

Pickles

- \$4 each or 3 for \$10
- Lemongrass Carrot braised fava beans
- Sour Chili Cabbage mixed sichuan pickle
- sweet & sour eggplant Smoky Tofu & Mushroom

Starters

- *linguiça* >> 8
portuguese country sausage - chilli cabbage - ginger - olive
- *bacalhau* >> 8
salt cod spread - olive - chilli - mint - bread
- *jamón de jabugo de bellota* >> 22
the best iberian ham in the world! - fresh fruit - garlic almonds - sprouts

Noodles & Dumplings

- *fat noodle* - hand rolled rice noodle >> 14
mushroom & egg OR x.o. sauce
- *potstickers* >> 12
pork - shrimp - dill - black vinegar dipping sauce

Greens & Vegetables

- *salada* >> 7
farm greens & veg - olive - almond - parrano cheese - mango port vinaigrette
- *salada gordo* >> 14
salada + tea egg - jamón de jabugo - marinated anchovy
- *brede raba-raba* >> 10
"mixed yard-weeds" - green papaya - mushroom - lily blossom - balichao
- *malay vegetable curry* >> 16
long beans - okra - cabbage - thai eggplant- purple sweet potato - tofu puffs

Meat & Seafood

- *twice cooked bacon* >> 14
woodear mushroom - snow peas - pickled lotus - leeks
- *balichang tamarindo* >> 16
braised sweet & sour pork belly - tamarind - pineapple - chicharrones

- *po kok gai a.k.a. "portuguese chicken" >> 18*
mussels - chorizo - olives - cabbage - mild coconut
curry
- *piri piri chicken "gallina africana" >> 21*
char-grilled half bird - spicy "african" tomato sauce -
grilled potato - peanut
- *peppersteak >> 23*
meyer beef hanger - melrose pepper - sunny egg - potato
- jamón de jabugo

Sides

- *coconut rice >> 3*
fried shallot - sesame
- *papo seco >> 4*
portuguese bread & butter

ARROZ GORDO (FAT RICE) >> 42

- *Our namesake, Arroz Gordo, lit.: "substantial rice" is*
the celebratory dish of Macau. Reminiscent of paella,
Arroz Gordo is a bountiful, home-style, layered rice
dish usually prepared for family and friends on special
occasions.

Jasmine rice laced with sofrito, chinese sausage, salted
duck and topped with portuguese chicken thighs, char sui
pork, linguiça sausage, fatty prawns, clams, tea eggs,
croutons, assorted pickles and sauces

Dessert

- *pineapple upside down cake >> 8*
sweet cream - licorice plum - cinnamon taro
- *macau rice crisp >> 6*
nori - sesame - pork floss - shallot caramel
- *serradura >> 7*
cream cheese mousse - guava - tea biscuit crumb

** please note, we use peanut oil to cook all our food **

all large plates take about 20 minutes to prepare

****we reserve the right to request for our table back after you*
have paid your bill to accommodate our other hungry guests.
*thanks!****