

TIA MARIA'S EUROPEAN CAFÉ

• Breakfast Menu •



CAFÉ BREAKFAST

Served with home fries and your choice of toast: white, wheat, seeded rye, marble or a Portuguese roll

ONE EGG \$3.75

With bacon or sausage \$5.25

With ham \$5.75

With morçela, linguiça or chouriço \$6.75

TWO EGGS \$4.50

With bacon or sausage \$6

With ham \$6.50

With morçela, linguiça or chouriço \$7.50

* EACH ADDITIONAL EGG .75

TIA MARIA'S OMELETTES

Made with 3 eggs, served with home fries and your choice of toast: white, wheat, seeded rye, marble or a Portuguese roll

GREEK \$8

Spinach, tomatoes & feta

WESTERN \$8.75

Green peppers, onions & ham

PESTO \$8.50

Tomato, pesto & mozzarella

SPANISH \$9.50

Green peppers, onions, tomatoes & chouriço

FRESCO \$10

Roasted red peppers, sundried tomatoes, spinach, artichokes & feta

VEGETABLE \$10.75

Spinach, broccoli, tomatoes, onions, green peppers & mushrooms

EVERYTHING \$12.75

Spinach, broccoli, tomatoes, onions, green peppers, mushrooms, bacon, sausage, ham & linguiça

KITCHEN NOTES

Linguiça [ling-gwee-sah] Mild portuguese sausage
Chouriço [shore-EE-so] Sausage with a spiced flavor
Morçela [mor'sela] Blood sausage

CREATE YOUR OWN OMELETTE \$6

Add vegetables .85 each: Spinach, onions, olives, green peppers, hot peppers, garlic, broccoli, tomatoes, artichokes, sundried tomatoes, roasted red peppers or mushrooms

Add meat \$1.35 each: Bacon, sausage, ham, pepperoni, morçela, linguiça, or chouriço

Add cheese .85 each: American, provolone, cheddar, swiss, feta or mozzarella • Portuguese cheese \$2 each: São Jorge or Queijo da Serra

SUBSTITUTE BREAD FOR

SWEET BREAD, BOLO LEVEDO OR BAGEL \$1

GLUTEN FREE BREAD \$1.45

CROISSANT OR CHEESE ROLL \$1.85

• ADD LOADED HOME FRIES: LINGUIÇA, PEPPERS & ONIONS TO YOUR CAFÉ BREAKFAST OR OMELETTE \$1.85

• MAKE ANY OMELETTE A WRAP .85

BREAKFAST EXTRAS

FRENCH TOAST \$4

2 slices topped with powdered sugar

SWEET BREAD OR BOLO LEVEDO FRENCH TOAST \$5.50

Whipped cream optional! Add strawberries, blueberries or chocolate chips \$1.35 each choice

BREAKFAST PIZZA (8 INCHES) \$9.75

Pizza sauce layered with bacon, sausage & ham topped with mozzarella cheese & scrambled eggs - Please allow 15 - 20 minutes extra cook time

QUEIJO SÃO JORGE SANDWICH \$4.35

Served on a Portuguese roll with butter

QUEIJO DA SERRA SANDWICH \$4.35

Served on a Portuguese roll

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

TIA MARIA'S EUROPEAN CAFÉ

• Breakfast Menu •



BREAKFAST TRIO \$9.50

2 eggs any style, 2 strips of bacon, 2 sausage links, 1 slice of ham served with home fries & your choice of toast: white, wheat, seeded rye, marble or a Portuguese roll

BREAKFAST BURGER \$12.50

1/2 lb burger topped with sausage, bacon & 1 egg any style served on a Portuguese roll with home fries

MARIA'S SPECIALTIES

Served with home fries and your choice of sweet bread, bolo levedo or a Portuguese roll - Add loaded home fries: linguça, peppers & onions \$1.85

PORTUGUESE BREAKFAST SANDWICH \$7.75

Made with 2 over hard eggs & your choice of linguça, chouriço or morçela

✱ SPECIALTIES LISTED BELOW

ARE SERVED WITH A SWEET ENDING:

PASTEL DE NATA (EGG TART CUSTARD)

MARIA'S BREAKFAST FOR MANNY \$8.50

2 eggs any style with your choice of linguça, chouriço or morçela

PORTUGUESE HAWAIIAN \$9

3 egg omelette with your choice of linguça, chouriço or morçela mixed with pineapple

PORTUGUESE OMELETTE \$10

3 egg omelette with your choice of linguça, chouriço or morçela mixed with peppers, onions & garlic

BREAKFAST BITOQUE \$14

6 ounce steak topped with 2 eggs any style, hot peppers & our famous homemade gravy

AZOREAN BITOQUE \$15

6 ounce steak smothered with hot peppers, spicy homemade gravy & topped with 2 eggs any style

BREAKFAST SANDWICHES

Made with 2 over hard eggs & served on your choice of toast: white, wheat, seeded rye, marble or a Portuguese roll • Substitute for gluten free bread \$1.45, sweet bread, bolo levedo or bagel \$1 • croissant or cheese roll \$1.85 • Add home fries to your sandwich \$1.50 or loaded home fries: linguça, peppers & onions to your breakfast sandwich \$3

2 EGGS \$3

BACON OR SAUSAGE \$4.25

HAM \$5

SIDES & ADD ONS

BACON OR SAUSAGE \$2.85

HAM \$3.25

LINGUÇA, CHOURIÇO OR MORÇELA \$4

HOME FRIES \$3.25

LOADED HOME FRIES \$4.50

TOAST: WHITE, WHEAT, SEEDDED RYE, MARBLE \$1.45

GLUTEN FREE BREAD \$2.85

PORTUGUESE ROLL WITH BUTTER \$1.45

PASTEL DE NATA - EGG TART CUSTARD \$1.45

BAGELS: CINNAMON RAISIN, PLAIN & ONION \$2.25

BOLO LEVEDOS OR SWEET BREAD \$2.35

CROISSANT \$2.85

CHEESE ROLL \$3

LINGUÇA CHEESE ROLL \$4.85

HOMEMADE MUFFINS \$3

QUEIJO DA SERRA OR SÃO JORGE
with a Portuguese roll on the side \$4.35

FRUIT CUP \$3.85

SAUTÉED VEGETABLES \$3.50

ADD EGG WHITES \$1

CREAM CHEESE, PEANUT BUTTER, MEXICAN
SALSA OR SOUR CREAM .85

CHEESE

American, swiss, prov, feta, mozzarella or cheddar .85

SUBSTITUTE A QUEIJO DA SERRA OR SÃO
JORGE SANDWICH INSTEAD OF TOAST \$3

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TIA MARIA'S EUROPEAN CAFÉ

• Beverages •



JIM'S ORGANIC COFFEE

LOCALLY ROASTED • SHADE GROWN

FAIR TRADE • ORGANIC

Aurora is the house blend, decaf, medium and dark blend available upon request \$2.65

SPECIALTY ESPRESSO DRINKS

ESPRESSO

Bristot Italian Coffee \$1.85

DOUBLE ESPRESSO

Two shots of Bristot Italian Coffee \$3.25

GALÃO

Steamed milk with an espresso shot \$3.50

CAPPUCCINO

Steamed milk with an espresso shot topped with whip cream & cinnamon \$3.75

LATTE

Steamed milk with an espresso shot topped with a dash of foam \$3.75

AMERICANO

Hot water with an espresso shot \$2.50

MACCHIATO

Layered with an espresso shot, steamed milk & a layer of foam \$3.75

CAFÉ MOCHA

Steamed milk with an espresso shot, chocolate syrup and topped with whip cream & chocolate drizzle \$4.50

MEIA DE LEITE

Served in a double espresso cup with steamed milk & espresso \$3

MIMOSAS

TRADITIONAL

Mixed with orange juice - Glass \$6.50 Pitcher \$23

POINSETTIA

Champagne & cranberry juice - Glass \$6.50 Pitcher \$23

TIA'S MIMOSA

Champagne with your choice of orange, pineapple or passion sumol - Glass \$7 Pitcher \$25

OTHER MARIA SPECIALTY DRINKS

HOT CHOCOLATE

Steamed milk mixed with hot coco & topped with whip cream \$4

ICED COFFEE

Light to dark blend \$2.80

ICED GREEN OR UNSWEETENED TEA

Brewed in house \$2.75

ICED COCO LOCO

Iced coffee with an espresso shot + coconut water \$4.25

COLD DRINKS

SODA

Coca-Cola, Diet Coca-Cola, sprite & ginger ale \$2

SUMOL - PORTUGUESE CARBONATED JUICE

Orange, pineapple or passion \$2.25

LARANJADA - MELO ABREU, SÃO MIGUEL

Carbonated soft drink with orange flavor \$2.25

ORANGINA

Carbonated citrus juice \$2.50

NANTUCKET NECTARS \$2.50

CASTELLO

Carbonated water \$2

LUSO

Mineral Water \$2

POLAND SPRING WATER \$2

MILK

Small \$2.50 Large \$3

Add flavor: chocolate, strawberry or coffee .65

ORANGE, APPLE OR CRANBERRY JUICE

Small \$2 - Large \$2.75

HOT TEAS

HERBAL \$2.30

Your choice: Raspberry Hibiscus, Chamomile, Peppermint or Lemon Ginger

BLACK \$2.30

Your Choice: English Breakfast, Chai Spice, Earl Grey, Lipton, Gorreana Azorean Tea or Barry's Irish Tea

GREEN TEA \$2.30

Stash Organic, Matcha or Gorreana Azorean Tea

LUNCH MENU



SIGNATURE SOUPS

Cup \$3.50 - Bowl \$4.75

CALDO VERDE

Award winning! Shredded kale in a potato base with sliced chouriço - Gluten Free!

CHICKEN ORZO

Just like your Tia would make it! Tender pieces of chicken with carrots & orzo macaroni

KALE

Award winning! Kale with potatoes, carrots, onion macaroni, beans & chouriço

SALADS

ADD GRILLED CHICKEN, TUNA SALAD OR CHICKEN SALAD \$3.75

GARDEN SALAD

Green leaf lettuce topped with cucumbers, red onions, tomatoes & carrots - Small \$4 - Large \$6.50

GREEK SALAD

Our large garden salad topped with olives & feta \$8

CHEF SALAD

Green leaf lettuce topped with cucumbers, red onions, tomatoes, sliced ham & turkey, mozzarella & hard boiled egg \$12

APPETIZERS

4 SHRIMP CAKES

Deep fried croquettes filled with shrimp \$7.50

4 CODFISH CAKES

Deep fried and made up of potatoes, codfish, eggs & parsley \$7.50

CHICKEN MOZAMBIQUE TENDERS

Fried + dipped in a mild spicy saffron garlic sauce \$9.75

CHOURIÇO BOMBEIRO - PORTUGUESE

SAUSAGE

Served over an open flame \$10

PORTUGUESE NACHOS

Corn tortilla chips topped with green peppers, onions, tomatoes, mozzarella, red hot peppers & ground linguica \$10.50

CALAMARI

Deep fried & mixed with giardiniera pickles served with cocktail sauce \$11

SHRIMP MOZAMBIQUE

10 Shrimp in a mild spicy saffron garlic sauce
Available Gluten Free upon request \$12

TIA MARIA'S PIZZA

Personal size 8" thin crust pizza

All pizzas are made to order, so please allow
15 - 20 minutes extra cook time

CHEESE \$6

BUFFALO CHICKEN \$8

PORTUGUESE

Peppers, onions & linguica \$8.50

PORTUGUESE HAWAIIAN

Your Choice of linguica, Chouriço or morçela & pineapple \$8.50

GREEK

Olives, mozzarella, feta, spinach, & tomato \$8.50

CHOURIÇO & CHIPS

Sliced chouriço & hand sliced fried potatoes \$8

CHICKEN MOZAMBIQUE

Chunks of chicken in a zesty saffron garlic sauce with tomato sauce & mozzarella \$9

SÃO JORGE PIZZA

Tomato sauce, mozzarella, linguica & thick slices of São Jorge cheese \$9.50

VEGETABLE

Spinach, broccoli, tomatoes, onions, green peppers & mushrooms \$10

TIA'S PIZZA YOUR WAY \$6

Add vegetables .85 each: Spinach, onions, olives, green peppers, hot peppers, garlic, broccoli, tomatoes, artichokes, sundried tomatoes, roasted red peppers or mushrooms

Add meat \$1.35 each: Bacon, sausage, ham, pepperoni, linguica, chouriço or morçela

BASIC SANDWICHES

Topped with lettuce & tomato. Served with potato chips and on your choice of bread: white, wheat, seeded rye, marble or a Portuguese roll.

EGG SALAD

As is \$6.50 or Make it a BELT by adding bacon \$1.50

BLT

Bacon, Lettuce & Tomato \$7.25

TUNA OR CHICKEN SALAD

Mixed with mayo, pureed onion & celery \$7.50

HAM OR TURKEY

Deli meat hand sliced fresh \$7.50

TIA MARIA'S EUROPEAN CAFÉ



FANCIER SANDWICHES

Served with potato chips and on your choice of bread: white, wheat, seeded rye, marble or a Portuguese roll

PESTO TOMATO MELT

Provolone, spinach & red onion \$8

TURKEY FRESCO

Provolone, spinach, sundried tomato, roasted red peppers & artichokes \$9

TURKEY PESTO

Provolone, spinach & tomato \$8.50

THANKSGIVING

Deli turkey, cranberry sauce, stuffing, lettuce & mayo best served on a Portuguese roll \$9.50

GRILLED CHICKEN FLORENTINE

Provolone, spinach, red onion & mayo \$9.50

SANDWICH EXTRAS

Substitute bread for sweet bread, bolo levedo or bagel \$1

Make it a wrap .75

Gluten free bread \$1.45

Croissant or cheese roll \$1.85

Substitute potato chips for rodela's or salad \$1.50

Add cheese .85 each: American, provolone, cheddar, swiss or mozzarella - Portuguese cheese \$2 each: São Jorge or Queijo da Serra

Additional toppings .85 each: spinach, lettuce, onions, olives, green peppers, hot peppers, pickles, tomatoes, artichokes, sundried tomatoes, roasted red peppers, egg or mushrooms

TIA MARIA'S PICK TWO

SELECT TWO \$7.45

1/2 SANDWICH SERVED ON YOUR CHOICE OF BREAD: WHITE, WHEAT, SEEDED RYE, MARBLE OR A PORTUGUESE ROLL

Caçõila, Tuna Salad, Ham, Turkey, Egg Salad, BLT OR Chicken Salad

CUP OF SOUP

Caldo verde, Kale or Chicken Orzo

SMALL GARDEN SALAD

Tomatoes, cucumbers, onions & carrots

WRAPS

ALL WRAPS ARE WHOLE WHEAT AND SERVED WITH POTATO CHIPS UNLESS NOTED

BUFFALO CHICKEN

Grilled chicken tossed in buffalo hot sauce with bleu cheese & lettuce \$9

CHICKEN CAESAR

Grilled chicken, lettuce, parmesan cheese & caesar dressing \$9.35

VEGETABLE

Spinach, lettuce, onions, tomatoes, roasted red peppers, artichokes, sundried tomatoes, cucumbers & olives tossed in balsamic vinaigrette \$9

CHICKEN MOZAMBIQUE + RICE

Sauteed chicken in a mild spicy saffron garlic sauce & rice served with rodela's \$9.35

CACOILA + RICE

Stewed chunks of pork & rice served with rodela's \$9.35

1/2 LB BURGERS

HAND PACKED BURGERS BEST SERVED ON A PORTUGUESE ROLL AND SERVED WITH POTATO CHIPS UNLESS NOTED

CHEESEBURGER

Lettuce, tomato, onion & your choice of cheese \$9
Add bacon \$1.50

GREEK BURGER

Spinach, tomato, feta & greek dressing \$10

AZORES BURGER

Lettuce, bacon, grilled pineapple & São Jorge cheese served on a grilled bolo levedo with rodela's \$11.50

TIA'S BURGER

Bacon, deli ham, cheddar, green + hot peppers & fried egg served with rodela's \$12

PORTUGUESE BURGER

A Phantom Gourmet favorite! Stacked with grilled linguica, rodela's, fried egg, & hot peppers served with rodela's \$12.75



**ASK YOUR SERVER FOR
TODAY'S LUNCH
SPECIALS!**

LUNCH MENU



KITCHEN NOTES

Linguiça [ling-gwee-sah] Mild portuguese sausage

Chouriço [shore-EE-so] Sausage with a spiced flavor

Morçela [mor'sela] Blood sausage

PORTUGUESE ROLL
Bulky, crusty & soft inside

RODELAS
Hand sliced round fried potatoes

SPECIALTY SANDWICHES

Best served on a Portuguese roll with rodelas

LINGUIÇA OR CHOURIÇO
Grilled Portuguese Sausage \$8

CAÇOILA
Chunks of stewed Pork \$8

BIFANA
Pan fried pork steak topped with hot peppers \$8.50

CHOURIÇO & CHIPS
Sliced sausage & rodelas \$8.50

MORÇELA & PINEAPPLE
Grilled blood sausage & pineapple \$9

CHICKEN MOZAMBIQUE
Chicken breast in a mild saffron garlic sauce \$9

PREGO NO PÃO - STEAK SANDWICH
Grilled sirloin steak topped with hot peppers \$9.50

SIDES

RICE
Saffron with peas, carrots, tomato & onion \$3

RODELAS
Hand sliced fried potatoes \$3

VEGETABLES OF THE DAY \$3.50

PASTA SALAD
Mixed with cucumbers, olives & carrots \$3.50

GARDEN SALAD
Green leaf lettuce topped with cucumbers, red onions,
tomatoes & carrots \$4

ENTREES

All entrees served with two sides: rodelas, rice or
vegetables - Add \$1.75 for pasta salad or garden salad

CAÇOILA PLATE
Chunks of stewed pork \$13

CHICKEN MOZAMBIQUE
Boneless chicken in a saffron garlic sauce
Available Gluten Free upon request \$14

BIFANA PLATE
Pan fried pork steak topped with hot peppers \$14

SHRIMP MOZAMBIQUE
12 Shrimp in a mild saffron garlic sauce
Available Gluten Free upon request \$15

PORTUGUESE FILETS
Deep fried boneless codfish served with a homemade
pickle tomato tartar sauce \$17

BAKED CHOURIÇO SCROD
Topped with bread crumbs, ground chouriço
& lemon butter \$18

CHICKEN MARSALA
Sautéed chicken in a marsala wine cream sauce with
fresh sliced mushrooms \$16

PREGO NO PRATO - JUNIOR STEAK
6 ounce sirloin steak topped with one egg & our famous
homemade gravy \$14

PORTUGUESE STEAK
A Phantom Gourmet Favorite! 10 ounce steak topped
with 2 eggs, hot peppers & our homemade gravy \$17

AZOREAN STEAK
10 ounce steak smothered with hot peppers, spicy
homemade gravy & topped with 2 eggs \$18

MADEIRAN STEAK
10 ounce steak smothered with mushrooms in a madeira
wine sauce \$18

TIA'S STEAK PLATE
10 ounce steak topped with queijo da serra, grilled thick
ham & 1 egg \$19



HOURS

MONDAY - THURSDAY
7:30AM - 3PM

FRIDAY & SATURDAY
7:30AM - 9PM

SUNDAY
7:30AM - 1PM
Serving Breakfast Only

TIA MARIA'S EUROPEAN CAFÉ

• Beverages •



WHITE WINE

- OLARIA - ALENTEJO, PORTUGAL
Tropical & white pulp fruits - glass \$5 bottle \$16
- SPASSO - PINOT GIRGIO - ITALY
Light in body with a fresh floral aroma & bright flavors of grapefruit - glass \$6 bottle \$18
- DOMINO - MOSCATO - CALIFORNIA
Bright citrus with honey & tropical fruit - glass \$6 bottle \$17
- LA MARINA - CHILE
Chardonnay OR Sauvignon Blanc glass \$6 bottle \$18
- PACHECA - DOURO, PORTUGAL
Dry white with floral aromas & fruits - bottle \$19
- MONTARIA - ALENTEJO, PORTUGAL
Citrus with fruit aromas - bottle \$21

RED WINE

- OLARIA - ALENTEJO, PORTUGAL
Rich aroma of ripe berries & sweet grapes - glass \$5 bottle \$16
- PORTA DA RAVESSA - ALENTEJO, PORTUGAL
Smooth with aromas of red fruit - glass \$6 bottle \$17
- PACHECA - DOURO, PORTUGAL
Ripe & spicy layers of dark fruit - bottle \$18
- MONTE VELHO - ALENTEJO, PORTUGAL
Fresh & vibrant hints of berries - glass \$7 bottle \$20
- LA MARINA - CHILE
Cabernet OR Merlot - glass \$6 bottle \$18
- MONTARIA - ALENTEJO, PORTUGAL
Ruby red with fruit & hint of chocolate - bottle \$21
- CASTELO DO SULCO - LISBON, PORTUGAL
Full bodied, aromas of red fruit with spicy hints - bottle \$22
- SUPERIOR PACHECA - DOURO, PORTUGAL
Full bodied with fruit aroma & hints of violets - bottle \$26
- DONA MARIA - ALENTEJO, PORTUGAL
Rich red berry flavor & plum - bottle \$27
- CASTELLO D'ALBA - DOURO, PORTUGAL
Well balanced with fruits and spicy aroma- bottle \$24
- CONTOUR PINOT NOIR - PINOT NOIR
Vibrant dark fruit with hints of vanilla - bottle \$24

VINHO VERDE & ROSE

- CASAL MENDES - VINHO VERDE - PORTUGAL
Light, young & fruity glass \$6 bottle \$17
- CASAL MENDES - ROSE - PORTUGAL
Refreshing, soft & fruity glass \$6 bottle \$17

SANGRIAS & PORTS

- SANGRIA - RED OR WHITE
Sweet & fruity - \$7
- BORGES PORTO
Ruby, White or Tawny - \$6
- MADEIRA WINE - JUSTINO'S
Fortified Portuguese dessert wine - \$6
- BLANDY'S 5 YEAR MADEIRA
Medium & sweet finish \$8
- JUSTINO'S 10 YEAR OLD RESERVE MADEIRA \$10
- GRAHAM'S 10 YEAR PORT
Tawny - \$13
- GRAHAM'S 20 YEAR PORT
Tawny - \$16

BEER

- SAGRES - PORTUGAL
Golden, smooth & crisp - \$4
- CARLSBERG LAGER - DENMARK
Mildly malty & light body - \$4
- WHALE'S TALE PALE ALE - CISCO BREWERS, NANTUCKET
Amber brew with a malt body - \$4
- SAMUEL ADAMS BOSTON LAGER
Malty sweetness with hop spiciness \$4.50
- BUD LIGHT
Light lager beer with a clean \$4.50
- BUDWEISER
Pale lager \$4.50
- CORONA EXTRA
Lager with hop & malt notes \$4.50
- YUENGLING
Amber & caramel malt \$4.50
- INDIAN PALE ALE (IPA)
Lagunitas OR Be Hoppy \$4.50
- SHOCK TOP
Traditional Belgian-style wheat ale \$4.50

MIMOSAS

- TRADITIONAL
Mixed with orange juice - Glass \$6.50 Pitcher \$23
- POINSETTIA
Champagne & cranberry juice - Glass \$6.50 Pitcher \$23
- TIA'S MIMOSA
Champagne with your choice of orange, pineapple or passion
sumol - Glass \$7 Pitcher \$25

DINNER MENU



SIGNATURE SOUPS

Cup \$3.50 - Bowl \$4.75

CALDO VERDE

Award winning! Shredded kale in a potato base with sliced chouriço - Gluten Free!

CHICKEN ORZO

Just like your Tia would make it! Tender pieces of chicken with carrots & orzo macaroni

KALE

Award winning! Kale with potatoes, carrots, onion macaroni, beans & chouriço

SALADS

ADD GRILLED CHICKEN, TUNA SALAD OR CHICKEN SALAD \$3.75

GARDEN SALAD

Green leaf lettuce topped with cucumbers, red onions, tomatoes & carrots - Small \$4 - Large \$6.50

GREEK SALAD

Our large garden salad topped with olives & feta \$8

CHEF SALAD

Green leaf lettuce topped with cucumbers, red onions, tomatoes, sliced ham & turkey, mozzarella & hard boiled egg \$12

APPETIZERS

STUFFED QUAHOG

Homemade with onions, portuguese roll, clams & stuffing \$3.75

4 SHRIMP CAKES

Deep fried croquettes filled with shrimp \$7.50

4 CODFISH CAKES

Deep fried and made up of potatoes, codfish, eggs & parsley \$7.50

CHICKEN MOZAMBIQUE TENDERS

Fried + dipped in a mild spicy saffron garlic sauce \$9.75

CHOURIÇO BOMBEIRO - PORTUGUESE SAUSAGE

Served over an open flame \$10

PORTUGUESE NACHOS

Corn tortilla chips topped with green peppers, onions, tomatoes, mozzarella, red hot peppers & ground linguíça \$10.50

CALAMARI

Deep fried & mixed with giardiniera pickles served with cocktail sauce \$12

SHRIMP MOZAMBIQUE

10 Shrimp in a mild spicy saffron garlic sauce
Available Gluten Free upon request \$12

TIA MARIA'S PIZZA

Personal size 8" thin crust pizza

All pizzas are made to order, so please allow
15 - 20 minutes extra cook time

CHEESE \$6

BUFFALO CHICKEN \$8

PORTUGUESE

Peppers, onions & linguíça \$8.50

PORTUGUESE HAWAIIAN

Your Choice of linguíça, Chouriço or morçela & pineapple \$8.50

GREEK

Olives, mozzarella, feta, spinach, & tomato \$8.50

CHOURIÇO & CHIPS

Sliced chouriço & hand sliced fried potatoes \$8

CHICKEN MOZAMBIQUE

Chunks of chicken in a zesty saffron garlic sauce with tomato sauce & mozzarella \$9.50

SÃO JORGE PIZZA

Tomato sauce, mozzarella, linguíça & thick slices of São Jorge cheese \$9.50

VEGETABLE

Spinach, broccoli, tomatoes, onions, green peppers & mushrooms \$10

TIA'S PIZZA YOUR WAY \$6

Add vegetables .85 each: Spinach, onions, olives, green peppers, hot peppers, garlic, broccoli, tomatoes, artichokes, sundried tomatoes, roasted red peppers or mushrooms

Add meat \$1.35 each: Bacon, sausage, ham, pepperoni, linguíça, chouriço or morçela

SANDWICH EXTRAS

Substitute bread for sweet bread, bolo levedo or bagel \$1

Make it a wrap .85

Gluten free bread \$1.45

Croissant or cheese roll \$1.85

Substitute potato chips for rodela or salad \$1.50

Add cheese .85 each: American, provolone, cheddar, swiss or mozzarella - Portuguese cheese \$2 each:
São Jorge or Queijo da Serra

Additional toppings .85 each: spinach, lettuce, onions, olives, green peppers, hot peppers, pickles, tomatoes, artichokes, sundried tomatoes, roasted red peppers, egg or mushrooms

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DINNER MENU



1/2 LB BURGERS

HAND PACKED BURGERS BEST SERVED ON A PORTUGUESE ROLL AND SERVED WITH POTATO CHIPS UNLESS NOTED

CHEESEBURGER

Lettuce, tomato, onion & your choice of cheese \$9
Add bacon \$1.50

GREEK BURGER

Spinach, tomato, feta & greek dressing \$10

AZORES BURGER

Lettuce, bacon, grilled pineapple & São Jorge cheese served on a grilled bolo levedo with rodelas \$11.50

TIA'S BURGER

Bacon, deli ham, cheddar, green + hot peppers & fried egg served with rodelas \$12

PORTUGUESE BURGER

A Phantom Gourmet favorite! Stacked with grilled linguica, rodelas, fried egg, & hot peppers served with rodelas \$12.75

KITCHEN NOTES

Linguiça [ling-gwee-sah] Mild portuguese sausage

Chouriço [shore-EE-so] Sausage with a spiced flavor

Morçela [mor'sela] Blood sausage

Portuguese Roll - Bulky, crusty & soft inside

Rodelas - Hand sliced round fried potatoes

SPECIALTY SANDWICHES

Best served on a Portuguese roll with rodelas

LINGUIÇA OR CHOURIÇO

Grilled Portuguese Sausage \$8

CAÇOILA

Chunks of stewed Pork \$8

BIFANA

Pan fried pork steak topped with hot peppers \$8.50

CHOURIÇO & CHIPS

Sliced sausage & rodelas \$8.50

MORÇELA & PINEAPPLE

Grilled blood sausage & pineapple \$9

CHICKEN MOZAMBIQUE

Chicken breast in a mild saffron garlic sauce \$9

PREGO NO PÃO - STEAK SANDWICH

Grilled sirloin steak topped with hot peppers \$9.50

ENTREES

All entrees served with two sides: rodelas, rice or vegetables - Add \$1.75 for pasta salad or garden salad

CAÇOILA PLATE

Chunks of stewed pork \$13

CHICKEN MOZAMBIQUE

Boneless chicken in a saffron garlic sauce
Available Gluten Free upon request \$14

BIFANA PLATE

Pan fried pork steak topped with hot peppers \$14

SHRIMP MOZAMBIQUE

12 Shrimp in a mild saffron garlic sauce
Available Gluten Free upon request \$15

PORTUGUESE FILETS

Deep fried boneless codfish served with a homemade pickle tomato tartar sauce \$17

BAKED CHOURIÇO SCROD

Topped with bread crumbs, ground chouriço & lemon butter \$18

CHICKEN MARSALA

Sautéed chicken in a marsala wine cream sauce with fresh sliced mushrooms \$16

PREGO NO PRATO - JUNIOR STEAK

6 ounce sirloin steak topped with one egg & our famous homemade gravy \$14

PORTUGUESE STEAK

A Phantom Gourmet Favorite! 10 ounce steak topped with 2 eggs, hot peppers & our homemade gravy \$17

AZOREAN STEAK

10 ounce steak smothered with hot peppers, spicy homemade gravy & topped with 2 eggs \$18

MADEIRAN STEAK

10 ounce steak smothered with mushrooms in a madeira wine sauce \$18

TIA'S STEAK PLATE

10 ounce steak topped with queijo da serra, grilled thick ham & 1 egg \$19

SIDES

RICE

Saffron with peas, carrots, tomato & onion \$3

RODELAS

Hand sliced fried potatoes \$3

VEGETABLES OF THE DAY \$3.50

PASTA SALAD

Mixed with cucumbers, olives & carrots \$3.50

GARDEN SALAD

Green leaf lettuce topped with cucumbers, red onions, tomatoes & carrots \$4

TIA MARIA'S EUROPEAN CAFÉ

PARTY PLATTERS

508 993 8900 | TiaMariasEuropeanCafe.com



APPETIZER PLATTERS

Served on a 16" platter unless noted

Fruit platter

Assorted fruits \$45

Cheese & crackers

Variety of cheeses & crackers \$39

Deli meats, portugues olives + giardiniera pickles \$55

Italian skewers

tortellini, salami, cheddar & green
olives \$58

Brie, apple + honey crostini

With brie cheese + walnuts \$55

Grilled Chourico & pineapple skewers \$58

Prosciutto wrapped pears with blue cheese crumble \$68

Ham + pickle bites

Wrapped with cream cheese \$55

Scallops wrapped with bacon

Topped with brown sugar \$98

Hawaiian Chicken skewers

Grilled chicken + pineapple with
bbq drizzle \$65

Grilled Meat skewers

With peppers + onions \$78

Grilled Shrimp skewers

With peppers + onions \$85

Shrimp & Codfish Cakes

2 dozen of each \$70

Caprese Salad Skewers

Fresh mozzarella, cherry tomatoes,
basil + balsamic drizzle \$48

Vegetable

Assorted with dip \$39

Chicken Mozambique Tenders

Fried + tossed in our zesty saffron
garlic sauce half: \$55 - full: \$85

ENTREES

1/2 tray (12x10) + full tray (12x20)

Oven Roast Beef

Thinly sliced half: \$65 - full: \$95

Chicken Mozambique

Mild saffron garlic sauce
half: \$60 - full: \$90

Oven Roasted Chicken

Marinated + seasoned
half: \$55 - full: \$85

Shrimp Mozambique

Mild saffron garlic sauce
half: \$75 - full: \$115

Chicken Marsala

Sauteed in a marsala wine sauce
with mushrooms
half: \$70 - full: \$100

Bifana

Pan fried pork steak topped with
hot peppers half: \$55 - full: \$85

Bacalhau a bras

Codfish mixed with onions + thinly
fried potatoes in a bound of
scrambled eggs topped with sliced
tomatoes half: \$80 - full: \$115

Bacalhau Gomes de Sa

Codfish casserole with olive oil,
onions, potatoes + topped with hard
boiled egg half: \$75 - full: \$110

Carne Alentejana

Pork, little necks, cubed fried
potatoes + topped with spicy pickles
half: \$65 - full: \$95

Portuguese style Filets

Lightly battered + deep fried
half: \$70 - full: \$100

Caçõila

Stewed pork half: \$55 - full: \$85

Dobrada

Tripe stew with pork, beans &
chourico served with white rice
half: \$55 - full: \$85

ACCOMPANIMENTS

Portuguese Rice

Saffron rice with peas, carrots,
tomato + onion half: \$20 - full: \$30

Oven Roasted potatoes

Seasoned + paprika coated
half: \$25 - full: \$35

Garden Salad

Green leaf lettuce with red onion,
carrots, tomatoes, cucumbers, olives
& croutons half: \$25 - full: \$35

Rodelas

Fried sliced hand cut potatoes
half: \$20 - full: \$30

DESSERTS

Assorted sweet platter - Pick 3:

Cavacas (popovers), pastel de natas,
chocolate chip cookies, oatmeal
cookies, peanut butter cookies,
fudge brownies, walnut brownies,
cream cheese squares, peanut butter
nutella square + malassadas \$42

Pudim Flan

Rich caramel custard \$27

Arroz Doce

Creamy sweet rice \$32

Molotov Flan

Egg white meringue souffle \$27

PLEASE INQUIRE
ABOUT OTHER DISHES
AVAILABLE TO ORDER

Orders must be placed at least 24 hours in advance.

Please inform your server, if you or a person in your party has a food allergy.