

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.



A stylized, handwritten signature in white ink, possibly reading 'G. de'.

Os nossos

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.

Pastel de Nata 🍩 45

Box of 3 130

Box of 6 250



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

115

Grilled sandwich with ham and melted cheese



Batatas Fritas + Salada

85

Hand-cut fries and a small salad



Bifana

135

Garlic-marinated pork sandwich, crispy and flavorful



Bifana Gourmet 🍷

175

The great Bifana with cheese and bacon



Prego

205

Garlic-marinated beef sandwich, crispy and flavorful

Add on

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

Chouriço Assado [®]

Flambéed Portuguese sausage



CASINHA

1 Chouriço	450
½ Chouriço	350

Petiscos

Starters

Couvert

135

Petiscos Trio
(for 1-2 people)

Served with olive oil

À la carte

Azeitonas marinadas 60

Garlic-orange-rosemary marinated
olives – Alentejo style

Manteiga Piri-Piri 35

Piri-Piri butter
– a Casinha original

Cesto de Pão 50

Basket of traditional
Portuguese bread



Pastéis de Bacalhau 🍷

Golden codfish fritters

115



Rissóis de Camarão 🍷

Shrimp rissóis with creamy filling

110

Cerveja

Super fresh
Super good!

A nossa cerveja artesanal,
produzida exclusivamente para a Casinha.

Caneca 500ml

85

Mini 250ml

45



Pica-Pau 🍷

215

Sautéed pork with pickles



Salada de Polvo 🍷

145

Fresh and vibrant octopus salad



Presunto

Thinly sliced cured ham

185



Moelas

Slow-cooked chicken gizzards

125



Croquetes de Carne 🍷

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

115



Peixinhos da Horta

Portuguese-style vegetable tempura

105



Sardinhas fritas

135

Fried sardines or capelans



Chocos fritos

145

Fried cuttlefish slices



Camarão Cozido (200g)

135

Boiled shrimp with homemade mayonnaise



Pão Alho e Manteiga

35

Butter Garlic bread

Ameijoas a Bulhão



(bread not included)

Ameijoas a Bulhão Pato 🍷

Fresh clams sautéed with garlic and white wine

185

Main Courses





Bife “Casinha”

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



Bife “Casinha” 

Tender US beef with Casinha’s signature sauce

Os Classicos



Porco Alentejana

245

Sautéed pork and clams with potatoes



Bacalhau à Brás

270

Shredded cod, scrambled eggs, and shoestring fries



Polvo a Lagareiro

315

Grilled octopus with garlic and potatoes



Bacalhau com Natas

305

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

Sangria Lusitana

750ml

450



da Terra

from the Land



Bitoque

275

Steak with fried egg and fries



Leitão

500

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



Açorda de Camarão

285

Portuguese-style shrimp and bread porridge



Bacalhau da Casa

325

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



Gambas ao alho

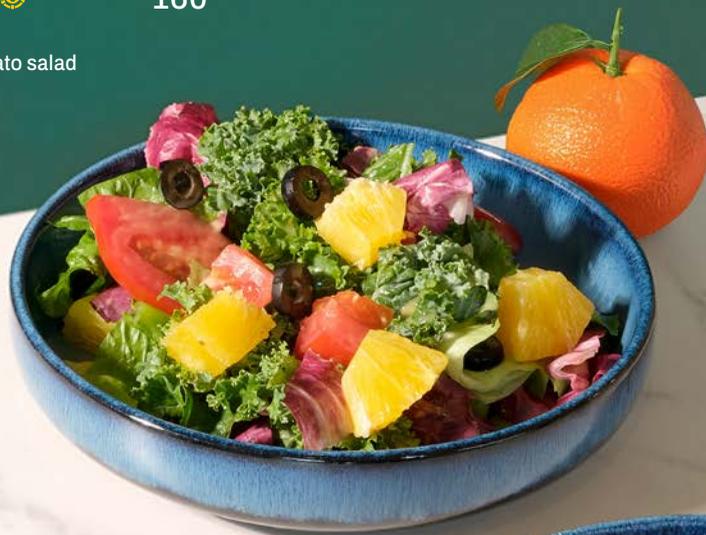
295

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 🍴

95

Portuguese kale soup



Sopa de Abóbora

90

Pumpkin Soup with roasted garlic and olive oil, with sour cream

Sides

Azeitonas 50
Marinated olives

Batatas fritas (L) 60
Fries

Batatas a muro (L) 55
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

100

Portuguese-style caramel mousse



Mousse Chocolate 🍷

100

Chocolate Mousse



Laranjeira

145

Orange cheesecake



Arroz Doce

80

Portuguese-style rice pudding

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.

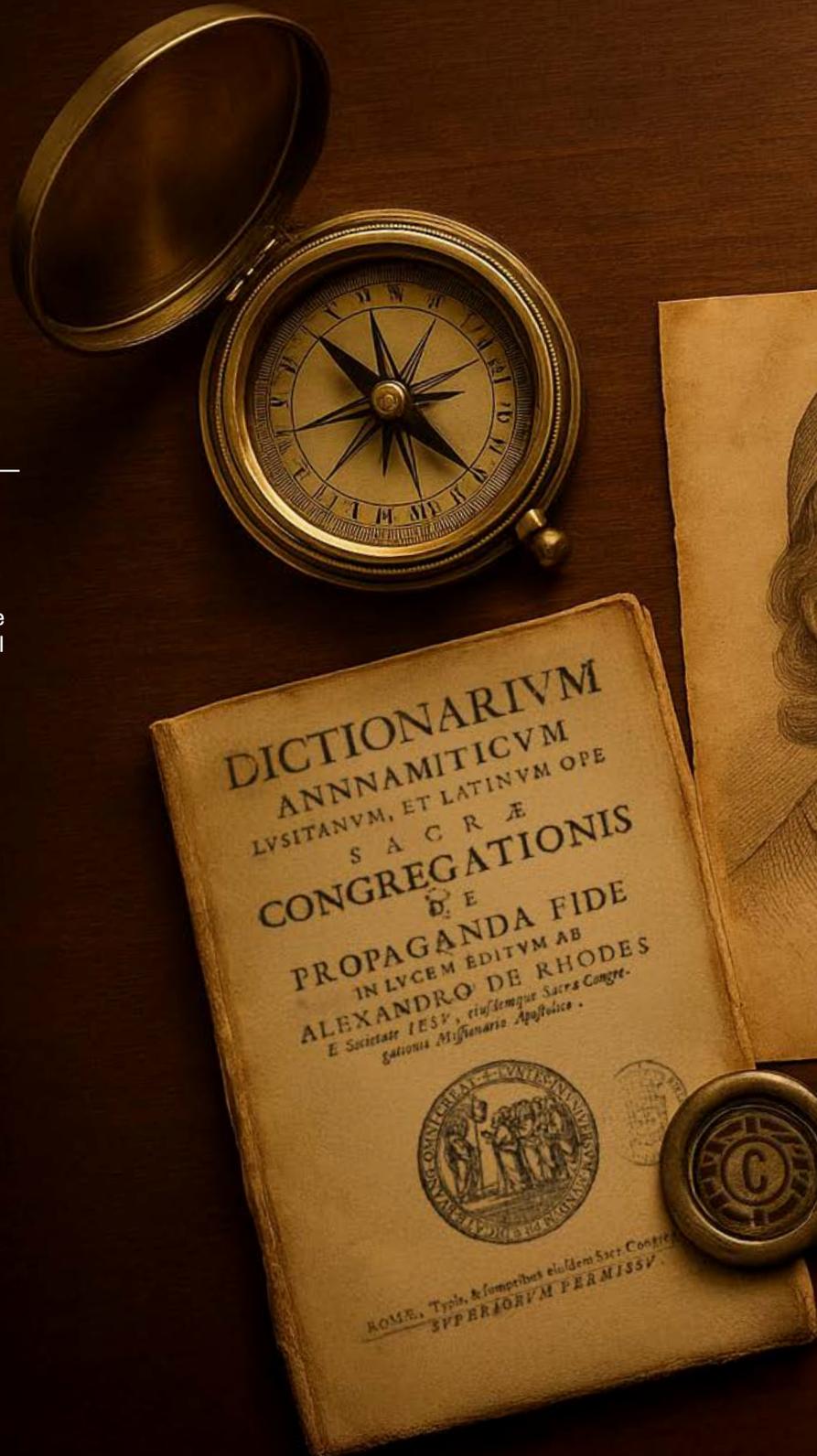
He adapted the Latin alphabet using Portuguese spelling: acute, grave, circumflex accents, nasal vowels and tilde (~) — perfectly suited for the tonal nature of the Vietnamese language.

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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