



Lisboa

Bakery & Grill



Take your Piri Piri Sauce home.
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www.lisboasauc.es.ca
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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 portuguese coffee beans.

Americano **\$5.50**

Espresso shots topped with hot water creating a light layer of crema.

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 arabica and robusta beans.

Espresso Macchiato **\$2.95**

Our rich espresso marked with a dollop of steamed milk and foam.

Iced Coffee **\$5.85**

Freshly brewed espresso shots with milk served chilled and sweetened over ice.

Mochaccino **\$5.85**

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

Tea **\$2.00**

Ask Server for selection.

Bottled Pop **\$3.49**

Ask Server for selection.



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Canned Pop **\$2.49**

Ask Server for selection.

Juice **\$3.49**

Ask Server for selection.

Breakfast Menu

Original Breakfast **\$7.99**

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

English Muffin **\$4.49**

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 demi-glace, 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 **\$17.99**

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

¼ White Chicken Dinner **\$14.99**

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).

¼ Dark Chicken Dinner **\$13.99**

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 **\$16.25**

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.



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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 Loín **\$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 18oz **\$7.85**

Bottled Beer **\$6.85**

Bottled Wine 755ml **\$35.99**

House Red 6oz **\$9.99**

House White 6oz **\$9.99**

Brandy 2oz **\$6.85**

Aguardente 2oz **\$6.85**

Martini 2oz **\$6.85**

Vodka 2oz **\$6.85**

Whiskey 2oz **\$6.85**

Rum 2oz **\$6.85**

Tequila 2oz **\$6.85**





Sandwiches

Bífana 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 \$7.99

Tosta Mista

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

Prosciutto and Cheese \$7.99

Presunto e Queijo

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.



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Appetizers

Fried Calamari \$16.75

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

Garlic Piri Piri Shrimp \$16.75

Sautéed Shrimp in garlic Piri Piri sauce.

Chouriço à Bombeiro \$14.75

Portuguese sausage grilled and flambéed with Aguardente.

Soup \$6.75

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.

