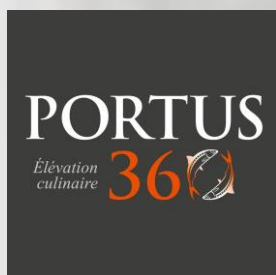


It is with great pleasure  
that I welcome you at the  
Portus 360.

I hand selected the best  
products Québec has to offer  
for this menu, which  
honours both passionate  
local artisans and  
Portuguese wineries.

Sometimes a trip, a chance  
meeting, discovering a new  
ingredient or rediscovering a  
forgotten one can be the first  
step on an endless journey  
of exploring textures and  
flavours.

A tasting menu invites you  
to embark on a culinary  
adventure and experience  
the unexpected. Select the  
number of courses that best  
suits your appetite.



## Sopas & Saladas

### **CALDO VERDE 8.**

Portuguese soup, potatoes, chouriço,  
green cabbage, olive oil

### **SALADA DE ESPARAGOS 18.**

Asparagus, serrano, roasted almonds,  
São Jorge cheese salad

## Petiscos

### **PASTEIS DE BACALHAU 8.**

Cod croquettes & aioli herbs

### **FILETES DE SARDINHA GRELHADOS 12.**

Grilled sardine fillets, olive bread croutons

### **CAMARÕES AO ALHO 15.**

Shrimps with garlic butter & lemon

### **LULAS FRITAS 15.**

Fried calamari with piri-piri aioli,

### **BUZIOS GRATINADOS 18.**

Whelks from Îles-de-la-Madeleine « au gratin » with garlic

### **POLVO GRELHADO 20.**

Grilled octopus, legumes salad & red peppers coulis

### **VIEIRAS SALTEADAS 18.**

Seared scallops, peppers chutney  
& chips of Serrano

### **PRATO DE CHOURIÇOS MISTOS & CHARCUTARIA 18.**

Mixed chouriço plate & charcuterie

### **BOCHECHA DE PORCO 18.**

Braised pork cheek, potato mousseline  
& truffle oil

### **BORREGO 22.**

Lamb, tapenade of dried tomatoes  
& goat cheese « gratiné »

## A lota

### **CALDEIRADA À NAZARENA 40.**

Portuguese bouillabaisse  
Supplement for LOBSTER: market price

### **BACALHAU COM NATAS 40.**

“Mille-feuilles” of salted cod confit  
with olive oil, cream, onions

### **ARROZ DE MARISCO 42.**

Creamy rice with seafood and a lobster tail from Îles-de-la-Madeleine

### **BACALHAU PRETO À ALENTEJANA 45.**

Black cod from the Alaska, clams  
& fresh coriander

### **PARRILHADA PARA 2 PESSOAS 90.**

Grilled seafood for 2 people: octopus, calamari, scallops, shrimps and half tail of lobster from Îles-de-la-Madeleine

## O talho

### **BIFE À PORTUGUESA 40.**

Portuguese-style beef sirloin, chouriço sauce with egg confit in olive oil

### **COSTELA DE BORREGO GRELHADA 42.**

Wrack of lamb with seasonal garnish

### **FILET MIGNON ANGUS AAA 45.**

Mashed potatoes, market vegetables and red wine sauce

### **NACO DE CARNE COM OSSO CURTO MARKET PRICE**

Tomahawk: Grilled beef AAA angus rib

## O vegetariano

### **BATATAS ASSADAS NO FORNO 12.**

Roasted potatoes & herbs

### **LEGUMES GRELHADOS 15.**

Grilled vegetables

### **ESPARGOS À VAPOR OU GRELHADOS 15.**

Steamed or grilled asparagus

### **COGUMELOS SALTEADOS 14.**

Seared mushrooms

### **ARROZ VEGETARIANO 28.**

Vegetarian rice with vegetables



De Lisbonne à Montréal,  
en passant par les Îles-de-  
la-Madeleine, je vous  
convie à un voyage  
gourmant retraçant mes  
racines, celles d'où je viens,  
celles où je suis...  
Par la terre, par la mer,  
pour l'amour de la  
gastronomie.

Menu created by chef  
**HELENA LOUREIRO**

Share your experience !

@portus360mtl

[www.portus360.com](http://www.portus360.com)

