijoas à Bolhão Pato Garlic, lemon and coriander (white sauce).	10.95
Steamed Clams / Ameijoas Abertas Ao Vapor	10.95
*Quail / Codorniz Grilled but <b>not</b> boneless.	5.95
Grilled Portuguese Sausage / Chouriço à Bombeiro	10.95

## Fish & Shellfish / Peixes e Mariscos

Paella Valenciana / Paelha à Valenciana Lobster tail, clams, mussels, shrimp, scallops, chicken, pork, Portuguese sausage and rice. <i>Lagosta, ameijoas, mexilhões, camarão, vieiras, galinha, porco, chouriço e arroz.</i>	28.95
Shellfish Casserole / Mariscada à Moda da Casa Seafood combination of shrimp, scallops, clams, mussels and lobster tail red or white sauce. Served with white rice. <i>Servido com arroz branco.</i>	28.95
Shrimp Fra Diavolo / Molho de Tomate Picante Com Massa With spicy tomato sauce over pasta.	21.95
Stuffed Fillet of Sole / Filete Recheado With crabmeat stuffing.	22.95
Grilled Cod (Bones) / Bacalhau Assado With boiled potatoes, onions, peppers, garlic and Portuguese olive oil. <i>Com batata cozida, cebola, pimentos, alho e azeite.</i>	23.95
Lisboa Style Cod (Bones) / Bacalhau à Lisboa Baked with onions, peppers, garlic and Portuguese olive oil. <i>Assado no forno com cebola, pimentos, alhos e azeite.</i>	23.95
Braz Style Cod / Bacalhau à Bráz Shredded sun dried cod, prepared with onions, fine fried potatoes, egg and parsley. <i>Com cebola, batatas fritas, ovo e salsa.</i>	24.95

## Meat / Carnes

Portuguese Style Steak / Bife à Portuguesa New York Strip served with Portuguese fries and egg <i>Com batatas fritas às rodelas, ovo.</i>	20.95
Lisboa Steak / Bife à Lisboa NY Strip, egg and shrimp. <i>Bife, ovo, presunto e camarões.</i>	26.95
Steak on the Rock / Bife na Pedra NY Strip <u>YOU</u> cook on granite, served with fried sliced potatoes and rice. <b>NO HOT SAUCE OR BUTTER ON THE ROCK PLEASE.</b>	24.95
Madeira Style Shish Kabob / Carne no Espeto à Madeirense Grilled beef, pork, peppers, onions and Portuguese sausage.	20.95
Pork and Clams / Carne de Porco à Alentejana Marinated pork chunks with littleneck clams, pickled vegetables and potatoes.	20.95
Grilled Pork Chops / Costeletas de Porco Grelhadas	21.95

## Desserts / Sobremesas

Please ask your server for a dessert menu.  
Por favor peça uma lista de sobremesas

Modifications subjected to additional charge.  
Plate Share (extra olives, bread, butter)  
\$3.50 per person

## Executive Chef: Rosa Carvalho

The necessary ingredient when preparing fine food is time. May we have your indulgence.

Menu and prices are subject to change without notice.  
Price listed does not include the 18% service charge.

\*Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduce the risk of food borne illness.