

MARCH

seven courses built as a collective journey, fragments of history translated into flavor

SEASON XII: PORTUGAL

AUGUST 5, 2026

PEIXINHOS DA HORTA

tempura & tarragon

VINHA D'ALHOS

lobster & caviar

PERI PERI

duck rillette & toasted rice

PORCO BALICHÃO

manila clams & cilantro

BACALHAU CRUDO

almaco jack, caramelized cabbage, cuquillo olives

CALDO VERDE

roasted potato, braised greens, sunchoke

CATAPLANA

robalo, chouriço, soubise

RABBIT COZIDO

buckeye beans, endive, foie gras

CANJA DE GALINHA

spiced citrus, bee pollen, chanterelles

LEITÃO À BAIRRADA

seville orange, salsify, molho cru

PÊRAS BÊBADAS

white port & ruby port

MIGNARDISES

selection of sweet treats inspired by Portuguese cuisine

*With gratitude from
the culinary team,*

CHEF PARTNER

Felipe Riccio

CHEF DE CUISINE

Chris Davies

SOUS CHEF

Faraz Torabi

EXECUTIVE PASTRY CHEF

Nicolas Berrais

PASTRY SOUS CHEF

Jonathan Garza

MARCH RESTAURANT

1624 Westheimer Road

Houston, Texas 77006

MarchRestaurant.com

(832) 380-2481

