



PORTUGUESE
Cardoso
KITCHEN • BAR • LODGE

MENU

The Taste of Portugal

STARTERS

FRESH OYSTERS each	28
MUSSELS with creamy white wine and garlic sauce	85
RISSOIS 3 rissois - chicken or prawn or beef	84
PASTÉIS DE BACALHAU Codfish fritter - each	25
CALDE VERDE traditional Portuguese green soup	52
VEGGIE BASKET 2 breaded mozzarella sticks, 2 Camembert bites, 2 cream cheese jalapeño poppers and 2 falafel balls	99
CHICKEN LIVERS	58
CHICKEN GIBLETS	65
SNAILS with garlic butter OR creamy garlic sauce	79
PRAWN AU GRATIN deshelled prawn prepared in a creamy cheese sauce	115
MESA CHICKEN TRINCHADO chicken fillet cut-up served in our secret creamy trinchado sauce	75
SQUID HEADS grilled and dressed with lemon butter or fried served with tartar sauce	55
MESA TRINCHADO cubed fillet served in our secret red wine sauce	99
MESA CALAMARI calamari tubes grilled and dressed with lemon butter or fried served with tartar sauce	90
MESA SARDINES 2 sardines grilled the traditional way	55
PORTUGUESE GARLIC BREAD	55
EXTRA CHEESE	20
ATUM DE ESCABECHE / PICKLED TUNA	65

Chef's Special

CHOURIÇO Portuguese sausage served on a flaming pork ceramic plate	115
PRAWN HALLOUMI SKEWER	86
CARDOSO SIGNATURE STARTER PLATTER calamari, squid heads, tempura prawns, trinchado, breaded mozzarella sticks and 2 falafel balls	445

TEMPURA PRAWNS A perfect combination of crispy, airy, light Japanese- style batter and succulent flavourful prawns	125
AVOCADO PRAWNS Juicy prawns in a creamy mayonnaise sauce served in a ripe avocado	115
PRAWN COCKTAIL a layer of crispy lettuce topped with prawns and a luscious smooth, silky, velvety Marie Rose Sauce and a wedge of lemon	115
MOZZARELLA STICKS breaded mozzarella cheese sticks coated in seasoned breadcrumbs	75
CAMEMBERT BITES delicious, breaded Camembert cheese bites	69
JALAPEÑO POPPERS green jalapeño pepper halves, filled with cream cheese and coated in a crispy breading	99
FALAFEL BALLS A deep fried ball fritter, made from ground chickpeas mixed with herbs and spices	45
AVOCADO SALMON Fresh avocado paired with tender salmon creating a light and flavourful dish	115
CHICKEN WINGS crumbed chicken wings served with chillinaise sauce	115
CRUMBED MUSHROOMS served with tartar sauce	115



LIGHT MEALS served with chips or a side salad

95 / 75 PREGO BEEF / CHICKEN served on a Portuguese Roll
110 STEAK ROLL served with an egg, gherkins, lettuce, tomato and onion on a Portuguese roll
85 BIFANA pork fillet served on a Portuguese roll
85 CHICKEN BURGER
95 GRILLED CHICKEN FILLET
120 THE BOSS BURGER beef patty and cheese served with onion rings
160 BIG BOSS BURGER 2 beef patties and cheese served with onion rings
30 EXTRA BACON
20 EXTRA JALAPEÑO

SALADS

75 SALADA PORTUGUESA lettuce, tomato, onion, green pepper, cucumber and olives
95 SALADA GREGA tomato, onion, green pepper, cucumber, olives and feta
95 WINTER RAINBOW PANZANELLA SALAD butternut, beetroot, grapefruit, crunchy croutons & mini mozzarella balls served with a grapefruit honey vinaigrette
35 EXTRA CHICKEN
45 EXTRA CALAMARI
50 EXTRA CHOURIÇO & CHEDDAR



SEAFOOD

- HAKE** 180
grilled or fried
- CALAMARI** 159
calamari grilled in lemon butter or fried in crumbs
- SOLE** 240
east coast sole, dressed with lemon butter - subject to availability
- KINGKLIP** 265
grilled fillet dressed with lemon butter
- BABY KINGKLIP** 275
served on the bone - subject to availability
- TUNA STEAK** 170
served Cardoso Style
- SARDINES** 145
prepared with coarse salt, served with green pepper and onions
- BACALHAU A BRAS** SQ
shreds of salted codfish, onions, thinly chopped fried potatoes, all bound with eggs
- BACALHAU ASSADO** SQ
oven baked codfish served with green peppers, onions, chickpeas, gratin potato and a boiled egg
- BACALHAU TRADITIONAL** SQ
boiled codfish served with green pepper, onions, chickpeas, boiled potato and a boiled egg

Chef's Special

- PRAWNS** SQ
MEDIUM / QUEEN / KING 6 or 10 or 1kg
- ARROZ DE MARISCO** SQ
seafood rice - subject to availability
- PRAWN CURRY** 205
12 deshellled prawns prepared in a coconut cream based curry sauce
- PRAWN PASTA ALFREDO** 189
deshellled prawns in a creamy sauce with linguine



SPECIALITIES

- 295 PRAWNS NACIONAL**
8 queen prawns prepared with chilli, garlic, beer and a touch of cream
- 185 LAMB CURRY**
mild curry
- 165 DOBRADA**
traditional Portuguese tripe and bean stew prepared Cardoso style
- 270 SOLE THERMIDOR** subject to availability
Sole fillet baked in a creamy mushroom sauce topped with cheese golden crust
- 240 WERNER'S EISBEIN**
pickled and grilled knuckle - 20 mins preparation time
- 180 / 210 SWISS CORDON BLEU**
CHICKEN / VEAL
- 150 / 180 WIENER SCHNITZEL**
CHICKEN / VEAL crumbed and garnished with lemon
- 170 TESSINA CHEESE SCHNITZEL**
crumbed pork fillet schnitzel, covered with emmental cheese and baked
- 160 / 190 CHEESE SCHNITZEL**
CHICKEN / VEAL crumbed and baked with emmental cheese

Chef's Combo's

- HALF CHICKEN & CALAMARI** 186
- HAKE & PRAWNS** 285
6 medium prawns
- HALF CHICKEN & RIBS** 255
- RUMP & PRAWNS** 295
300g rump, 6 medium prawns
- RUMP & CALAMARI** 260
300g rump
- HAKE & CALAMARI** 260
- CALAMARI & PRAWNS** 215
6 medium prawns
- HALF CHICKEN & PRAWNS** 225
Half chicken & 6 medium prawns

MEAT

SIRLOIN STEAK 300g	170
RUMP STEAK 300g	170
BLACKENED FILLET STEAK 300g Served "New Orleans" style with a crumbed piece of Mozzarella	250
BITOQUE 300g served with an egg and our trinchado sauce	180
T-BONE 600g	230
LAMB CHOPS 400g	230
PICANHA 400g served on a hot black skillet	195
FILLET COM JALAPEÑO 300g grilled with pickled jalapeño	260
BEEF TRINCHADO 300g cubes of rump and covered in our secret red wine sauce	220
BEEF ESPETADA 400g	185
CHOURIÇO PASTA Sliced chouriço in a tomato base sauce with penne	139
TOMAHAWK STEAK A bone-in tomahawk steak, expertly grilled to perfection	249
OXTAIL Slow-briased oxtail , tender and rich in flavour, simmered for hours to perfection	220

Chef's Sides 35

RICE
CHIPS
GRATIN POTATO
MASHED POTATO
BUTTERNUT
CREAMY SPINACH
MILHO FRITO
GRILLED VEGETABLES

All main meals are served with
your choice of a side order

PORK

PORK NECK ESPETADA covered in a black pepper sauce	155
PORK CHOPS 2 succulent chops prepared in a white wine sauce	155
SPARE RIB RACK 400g rack OR 2 racks	185 320



CHICKEN

99 HALF CHICKEN peri-peri or lemon and herb
140 CHICKEN ESPETADA 4 chicken thighs prepared in peri-peri or lemon and herb
169 CARDOSO CHICKEN chicken prepared in peri-peri or lemon and herb sauce
140 CHICKEN TRINCHADO chicken fillet cut up served in our secret creamy trinchado sauce

Chef's Special Sauces 30

MUSHROOM
GARLIC
PEPPER
CHEESE
EXTRA SWEET CHILLI SAUCE

CARDOSO PLATTERS

PRATO CARDOSO ribs, beef trinchado, chicken wings, 5 samosas, 5 spring rolls, 150g giblets & chips	595
PRATO PARA 2 ribs, 8 spring rolls, 8 samosas, chouriço & chips	410
PRATO CARLITOS grilled Portuguese chicken, ribs, chicken wings, rump espetada/trinchado, chips, 6 spring rolls & garlic focaccia	730
PRATO VEGETARIANA 4 spring rolls, 4 cheese & corn samosas, grilled or fried halloumi, crumbed mushrooms, milho frito, chips and sweet chilli sauce	220
PRATO DE SALSICHA sliced grilled bockwurst, bratwurst, berner and chouriço served with ketchup and mustard	260
PRATO CARNIVORO ribs, chicken wings, 4 samosas, 4 spring rolls, chicken strips, chouriço & chips	480

PRATO GIGANTE ribs, chicken wings, 10 samosas, halloumi, chouriço & double portion chips	760
PRATO DE CARNE grilled Portuguese chicken, sliced Eisbein, sliced picanha, 4 beef rissois, chips, milho frito & pepper sauce	710
FRUTOS DO MAR 5 medium prawns, calamari, 1 piece of fish, 2 mussels, rice and chips	430
PRATO DO FRUTOS DO MAR 4 king prawns, 8 queen prawns, 10 medium prawns, calamari, mussels, 2 pieces of line fish, rice and chips	1050



DESSERTS

- 75 **CARDOSO SIGNATURE DESSERT**
A rich Nutella dessert with layers of chocolate biscuit and topped off with cream, toasted almonds and a Ferrero Rocher chocolate
- 75 **RAFFAELLO**
Sweet layered treat of Tennis biscuits, condensed milk and coconut custard topped with roasted coconut shavings and a Raffaello chocolate
- 65 **CHOCOLATE MOUSSE**
- 75 **BAKED CHEESECAKE**
- 75 **NUTELLA BAKED CHEESECAKE**
- 65 **CRÈME BRÛLÉE**
A rich custard base topped with a layer of hardened caramelized sugar
- 65 **AFFOGATO**
2 scoops of ice cream served with an espresso shot and roasted almonds
- 78 **AUSTRIAN APPLE STRUDEL**
Pastry filled with spiced apples, raisins and cinnamon baked to perfection
- 25 **TIRAMISU**
creamy dessert with coffee soaked ladyfingers, mascarpone, a hint of liquor and a dusting of cocoa powder
- 25 **PASTEL DE NATA**
Portuguese egg custard tart pastry, optionally dusted with cinnamon
- 48 **ICE CREAM WITH CHOCOLATE SAUCE**
Baglio's vanilla gelato
- 54 **DON PEDRO / IRISH COFFEE**



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BOOKINGS:
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