Sandwiches

Bifana topped with cebolada

\$11.49

Slow cooked pork loin in a beer and spices sauce topped with sautéed onions and peppers.

Chouriço and Chips

\$12.49

Portuguese Pada bun filled with deep fried chouriço and french fries mixed with banana hot peppers.

Grilled Chicken Breast

\$11.49

Chicken breast seasoned with our signature spice blend and brushed with our made in house piri piri sauce. Served with lettuce, onions, and tomatoes.

Chicken Parmesan

\$11.49

Lightly breaded chicken breast with our house made tomato sauce and topped with melted Havarti cheese.

Veal Parmesan

\$11.49

Lightly breaded veal cutlet tossed in with our house made tomato sauce and topped with melted Havarti cheese.

Steak/Prego

\$11.49

4oz steak seasoned and grilled to perfection, brushed with our signature piri piri sauce. Served with lettuce, onions, and tomatoes.

Schnitzel

\$11.49

Lightly breaded pork loin served on a bun with lettuce onion, tomato, and mayo.

Grilled Ham & Cheese Tosta Mista

\$7.99

Melted Havarti cheese and grilled ham served on a toasted Portuguese bun.

Prosciutto and Cheese Presunto e Queijo

\$7.99

Freshly cut prosciutto and Havarti cheese, served in a Portuguese bun.

X-Linguiça

\$12.49

Brah Foods sausage grilled to perfection, topped with melted Havarti cheese, Mayo, our Brazilian vinagrete, all that served in our famous portuguese bun.



Appetizers

Fried Calamari

\$16.75

Freshly breaded and deep fried calamari rings served with our signature red pepper mayo.

Garlic Piri Piri Shrimp

\$16.7

Sautéed Shrimp in garlic Piri Piri sauce.

Chouriço à Bombeiro

\$14.7

Portuguese sausage grilled and flambeed with Aguardente.

Soup

\$6.7

Ask server for selection of the day.

Assorted Fried Patties

\$17.95

Delicious and ideal to share with the table. Ask Server for selection.

Cheese and Bacon Fries

\$16.90

Our Favorite Coated fries topped with melted cheese and bacon bits.

Charcuterie Board

\$23.65

A selection of 2 of our most popular cheeses, 2 cuts of meat, olives and a delicious lime vinaigrette.

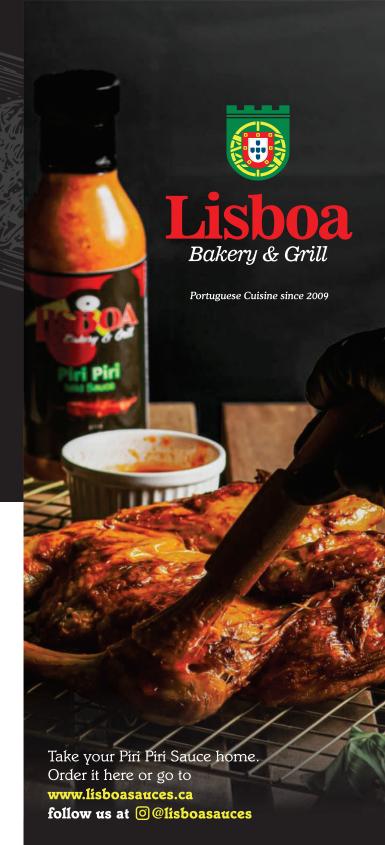




Delivery 519-954-7663



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Coffee and Tea

Galão/Latte	\$5.85	
Fresh-brewed coffee and steam milk.		
Coffee	\$2.00	
Dark roast coffee made out of premium portugu beans.	ese coffee	
Americano	\$5.50	
Espresso shots topped with hot water creating α of crema.	a light layer	
Cappuccino	\$5.85	
Espresso shots lies under a smoothed and stretched layer of thick milk foam.		
Hot Chocolate	\$5.85	
Steamed milk with chocolate.		
Espresso	\$2.00	
Our famous espresso made out of slow roasted robusta beans.	arabica and	
Espresso Macchiato	\$2.95	
Our rich espresso marked with a dollop of steam and foam.	ned milk	
Iced Coffee	\$5.85	
Freshly brewed espresso shots with milk served sweetened over ice.	chilled and	

Mochaccino \$5.85

Our rich espresso combined with chocolate sauce and steamed milk, then topped with a thick milk foam and cocoa powder.

Teg	\$2.00
Ask Server for selection.	
Bottled Pop	\$3.49
Ask Server for selection.	

Canned l	Pop		\$2.49
Ask Server fo	r selection.		
Juice			\$3.49

Ask Server for selection.

Breakfast Menu

Original Breakfast

Two eggs, four pieces of bacon or sausage, home fries, and toast.

English Muffin

\$4.49

\$7.99

Egg, bacon, and Havarti cheese combined in a small traditional Portuguese bun.

B.L.T \$7.99

Bacon, lettuce, tomatoes and mayo.

Entrees

Fish fillet Dinner \$18.99

Lightly breaded fish fillet, deep fried and served with rice and your choice of salad.

Bife à Casa \$28.99

8oz steak grilled to your preference, topped with a rich demiglace, rice, fried egg, and chip fries.

Bacalhau à Bras \$30.99

Shredded pan seared cod mixed with onions, thin cut fries in an egg casserole.

Bacalhau com Natas \$30.99

Shredded pan seared cod mixed onions, thin fries and tossed in our house made bechamel sauce. Topped with parmesan cheese and oven baked.

Grilled Squid Dinner \$30.99

Freshly cut, marinated and grilled squid. Served with rice and your choice of salad.

½ Chicken Dinner

Marinated and charcoal grilled chicken served with your 2 choices of side and our house piri piri sauce (Mild, Medium, or Hot).

1/4 White Chicken Dinner \$14.98

Marinated and charcoal grilled chicken (breast and wing) served with your 2 choices of side and our house piri piri sauce (Mild, Med and Hot).

1/4 Dark Chicken Dinner \$13.9

Marinated and charcoal grilled chicken (thigh and leg) served with your 2 choices of side and our house piri piri sauce (Mild, Med and Hot).

Chicken Wings

\$16.2

1.5lbs of traditional or breaded wings with our choice of sauce. Ask server for selection.

Fish and Chips

\$18.99

Tempura style breaded fish bites with our most favorite coated fries and our made in house piri piri mayo dip.

Chicken Parmigiana Plate

\$28.99

Lightly breaded chicken cutlets, tossed in with our house made tomato sauce, topped with melted Havarti cheese and 2 choices of side.

Picanha Plate

\$28.99

Picanha steak grilled to your preference, topped with pan fried onions and served with white rice, farofa, and Brazilian vinaigrette.

Eggplant Lasagna

\$26.99

Layers of eggplant, tomato sauce and cheese. Broiled to crispiness and served with 2 choices of side. (Vegetarian).

Sardinha Plate

\$25,99

Grilled Sardines topped with olive oil and parsley. Served with French fries and house salad.

Narcisa's Cod Loin

\$35.99

Garlic and Bay leaves Pan seared Cod. Served with rustic potatoes and topped with caramelized onions and fresh parsley.

Alcoholic Drinks

Draught Beer 180z	\$7.8
Bottled Beer	\$6.8
Bottled Wine 755ml	\$35.9
House Red 6oz	\$9.9
House White 60	\$9.9
Brandy 2oz	\$6.8
Aguardente 20z	\$6.8
Martini 2oz	\$6.8
Vodka 2oz	\$6.8
Whiskey 2oz	\$6.8
Rum 2oz	\$6.8
Tequila 20z	\$6.8