

PORTUS

Élévation
culinaire

36 


PETISCOS FRIOS

cold Portuguese tapas

| | |
|---|------------|
| PRATO DE CARNES FRIAS <i>coldcuts platter</i> | 13. /PERS. |
| TOMATES CEREJA E QUEIJO DE CABRA <i>cherry tomatoes and goat cheese</i> | 13. |
| MEIA DE BACALHAU <i>cod salad</i> | 14. |

PETISCOS QUENTES

hot Portuguese tapas

| | |
|--|-----|
| PASTÉIS DE BACALHAU (4) <i>cod croquettes</i> | 8. |
| FILETES DE SARDINHA GRELHADOS <i>grilled sardines filets, corn bread croutons, roasted pepper</i> | 8. |
| LULAS FRITAS <i>fried calamari</i> | 13. |
| CHOURIÇO ASSADO <i>grilled chouriço</i> | 13. |
| CAMARÃO AO ALHO <i>garlic shrimps</i> | 14. |
| FEIJOADA DE BUZIOS <i>whelks stew</i> | 15. |
| BACALHAU A BRÀS <i>Bràs-style cod</i> | 15. |
|  BÚZIOS GRATINADOS AO ALHO <i>whelks from Îles-de-la-Madeleine « au gratin » with garlic</i> | 16. |
| POLVO GRELHADO <i>pieuvre grillée</i> | 18. |
| FRANGO NO CHURRASCO <i>half Cornish hen</i> | 22. |
| BITOQUE <i>small Portuguese-style beef sirloin, chouriço sauce with egg confit in olive oil</i> | 25. |



Share the expérience!
@PORTUS360MTL

WWW.PORTUS360.COM