



PORTO
lounge

BEACH • BAR • RESTAURANT

ANTIPASTI

Fennel-Kissed, Basil-Dipped Calamari Fritti      €16.00

Crispy calamari delicately seasoned with lemon, oregano and crushed fennel, served with sriracha mayo and a lemon wedge

Slow-Cooked Pork & Herb Croquettes    €15.00

Golden potato croquettes filled with slow-cooked pork, parsley, thyme and a touch of rosemary, served with sweet chilli sauce

Rabbit Spring Rolls      €12.00

Crispy spring rolls filled with slow-braised rabbit, herbs and vegetables, served with sweet chilli sauce

Tropical Breeze Mussels     €18.00













Mussels gently steamed in a fragrant coconut, ginger and lemongrass broth, with hints of chilli and lime, finished with fresh herbs, in-house herb oil and crispy onions

Homemade Sausages      €13.50

A selection of grilled lamb, chicken and rabbit sausages, served with bbq sauce

Burrata by the Sea    €13.50

Creamy burrata with red and yellow cherry tomatoes, grilled zucchini, anchovies, toasted pumpkin seeds, in-house herb oil and fresh herbs

 - Celery |  - Peanuts |  - Sesame |  - Eggs |
 - Fish |  - Gluten |  - Milk |  - Soybeans |  - Mustard |
 - Tree Nuts |  - Lupin |  - Crustaceans |  - Molluscs |  - Sulphur Dioxide

NIBBLES

Onion Rings   

€6.00

Crispy fried onion rings, served with sriracha mayo

Jalapeño Poppers    

€8.50

Crispy jalapeños filled with cream cheese, served with basil pesto mayo

Halloumi Fries  

€11.00

Crispy fried halloumi, served with sriracha mayo

BBQ Chicken Wings 















€13.00

Oven-baked chicken wings glazed in a smoky barbecue sauce

Prawn & Crab Meat Pillows    

€11.50

Crispy golden pillows filled with prawn and crab meat, served with sweet chilli sauce

 - Celery |  - Peanuts |  - Sesame |  - Eggs |
 - Fish |  - Gluten |  - Milk |  - Soybeans |  - Mustard |
 - Tree Nuts |  - Lupin |  - Crustaceans |  - Molluscs |  - Sulphur Dioxide

SALADS

Grilled Chicken & Avocado Salad   €16.00

Grilled marinated chicken thigh, avocado, mixed leaves, cucumber, cherry tomatoes and red onion, finished with toasted pumpkin seeds

Grilled Beef & Noodle Salad   €18.00

Sliced grilled beef ribeye and soba noodles with stir-fried vegetables, finished with sesame oil, toasted sesame seeds and fresh herbs

All the Greens Vegan Salad   €12.00

Blanched broccoli and French beans, avocado, cucumber and spring onion, finished with sesame oil and toasted sesame seeds

Melon, Feta & Mint Salad   €13.50




Fresh melon, feta cheese, cucumber, rucola and mint, finished with toasted pumpkin seeds and pomegranate




Warm Octopus & Turmeric Pearl Barley Salad  €18.50





Tender octopus with turmeric-seasoned pearl barley, olives and cherry tomatoes, finished with garlic and fresh herbs




PASTA & RISOTTO




Spaghetti Aglio Olio & Peperoncino  €11.00
garlic, red chillies, olive oil & parsley

Spaghetti Vongole    €18.00
Fresh clams sautéed with garlic, cherry tomatoes and white wine, finished with fresh herbs














Linguine with Grilled Lobster & Cod    €33.00
Slow-cooked cherry tomato sauce with flakes of cod, finished with fresh herbs, served with half a grilled lobster

Fresh Ravioli with Scallop & Shrimp     €23.00
Delicate ravioli filled with scallop and shrimp, served in a light tomato sauce, finished with fresh herbs

Rigatoni with Asparagus Cream & Guanciale    €18.00
Silky asparagus cream enriched with guanciale fat and crispy guanciale, finished with black pepper and aged pecorino

Tagliatelle with Cherry Tomatoes, Basil & Burrata    €16.00
Slow-roasted cherry tomatoes and garlic, finished with creamy burrata and fresh basil

Tagliatelle with Chicken & Smoked Red Bell Pepper & Almond Pesto    €15.50
Pan-seared chicken with homemade smoked red bell pepper and almond pesto, finished with Parmigiano cheese

 - Celery |  - Peanuts |  - Sesame |  - Eggs |
 - Fish |  - Gluten |  - Milk |  - Soybeans |  - Mustard |
 - Tree Nuts |  - Lupin |  - Crustaceans |  - Molluscs |  - Sulphur Dioxide

PASTA & RISOTTO

Risotto Frutti di Mare  

€20.00

Carnaroli rice slowly cooked with a selection of seafood, finished with cherry tomatoes, garlic, white wine and fresh herbs

Mushroom Risotto 

€13.50

Chestnut mushrooms, porcini and garlic, finished with butter, Grana Padano & parsley

BURGERS

Classic Black Angus Beef Burger

€16.00

Homemade Black Angus beef patty, lettuce, tomato and red onion, served with Porto sauce in a toasted brioche bun

Porto Black Angus Burger

€18.50

Homemade Black Angus beef patty, melted Provolone cheese and crispy Parma ham, lettuce, tomato, red onion and crispy onions, served with Porto sauce in a toasted brioche bun

Chicken Burger

€15.00

Marinated, chargrilled chicken thigh, lettuce, tomato, red onion and crispy onions, served with Porto sauce in a toasted brioche bun

Crispy Salmon Burger













€15.50

Two deep-fried salmon patties, lettuce, tomato and red onion, served with basil pesto mayo in a toasted brioche bun

Plant-Based Avocado & Corn Burger

€15.50

Plant-based avocado and corn patty with fresh avocado, lettuce, tomato and red onion, served with basil pesto mayo in a toasted brioche bun

 - Celery |  - Peanuts |  - Sesame |  - Eggs |
 - Fish |  - Gluten |  - Milk |  - Soybeans |  - Mustard |
 - Tree Nuts |  - Lupin |  - Crustaceans |  - Molluscs |  - Sulphur Dioxide

MAINS - Fish

Grilled Catch of the Day

Fresh local fish, simply grilled and finished with lemon olive oil

Market
Price

Grilled Swordfish with Traditional Smoked Green

€16.00

Pepper Puttanesca

Chargrilled swordfish steak served with a rich traditional tomato and smoked green pepper puttanesca sauce

King Prawns in Tomato & White Wine Sauce

€26.00

Pan-seared king prawns gently simmered in a cherry tomato, garlic and white wine sauce, finished with fresh herbs












Porto Seafood Platter (Serves Two)

€59.00

A generous selection of catch of the day, king prawns, mussels and fried calamari, finished with lemon, fresh herbs and extra virgin olive oil. Add grilled lobster on request.

Extra charge: Half Lobster €25.00 | Full Lobster €50.00

Side accompaniments are not included with main course selections and may be ordered at an additional charge.

 - Celery |  - Peanuts |  - Sesame |  - Eggs |
 - Fish |  - Gluten |  - Milk |  - Soybeans |  - Mustard |
 - Tree Nuts |  - Lupin |  - Crustaceans |  - Molluscs |  - Sulphur Dioxide

MAINS - Land

Thai Green Vegetable Curry   €13.50

Seasonal green vegetables simmered in a fragrant green curry with coconut milk, ginger and lemongrass, finished with fresh lime and coriander, served with basmati rice.

Add chicken or prawns on request. Extra charge: €5.00















Chargrilled Argentinian Ribeye Steak €37.00

Served with onion purée, red wine jus and crispy onions

Ibérico Pork Chop with Smoked Paprika & Apple  €29.00

Chargrilled Ibérico pork chop lightly marinated in extra virgin olive oil, garlic, smoked paprika and a touch of soy sauce, served with carrot purée, apple cider-glazed apples and jus

Side accompaniments are not included with main course selections and may be ordered at an additional charge.

 - Celery |  - Peanuts |  - Sesame |  - Eggs |
 - Fish |  - Gluten |  - Milk |  - Soybeans |  - Mustard |
 - Tree Nuts |  - Lupin |  - Crustaceans |  - Molluscs |  - Sulphur Dioxide

SIDES

Roasted Potatoes €3.50

Crispy roasted potatoes finished with rosemary, sea salt and in-house herb oil

Fries €3.50

Crispy golden fries

Mashed Potatoes €3.50

Creamy mashed potatoes finished with butter and sea salt

Mixed Green Salad €3.50

Fresh mixed leaves finished with in-house herb oil

Roasted Seasonal Vegetables

Oven-roasted seasonal vegetables finished with fresh herbs and in-house herb oil

€3.50

Corn on the Cob

Grilled corn on the cob brushed with butter and finished with sea salt

€3.50

PIZZA

Margherita   €11.00

San Marzano tomato sauce, mozzarella fior di latte & basil

Crema di Funghi   €12.50

Mozzarella fior di latte, Provolone cheese, porcini & truffle cream, button mushrooms & thyme

Capricciosa    €13.00

San Marzano tomato sauce, mozzarella fior di latte, mushrooms, smoked ham, olives, artichokes & boiled eggs

Salami Piccante   €12.50

San Marzano tomato sauce, mozzarella fior di latte, salami picante, onions, olives & basil

Calzone   €11.50

Filled with smoked ham, caramelized onions, mozzarella fior di latte, topped with san marzano tomato sauce, mozzarella fior di latte, extra virgin olive oil & basil

Quattro Formaggi   €13.00

Mozzarella fior di latte, Grana Padano, Gorgonzola & Provolone cheese

Mortadella Pistacchio    €16.50

Mozzarella fior di latte, pistachios & Burrata cheese after baking

Dantesca   €17.00

Mozzarella fior di latte, cherry tomatoes, prosciutto crudo, coppa, rucola, Grana Padano cheese, extra virgin olive oil & basil

PIZZA

Maltija

San Marzano tomato sauce, mozzarella fior di latte, Maltese sausage, sundried tomatoes, olives & Peppered Goat cheese

€14.50

Porto

San Marzano tomato sauce, Burrata cheese, mascarpone, smoked salmon & dill

€16.50

Pollo

San Marzano tomato sauce, mozzarella fior di latte, chicken, bell peppers, onions & sweet corn

€14.00

Meat Lovers

San Marzano tomato sauce, mozzarella fior di latte, chicken, beef, salami picante & bacon

€18.00

Vegan

Kale pesto, tomatoes, basil, onions, mushrooms, olives & walnuts

€11.50

Al Tonno

San Marzano tomato sauce, mozzarella fior di latte and basil, tuna capers, onion & olives

€14.50

Honey & Blue Cheese













Mozzarella fior di latte, tomatoes, sesame seeds, Gorgonzola cheese, honey & funghi

€11.50

Sausage & Fries

San Marzano tomato sauce, mozzarella fior di latte, wurstel & french fries

€10.50

 - Celery |  - Peanuts |  - Sesame |  - Eggs |
 - Fish |  - Gluten |  - Milk |  - Soybeans |  - Mustard |
 - Tree Nuts |  - Lupin |  - Crustaceans |  - Molluscs |  - Sulphur Dioxide

PIZZA

Marinara      €15.00

San Marzano tomato sauce, mozzarella fior di latte, seafood mix, shell fish & in-house herb oil

Alla Norma    €10.50

San Marzano tomato sauce, mozzarella fior di latte, aubergines, basil & ricotta salata

Focaccia Rosmarino  €12.50

Cherry tomato, garlic, extra virgin olive oil & oregano

Focaccia Primavera   €12.50

Cherry tomatoes, Burrata cheese, parma ham, basil & garlic

Focaccia Caprese   €13.50







Rucola, cherry tomatoes, Parmesan cheese flakes & Burrata cheese

Focaccia Rustica   €12.50

Mozzarella fior di latte, potato, Maltese sausage, mushrooms & olives

Focaccia Meridione   €12.50

Burrata cheese, cherry tomatoes, salame piccante & olives

 - Celery |  - Peanuts |  - Sesame |  - Eggs |
 - Fish |  - Gluten |  - Milk |  - Soybeans |  - Mustard |
 - Tree Nuts |  - Lupin |  - Crustaceans |  - Molluscs |  - Sulphur Dioxide

DESSERTS


Carrot Cake €7.00

Tiramisu €7.00

Vanilla Cheesecake €7.00

Brownie with Vanilla Ice cream €7.00

Imqret with Vanilla Ice cream €7.00



*We are not an allergens free kitchen.
Cross-contamination could occur and our restaurant is unable to
guarantee that any item can be completely free from allergens.*