

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

\$21.95

Amêijoas à Casino / Stuffed Clams with Crab Meat and Bacon

\$22.50

Camarão Saltado ao Alho / Sautéed Shrimp in Garlic Sauce

\$21.75

Chouriço Assado Cortado / Roasted Portuguese Sausage

\$18.50

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

\$21.50

Polvo à Fêira / Steamed Octopus with Paprika and Olive Oil

\$21.95

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

\$22.95

Burrata e Presunto com Salada de Rúcula / Presunto and Arugula Salad with Burrata Dressed with Balsamic Glaze

\$22.50

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

\$23.50

Mariscos/Seafood

Camarão Recheado / Stuffed Shrimp with Crab Meat
\$33.95

Gambas de Moçambique / Three Grilled Shrimp Prawns in a Spicy Sauce
\$63.95

Mariscada com Molho de Tomate ou Verde / Lobster, Clams, Mussels, Shrimp and Scallops Served in a Green or Red Sauce
\$42.95

Paçha Marinheira / Seafood Combination of Lobster, Clams, Mussels, Shrimp and Scallops Served with Yellow Rice
\$43.95

Rabos de Lagosta Recheados / Two Lobster Tails Stuffed with Crab Meat
\$60.95

Camarão Jumbo à Solar / Grilled Jumbo Shrimp with Clams in a Spicy Tomato Sauce over Fettuccine Pasta
\$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

\$33.95

Corvina Grilhada em Molho de Lagosta / Grilled White Sea Bass in a Lobster Sauce

\$38.95

Filote 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 Escalado a Montanhêsã / Grilled Branzino with Roasted Garlic and Parsley

\$37.95

Carnê/ Meat

Pezito de Frango ao Alho / Chicken Breast with Garlic Sauce
\$31.50

Tomahawk Grillhado para 2 Pessoas com Risotto de Aspargos / Grilled Juicy Tomahawk Steak with an Asparagus Risotto for 2 people
\$110.95

Leitão à Bairrada / Roasted Suckling Pig Served with Mixed Salad and Fried Rounds Potatoes
\$38.95

Cowboy Steak com Purê e Vegetais / Grilled Cowboy Steak with Mashed Potato and Vegetables
\$57.95

Mar e Terra / Surf and Turf
\$55.95

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

Chataubriand com Aspargos em Molho de Cogumelo / Filet Mignon with Asparagus in a Mushroom Sauce
\$54.95

Costeletas de Porco com Linguiça em Molho Brandy / Grilled French Cut Pork Chop with Brazilian Sausage in a Brandy Sauce
\$35.95

Cabrito Assado no Forno com Batatas Assadas e Grãos / Roasted Lamb in the Oven with Roasted Potato and Broccoli Rabe
\$40.95

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

Costelinha de Porco na Brasa / Grilled Baby Back Ribs on the Charcoal
\$32.75

Picanha no Espeto / Grilled Top Sirloin on the Skewer Served Brazilian Style
\$49.95 (No Sharing/No Doggy Bag)

Rodizio Brasileiro / Grilled Assorted Meats Served Brazilian Style
\$48.95 (No Sharing/No Doggy Bag)