

INVICTA MADRAGOA

MEATS

- CHICKEN STUFFED WITH MOZZARELLA AND PESTO – 13,50
- STEAK INVICTA [COOKED WITH OLIVE OIL AND GARLIC, SERVED WITH INVICTA HOUSE SAUCE, FRIED EGG, FRENCH FRIES] – 13,50
- GRILLED STEAK WITH OLIVE OIL AND GARLIC SAUCE – 12,00
- DUCK CONFIT – 15,00
- THICK MILK-FED VEAL STEAK- 18,50
- VEAL SIRLOIN WITH MALAGUETA PEPPERS AND PARSLEY – 14,00

FISH

- OCTOPUS À LAGAREIRO (DRESSED GENEROUSLY WITH HOT OLIVE OIL AND GARLIC, SERVED WITH SAUTÉED VEGETABLES AND ROASTED POTATOES) – 16,00
- GRILLED OCTOPUS – 15,50
- FRESH FISH OF THE DAY – 15,00
- PRAWN AÇORDA (AÇORDA IS A DISH MADE OF BREAD WITH GARLIC, CORIANDER, OLIVE OIL AND EGG) – 15,00
- CALDEIRADA À PESCADOR (FISHERMAN STEW – MIXED FISH AND SEAFOOD) – 16,00
- INVICTA CODFISH (MADE WITH HOT OLIVE OIL, GARLIC, PURPLE ONION AND POTATOES) – 19,50

FRANCESINHAS

(A FRANCESINHA IS A VERY HEARTY SANDWICH, TRADITIONALLY ASSOCIATED WITH PORTO, SMOTHERED IN A THICK, WARM VEGETABLES SAUCE) THE BEST SANDWICH IN THE WORLD

- BEEF – 13,50
- CHICKEN – 13,50
- VEGETARIAN – 13,50

(ALL FRANCESINHAS ARE SERVED WITH FRENCH FRIES AND EGG)

SKEWERS

- VEAL – 15,00
- SQUID AND PRAWNS – 15,00
- CHICKEN – 15,00
- PICANHA (BEEF – TOP SIRLOIN) – 15,00

SEAFOOD

- PRAWNS WITH GARLIC AND GINGER – 15,00
- CLAMS À BOLHÃO PATO (CLAMS, OLIVE OIL, GARLIC CORIANDER) – 15,00
- MUSSELS INVICTA – 8,00
- LAMBUJINHA (COMMON – OR NOT SO COMMON – NAME IN ENGLISH – PEPPERY FURROW SHELL, A KIND OF CLAM) – 13,00
- OYSTERS WITH LIME SAUCE – 9,00

PASTA

- CARBONARA – 12,00
- PENNE WITH MOZZARELLA AND PESTO – 13,50
- MUSHROOM TAGLIATELLE – 12,00
- NEGRA DO MAR (CUTTLEFISH INK PASTA WITH PRAWNS CLAMS AND MUSSELS) – 13,50

SERVING BOARDS

- ENCHIDOS (PORTUGUESE CURED SAUSAGES) – 15,80
- CHEESE – 17,00
- MIXED – 19,00

PETISCOS (SMALL DISHES)

- FARINHEIRA WITH EGGS (FARINHEIRA IS A SMOKED PORTUGUESE SAUSAGE MADE WITH PORK FAT, WHEAT AND SEASONINGS) – 7,00
- GAME FILLED ALHEIRA WITH EGGS (ALHEIRA IS A SMOKED PORTUGUESE SAUSAGE MADE WITH BREAD, PAPRIKA, AND MEATS) – 7,50
- BEEF PICA PAU (BITE SIZED PIECES OF BEEF WITH A LIGHT SAUCE) – 9,00
- ROASTED CHORIZO – 8,00
- SAUTÉED MUSHROOMS – 6,50
- MOZZARELLA WITH SUN DRIED TOMATOES – 7,60

RODIZIO DE PETISCOS

1 SERVING BOARD OF PORTUGUESE SAUSAGES PLUS 5 PETISCOS (CHEF SELECTION) (PETISCOS ARE SMALL DISHES, THIS IS EFFECTIVELY A TASTING MENU THEN) – 35,00 - 2 PEOPLE

