



PORTO DOURO

PORTUGUESE RESTAURANTS

ENTRADAS/STARTERS

Mexilhões em Vinho Branco Mussels tossed in a white sauce, thickened with garlic, onion and mixed peppers. Served with rustic bread slices.	£8.95
Pataniscas Flaked salted cod cakes. Flavoured with lemon and parsley	£6.90
Azeitonas & Pão Marinated olives and Portuguese bread.	£6.90
Tostinha de Camarão e Cogumelos Toasted Portuguese bread topped with prawns and mushrooms in a chilli butter sauce.	£8.50
Pão Tripeiro Chopped tomato, garlic, olives, topped with seasalt flakes. Dressed in olive oil. Served on rustic bread. Add Prosciutto ham supplement. £1	£7.50
Camarão Porto Douro Shell on king prawns served cold topped with sea salt flakes, a lemon wedge. Served with Marie rose sauce.	£9.95
Queijo da Serra (To share) Traditional Portuguese sheep’s milk cheese from the Serra da Estrela region, known for its rich creamy texture and intense, slight tangy flavour served with bread roll.	£15.95
Tirinhas de Frango Piri piri chicken fillets served with blue cheese dressing.	£8.50
Rissóis Vegetarianos A selection of small fried savory turnovers stuffed with a delicate Portuguese cheese.	£7.50
Croquetes de Carne Stuffed savoury parcels of minced beef coated in bread crumbs and fried to give a crispy coat. Served with garlic aioli.	£7.50
Hummus e Tapanada Hummus and olive tapanade served with a fresh bread roll.	£8.50
Sardinhas Fritas (peixinhos) Sardines lightly tossed in flour. Fried to give a light and crispy taste, served with garlic aioli.	£7.50
Lulas (Taste of the River Douro) Fresh calamari strips in batter served with garlic aioli and a lemon wedge.	£7.50
Sopa Fresca Ask your server for details.	£7.95
Moelas Chicken gizzards cooked in onion, garlic and a hint of chilli served with a fresh bread roll.	£7.95
Figado Com Piri-Piri Piri-Piri and garlic chicken livers pan fried with onions, served with a fresh bread roll.	£7.50
Salsicha De Churrasco Grilled spicy Portuguese sausage, served with a fresh bread roll.	£9.50

PRATOS FAVORITOS

Tábua Do Mar Fresh selection of seafood. Crispy sardines, fried calamari. Freshly tossed mussels, clams, garlic king prawns, crab claw and mixed olives. Served with fresh garlic aioli dip, a lemon wedge and freshly baked bread.	£24.95
Tábua Enchidos A selecton of meat rissois and croquettes de carne, Portuguese sausage cooked in a garlic and spicy white wine sauce. Mixed olives, selection of cold meats and traditional Portuguese cheeses. Served with freshly baked bread.	£23.95

PRATOS DE CARNE/MEAT DISHES

Leitão Succulent roast pork served with round potato chips, fresh salad and a pepper wine sauce.	£25.95
Cordeiro Lamb shank in a garlicky red wine sauce mixed with peppers and served on a bed of creamy mash potato.	£24.65
Bitoque Porto Douro Rib-eye steak cooked in a butter; garlic wine sauce topped with fried egg. Served with salted fries and house salad.	£24.95
Prego no Pão Rib-eye steak served on a fresh bread roll with Portuguese cheese, fried onions served with fries.	£24.95
Coelho Estufado Home-cooked rabbit stew served in a red wine, tomato and garlic sauce mixed with peas, carrots and potatoes. Served with rice.	£23.95
Bife De Lombo Premium rump served with chimichurri topping, broccoli, green beans accompanied by roasted butternut.	£22.95
Entrecosto no Forno Rack of marinated oven roasted pork ribs. Served with fries and fresh mixed salad. BBQ or Piri-Piri options available.	£20.25
Francesinha Porto Douro Our must try speciality! The true tradition of Porto. A hearty warm sandwich deep filled with beef, sausage, chorizo and ham. Finished with melted cheese and a fried egg. Smothered with our special spicy Porto Douro sauce. Served with fries.	£24.95
Feijoada à Transmontana This meaty dish of beef and pork bean stew, combines many Portuguese flavours and spices. Served with white rice and fries.	£22.95
Bife na Pedra Ribeye steak served raw, self cook on a hot stone. At the table just the way you like it. served with rice, fries and creamy garlic spinach sauce.	£25.95
Cozido à Portuguesa A hearty traditional dish made up of boiled meats potatoes, cabbage, carrots and rice.	£23.95
Rabo De Boi Succulant ox tail with a spicy beer sauce served with creamy mash potato.	£24.95

Piri Piri Frango De Churrasco A hot and spicy succulent 1/2 chicken covered in a spicy rich Piri-Piri and garlic sauce. Served with fries and salad.	£23.95
Trinchado Tender beef cubes, in a rich, garlicky red wine sauce, served with crusty bread to soak up the flavours. It’s a bold and comforting dish. Perfect for meat lovers.	£22.95
Stroganoff Pan fried chicken breast in a creamy garlic and mushroom sauce served with fries, rice and side salad.	£22.95

PRATOS DE PEIXE / SEAFOOD

Cataplana Traditional seafood stew made up of prawns, mussels, clams. In a delicate seafood sauce mixed with boiled potatoes, garlic and peppers.	£23.95
Bacalhau Com Natas A layered fish bake of cod, creamy mashed potato, onion and cream, flavored with garlic. Garnished with parsley.	£22.95
Bacalhau Porto Douro A fillet of cod accompanied by roasted potatoes, fried onions and black olives. Please be aware this dish does contain bones.	£24.75
Salmão Oven baked salmon fillet served with mixed vegetables, on a bed of creamy mash mashed potatoes.	£21.75
Robalo Oven baked sea-bass on a bed off seasonal vegetables, sweet potato, garnished with a fresh Verde sauce.	£22.95
Massada De Polvo e Camarão Octopus and king prawn linguine pasta, served in a creamy white wine and garlic sauce. With a hint of fresh chilli.	£21.25

Dourada Whole sea Bream fish grilled stuffed with lemon and fresh herbs, baby potatoes served with tomato and onion vinaigrette salsa.	£21.95
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Polvo à Lagareiro (GF) A traditional oven baked octopus tentacle served with sauted garlic olive oil. Accompanied with roasted potatoes.	£23.95
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Massada De Marisco Seafood mix of prawns, mussels, clams and calamari tossed in a slightly spicy seafood sauce served with linguine pasta.	£23.95
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Espetada de peixe Salmon and king prawns with cherry tomatos and lemon wedge on a skewer, served with fries and spicy rice.	£24.95
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PRATOS COM ARROZ /RICE DISHES

Arroz De Pato A traditional sauted duck rice dish. With flavours of wine and chorizo topped with melted cheese.	£21.25
Arroz De Marisco Spicy seafood rice. Slow cooked filled with freshly tossed calamari, clams, king prawns and mussels.	£22.95
Arroz De Polvo A versatile Portuguese dish consisting of cooked diced octopus and rice. In a rich base of tomatoes onions and garlic sauce.	£21.95

VEGETARINO

Pimentos Recheados Oven baked stuffed peppers with onion, carrot, courgette, olives, mushroom rice. Served with fries and salad.	£19.95
Massada Lavrador Linguine pasta tossed in a rich tomato sauce mixed with peppers, mushrooms, spinach, cherry tomatoes.	£18.95
Franceshina Vegetariana Vegetarian twist on our house specialty! In Deep filled sandwich, made up of sliced grilled courgette, sliced carrots, roasted peppers and mushroom. Topped with cheese, spicy tomato sauce and fried egg. Served with fries.	£20.95
Empadao De Legumes Tradional Portuguese vegetable pie topped with creamy mash potatoe baked to golden perfection served with side salad and fries.	£18.75

EXTRAS/SIDES

Broccoli , Coulishoots and Carrots	£4.50
Couve / Spring Greens	£4.25
Batatas Sujas / Dirty Fries	£4.15
Batatas / Fries	£3.15
Arroz / Rice	£3.20
Salada/ Salad	£3.15
Creamy cheese potato puff	£3.85
Pao/ Bread	£1.75

Please inform your server of any allergies you may have in order for us to advise you on dishes. Allergy information is available on request.