

Sopa / Soup

Canja de Galinha / Chicken Soup with Pasta

\$4.25

Aperitivos/Appetizers

Amêijoas à Bulhão Pato / Steamed Clams in White Wine Sauce with Garlic and Cilantro

\$22.95

Amêijoas à Casino / Stuffed Clams with Crab Meat and Bacon

\$23.50

Camarão Saltado ao Alho / Sautéed Shrimp in Garlic Sauce

\$22.75

Chouriço Assado Cortado / Roasted Portuguese Sausage

\$18.50

Lulas Fritas à Solar / Balsamic Fried Calamari w/ Peppers, Sweet Corn, Tomato and Scallions

\$22.50

Polvo à Fêira / Steamed Octopus with Paprika and Olive Oil

\$22.75

Salada à Solar / Fresh Mozzarella, Tomato and Presunto with Basil and Balsamic Glaze in a Pesto Sauce

\$23.50

Salada de Rúcula à Chef / Arugula Salad with Cherry Tomato, Mix Berries in a Balsamic Vinegar Dressing

\$23.50

Burrata à Solar / Fried Burrata Over Toasted Bread with Caramelized Onion and Balsamic Glazed

\$22.95

Mariscos/Seafood

Camarão Recheado / Stuffed Shrimp with Crab Meat

\$33.95

Gambas de Moçambique / Three Grilled Shrimp Prawns in a Spicy Sauce

\$64.95

Mariscada com Molho de Tomate ou Verde / Lobster, Clams, Mussels, Shrimp and Scallops Served in a Green or Red Sauce

\$43.95

Paella Marinheira / Seafood Combination of Lobster, Clams, Mussels, Shrimp and Scallops Served with Yellow Rice

\$44.95

Rabos de Lagosta Recheados / Two Lobster Tails Stuffed with Crab Meat

\$61.95

Camarão Jumbo e Pedacos de Lagosta em Molho Brandy com Linguini / Jumbo Shrimp and Chopped Lobster in a Brandy Cream Sauce Over Linguini

\$38.95

Peixes/ Fish

Chilzan Sea Bass Grilhado com Molho de Limão / Grilled Chilzan Sea Bass in Lemon Sauce
\$58.95

Camarão ao Alho / Shrimp in Garlic Sauce
\$34.95

**Polvo à Lagarziro / Grilled Octopus Served with Sautéed Peppers & Onions
Accompanied of Vegetables & Roasted Skin Potato**
\$38.95

Filete de Linguado com Recheio de Caranguejo / Fillet of Flounder Stuffed with Crab Meat
\$37.95

Salmão em Finas Ervas / Grilled Salmon Served with Butter, Lemon, Parsley, Basil, and Rosemary Leaves Sauce
\$38.95

Halibut Grilhado em Molho Champagne / Grilled Halibut in a Champagne Sauce
\$42.95

Bacalhau à Solar do Minho / Fried Cod Fish with Peppers, Onions, and Garlic in Tomato Sauce
\$38.95

Robalinho Grilhado com Azeite e Alho / Grilled Branzino with Garlic and Olive Oil
\$37.95

Carnê/ Meat

Peito de Frango a Marsala / Chicken Breast with Marsala Wine & Mushrooms
\$32.50

Costela de Vaca no Forno com Risotto em Molho Merlot / Braised Short Ribs with Merlot Wine Reduction Served with Risotto
\$41.95

Cowboy Steak com Purê e Vegetais / Grilled Cowboy Steak with Mashed Potato and Vegetables
\$55.95

Rib Eye com Pimentos Picante e Cebola / Grilled Rib Eye Steak with Hot Cherry Peppers and Sautéed Onions
\$49.95

Peito de Frango ao Alho / Chicken Breast with Garlic Sauce
\$32.50

Chateaubriand com Espargos em Molho de Cogumelo / Filet Mignon with Asparagus in a Mushroom Sauce
\$56.95

Costeletas de Porco com Linguiça em Molho Brandy / Grilled French Cut Pork Chop with Brazilian Sausage in a Brandy Sauce
\$36.95

Mar e Terra / Surf and Turf
\$57.95

Costelas de Cabrito em Molho de Alçerim com Purê e Espinafre / Grilled Rack Lamb in a Rosemary Sauce with Mashed Potato and Spinach
\$48.95

Churrasqueira do Solar / From de B.B.Q.

Costelinha de Porco na Brasa / Grilled Baby Back Ribs on the Charcoal
\$33.75

Picanha no Espeto / Grilled Top Sirloin on the Skewer Served Brazilian Style
\$50.95 (No Sharing/No Doggy Bag)

Rodizio Brasileiro / Grilled Assorted Meats Served Brazilian Style
\$49.95 (No Sharing/No Doggy Bag)