

CASINHA

# Menu

*Uma casa portuguesa,  
com certeza*

# CASINHA

## Welcome to Casinha

Casinha means “little house” in Portuguese.

But for the Portuguese, there's only one true Casinha: the family home — simple, modest, sincere, and filled with tender memories.

A whitewashed house typical of the Portuguese countryside, nestled at the end of a dirt path shaded by olive trees, behind an old wooden door that creaks softly as it opens.

Inside, the walls are covered with family photos — like a randomly composed but harmonious melody.

The table is where voices mingle with laughter, where bread is shared, and familiar dishes are served with heart.

Casinha is the image of a humble Portugal. A place shaped by memory and affection.

Here, we cook Portuguese dishes in the most genuine way: from land and sea, humble and generous, made with care, freshness, and honesty — no rush, no fuss.

At Casinha, tables are placed close together like a grand communal feast, where family and friends gather to share a warm moment.

That's how we welcome you to Casinha — with the warmth and simplicity of Portugal.



*g/k*



the original

# Pastéis de Nata

## The symbol of Portugal in Vietnam

Golden, crispy, and creamy... Pastéis de Nata are the crown jewels of Portuguese pastry.

Born in an 18th-century monastery in Lisbon, their flavor crossed borders, following Portuguese explorers across Asia — from Goa to Macao, through Faifo (now Hội An).

At Casinha, we carry on that tradition.

Every day, our pastry chefs repeat the age-old gestures, using a family recipe passed down through generations — to bring you the most authentic Pastel de Nata.

A little piece of Portugal, right here in Vietnam.

<b>Pastel de Nata</b> 🍩	<b>40</b>
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<b>Box of 3</b>	<b>115</b>
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<b>Box of 6</b>	<b>225</b>
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CASINHA

# Sapatei'roll

When the iconic Sapateira crab meets the famous Lobster Roll

## Sapatei'roll 🍷

195

Fresh crab meat with a mildly spicy sauce, in a soft and golden brioche bun



## Snacks



## Tosta Mista

95

Grilled sandwich with ham and melted cheese



## Batatas Fritas + Salada

65

Hand-cut fries and a small salad





**Bifana** 110  
Garlic-marinated pork sandwich, crispy and flavorful



**Prego** 175  
Garlic-marinated beef sandwich, crispy and flavorful



**Bifana Gourmet** 🍷 145  
The great Bifana with cheese and bacon

## Add on

Cheese	+20
Bacon	+20
Presunto (cured ham)	+40
Crispy onions	+15
Tomato slice	+15

# Chouriço Assado<sup>®</sup>

Flambéed Portuguese sausage



Artisanal chouriço  
Gold Medal 2024

1 Chouriço  
½ Chouriço

650  
450



# Petiscos

## Starters

### Couvert

125

Petiscos Trio  
(for 1–2 people)

*Served with olive oil*

### À la carte

Azeitonas marinadas

50

Garlic-orange-rosemary marinated  
olives – Alentejo style

Manteiga Piri-Piri

30

Piri-Piri butter  
– a Casinha original

Cesto de Pão

50

Basket of traditional  
Portuguese bread



Pastéis de Bacalhau 🍷

Golden codfish fritters

85



Rissóis de Camarão 🍷

Shrimp rissóis with creamy filling

95



# Cerveja

Super fresh  
Super good!

Caneca 500ml  
Mini 250ml

85  
45



## Pica-Pau 🍷

Sautéed pork with pickles

195



## Salada de Polvo 🍷

Fresh and vibrant octopus salad

145





## Presunto

Thinly sliced cured ham

115



## Moelas

Slow-cooked chicken gizzards

125



## Croquetes de Carne

Meat Croquettes, crispy on the outside, full of flavor inside

90



## Peixinhos da Horta

Portuguese-style vegetable tempura

85





## Sardinhas fritas

125

Fried sardines or capelans



## Chocos fritos

145

Fried cuttlefish slices



## Camarão Cozido (200g)

135

Boiled shrimp with homemade mayonnaise



## Pão Alho e Manteiga

25

Butter Garlic bread



# Ameijoas a Bulhão



(bread not included)

Ameijoas a Bulhão Pato 🍷

Fresh clams sautéed with garlic and white wine

175



# Main Courses









# Bife “Casinha”<sup>®</sup>

Legendary even before it became trendy.  
Delicious to the last drop!



Bife “Casinha”<sup>®</sup>

Tender US beef with Casinha’s signature sauce

335



# Os Classicos



**Porco Alentejana**

245

Sautéed pork and clams with potatoes



**Bacalhau à Brás** 🌱

255

Shredded cod, scrambled eggs, and shoestring fries



**Polvo a Lagareiro** 🌱

305

Grilled octopus with garlic and potatoes



**Bacalhau com Natas**

295

Baked cod with rich cream sauce — 20–30 min prep



# Sangria Lusitana

750ml

450



## da Terra

from the Land



### Bitoque

Steak with fried egg and fries

245



### Leitão

Roasted suckling pig with pepper sauce — preorder 24h in advance

470



# do Mar

from the Sea



## Açorda de Camarão

285

Portuguese-style shrimp and bread porridge



## Bacalhau da Casa

295

Oven-baked cod with cornbread crumbs — 20–30 min prep



## Gambas ao alho

280

Garlic-sautéed shrimp with deep and savory sauce

## Algarve 🌞

Orange, kale  
and fresh tomato salad

160



## Beja

Watermelon, presunto  
and goat cheese salad

195



## Tavira

Avocado, tomato, olives,  
red onion salad

125



# Sopas

Soup



## Caldo verde 🍲

Portuguese kale soup

80



## Sopa de Abóbora

Pumpkin Soup with roasted garlic and olive oil

80

# Sides

Azeitonas 50  
Marinated olives

Batatas fritas (L) 50  
Fries

Batatas a muro (L) 45  
Garlic crushed potatoes

Cesto de Pão tradicional 50  
Traditional bread basket

Migas 35  
Crumbled cornbread sautéed with garlic, coriander and olive oil

Pão amanteigado 25  
Buttered bread

Salada tomate e cebola (L) 50  
Tomato and onion salad

Legumos grelhados 35  
Grilled vegetables

Arroz (L) 25  
Rice



# o Pudim

Our childhood's favorite flan

**Pudim caseiro**

Traditional Portuguese baked flan



# Sobremesa

Dessert



**Baba de Camelo**

Portuguese-style caramel mousse

65



**Mousse Chocolate** 🍷

Chocolate Mousse

65



**Laranjeira**

Orange cheesecake

75



**Arroz Doce**

Portuguese-style rice pudding

45



# Portugal & the Vietnamese Alphabet

In the 16th century, Portuguese navigators from Malacca arrived on the coast of Vietnam.

Discreet, yet they initiated profound exchanges — especially linguistic ones.

In 1617, Jesuit priest Francisco de Pina became the first European to speak Vietnamese fluently.

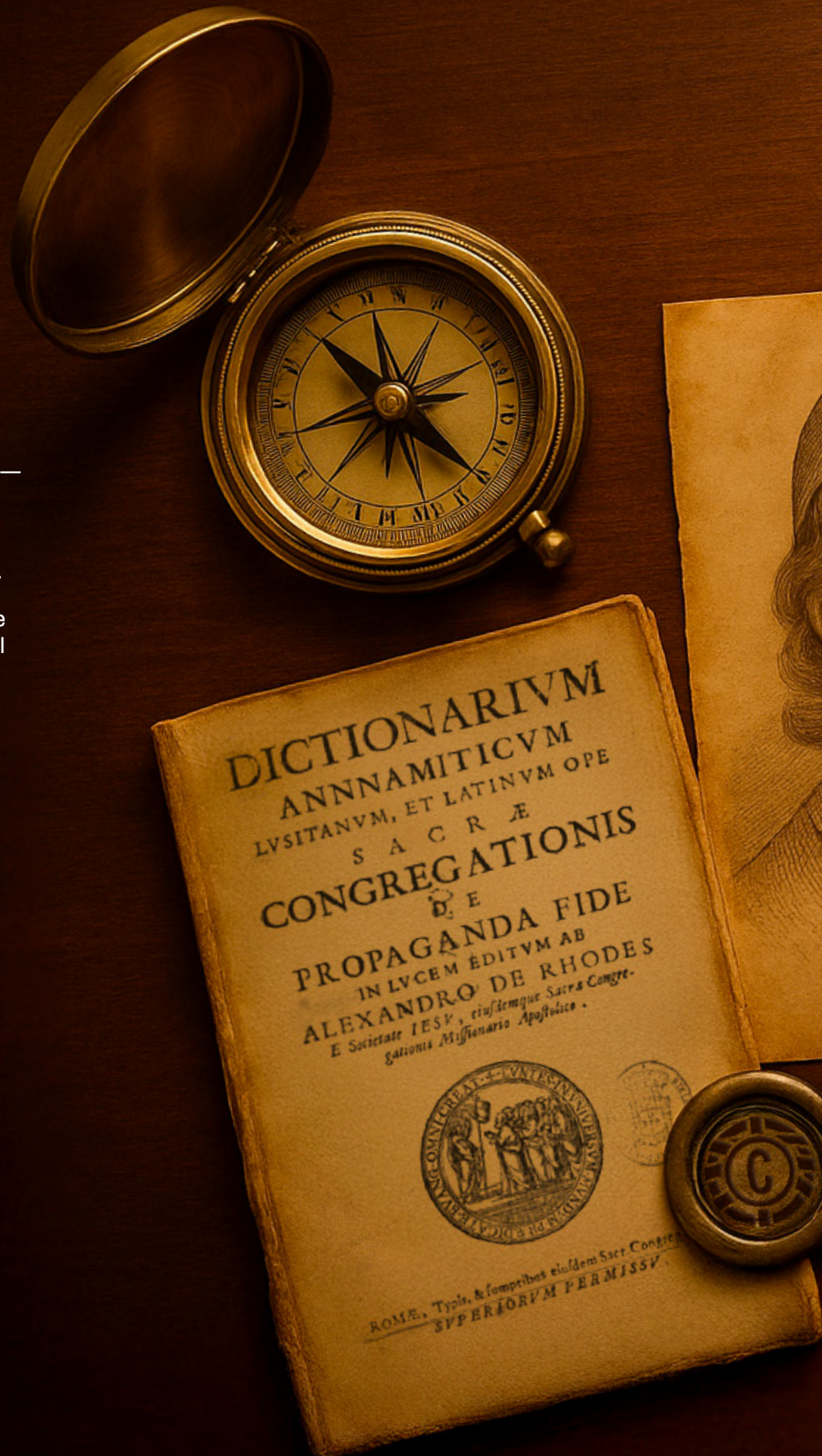
He adapted the Latin alphabet using Portuguese spelling: acute, grave, circumflex accents, nasal vowels and tilde (~) — perfectly suited for the tonal nature of the Vietnamese language.

After his death in 1625, Alexandre de Rhodes continued and completed this work.

In 1651, he published in Rome the *Dictionarium Annamiticum Lusitanum et Latinum*, a trilingual Vietnamese–Portuguese–Latin dictionary.

This foundational work, the result of many years of missionary research, marked a turning point in the evolution of *Chữ Quốc Ngữ*, modern Vietnamese writing.

Thanks to their curiosity, scientific rigor, and respect for local languages, Portuguese missionaries left a lasting — discreet but meaningful — mark on Vietnamese history.







## Portuguese Flavors in Asia

Since the 16th century, many unique recipes have emerged. As they sailed through Africa, India and Asia, Portuguese navigators brought not only spices, but also techniques, tastes, and a culinary culture.

Many dishes now famous in Asia actually have Portuguese origins:

### **Tempura (Japan)**

Introduced by Portuguese missionaries, based on Lent dishes from Lisbon

### **Pastel de Nata (Macao)**

From Lisbon's convents to Macao's streets, and throughout Southeast Asia, Pastel de Nata changed names and forms — egg tart, bánh trứng... but not its soul. The original remains Portuguese.

### **Vindaloo (Goa)**

A spicy variant of *vinha d'alhos* — pork marinated in vinegar and garlic

### **Fios de ovos (Thailand, Malaysia)**

Sweet egg yolk threads — became *Foi Thong* in Thailand



# Obrigado!

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