CROWN & ANCHOR

BAR · RESTAURANT · TERRACE



Enjoy the flavours of traditional cuisines as we celebrate Portuguese heritage in Bermuda - inspired by our own Chef Anthony. Served family style.

\$52 per person | Every Tuesday | 5pm - 10pm

CODFISH CAKE Codfish. Potato

SALADA DE GRAO DE BICO (CHICKPEA SALAD)

Chickpea, Onion, Parsley, Vinegar, Olive Oil TO START

SALADA DE POLVO (OCTOPUS SALAD)

Sundried Tomato, Onion, Roasted Peppers, Cilantro, Lime Dressing

FISH FILLET

Corn Flour, Red Peppers, Garlic Vinegar Sauce

PIRI PIRI CHICKEN

Spicy Grilled Chicken

BIFE A PORTUGUESA

Marinated Flank Steak, Wine & Red Pepper Sauce

SECOND COURSE **POTATOES & CHORIZO**

Onions, Garlic

BAKED BEANS (V)

Kidney Beans, Onions, Peppers, Cabbage

SWEET BITES

ALMOND TART

SWEET RICE

SERICAIA (EGG PUDDING)

Appetisers:

Niepoort Docil Loureiro Vinho Verde 2020 \$13 per glass

WINE PAIRING

Mains:

Niepoort 'Vertente' 2018 \$22 per glass

(V) - Vegetarian 17% gratuities will be added to the menu price listed.

Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.