

Piri-Piri Chicken Prego

All natural local chicken tenderloins piri-piri marinade, melted island cheese, w/pico de gallo & piri-piri sauce,



Braised Pork Prego

Pork braised for 8-10 hrs & served w/caramelized onions, peppers, cilantro & topped w/house made serrano sauce, on a Portuguese roll

Mango Painted Fish

Fish dredged in our own Bem Bom Blackening sautéed & served w/Bem Bom slaw, avocado & mango paint vinaigrette

The Rockin' Taco

Local Rock Shrimp lightly dredged in seasoned flour, flash fried, placed in a white corn tortilla & topped w/shredded lettuce & watercress dressed in smoked olive oil vinaigrette, fire roasted corn & finished w/coconut habanero sauce



The Running Duck

Duck confit sautéed w/chiles & Thai Basil, served w/Bem Bom Slaw, Oregano Vinaigrette & finished w/orange dust

Carnitas Taco

Crispy braised Pork sautéed w/onions & peppers served w/pico de gallo & serrano sauce

Chouriço Taco

Portuguese sausage sautéed in red onion, chile, cilantro, served w/pico de gallo, avocado & cotija

Chicken Poblano Quesadilla

Marinated grilled chicken, Fire roasted Poblano peppers laid in shredded Monterey

Mushroom Truffle Quesadilla

Portobello & Shiitake mushrooms, white truffle oil, laid in shredded Monterey Jack cheese,

"THE BOMB"

Bem Bom Fries, tossed in Thai Chiles, Thai Basil, White Truffle Oil and Parmigiano Reggiano



Nata

A Portuguese Egg Custard Tart Pastry Created & Made by Catholic Monks Since the 18th Century