PORTO lounge

BEACH • BAR • RESTAURANT

ANTIPASTI

Black Calamari Fritti — €14.00
Crispy calamari delicately seasoned with lemon, made from squid-ink, served with sriracha mayo & a lemon wedge

Crispy Chicken Bites — €8.95
Golden, crispy-coated chicken pieces served with a dipping sauce & golden fries

Tropical Breeze Mussels — €15.95
Mussels gently steamed in white wine & tomato sauce, finished with fresh herbs & lemon

Burrata by the Sea — €12.95
Creamy burrata with cherry tomatoes, grilled zucchini, anchovies, toasted pumpkin seeds & fresh herbs

Baked Eggplant Parmigiana — €12.00
Baked eggplant, rich tomato sauce & melted mozzarella finished with Parmigiano Reggiano & fresh basil

BBQ Chicken Wings — €10.00
Oven-baked chicken wings glazed in a smoky honey barbecue sauce

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

STARTERS TO SHARE

Focaccia Bruschetta — €8.50
Toasted focaccia topped with fresh diced tomatoes, basil, garlic & extra virgin olive oil

Focaccia Primavera — €8.50
Cherry tomatoes, Burrata cheese, Parma ham, basil & garlic

Focaccia Caprese — €11.00
Rucola, cherry tomatoes, Parmesan cheese flakes & burrata cheese

Focaccia Garlic — €8.50
Bursting with garlic flavors. Optional add cheese

Kefir Dip — €12.50
Creamy kefir with local honey, served with homemade bread

Pumpkin Dip — €12.50
Rosted pumpkin with cream cheese, topped with toasted pumpkin seeds & served with homemade focaccia

Bigilla Dip — €12.50
Traditional bigilla dip finished with roasted capers & served with homemade focaccia

Maltese Platter — €14.00
Local cheeses, sausages, dips, olives, sundried tomatoes & focaccia homemade bread

Cheese Platter — €16.00
A selection of local cheeses & international cheeses, served with seasonal fruit & focaccia homemade bread

SALAD

Grilled Chicken & Avocado Salad — €16.00

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

Vegan Quinoa Salad — €14.50

Quinoa topped with blanched broccoli & French beans, avocado, cucumber, finished with sesame oil & toasted sesame seeds

Warm Octopus & Turmeric Pearl Barley Salad — €18.50

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Beetroot Salad Goat Cheese — €18.50

Crispy greens salad with caramelized walnuts, goat cheese & beetroot

Salmon Poke Bowl — €16.00

Premium Salmon with edamame, avocado, red cabbage, cucumber, carrot, radishes & sushi rice

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PASTA & RISOTTO

Spaghetti Aglio Olio & Peperoncino — €11.00

Garlic, red chilies, olive oil & parsley

Spaghetti Vongole — €16.50

Fresh clams sautéed with garlic, cherry tomatoes & white wine, finished with fresh herbs

Linguine Marinara — €18.00

Slow-cooked cherry tomato sauce with selection of seafood, white wine & finished with fresh herbs

Tagliatelle with Cherry Tomatoes, Basil & Burrata — €16.00

Slow-roasted cherry tomatoes & garlic, finished with creamy burrata & fresh basil

Tagliatelle with Chicken & Three Mushrooms — €16.00

Tagliatelle with chicken, button mushrooms, shiitake mushroom & chestnut mushrooms finished with cream, butter & Parmigiano cheese

Gnocchi Gorgonzola — €12.50

Gnocchi in a creamy Gorgonzola sauce, finished with caramelized walnuts & fresh pear

Rigatoni Bolognese — €12.50

Rigatoni with slow cooked beef & tomato ragu, finished with Parmigiano cheese & fresh herbs

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PASTA & RISOTTO

Risotto Frutti di Mare — €18.00

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

Mushroom Risotto — €13.50

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

Beetroot Risotto — €12.50

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

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BURGERS

Classic Black Angus Beef Burger — €14.00

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

Porto Black Angus Burger — €16.00

Homemade Black Angus beef patty, melted cheddar cheese & crispy smoked bacon, lettuce, tomato, red onion, served with Porto sauce in a toasted brioche bun

Chicken Burger — €13.50

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

Crispy Salmon Burger — €15.50

Two deep-fried salmon patties, lettuce, tomato & red onion, served with tartare sauce in a toasted brioche bun

Broccoli Chickpea Burger — €14.00

Crispy broccoli and chickpea patty served a tested bun with fresh salad & served with tartare sauce

Served with fries

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MAINS - Fish

Catch of the Day — Market Price

Fresh local fish, simply grilled & finished with lemon olive oil
A choice of chips or roast potatoes and salad or grilled vegetables

Grilled Swordfish — €18.00

Traditionally grilled swordfish served with Puttanesca sauce, fresh rocket & cherry tomatoes, finished with lemon
Optional sauces: Puttanesca or Chimichurri
A choice of chips or roast potatoes and salad or grilled vegetables

Grilled Salmon — €20.00

Grilled salmon served with fresh rocket & cherry tomatoes, finished with lemon
Optional sauces: Puttanesca or Chimichurri
A choice of chips or roast potatoes and salad or grilled vegetables

Grilled Sea Bass — €18.00

Grilled sea bass served with fresh rocket & cherry tomatoes, finished with lemon
Optional sauces: Puttanesca or Chimichurri
A choice of chips or roast potatoes and salad or grilled vegetables

King Prawns in House Bisque — €26.00

King prawns sauteed with a cherry tomato & garlic in a white wine sauce, finished with our rich house bisque sauce
A choice of chips or roast potatoes and salad or grilled vegetables

Porto Seafood Platter (Serves Two) — €59.00

Grilled sea bass fillets, king prawns, mussels & fried calamari, served with lemon, fresh herbs & our rich house bisque sauce
A choice of chips or roast potatoes and salad or grilled vegetables

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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 & lemongrass, finished with fresh lime & coriander, served with basmati rice
Add chicken or prawns on request. Extra charge: €5.00

Traditional Beef Goulash — €14.50

Slow cooked beef cubes with seasonal vegetables in a rich sauce, served with gnocchi

Slow Cooked Lamb Shank — €29.00

Slow braised lamb shank served with creamy mashed potato & rich homemade lamb sauce
A choice of chips or roast potatoes and salad or grilled vegetables

Chargrilled Ribeye Steak — €35.00

Grilled ribeye first class, crispy onion, rocket
Optional sauces: Mushroom & pepper sauce
A choice of chips or roast potatoes and salad or grilled vegetables

Corn-Fed Chicken Supreme — €18.00

Brined and grilled chicken supreme, sautéed mushrooms, chicken jus, rocket & cherry tomatoes
A choice of chips or roast potatoes and salad or grilled vegetables

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MAINS – Land

Tagliata Di Manzo €30.00

Grilled tagliata, cherry tomatoes, rucola, Grana Padano
Optional sauces: Mushroom or Pepper Sauce
A choice of chips or roast potatoes and salad or grilled vegetables

BBQ Pork Ribs Loin €26.00

Slow Cooked BBQ ribs glazed with our house barbecue honey sauce, served with coleslaw & crispy fries

Grilled Beef & Soba Noodles €18.00

Sliced grilledbeef & soba noodles with stir-fried vegetables, finished with sesame oil, toasted sesame seeds & fresh herbs

SOUPS

Seasonal Vegetable Soup €8.00

Homeade soup of seasonal vegetables finished with fresh herbs

Traditional Maltese Aljotta €8.00

Traditional Maltese fish soup prepared with homemade fish stock, fresh seafood & aromatic herbs

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SIDES

Roasted Potatoes — €4.00
Crispy roasted potatoes finished with rosemary & sea salt

Fries — €4.00
Crispy golden fries

Sweet Potato Fries — €4.00
Crispy sweet potato fries

Mashed Potatoes — €4.00
Creamy mashed potatoes

Mixed Green Salad — €4.00
Fresh mixed leaves

Roasted Seasonal Vegetables — €4.00
Oven-roasted seasonal vegetables finished with fresh herbs

Halloumi Fries — €9.50
Crispy fried halloumi, served with sriracha mayo

PIZZA

Margherita — €9.50
San Marzano tomato sauce, mozzarella fior di latte & basil

Crema di Funghi — €11.50
Mozzarella fior di latte, 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 — €13.50
San Marzano tomato sauce, mozzarella fior di latte, salami picante, onions, olives & basil

Calzone — €13.00
Mozzarella fior di latte, filled with smoke ham, mushroom, topped with tomato sauce, rucola and Grana Padano

Calzone Funghi — €14.50
Mozzarella fior di latte, truffle cream sauce, parmigiano topped with Rucola, prosciutto crudo

Quattro Formaggi — €14.50
Mozzarella fior di latte, Grana Padano, Gorgonzola & Cheddar cheese

Mortadella Pistacchio — €15.50
Mozzarella fior di latte, mortadella, pistachios & Burrata cheese after baking

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PIZZA

Dantesca — €15.50

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

Maltija — €14.50

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

Porto Tagliata — €17.00

Fior di latte, grilled beef tagliata, fresh rocket, Grana Padano shavings, cherry tomatoes

Pollo — €14.50

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

Maltese Marinara — €15.50

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

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DESSERTS

Classic Vanilla Crème Brulé — €7.00

With a crisp caramelised sugar topping finished with seasonal fresh fruit

Warm Homemade Apple Pie — €7.00

Homemade apple pie with cinnamon, served with vanilla ice cream

Lava Cake — €7.00

Warm chocolate lava cake with a rich molten centre served with vanilla ice cream & seasonal fresh fruit

Nutella Calzone — €7.00

Warm pizza dough filled with warm chocolate, served with vanilla ice cream & fresh berries

Imqaret with Vanilla Ice Cream — €7.00

Fried thin sweet pastry filled with a flavourful spiced dates served with vanilla ice cream

Imqaret with tan-Nanna Ice Cream — €7.00

Fried thin sweet pastry filled with pistachio paste served with tan-Nanna ice cream

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