



## STARTERS

<b>HUMMUS BREAD &amp; OLIVES</b> With a touch of olive oil.	4.50
<b>BOLOS DE BACALHAU</b> Cod fish cake with parsley and a spicy tomato dip.	4.55
<b>GRILLED HALLOUMI</b> Served with tomato and olives, drizzled with pure olive oil.	4.75
<b>SWEET AUBERGINE <span>NEW</span></b> Grilled with tomatoes, goats cheese and caramelised onions.	4.75
<b>SARDINHAS</b> Grilled with a touch of balsamic vinegar.	4.95
<b>CALAMARI</b> Deep fried with a spicy mayo dip.	5.05
<b>KING PRAWNS</b> With a touch of white wine and mustard.	5.95
<b>CHOURIÇO</b> Served with bread in a spicy tomato sauce.	4.85
<b>BREADED CHICKEN</b> Served with Porto tomato sauce.	4.85
<b>SALSICHA CRIOULO <span>NEW</span></b> Smoked Portuguese sausage, grilled and served with tomato sauce.	5.25
<b>CHICKEN WINGS</b> Roasted and served with a choice of Piri-Piri or BBQ sauce.	4.95
<b>RIBS</b> Succulent deboned ribs with a choice of Piri-Piri or BBQ sauce.	5.40
<b>RISSÓIS DE CARNE</b> Meat stuffed patties served with tomato sauce.	4.95
<b>CALDO VERDE <span>NEW</span></b> Shredded cabbage and chouriço soup.	4.20
<b>CLAMS A BULHÃO PATO <span>NEW</span></b> Pan fried clams in a white wine garlic sauce with a touch of mustard.	5.20
<b>HONEY DEW <span>NEW</span></b> Melon with smoked ham.	4.20

## KIDS MENU

<b>ANY STARTER + CHIPS + DRINK</b> Apple Juice / Pineapple Juice / Orange Juice Coke / Diet Coke / Fanta	5.95
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## SALADS

Mixed leaves, cucumber, tomato, onion and a touch of olive oil and salt. Choose your topping:

<b>HALLOUMI</b>	9.95
<b>GOAT'S CHEESE</b>	9.95
<b>CHICKEN &amp; BACON</b>	12.55
<b>KING PRAWNS <span>NEW</span></b>	12.65
<b>SALMON</b>	13.45
<b>STEAK <span>NEW</span></b>	13.95

CHOOSE  
YOUR DRESSING:  
*MANGO / CAESAR*

## PORTO'S SPECIALS

<b>BACALHAU À BRÁS</b> Shreds of salted cod, onions and fried potatoes, held together with scrambled eggs.	12.95
<b>BACALHAU COM NATAS</b> Layers of salted cod, onions, fried potatoes and cream, baked in the oven with rice.	11.55
<b>FEIJOADA À TRANSMONTANA</b> Red beans, tomatoes, carrots, cabbage, pork and chouriço stewed in a red wine sauce. Served with rice.	11.50
<b>ARROZ DE PATO</b> Shredded duck with chouriço and bacon baked in the oven with rice.	12.95
<b>CARNE DE PORCO À ALENTEJANA <span>2-4-1</span></b> Combination of pork and clams with cubed potato fries, cooked in our mustard wine sauce, topped with olives and pickles.	12.95
<b>BACALHAU A PORTUGUES / ESPANHOLA</b> Salted steak cod with onion, garlic or pepper in tomato sauce served with boiled potatoes.	13.95

## CHEF'S RECOMMENDATIONS

<b>FRANCESINHA</b> Layered bread, cheese, ham, sausage, chouriço and rump steak in gravy, served with chips.	13.95
<b>PICA PAU À PORTOGRILL <span>NEW</span></b> Pan fried pork with steak, Portuguese sausage, pickles, olives, topped with cheese and smothered in Francesinha gravy. Served with fries.	14.95
<b>CATAPLANA DE CARNE <span>NEW</span></b> Steak, pork, bacon, chouriço, chicken and mixed vegetables cooked in our home made Porto tomato sauce. Served with rice.	15.25
<b>ARROZ DE MARISCO <span>NEW</span></b> Hake, salmon, sea bass, prawns and clams, mixed with seafood and vegetables in our Porto tomato sauce. Served with your choice of rice or cubed potatoe fries.	16.95

## OFF THE GRILL

ADD FRIED EGG 1.50  
ADD KING PRAWNS 4.00

<b>POSTA DE PESCADA* <span>NEW</span></b> Hake steak served with boiled potatoes and vegetables.	11.50
<b>SALMON*</b> Grilled served with boiled potatoes and vegetables.	13.95
<b>SEA BASS*</b> Grilled served with boiled potatoes and vegetables.	13.95
<b>GRILLED FISH* <span>NEW</span></b> Sea bass, hake, clams, sardines and salmon, served with salad and chips. Minimum wait of 30 minutes.	19.95
<b>PORTO CHICKEN <span>2-4-1</span></b> Breaded with a spicy Porto-tomato sauce.	9.55
<b>BBQ CHICKEN <span>2-4-1</span> <span>NEW</span></b> Chicken fillet, topped with cheese, bacon and a touch of BBQ sauce, served with chips and onion rings.	10.25
<b>CHICKEN &amp; RIBS <span>2-4-1</span></b> Chicken wings and half a rack of oven cooked tender ribs, served with chips and onion rings.	12.95
<b>FRANGO DA GUIA <span>2-4-1</span></b> Grilled whole chicken served with chips and onion rings.	15.50
<b>LAMB SHANK <span>2-4-1</span> <span>NEW</span></b> Traditionally cooked in rosemary and mint sauce, served with chips.	13.75
<b>FULL RACK OF RIBS <span>2-4-1</span></b> A whole succulent rack of ribs, oven baked served with chips and onion rings.	13.95
<b>RIB EYE STEAK</b> 10oz Steak served with rice, chips and gorgonzola sauce.	14.00
<b>SIRLOIN STEAK</b> 10oz Steak served with rice, chips and peppercorn sauce.	14.50
<b>PORTO STEAK</b> 10 oz ribeye served on a bed of cooked garlic, smothered in wine and mustard sauce, surrounded by sautéed chips, accompanied by a portion of rice.	14.95
<b>PORTO'S MIXED GRILL <span>NEW</span></b> Rump steak, ribs, sausage, bacon, egg and chicken wings served with chips. A proper Meat Feast!	19.95

## SKEWERS

ALL SKEWERS ARE SERVED WITH CHIPS AND SALAD

<b>VEGETARIAN SKEWER</b> Roasted onions, peppers, aubergine, corn on a cob and courgetes.	9.95
<b>CHICKEN SKEWER</b> Grilled chicken, peppers, onions, bacon and chouriço.	10.85
<b>GRILLED MEAT SKEWER</b> Rump steak, bacon, chouriço, red peppers and red onions, with a choice of Piri-Piri or BBQ sauce.	13.25
<b>GRILLED FISH SKEWER**</b> Salmon, sea bass and prawns with peppers and white onions.	14.25

<b>BREAD</b>	1.50
<b>SWEET POTATOES</b>	2.45
<b>ONION RINGS</b>	2.45
<b>COLESLAW</b>	2.45
<b>CHIPS</b>	2.45
<b>MIXED SALAD</b>	2.55
<b>RICE</b>	2.55

## --DESSERTS--

<b>PASTEL DE NATA</b> Portuguese custard tart. Served warm.	2.25
<b>NATAS DO CÉU</b> Dessert with fine crumble biscuit and cream.	4.25
<b>BOLO DE CARAMELO</b> Biscuit caramel cake.	3.95
<b>MINO DE COCO</b> Coconut pudding.	3.95
<b>CREMA CATALANA</b> Similar to the French crème brûlée, Crema Catalana is made with milk and coconut.	5.15
<b>VANILLA CHEESCAKE</b>	3.95
<b>CHOCOLATE FUDGE CAKE</b> Served warm with ice cream.	3.95
<b>ICE CREAM (3 SCOOPS)</b> Vanilla / Chocolate / Strawberry	3.95

## --DESSERT-- ---COMBO--- PASTEL DE NATA + ESPRESSO 3.00

## ---COFFEE---

<b>ESPRESSO</b>	1.75
<b>AMERICANO</b>	2.00
<b>COFFEE WITH HOT MILK</b>	2.45
<b>IRISH COFFEE</b>	6.50
<b>TEA</b>	2.00

## MONDAY MUNCHIES

Any 5 starters plus a bottle of house wine (red/white) for 30.00

## TUESDAYS IT'S 2-4-1

On all selected items.

## WEDNESDAY STEAKS

Your choice of Ribeye or Sirloin, plus a glass of beer or wine for 13.99

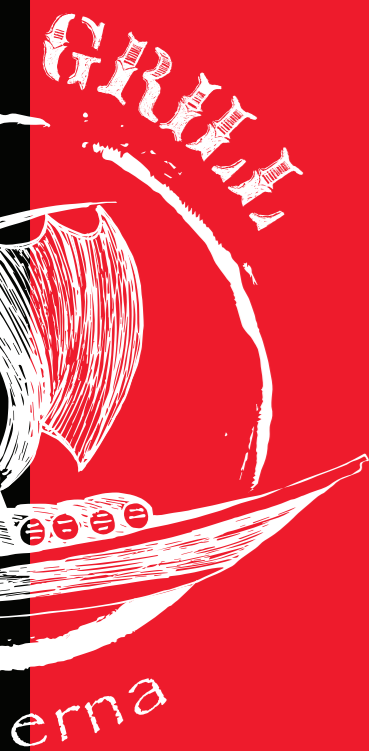
## //SKEWERS TO SHARE//

One of each skewer served with a portion of chips and salad for the unbeatable price of 42.00

SPECIAL PORTUGUESE DISHES SHOULD BE REQUESTED FROM STAFF  
a 10% service charge will be billed to tables of 6 and more. Thank you for your understanding.

FOOD ALLERGIES AND INTOLERANCES: please speak to our staff about the ingredients in your meal, when making your order. Thank you!  
DEALS, OFFERS AND DISCOUNTS ARE NOT CUMULATIVE. ONLY ONE CAN BE USED PER SITTING

\*\* SKIN AND HEAD  
\* SKIN AND BONES



# DRINKS

## SOFT DRINKS

	small	large
WATER		2.95
SODA / TONIC		1.75
SUMOL		2.75
ICE TEA		2.75
COKE / DIET	2.65	2.95
FANTA	2.65	2.95
LEMONADE	2.65	2.95

## BEER

SUPER BOCK DRAUGHT	2.30	4.00
SUPER BOCK FAVAIOS		2.70
SUPER BOCK FREE		3.15
SUPER BOCK STOUT		3.35
CORONA		3.20
BUDWEISER		3.20
CIDER		3.50
STRAWBERRY & LIME		4.00

## SPIRITS

Shot		3.50
Double		4.65
Mixed		6.50

## SANGRIA

	glass	jug
	4.50	13.50

## BUBBLES

	glass	bottle
	6.50	18.50

## VINHO TINTO

	175ml	250ml	bottle
HOUSE WINE	4.00	5.80	15.50
MONTE VELHO			17.50
<i>Intense spicy aroma of mature red berry fruit with a complex subtle tasty note. Full bodied with a good depth of flavours.</i>			
MALBEC	4.70	6.50	18.50
<i>Full bodied in style with intense aromas of black berry and fresh raspberry with vanilla oak.</i>			
PAPAFIGOS			23.00
<i>Deep ruby-red in colour with an intense aroma. Dominated by floral notes and lively fruity tastes such as red plums and strawberries. It has a long, harmonious and elegant finish.</i>			

## VINHO BRANCO

	175ml	250ml	bottle
HOUSE WINE	4.00	5.80	15.50
MONTE VELHO			17.50
<i>Crystal clear citric clour. Delicate and fresh, stone fruits and lemon notes on the nose with a firm, intense well-balanced palate. It has a beautifull long aromatic finish.</i>			
SAUVIGNON BLANC	4.70	6.50	18.50
<i>Delicious flowers of gooseberry well balanced. Zesty fruit green apple and ripe melon.</i>			
PLANALTO			21.50
<i>The extremelly intense and complex bouquet is enchanting with white fruits such as melon and pear, and is underlined by fresh vegetal notes of green apple and ripe melon.</i>			

## VINHO VERDE

	175ml	250ml	bottle
HOUSE WINE	4.00	5.80	15.50
<i>It's a fresh and young floral wine.</i>			
CASAL GARCIA			17.50
<i>Smooth and fresh wine with delicate and fruit aroma, young and balanced.</i>			
MURALHAS			21.00
<i>Personalized aroma, floral fragrance and with notes of aromatic herbs. Soft acidulos taste with freshness, great youth, real live and pleasant.</i>			

## VINHO ROSÉ

	175ml	250ml	bottle
CASAL MENDES	4.00	5.80	15.70
<i>Fresh and fruity medium dry rosé.</i>			
CASAL GARCIA			17.50
<i>Intensley fruity and well ballanced, with an excellent texture on the tongue.</i>			

