



Vegetarian Tapas

Roasted cauliflower with pine nuts & golden raisins	9
Fried goat cheese with saffron honey and caramelized onions	8
Grilled asparagus, baby carrot, baby zucchini, spicy garlic aioli	7
Stuffed piquillo peppers, forbidden black rice, corn, tomato, goat cheese béchamel	8
Portobello mushroom caps stuffed with onion, parsley, bread crumbs, and parmigiano reggiano	9

Seafood Tapas

Shrimp sautéed in olive oil and garlic	9
Katafi fried shrimp with spicy tomato preserve	10
Pan seared prawns sautéed in garlic butter sauce	12
Tender slices of octopus sautéed with garlic in olive oil	11
Fresh asparagus wrapped in smoked salmon, hollandaise sauce	10
Flaked salted cod fish with potato, onion, eggs, and fresh parsley molded and fried	8
Fried calamari soaked in buttermilk, fried and served with a roasted tomato & jalapeno dipping sauce	9
Cold seafood salad combination of shrimp, mussels, clams, scallops, & squid dressed in light vinaigrette	12

Poultry

Pan roasted duck, with apple cider Dijon sauce	10
Crispy quail with garlic, honey & lemon thyme reduction	10
Chili & Agave glazed chicken bites with Maytag blue cheese dressing	9

Meat

Portuguese chourizo flambéed in Portuguese brandy	7
Spanish sausage baked in red wine, roasted peppers, fresh parsley, and garlic	8
Marinated pork cubes sautéed with potatoes, chorizo, Portuguese olives, and pickled vegetables	9
<i>Port-o Platter</i> - Portuguese delicacies: mild cheeses, prosciutto, salpicao, chorizo, pâté, and olives	15



Porto's soups are made fresh daily. Please ask server about soup of the day

Salads

Watercress and frisse, crisp apple, candied walnuts, Roquefort blue cheese, sherry vinaigrette	7
Mixed greens, shaved red onion, cucumber, yellow pepper, vine ripe tomato, balsamic vinaigrette	7
Baby arugula, citrus sections, toasted hazelnut, shaved fennel, crisp parsnip, goat cheese, sherry vinaigrette	7

Sandwiches

Thin sliced pork cutlet served on a Portuguese roll served with fries	9
Portuguese prosciutto, grilled asparagus, mushroom spread, roasted tomato, fontina cheese	9
Grilled chicken, roasted red pepper, romaine, vine ripened tomato, Manchego cheese, & garlic aioli	9
Sliced steak, roasted tomato, caramelized onion, & arugula served on a pecorino encrusted Portuguese roll	10
<i>Francesinha</i> A traditional dish from the City of Porto: sliced bread, steak, prosciutto, cured ham, and fresh sausage, dipped in a tomato beer sauce and covered with molten cheese	9

Entrees

Braised short ribs with horse radish sauce & sweet mashed potatoes	21
Marinated pork cutlets sautéed in white wine & garlic, served with jasmine rice	18
Seared NY strip steak with garlic chanterelles & red wine served with a potato leek gratin	22
Seared Moroccan spiced sea scallops with a picillo pepper cream sauce & baby asparagus	21
Atlantic salmon, baby spinach, bacon lardons, crisp apple, lemon thyme, leek and crème fraiche	20
Pan roasted chicken with roasted fingerling potatoes, wild mushrooms, cipollini onions, and sherry pan gravy	18
Angel hair pasta tossed with sautéed garlic, chanterelles, broccoli, and olive oil finished with parmigiano reggiano	15
Paella (Marinara or Valenciana)	23
Marinara - a combination of shrimp, scallops, clams, mussels, lobster, and calamari cooked with saffron rice	
Valenciana - Prepared the same as Marinara with the addition of bone in chicken and Spanish sausage	

**Please alert your server to any food allergies or dietary restrictions. 18% gratuity will be added to parties of 8 or more*