



From Lisbon to Montreal,
passing through the Islands of
Îles-de-la-Madeleine, I invite you
on a culinary journey, retracing
my roots and my heritage ...
By land, by sea & for the love of
gastronomy

PORTUS
36 





Lunch
group menus

Menu 55 \$

Tapas to share

Grilled octopus
Cod croquettes
Chouriço
Tomato and goat cheese salad

Mains – choice

Fish of the day
Seafood dish
Meat of the day
Vegetarian or Vegan option
Chef's choice

Dessert of the day



Dinner Menus

Tapas Discovery Menu

60 \$

Tapas to share

Serrano
Tuna Pavé
Octopus salad
Garlic shrimps
Tomato and goat cheese salad
Grilled Chouriço
Cod fritters

Dessert of the day

Discovery Menu

70 \$

Tapas to share

Garlic shrimps
Grilled octopus
Cod fritters
Tomato and goat cheese salad

Mains - choice

Cod
Puree of the day
& market vegetables

Seafood
Calamari, mussels, shrimps, clams

Braised beef cheek
Shoestring potato, aragula salad
& chouriço sauce

Portuguese dessert platter

Discovery Menu

80 \$

Tapas to share

Garlic shrimps
Grilled octopus
Cod fritters
Tomato and goat cheese salad

Starter

Slice of tuna or
Seared U -10 scallop

Mains - choice

Cod
Puree of the day
& market vegetables

Seafood
Calamari, mussels, shrimps, clams

Braised beef cheek
Shoestring potatoe, aragula salad
& chouriço sauce

Portuguese dessert platter



**Cocktail
For Groups**

5 \$ / person / hors d'oeuvre

Our hors d'œuvres :

Serrano ham
Grilled chouriço
Octopus salad
Salmon tartar
Cod fritters
Tomato and goat cheese salad
Vegetables brochette
Brie, fig & tomato

Pasteis de nata
&
Mignardises

FOOD AND WINE

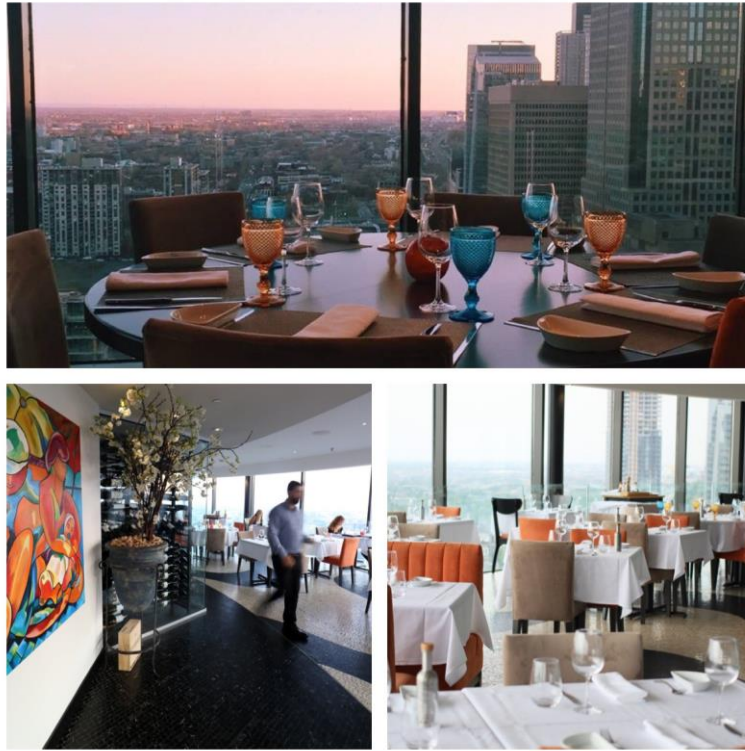
PAIRING: 50 \$

FOOD AND PRESTIGE

WINE PAIRING: 95 \$



Main dining room



180 guests - seated
300 guests – cocktail/standing

Private space - BISTRO



80 guests - seated
150 guests - cocktail/standing
Please note that we require a minimum revenue of 2000 \$ before taxes and service for this space

It is with great pleasure that I welcome you
to 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.

PORTUS
360

