



Viva Porto defines itself as a restaurant inspired by Portuguese cuisine, which carefully selects products from the region and the season, in an atmosphere of comfort and sharing.

Going back in time, we kept original techniques and flavors, always respecting the product and its origins. Along with this tradition, there's also new approaches and a more contemporary vision.

**A Menu that reflects our love for the cuisine,
for what is Portuguese.**

You can choose the "Chef's Corner" or take the lead on this adventure and design your own experience.

Enjoy!



• FROM OUR BUFFET •

Local flavors at your table

Our daily selection of local products
to start or end your meal.



AS STARTER OR DESSERT

Portuguese Cheese Board,
Traditional Jams and Tost

12€

...

FOR BEGIN

Selection of 1 Olive Oil

3€

Selection of 3 Olive Oils

8€

...

COUVERT

Four Types of Bread,
Butter of the Day and Marinated Olives

3,5€

...

TO FINISH

Dessert of the Day

5€

Cream Pastries

3,5€





• STARTERS •

to entertain

Cream of Potato, Cabbage Kale and Chorizo Crunch	6,5€
"Codfish Croquettes with Roasted Garlic and Coriander Sauce	12€
Panko Breaded Prawn Tortilla, Banana Purée and Fresh Chilli Salad	13€
Mushroom Textures, Low Temperature Egg and Crispy Smoked Ham	14,50€
Burrata, Confit Pumpkin Carpaccio, Basil Pesto and Crunchy Dried Fruit	15€
Selection of Traditional Portuguese Cheeses and Sausages, Jam and Homemade Toasties	19,5€

• FISH •

treasures from our coast

Codfish Loin Confit with Cod, Beans Stew and Rice	 33€  23€
Prawn Risotto with Coriander	25€
Braised Sea Bass, "Bairrada" Sparkling Wine Sauce and Glazed Vegetables	25€
Roasted Octopus, Sweet Potato Purée, Grilled Pepper Salad and Confit Chives	26€

• MEAT •

meadow secrets

Low Temperature Iberian Pork Neck with Crispy Polenta of "Farinheira" with Pumpkin Purée	23€
Braised Duck Breast, Confit Potato, Celery Purée and Beetroot Textures	24€
Rump Steak (200gr) with French Fries	25€

• VEGETARIAN •

tasty alternatives

Rice with Mushrooms and Broad Beans	17,5€
Warm Pear and Confit Onion Salad, Grilled Halloumi Cheese, Honey and Pumpkin Seeds	17,5€
Potato Gnocchi, Roasted Tomato Sauce, Dried Tomatoes and Basil	18€
Tagliatelle, Cheese Sauce and Crunchy Dried Fruit and Spices	18,5€
Green Pea Risotto, Vegan Chorizo Crumble and Fresh Coriander	19€

• DESSERTS •

to spread sweetness

Almond Crème Brûlée, Coffee Syrup and Salted Caramel Ice Cream	8€
Pineapple Confit with Spices, Cream Cheese Mousse and Coconut Ice Cream	9€
Orange Pie, Carrot Jam and Basil Ice Cream	9€
Chocolate, Hazelnut Tartlet with Passion Fruit Sorbet	10€

• KIDS MENU •

Starter

Vegetable Soup +

Main Dish

Grilled Sea Bass with Vegetables rice

or

Spaghetti Bolognese

Dessert

+ Ice Cream Scoop

13€*

* Sale apply only to children aged 12 years old and under.

Not sellable to adults. Items in this menu are not sold separately or a la carte

If you suffer from food intolerances and/or allergies, please let us know if you require clarification on our ingredients. No dish, food product, or beverage, including the cover charge, may be billed if not requested by the customer or if it is rendered unusable by the customer. VAT included.

• ALLERGENS TABLE •

														
	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
STARTERS														
Cream of Potato, Cabbage Kale and Chorizo...	✓						✓	✓				✓		✓
"Codfish Croquettes with Roasted Garlic...	✓		✓	✓			✓	✓				✓		
Panko Breaded Prawn Tortilla, Banana Purée...	✓		✓				✓							
Mushroom Textures, Low Temperature Egg...	✓		✓				✓	✓						
Burrata, Confit Pumpkin Carpaccio...	✓						✓	✓				✓		
Selection of Traditional Portuguese Cheeses...	✓		✓				✓	✓						
VEGETARIAN														
Rice with Mushrooms and Broad Beans	✓						✓					✓		
Warm Pear and Confit Onion Salad...	✓				✓		✓	✓						
Potato Gnocchi, Roasted Tomato Sauce...	✓		✓				✓	✓				✓		
Tagliatelle, Cheese Sauce and Crunchy...	✓		✓		✓		✓	✓				✓		
Pea Risotto, Vegan Chorizo Crumble...	✓						✓		✓			✓		
FISH														
Confit Cod Loin, Samos, Beans Stew...	✓	✓		✓			✓		✓			✓		
Prawn and Fresh Coriander Risotto	✓	✓					✓		✓			✓		
Braised Sea Bass, "Bairrada" Sparkling...	✓		✓	✓			✓		✓			✓		✓
Roasted Octopus, Sweet Potato Puree...	✓						✓	✓	✓			✓		✓
MEAT														
Low Temperature Iberian Pork Neck...	✓						✓	✓				✓		
Braised Duck Breast, Confit Potato...	✓						✓	✓	✓			✓		
Rump Steak (200gr), Fried Potatoes...	✓						✓	✓	✓	✓		✓		
DESSERTS														
Almond Crème Brûlée, Coffee Syrup...	✓		✓				✓	✓						
Pineapple Confit with Spices, Cream Cheese...	✓						✓							
Orange Pie, Carrot Jam and Basil Ice Cream	✓		✓											
Chocolate, Hazelnut Tartlet with Passion...	✓		✓				✓	✓						
BUFFET														
Olives														
Chef's Selection of Breads, Butters...	✓						✓	✓						
Dessert of the Day	✓		✓				✓							
Cream Pastries	✓		✓				✓	✓						
KIDS MENU														
Vegetable Soup							✓							
Grilled Sea Bass with Vegetables Rice	✓				✓		✓							
Spaghetti Bolognese	✓			✓			✓					✓		
Ice Cream Scoop	✓			✓			✓							



Gluten



Crustaceans



Eggs



Fish



Peanut



Soy



Milk



Tree Nuts



Celery



Mustard



Sesame



Sulphur Dioxide



Lupine



Clams

As it comes to food, there may be slight variations. The analyses were performed on product type.
Cross contamination inside the restaurant can never be excluded