"Petiscos" - The Portuguese Snacks

Mixed Nuts 4
Selection of Mixed nuts

Olives 4
Selection of Portuguese black and green Olives

"Tremoços" 3.5
Lupin beans topped with sea salt

Sourdough Bread 4.5
Served with a side of Portuguese extra virgin olive oil, balsamic vinegar and butter.

"Pastel de Nata" 3.5
Portuguese egg custard tart pastry.

"Lanche Misto" 5.5
The Portuguese twist on a ham and cheese toastie. Golden brioche field with ham and cheese toasted to perfection.

"Sardinhas em Lata" 9.5
Sardines preserved in Portuguese extra virgin olive oil and Served with sourdough bread and pickled vegetables.

"Patés" 8.5
Selection of Portuguese fish pates (x3) served with mini bread toasts and cornichons.

Scottish Loch Duart Smoked Salmon 12.00
Cured with a mixture of Maldon salt and unrefined Billington Muscovado cane sugar. The smoke is a mixture of apple, oak and cherry. Served with Rye bread and Crème fraîche.

Gambas com Alho – Garlic Prawns 12.50
Juicy prawns laced with lemon garlic butter and a splash of white wine. Served with sourdough bread.

Espetada de Chouriço Assado com Halloumi 12.50
Grilled chorizo, Halloumi and red pepper skewers on a bed of crispy salad and cherry tomatoes, served with bread.

Espetada de Frango com Chouriço 12.50
Grilled chicken, chorizo and red pepper skewers on a bed of crispy salad and cherry tomatoes, served with bread.

PORTO
WINE BAR

Our Signature Cheese and Charcuterie Boards

Tabua de Queijos – Cheese Board 16.50
Selection of cheeses – served with bread, crackers, extra virgin olive oil, butter, quince jelly and dried fruits.

Tabua de Fumados – Charcuterie Board 14.50
Selection of cured meats – served with bread, extra virgin olive oil, butter, cornichons and feta and olives mix.

Tabua de Fumados e Queijos – Serves 2 24.50
Selection of cured meats and cheese – served with bread, extra virgin olive oil, butter, olives, cornichons, quince jelly and dried fruits.

Please inform our team of any food allergies before ordering.