

Menu



GARLIC SNAILS / CARACOIS COM ALHO	70.00
6 SIZZLING SNAILS WITH OUR OWN GARLIC SAUCE (WITH CHEESE - N\$ 75.00)	
MUSSELS / MEXILHÕES	75.00
FRESH MUSSELS COOKED IN A CREAMY WHITE WINE, GARLIC, LEMON JUICE SAUCE	
CLAMS / AMEJOAS À BULHÃO PATO	90.00
FRESH OCEAN CLAMS SAUTÉED IN WHITE WINE, LEMON JUICE, GARLIC, CORIANDER / PARSLEY (WHEN AVAILABLE)	
PORTUGUESE RISSOLES / RISSÓIS À PORTUGUESA	80.00
COMBINATION OF TWO TUNA RISSOLES AND TWO CHICKEN RISSOLES	
CALAMARI / LULAS	65.00
MOUTH WATERING PATAGONIA CALAMARI, GRILLED IN LEMON BUTTER SAUCE	
HALLOUMI CHEESE / QUEIJO FRITO HALLOUMI	75.00
FRIED GOAT'S MILK CHEESE, SERVED WITH A WEDGE OF LEMON AND SWEET CHILI SAUCE	
CRUMBED MUSHROOMS / COGUMELOS	65.00
TOPPED WITH CHEESE, BAKED TO PERFECTION	

All our main dishes are served with a choice of rice, chips, boiled potatoes or vegetables. If more than one side dish is ordered, it will be charged separately.



**GARLIC SNAILS /
CARACOIS COM ALHO**



**MUSSELS /
MEXILHÕES**



**CLAMS /
AMEJOAS**

CHICKEN LIVERS / FIGADOS DE GALINHA	60.00
PAN FRIED AND SERVED WITH OUR SPECIAL PORTUGUESE SAUCE WITH RED ONION AND PORT WINE	
CHICKEN GIBLETS / MOELAS DE GALINHA	55.00
STEAMED CHICKEN GIZZARDS, MARINATED IN WHITE WINE SERVED WITH OUR SPECIAL PORTUGUESE SAUCE	
GRILLED CHICKEN WINGS / ASAS DE GALINHA GRELHADA	80.00
4 SIZZLING WINGS GRILLED WITH OUR SPECIAL KUBATA SPICES	
SQUID HEADS / CABEÇA DE LULAS	60.00
SQUID HEADS BRAISED IN A SPECIAL KUBATA SAUCE OR DEEP FRIED	
FRESH OR BAKED OYSTERS / OSTRAS FRESCAS OU NO FORNO	50
DONE A LITTLE DIFFERENT - GRILLED AND TOPPED WITH CREAMED SPINACH (WHEN AVAILABLE), BACON AND CHEESE	
PORTUGUESE SAUSAGE / CHOURIÇO ASSADO	140.00
GRILLED CHOURIÇO SERVED IN THE PORTUGUESE TRADITIONAL WAY	
	(SERVES 2 PAX)
BEEF TRINCHADO / BIFE TRINCHADO	95.00
PAN FRIED BEEF CUBES IN A TRADITIONAL PORTUGUESE SAUCE	
GRILLED PRAWNS / CAMARÃO GRELHADO	130.00
GRILLED PRAWNS TOPPED WITH OUR KUBATA SAUCE	

Certain dishes may take 30-45 minutes to prepare and serve...
Bom Proveito!!



**SQUID HEADS /
CABEÇA DE LULAS**



**FRESH OYSTERS /
OSTRAS FRESCAS**



**PORTUGUESE SAUSAGE /
CHOURIÇO ASSADO**

Soups / Sopas Salads / Saladas

SOUP OF THE DAY / SOPA DO DIA

60.00

FRESHLY MADE EVERYDAY. ASK YOUR WAITER WHAT IS COOKING!!!

GREEN SOUP / CALDO VERDE

70.00

A TRADITIONAL PORTUGUESE SOUP, HOME-MADE WITH THINLY SLICED PORTUGUESE CABBAGE, OLIVE OIL, SLICED PORTUGUESE SAUSAGE AND POTATO

BUTTERNUT SOUP / SOPA DE ABÓBORA

60.00

HOME-MADE ORIGINAL BUTTERNUT SOUP, SPRINKLED WITH FETA CHEESE

PORTUGUESE SALAD / SALADA PORTUGUESA

55.00 (LARGE)

LETTUCE, ONIONS, TOMATOES, OLIVES, TOPPED WITH GREEN PEPPERS.

TRADITIONALLY SERVED WITH OLIVE OIL & VINEGAR

35.00 (SMALL)

GREEK SALAD / SALADA GREGA

75.00 (LARGE)

LETTUCE, ONIONS, TOMATOES, CUCUMBER, OLIVES AND FETA CHEESE, SMOTHERED IN A RICH GREEK DRESSING

45.00 (SMALL)

CHICKEN SALAD / SALADA DE GALINHA

75.00

LETTUCE, ONIONS, TOMATOES, CUCUMBER AND OLIVES, TOPPED WITH GRILLED CHICKEN STRIPS SERVED WITH CREAMY SALAD DRESSING

MEDITERRANEAN SALAD / SALADA MEDITERRÂNEA

85.00

LETTUCE, RED ONIONS, CHICKPEAS, CUCUMBER, ROASTED RED PEPPER AND FETA CHEESE, TOPPED WITH OLIVES, DICED GARLIC AND DRIED OREGANO.

TROPICAL SALAD / SALADA TROPICAL

90.00

LETTUCE, ONIONS, TOMATOES, CUCUMBER AND OLIVES WITH HALLOUMI CHEESE, MIXED SEEDS, AVOCADO (WHEN AVAILABLE) AND PINEAPPLE

All our main dishes are served with a choice of rice, chips, boiled potatoes or vegetables. If more than one side dish is ordered, it will be charged separately.

PASTEL-HOUSE



GREEN SOUP /
CALDO VERDE



GREEK SALAD /
SALADA GREGA



CHICKEN SALAD /
SALADA DE GALINHA

Our Specialties / Nossa Especialidades

4

SEAFOOD PLATTER FOR TWO / PRATO DE MARISCO PARA DOIS

PORTUGUESE SPECIALITY. MIXTURE OF CLAMS, MUSSELS, CALAMARI, 6 QUEEN PRAWNS, 4 KING PRAWNS, KINGKLIP AND A CRAYFISH, SERVED WITH A SIDE OF YOUR CHOICE

795.00
(SERVES 2 PAX)

PAELLA / PAELHA (PLEASE ALLOW 30-40 MINUTES PREPARATION)

MIXTURE OF KINGKLIP, CALAMARI, CLAMS, MUSSELS, PRAWNS, CHICKEN AND PORK, COOKED WITH TOMATO, ONIONS, GARLIC, PEPPERS, RICE AND WHITE WINE

550.00
(SERVES 3 TO 4 PAX)
290.00
(SERVES 2 TO 3 PAX)

Kids Menu / Menu das Crianças

- | | |
|------------------------------------|---------------|
| • FRIED CALAMARI RINGS AND CHIPS | 60.00 |
| • MINI STEAK, EGG AND CHIPS | 140.00 |
| • CHICKEN WINGS AND CHIPS | 115.00 |
| • ¼ CHICKEN AND CHIPS | 95.00 |
| • CHICKEN SCHNITZEL AND CHIPS | 85.00 |
| • GRILLED CHICKEN FILLET AND CHIPS | 85.00 |

PREGO STEAK ROLLS

- CHICKEN OR BEEF WITH CHIPS
- (ADD A FRIED EGG FOR N\$ 7.50)

120.00

Certain dishes may take 30-45 minutes to prepare and serve...
Bom Proveito!!!



PRIMO HOUSE



PAELLA /
PAELHA

GRILLED CALAMARI / LULAS GRELHADAS**165.00**

PATAGONIA CALAMARI MARINATED WITH KUBATA'S SECRET SPICES WITH LEMON BUTTER SAUCE

GRILLED SALMON STEAK / POSTA DE SALMÃO GRELHADO**SQ**

FLOWN IN FRESH FROM THE CAPE. SERVED WITH BOILED POTATOES OR VEGETABLES

GRILLED KABELJOU (WHOLE / STEAK) / CORVINA GRELHADA (INTEIRO / POSTA)**SQ**

FRESH FROM THE COAST EVERY WEEK, GRILLED TO PERFECTION AND SERVED WITH BOILED POTATOES OR VEGETABLES (WHEN AVAILABLE)

GRILLED KINGKLIP FILLET / FILETES DE MARUÇA**205.00**

GRILLED AND SERVED WITH BOILED POTATOES, VEGETABLES AND LEMON BUTTER SAUCE

KINGKLIP À KUBATA / MARUÇA À KUBATA**265.00**

GRILLED KINGKLIP TOPPED WITH 3 PRAWNS, WITH LEMON BUTTER SAUCE

GRILLED FISH OF THE DAY / PEIXE DO DIA**SQ**

(PLEASE ASK YOUR WAITER FOR MORE DETAILS)

FRIED CALAMARI RINGS / LULA FRITA EM RODELAS**155.00**

CALAMARI RINGS BATTERED IN OUR PORTUGUESE SPICES AND FRIED TO PERFECTION. SERVED WITH TARTAR SAUCE AND ANY SIDE ORDER OF YOUR CHOICE.

All our main dishes are served with a choice of rice, chips, boiled potatoes or vegetables. If more than one side dish is ordered, it will be charged separately.



GRILLED CALAMARI /
LULAS GRELHADAS



GRILLED KABELJOU /
CORVINA GRELHADA



KINGKLIP à KUBATA /
MARUÇA à KUBATA

GRILLED SOLE / LINGUADO GRELHADO

SQ

GRILLED AND SERVED WITH BOILED POTATOES AND LEMON BUTTER SAUCE

GRILLED CODFISH / BACALHAU GRELHADO

SQ

SERVED WITH BOILED POTATOES, GREEN PEPPERS, ONIONS, OLIVES, GARLIC AND OLIVE OIL

BOILED CODFISH / BACALHAU C/TODOS

SQ

SERVED WITH CHICK PEAS, BOILED POTATOES, ONIONS, CABBAGE, EGG, GARLIC AND OLIVE OIL

CODFISH À BRÁS / BACALHAU À BRÁS

225.00

SHOESTRING FRIES EMULSIFIED WITH EGG, SHREDDED CODFISH, ONIONS, GARLIC AND PARSLEY

GRILLED STEENBRAS (WHOLE / STEAK) / PARGO GRELHADO (INTEIRO / POSTA)

SQ

FRESH FROM THE COAST EVERY WEEK, GRILLED TO PERFECTION AND SERVED WITH BOILED POTATOES OR VEGETABLES (WHEN AVAILABLE)

Certain dishes may take 30-45 minutes to prepare and serve...
Bom Proveito!!!



PRIMA HOUSE



GRILLED SOLE /
LINGUADO GRELHADO



GRILLED CODFISH /
BACALHAU GRELHADO



GRILLED STEENBRAS /
PARGO GRELHADO

GRILLED LOBSTER / LAGOSTA GRELHADA (WHEN AVAILABLE)FRESH LOBSTER GRILLED WITH
BUTTER SAUCE**SQ
(PER KILO)****SEAFOOD KEBAB / ESPETADA DE MARISCO****225.00**PRAWNS, CALAMARI, MONKFISH, ONIONS, GREEN PEPPER AND
LEMON BUTTER SAUCE**SEAFOOD PLATTER FOR ONE / PRATO DE MARISCO PARA UM****370.00**

6 QUEEN PRAWNS, KINGKLIP, CALAMARI, MUSSELS AND CLAMS.

PRAWNS À PORTUGUESA / CAMARÃO À PORTUGUESA**335.00**12 PRAWNS, DE-SHELLED AND PAN FRIED IN OLIVE OIL, LEMON JUICE, GARLIC,
CORIANDER / PARSLEY WITH A HINT OF CHILI**PRAWNS À KUBATA / CAMARÃO À KUBATA****335.00**12 PRAWNS, PAN FRIED IN BAY LEAVES, GARLIC, LEMON BUTTER AND A COMBINATION OF
OUR SECRET SPICES**PRAWN CURRY / CARIL DE CAMARÃO****345.00**12 PRAWNS IN PORTUGUESE STYLED CURRY SERVED WITH
WHITE RICE

All our main dishes are served with a choice of rice, chips, boiled potatoes or vegetables. If more than one side dish is ordered, it will be charged separately.

PINK HOUSE

**GRILLED LOBSTER /
LAGOSTA GRELHADA****SEAFOOD PLATTER /
PRATO DE MARISCO****PRAWNS À KUBATA /
CAMARÃO À KUBATA**

GRILLED PRAWNS (CHOOSE FROM A VARIETY BELOW)

- KING 13/15 **SQ**
- QUEEN 16/20 **SQ**
- PRINCE 26/30 **SQ**

A KUBATA SPECIALITY!!! ALL OUR PRAWNS ARE SELECTED WITH GREAT CARE AND GRILLED TO PERFECTION

GRILLED CALAMARI WITH PRAWNS / LULAS GRELHADAS COM CAMARÕES**245.00**

GRILLED PATAGONIA CALAMARI WITH 6 GRILLED PRAWNS, TOPPED WITH OUR LEMON BUTTER SAUCE

PRAWN PLATTER / PRATO DE CAMARÕES**SQ**

BEST GRILLED PRAWNS IN TOWN, TOPPED WITH OUR LEMON BUTTER SAUCE

• PLATTER 1

10 PRINCE PRAWNS, 8 QUEEN PRAWNS, 6 KING PRAWNS

• PLATTER 2

12 PRINCE PRAWNS, 10 QUEEN PRAWNS, 8 KING PRAWNS

(PLEASE ASK YOUR WAITER FOR MORE DETAILS)

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Bom Proveito!!!



PINK HOUSE



GRILLED PRAWNS /
CAMARÕES GRELHADA



SUPER KING PRAWNS



GIANT TIGER PRAWNS

RUMP À KUBATA / ALCATRA À KUBATA**295.00**

300G GRILLED RUMP STEAK TOPPED WITH 3 DELICIOUS PRAWNS AND MUSHROOM SAUCE

PORTUGUESE STEAK / BIFE À PORTUGUESA**255.00**

300G GRILLED / FRIED SIRLOIN STEAK TOPPED WITH CHEESE, A FRIED EGG AND SMOTHERED WITH OUR PORTUGUESE SAUCE

RUMP À LA CHEF / ALCATRA À CHEF**255.00**

300G GRILLED RUMP STEAK TOPPED WITH AVOCADO (SEASONAL) AND BLUE CHEESE

FILLET À KUBATA / LOMBINHO À KUBATA**335.00**

300G GRILLED FILLET STEAK TOPPED WITH MUSHROOM SAUCE

GRILLED PORK CHOPS / COSTOLETA DE PORCO**180.00**

350G GRILLED PORK CHOPS TOPPED WITH A WHITE WINE AND HERB SAUCE

SPARE RIBS / ENTRECOSTO DE PORCO NA BRASA**335.00**

SLOW COOKED (SOUS VIDE) AND GRILLED TO YOUR PERFECTION

(FULL)

195.00

(HALF)

BEEF STRIPS WITH 'MIELIE PAP' / FITAS COM FUNJE**225.00**

300G OF PRIME RUMP STEAK GRILLED IN SMALL STRIPS AND SERVED WITH A TRADITIONAL ANGOLAN (LOMBI) SAUCE

All our main dishes are served with a choice of rice, chips, boiled potatoes or vegetables. If more than one side dish is ordered, it will be charged separately.



PASTEL HOUSE



PORTUGUESE STEAK /
BIFE À PORTUGUESA



RUMP À LA CHEF /
ALCATRA À CHEF



SPARE RIBS /
ENTRECOSTO DE PORCO NA BRASA

GRILLED RUMP STEAK KEBAB / ESPETADA**245.00**

TRADITIONAL DISH FROM MADEIRA - 350G CUBED RUMP STEAK ON A SKEWER, GRILLED WITH COURSE SALT AND GARLIC. ACCOMPANIED WITH DEEP FRIED CORN PORRIDGE (FRIED 'MIELIE PAP')

MIXED MEAT KEBAB / ESPETADA MISTA**215.00**

A DELICIOUS COMBINATION OF GRILLED BEEF AND PORK MEAT ON A SKEWER, GRILLED WITH ONIONS AND GREEN PEPPERS, SERVED WITH CHIPS

T-BONE STEAK / COSTOLETA DE VACA**300.00**

500G GRILLED T-BONE STEAK

LAMB SHANKS**255.00**

LAMB SHANKS STEWED IN RED WINE AND AROMATIC HERBS, WITH POTATOES, ONIONS, CARROTS AND GREEN BEANS

GRILLED MEATS

- SIRLOIN
- RUMP
- FILLET

200G

165.00

165.00

230.00

300G

225.00

225.00

325.00

SAUCES TO CHOOSE FROM**25.00**

- MUSHROOM SAUCE
- PEPPER SAUCE
- CHEESE SAUCE

(SAUCES ARE CHARGED SEPARATELY)

Certain dishes may take 30-45 minutes to prepare and serve...
Bom Proveito!!



GRILLED RUMP STEAK KEBAB /
ESPETADA À MADEIRENSE



T-BONE STEAK /
COSTOLETA DE VACA



LAMB SHANKS

CHICKEN TRINCHADO / GALINHA TRINCHADO (1.3 - 1.5 KG)
FRESHLY GRILLED CHICKEN, CUT INTO PIECES WITH A SPECIAL
PORTUGUESE SAUCE (FRANGO À MODA DO ALGARVE)

255.00
(SERVES 2 PAX)

½ CHICKEN - GRILLED / ½ GALINHA NO CHURRASCO
FRESHLY GRILLED WITH LEMON AND
GARLIC BUTTER SAUCE

170.00

CHICKEN STRIPS À KUBATA / TIRAS DE FRANGO À KUBATA
GRILLED CHICKEN STRIPS, MIXED WITH ONIONS, GARLIC, PEPPERS AND A
WHITE WINE SAUCE

130.00

GRILLED CHICKEN FILLETS / PEITOS DE FRANGO À CHEF
TOPPED WITH ASPARAGUS AND
MELTED CHEESE

135.00

CHICKEN SCHNITZEL / PEITOS DE FRANGO PANADO
CRUMBED CHICKEN BREAST SERVED WITH EITHER MUSHROOM,
CHEESE OR PEPPER SAUCE

135.00

CHICKEN CORDON BLUE / FRANGO CORDON BLUE
CRUMBED AND STUFFED WITH GARLIC, BACON AND CHEESE, TOPPED WITH
OUR DELICIOUS MUSHROOM SAUCE

145.00

SPAGHETTI À KUBATA / ESPAGUETE À KUBATA
CREAMY GINGER SPAGHETTI SERVED WITH CHICKEN STRIPS, BACON,
BROCCOLI AND BABY MARROW

155.00

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PETIT HOUSE



**CHICKEN TRINCHADO /
GALINHA TRINCHADO (1.3 - 1.5 KG)**



**½ CHICKEN - GRILLED /
½ GALINHA NO CHURRASCO**



**CHICKEN SCHNITZEL /
PEITOS DE GALINHA PANADA**

CURRY ROASTED VEGETABLES / VEGETAIS ASSADOS COM CARIL**115.00**

CURRY ROASTED VEGETABLES, TOPPED WITH A LEMON TAHINI DRESSING,
SERVED WITH RICE

VEGGIE SPAGHETTI / ESPAGUETE VEGETARIANA**105.00**

CREAMY SPAGHETTI WITH FINELY CHOPPED GARLIC, OLIVE OIL,
CHERRY TOMATOES, BROCCOLI, BABY MARROW AND ROSEMARY

SWEET SAVORY COUSCOUS / CUSCUZ AGRI DOCE**125.00**

COUSCOUS SALAD WITH SWEET-SAVORY MIX OF DATES, ALMONDS, CHICKPEAS AND
CHERRY TOMATOES, KISSED WITH LEMON AND HERBS

Fubata Combo Plates / Combinações à Fubata

¼ CHICKEN & SPARE RIBS / GALINHA & ENTRECOSTO DE PORCO**265.00**

FRESH GRILLED QUARTER CHICKEN CUT INTO PIECES WITH LEMON BUTTER SAUCE AND
A HALF RACK OF RIBS

SURF AND TURF / SURF E TURF**245.00**

200G GRILLED SIRLOIN AND 100G GRILLED CALAMARI SERVED WITH
LEMON BUTTER SAUCE

Certain dishes may take 30-45 minutes to prepare and serve...
Bom Proveito!!

PASTA HOUSE



VEGGIE SPAGHETTI /
ESPAGUETE VEGETARIANA



¼ CHICKEN & SPARE RIBS /
¼ GALINHA & ENTRECOSTO DE PORCO



SURF AND TURF

GRILLED GAME STEAK / CARNE DE CACA GRELHADA (WHEN AVAILABLE)**165.00**

300G OF TENDER GAME STEAK (SPRINGBOK / ORYX) GRILLED TO YOUR LIKING,
WITH A WHITE WINE SAUCE AND SERVED WITH MASH POTATO

185.00
(ALLET)**GRILLED BRAZILIAN RUMP CAP / PICANHA BRASILEIRA NA BRASA****50**

300G FRESHLY GRILLED, SLICED MEAT CUTS SERVED WITH RICE, CHIPS AND
BLACK BEANS, TOPPED WITH GARLIC BUTTER

KUBATA BEEF SCHNITZEL / BIFE PANADO À KUBATA**240.00**

PAN FRIED 300G SIRLOIN STEAK WITH KUBATA'S SPECIALLY PREPARED HERBS AND
SPICES, TOPPED WITH PEPPER SAUCE

LAMB CHOPS / COSTOLETAS DE OVELHA**220.00**

400G GRILLED LAMB CHOPS SERVED WITH
MASH POTATOES OR CHIPS

OXTAIL STEW / RABO DE BOI**305.00**

A 600G DELICIOUS DISH SERVED WITH BOILED POTATOES, CARROTS AND
GREEN BEANS. SERVED IN A POT

MIXED MEAT GRILL / CHURRASCO MISTO**395.00**
(SERVES 2 PAX)

200G GRILLED PORK CHOPS, 150G GRILLED LAMB CHOPS,
200G GRILLED RUMP STEAK AND 150G GRILLED CHICKEN SERVED
WITH CHIPS

All our main dishes are served with a choice of rice, chips, boiled potatoes or
vegetables. If more than one side dish is ordered, it will be charged separately.



GRILLED GAME STEAK /
CARNE DE CACA GRELHADA



GRILLED BRAZILIAN RUMP CAP /
PICANHA BRASILEIRA NA BRASA



LAMB CHOPS /
COSTOLETAS DE OVELHA

SIDE ORDERS

• VEGETABLES / VEGETAIS	45.00
• CORN PORRIDGE ('MIELIE PAP') / PIRÃO DE MILHO	25.00
• FRIED CORN PORRIDGE ('MIELIE PAP') / MILHO FRITO	30.00
• CHIPS / BATATA FRITA	35.00
• SWEET POTATO CHIPS / BATATA DOCE FRITA	35.00
• RICE / ARROZ	35.00
• OLIVES / AZEITONAS	20.00
• BREAD & BUTTER / PÃO & MANTEIGA	10.00

SAUCES

• MUSHROOM SAUCE / MOLHO DE COGUMELO	25.00
• PEPPER SAUCE / MOLHO DE PIMENTA	25.00
• LEMON GARLIC BUTTER SAUCE / MOLHO DE MANTEIGA & LIMÃO	25.00
• CHEESE SAUCE / MOLHO DE QUEIJO	25.00
• TARTAR SAUCE / MOLHO DE TARTARO	25.00

Certain dishes may take 30-45 minutes to prepare and serve...
Bom Proveito!!



PASTEL HOUSE



OLIVES /
AZEITONAS



CHIPS /
BATATA FRITA



BREAD /
PÃO

FRUIT SALAD WITH CREAM OR ICE-CREAM / SALADA DE FRUTA COM CRÈME OU GELADO	55.00
ICE-CREAM & CHOCOLATE SAUCE / GELADO COM MOLHO DE CHOCOLADO	55.00
CRÈME CARAMEL / PUDIM DE CARAMEL	45.00
CHOCOLATE MOUSSE / MOUSSE DE CHOCOLATE	45.00
VARIOUS CHATEAU GATEAUX CAKES / VARIADADE DE BOLOS CHATEAU GATEAUX (PLEASE ASK YOUR WAITER FOR MORE DETAILS)	SQ
HOUSE DESSERTS / SOBREMESA DA CASA (PLEASE ASK YOUR WAITER FOR MORE DETAILS)	SQ
STRAWBERRIES (WHEN AVAILABLE) WITH CREAM OR ICE-CREAM / MORANGOS COM CRÈME OU GELADO	SQ
PORTUGUESE CUSTARD CAKES (WHEN AVAILABLE) / PASTEIS DE NATA	SQ

All our main dishes are served with a choice of rice, chips, boiled potatoes or vegetables. If more than one side dish is ordered, it will be charged separately.

PRIMA HOUSE



CRÈME CARAMEL /
PUDIM DE CARAMEL



HOUSE DESSERTS /
SOBREMESA DA CASA



PORTUGUESE CUSTARD CAKES /
PASTEIS DE NATA

Bom Proveito