



**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  €11.00

*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 |  
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# 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    €15.50

*& Almond Pesto*

*Pan-seared chicken with homemade smoked red bell pepper and almond pesto, finished with Parmigiano cheese*

# 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 |  
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# 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 Pepper Puttanesca

€16.00

*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.*

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# 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*

Chicken Supreme Mushroom & Garlic    €19.00

*Grilled chicken supreme, sautéed mushrooms, light jus, herb oil*















Lamb Fillet    €40.00

*Grilled lamb fillet, carrot purée, rosemary jus, herb oil*

Tagliata Di Manzo     €29.00

*Grilled tagliata, cherry tomatoes, rucola, Grana Padano, herb oil*

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# 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 & boiled eggs*

Salame Piccante   €12.50

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

Calzone   €11.50

*Filled with smoked ham, mushroom, topped with san marzano tomato sauce, 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, mortadella, pistachios & Burrata cheese after baking*

Dantesca   €17.00

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

# PIZZA

Maltija  

€14.50

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

Porto   

€16.50

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

Pollo  

€14.00

*BBQ sauce, mozzarella fior di latte, chicken, bell peppers, onions & sweet corn*

Meat Lovers  

€18.00

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

Vegan   

€11.50

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

Al Tonno   

€14.50

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

Honey & Blue Cheese  















€11.50

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

Sausage & Fries  

€10.50

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

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# 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*

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# DESSERTS


Carrot Cake €7.00

Tiramisu €7.00

Vanilla Cheesecake €7.00

Brownie with Vanilla Ice Cream €7.00

Imqaret 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.*