



PORTOFINO
HEADQUARTERS
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Set in one of the country's most stunning coastal locations, just steps from the sea, **Portofino** invites you to enjoy a refined and tranquil dining experience. Every detail is carefully considered to provide an atmosphere of comfort, elegance, and distinction.

Created for true food lovers, **Portofino** stands out for its freshness and sophistication, where every dish enhances flavour and surprises the palate. Here, the pleasure of fine dining meets the beauty of the surrounding landscape, turning every visit into a genuine sensory experience. The closeness of the ocean and the calm atmosphere create the perfect balance, always leaving you wanting to return.

FOR YOUR INFORMATION



In accordance with EU Regulation No. 1169/2011 regarding food information to consumers, our restaurant provides information about allergens present in our dishes. Please ask a member of staff should you require further details.

According to Portuguese Law Decree 10/2015 of 16/01, no dish, food item or beverage may be charged unless requested by the customer or consumed by them.

All prices are shown in Euros (€). VAT included at the legal rate in force.

01 Gluten * **02** Crustaceans * **03** Eggs * **04** Fish * **05** Peanuts * **06** Soy * **07** Dairy
* **08** Nuts * **09** Celery * **10** Mustard * **11** Sesame Seeds
* **12** Lupins * **13** Sulphites * **14** Molluscs



NATURAL OYSTERS

OUR FLAVOURS



COUVERT ¹⁰ / SOUPS ¹⁰ / TO SHARE ¹¹

SUSHI ¹³ / FROM THE SEA ¹⁴ / ... TO THE GRILL ¹⁴

FROM THE LAND ¹⁶ / VEGETARIAN & VEGAN ¹⁷

SIGNATURE DISHES TO SHARE ¹⁹

DESSERTS ²³ / WINES ²⁴







SALMON TACOS
AND TUNA TACOS

COUVERT

(PRICE PER PERSON)

**BREAD, TOASTS, BUTTER, OLIVES &
TZATZIKI 3**

* 01 / 07



SOUPS

VEGETABLE CREAM SOUP 5

* 09

SHELLFISH BISQUE 7

* 02

*

10

THE BEST MOMENTS ARE MEANT TO BE SHARED.

**OXTAIL CROQUETTES WITH
DIJON MAYO (2 PCS) 9**

* 01 / 03 / 09 / 10 / 13

**CRISPY CALAMARI WITH
SRIRACHA MAYO 14**

* 01 / 03 / 06 / 14

SALMON TACOS (2 PCS) 14

* 01 / 04 / 06

SHRIMP TACOS (2 PCS) 14

* 01 / 02

TUNA TACOS (2 PCS) 15

* 01 / 03 / 04 / 06 / 11

**CRISPY "ALHEIRA" SAUSAGE BITES
WITH QUINCE MAYO 16**

* 01 / 03 / 07 / 13

**BURRATA WITH FIG JAM,
HAZELNUTS & PISTACHIOS 16**

* 07 / 08

**MUSSELS IN TOMATO SAUCE
WITH FRIED BREAD 16**

* 01 / 02 / 07 / 13

BEEF "PICA-PAU" 16

* 07 / 10 / 13

WHITE FISH AQUACHILE 16

* 04

PERUVIAN CEVICHE 17

* 04 / 09

**SALMON CARPACCIO WITH
TRUFFLE PONZU 16**

* 04 / 06 / 11

TUNA CARPACCIO 18

* 04 / 06 / 11

GARLIC PRAWNS 20

* 02 / 07 / 13

RAZOR CLAMS WITH BEURRE BLANC 20

* 02 / 07 / 13

**NATURAL OR DRESSED
OYSTERS (4 PCS) 12**

* 02 / 06 / 11



CHEF'S SELECTION SUSHI & SASHIMI

SUSHI



CHEF'S SELECTION GUNKANS (4 PCS) 12

* 02 / 04

CHEF'S SELECTION NIGIRIS (4 PCS) 12

* 02 / 04

CHEF'S SELECTION URAMAKIS (8 PCS) 16

* 02 / 04

CHEF'S SELECTION HOT ROLLS (8 PCS) 17

* 01 / 02 / 04

SASHIMI (12 PCS) 19

* 04

**CHEF'S SELECTION
SUSHI & SASHIMI (24 PCS) 35**

* 02 / 04

FROM THE SEA

... TO THE GRILL

**FRIED CUTTLEFISH WITH
FRIES & AIOLI 24**

* 01 / 03 / 14

**THAI PRAWN CURRY WITH
WILD RICE 24**

* 02 / 09 / 13

**SQUID WITH NERO RISOTTO &
CRISPY GARLIC AIOLI 26**

* 07 / 13 / 14

**SEA BASS FILLET WITH
PESTO RISOTTO 27**

* 04 / 07 / 08 / 13

**TUNA PANZANELLA WITH
SWEET PEPPERS 27**

* 01 / 04

SEA BASS (FOR 2) 55

* 04

SEA BREAM (FOR 2) 55

* 04

TURBOT (FOR 2) 65

* 04

LARGE TIGER PRAWNS (250G/300G) 32

* 02



SQUID WITH NERO RISOTTO &
CRISPY GARLIC AIOLI

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FROM THE LAND

**SIGNATURE BLACK ANGUS
BURGER (200G) 19**

* 01 / 03 / 07

**DUCK WITH TERIYAKI, PAK CHOI
& CARAMELISED PLUMS 26**

* 06 / 07 / 13

**SIRLOIN STEAK WITH
DEMI-GLACE SAUCE 26**

* 07 / 09 / 13



DUCK WITH TERIYAKI, PAK CHOI
& CARAMELISED PLUMS

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GRILLED AUBERGINE WITH MISO GLAZE

VEGETARIAN & VEGAN

VEGAN POKE BOWL 18

* 01 / 06 / 08 / 11

**GRILLED AUBERGINE WITH
MISO GLAZE 19**

* 03 / 06

MUSHROOM RISOTTO 20

* 07 / 13



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SEAFOOD ZARZUELA WITH LARGE
TIGER PRAWNS & FRIED BREAD

SIGNATURE DISHES TO SHARE



**SEAFOOD ZARZUELA WITH LARGE TIGER
PRAWNS & FRIED BREAD 65**

* 01 / 02 / 04 / 07 / 09 / 13

LOBSTER & MUSHROOM RISOTTO 65

* 01 / 02 / 07 / 09 / 13

SEAFOOD RICE WITH SHELLFISH 60

* 02 / 04 / 13



APPLE MILLE-FEUILLE WITH ICE CREAM





CHOCOLATE MOUSSE WITH HAZELNUTS,
FLEUR DE SEL & OLIVE OIL

SHALL WE SHARE DESSERT?



MANGO, COCONUT & LIME TEXTURES 7

*07

**APPLE MILLE-FEUILLE WITH
ICE CREAM 7**

*01 / 07

**CHOCOLATE MOUSSE WITH HAZELNUTS,
FLEUR DE SEL & OLIVE OIL 7**

*03 / 08

ICE CREAM SELECTION 7

*01 / 07

FRUIT 6

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WINES

RED

PAPA FIGOS 23

Tinta roriz, touriga franca, touriga nacional

SILK & SPICE 26

Tinta roriz, Syrah, alicante bouschet, бага, touriga nacional

CASA FERREIRINHA VINHA GRANDE 29

Touriga franca, touriga nacional, tinta roriz, tinta barroca

HERDADE DO PESO REVELADO 29

Alicante Bouschet, Touriga Nacional, Syrah

QTA. DE CAMARATE TOURIGA NACIONAL 25

Touriga Nacional

DSF SYRAH E TANNAT 30

Syrah, Tannat

DSF GRAND NOIR 30

Grand Noir

VINHA DAS ROMÃS 35

Touriga Franca, Syrah

ROSÉ

PAPA FIGOS 23

Tinta Roriz, Tinta Barroca, Touriga Nacional, Touriga Franca

DSF ROXO 28

Moscatel Roxo

KYLIE MINOGUE CÔTES DE PROVENCE 38

Grenache, Cinsault, Syrah, Rolle

WHITE

PLANALTO 20

Arinto, Gouveio, Rabigato, Viosinho, Moscatel

PAPA FIGOS 23

Gouveio, Rabigato, Viosinho

QUINTA DO VALDOEIRO CHARDONNAY 25

Chardonnay

QUINTA DE CAMARATE SECO 25

Alvarinho, Verdelho

CASA FERREIRINHA VINHA GRANDE 29

Viosinho, Arinto, Gouveio

SILK & SPICE 26

Arinto, Alvarinho, Bical

DSF VERDELHO 28

Verdelho

DSF RIESLING 28

Riesling

QUINTA DO PILOTO COLLECTION ROXO 28

Moscatel galego roxo

QUINTA DO PILOTO SAUVIGNON BLANC 28

Sauvignon Blanc

QUINTA DO PILOTO RESERVA 37

Antão Vaz, Arinto, Roupeiro

QUINTA DOS CARVALHAIS ENCRUZADO 39

Encruzado

VERDE

QUINTA DE AZEVEDO LOUREIRO ALVARINHO 20

Alvarinho, Loureiro

PASSO TEIXEIRÓ AVESSO 25

Avesso, Loureiro

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CHAMPAGNE & SPARKLING

TAITTINGER BRUT 80

Chardonnay, Pinot Noir, Pinot Meunir

KYLIE MINOGUE PROSECCO ROSÉ 40

Pinot Noir, Glera

GANCIA PROSECCO 35

Glera

SANGRIA	1L	2L
RED OR WHITE SANGRIA	18	30
PASSION FRUIT SANGRIA	20	35
RED BERRY SANGRIA	20	35
GREEN APPLE & CUCUMBER SANGRIA	20	35



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