

PORTUS

Élévation
culinaire

36 
Sopas

- Caldo verde** 8.
*Portuguese soup, potatoes, chouriço,
green cabbage, olive oil*
- Sopa Alentejana** 12.
salted cod soup with poached egg
- Creme de mariscos** 15.
seafood soup

Saladas

- Tomates cereja e queijo de cabra** 13.
cherry tomatoes and goat cheese
- Salada de Espargos** 16.
*Asparagus, serrano, roasted almonds,
São Jorge cheese salad*

Petiscos

Portuguese tapas

- Pastéis de bacalhau (4)** 8.
cod croquettes
- Filetes de sardinha grelhados** 8.
grilled sardine fillets, bread croutons
- Camarões** 14.
shrimps
- Lulas recheadas** 15.
stuffed calamari
- Costela curta estufada** 16.
braised short rib
- Morcele grelhada com ananas** 16.
homemade black pudding, grilled pineapple and tomato jam
- búzios gratinados ao alho** 16.
*whelks from Îles-de-la-Madeleine « au gratin »
with garlic*
- Polvo grelhado** 18.
grilled octopus
- Vieiras com chouriço** 18.
scallops and chouriço



Îles de la madeleine

Peixe & Mariscos

37. **CALDEIRADA**
bouillabaisse

37. **BACALHAU À BRAS**
salted cod brouillade-style

38. **BACALHAU COM NATAS**
*“mille-feuilles” of salted cod confit with
olive oil, cream, onions*
with the purchase of this dish, \$1 will be
given to Opération Enfant Soleil



40. **ARROZ DE MARISCOS**
*seafood rice with lobster tail
from Iles-de-la-Madeleine*



40. **PARRILHADA**
grilled seafood

Carnes

36. **CARNE DE PORCO À ALENTEJANA**
pork and clams Alentejana-style

36. **BIFE À PORTUGUESA**
*Portuguese-style beef sirloin,
chourico sauce with egg confit in olive oil*

38. **PERNIL DE BORREGO**
braised lamb shank

Market price **NACO DE CARNE COM OSSO
PARA 2 PESSOAS**
34oz grilled beef rib for 2 people

*From Lisbon to Montreal, via the
Iles-de-la-Madeleine, i invite you on a gourmet journey that takes you back
to my roots : the ones where i'm from, the ones where i am... With the earth,
with the sea and love of gastronomy.*

menu created by chef

HELENA LOUREIRO

A blue cursive signature of the name Helena.

Share the experience!

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