



PortuGalo

- real portuguese -

“We eat, we drink, then all else comes later”

From a family with a natural gift and passion for cooking food, the idea was born to open a REAL Portuguese restaurant. Authentic, simple recipes, that have been passed down from mothers to daughters and cherished in our family, prepared and enjoyed by us over festive, memorable Sunday lunches over several generations. Tia bringing wholesome homemade Portuguese food from her kitchen to your plate.

PortuGalo has been created by bringing across these REAL traditional Portuguese dishes, at the same time reinventing the old traditional interiors and creating an old vintage, yet modern looking environment with REAL Portuguese cuisine.

Our open Volcanic rock grill brings out the unique fresh and natural flavours of our grilled meals.



Plate of the Day / Prato do Dia

In Portugal, a family Sunday lunch will centre around a traditional Portuguese dish made to old authentic recipes and chosen according to the region's specialties.

We here at PortuGalo offer you these traditional dishes better known as the

"Prato do Dia"

**-Please ask your waitron for
the selected plate-**

*There is no sincere love
than the love of food.*

All products subject to availability. Prices inclusive of VAT.

Service charge not included.

Traces of nuts may be found in certain of our products.



Tapas / Petiscos

- A Little Taste of Portugal -

- KALE SOUP** CALDO VERDE 45
Hearty Portuguese soup made with fresh kale, blended potatoes, sliced chouriço, onion & drizzled with olive oil.
-  **CHICKEN LIVERS** FIGADOS DE GALINHA 49
Grilled livers in a white wine tomato based sauce. Served lemon & herb or *píri-píri*.
-  **CHICKEN GIBLETS** MOELAS GUIADAS 59
Sautéed gIBLETS cooked in a white wine tomato based sauce.
- PORTUGUESE STYLE CALAMARI** 89
LULAS COM MOLHO A PORTUGUÊSA
Marinated in our signature marinade, scorch grilled or fried.
- PRAWNS** CAMARÃO 79
Grilled medium prawns. "Lorenzo Marques" LM style.
- GRILLED SARDINES** SARDINHAS ASSADAS 65
Volcanic rock flamed, salt crusted sardines topped with grilled green peppers and onions.
-  **PRAWN RISsoles** RISSOIS DE CAMARÃO 59
Deep fried, crumbed shrimp turnovers with spicy prawn filling.
- TRINCHADO** PICA PAU 89
Marinated pan-fried beef cuts with white wine, garlic, and bay leaves.
-  **FIRED UP CHOURIÇO** 92
Smoked spicy Portuguese sausage flambeed with Portuguese "Fire Water".
- MIXED STARTER PLATTER** 145
Calamari, Chicken Livers and Chouriço slices.
- PORTUGUESE BREAD ROLL** 6
Complimentary bread rolls will be provided at initial seating only.





ADD ON

Creamy Feta 18

Avocado 18
(Seasonal)

Salads / Saladas

- From the Vegetable Patch -

 **PORTUGUESE SALAD**

55 | table 89

SALADA PORTUGUÊSA

Mixed lettuce, cucumber, tomatoes, red onions & black olives with Portuguese dressing.

CHICKEN SALAD *SALADA DE FRANGO*

89

Portuguese salad topped with chargrilled chicken breast strips and green peppers with our Portuguese dressing.

Traditional Rolls / Papo Seco Tradiocional

- Served with our traditional fried, thin, round cut potatoes -

ADD ON

Fried Egg 8

Hickory Ham 25

Cheddar Cheese
25

PREGO

98

Pan fried, mature rump marinated with white wine, garlic, paprika and bay leaves in a Portuguese roll. Served *píri-píri* or plain.

CHICKEN PREGO *PRÉGO DE FRANGO*

89

Pan fried chicken fillet marinated with white wine, garlic, paprika and bay leaves in a Portuguese roll. Served *píri-píri* or plain.

PORTUGUESE BURGER *HAMBURGER A PORTUGUÊSA*

105

Volcanic rock flamed home ground beef topped with chouriço slices.

 **BEYOND BURGER** *HAMBURGER VEGANO (PURE VEGAN)*

150

Volcanic rock flamed plant based burger with tomato, lettuce, grilled onions, avocado and plant based mayo.

Pasta / Massa

- Served with Penne or Linguini -

 **CHICKEN & CHOURIÇO PASTA**

95

MASSA COM FRANGO E CHOURIÇO

Chicken breasts & chouriço in a creamy tomato, white wine sauce.

 **VEGETARIAN PASTA** *MASSA VEGETARIANO*

79

Portuguese black olives, green peppers and sliced button mushrooms in a herb tomato, onion, and garlic blend.

 Spicy

 Vegetarian

Old style Portuguese Stewpots / Cataplanas

- Tia's Sunday Lunch Family Feasts! -

-  **CHICKEN & PRAWN CURRY** *CARIL DE CAMARÃO E FRANGO* 155
Chicken breasts & deshelled prawns in our mild coconut milk curry sauce, served with white rice.
- SEAFOOD CATAPLANA** *CATAPLANA DE MARISCO E PEIXE* 219
Stew based dish with white wine, green peppers, prawns, hake, calamari, and Chouriço. Served with white rice.
- PORK & BEAN STEW** *FEIJOADA* 125
Traditional stew of pork cuts with chouriço, onion, beans & spices, served with white rice.
- PORTUGUESE TRIPE** *DOBRADA* 125
Portuguese style stew made with tripe, pork belly, chouriço and selected Portuguese sausage, served with white rice.
-  **CHICKPEA CURRY** *CARIL DE GRÃO* 89
Potato, butternut, spinach, green peppers and chickpeas in our mild coconut milk curry sauce, served with white rice.

Portugalo Platters + Combos

- Served with a side of your choice -


- SEAFOOD PLATTER FOR ONE** *TRAVESSA DE MARISCO MISTO* 198
Line fish, medium prawns *LM* style, calamari, & a prawn rissole
- CHEFS PLATTER FOR ONE** *TRAVESSA MISTA* 175
Volcanic rock flamed half baby chicken *LM* style, chicken livers, medium prawns *LM* style & chouriço slices.
- HAKE & CALAMARI** *PESCADA E LULAS* 175
Beer battered fried hake and scorch grilled calamari
- HAKE & PRAWN** *PESCADA E CAMARÃO* 159
Beer battered fried hake and grilled *LM* style medium prawns
- PRAWN & CALAMARI** *CAMARÃO E LULAS* 175
Grilled *LM* style medium prawns and scorch grilled calamari
- CHICKEN & PRAWN** *FRANGO ASSADO E CAMARÃO* 169
Volcanic rock flamed half baby chicken *LM* style, grilled *LM* style medium prawns
- CHICKEN & CALAMARI** *FRANGO ASSADO E LULAS* 175
Volcanic rock flamed half baby chicken *LM* style and scorch grilled calamari

 Spicy

 Vegetarian



Seafood / Marisco - Peixe

- Served with a side of your choice,
where applicable -

GRILLED COD FISH BACALHAU ASSADO	199
Cod fish served with boiled potatoes, chickpeas, boiled egg and chargrilled green pepper, onion & olive oil vinaigrette.	
COD FISH A BRAZ BACALHAU À BRÁS	169
Shredded cod fish, blended with garlic, onion, egg, shoe string potato, black olives and fresh parsley.	
GRILLED SARDINES SARDINHAS ASSADAS	129
Volcanic Rock Flamed , salt crusted sardines topped with chargrilled green peppers and onions.	
CATCH OF THE DAY PEIXE DO DIA	
- Ask your waitron for the selection of the day -	
PANGAS GRILLED LM STYLE	110
PORTUGALO KINGKLIP ON THE BONE	215
Topped with a chunky tomato and onion relish with bay leaves, capers, olives and white wine	
SOLE GRILLED LM STYLE	175
BEER BATTERED HAKE PEIXE FRITO EM CAPOTE	99
Beer battered fried hake served with tartar sauce. (Grilled option on request).	
PORTUGUESE STYLE CALAMARI	185
LULAS COM MOHLO A PORTUGUÊSA Marinated in our signature marinade, scorch grilled or fried.	
 LM STYLE PRAWNS CAMARÃO LM	(8) 165 (12) 225
Grilled medium prawns. "Lorenzo Marques" LM style. Served in Mild <i>píri-píri</i> or Lemon & Herb.	

Volcanic Rock Flamed Grills

- Fired Over Open Flame Volcanic Rock -
- Served with a side of your choice -

RUMP BIFE DE ALCATRA 200g	129
Basted with our signature Portuguese marinade.	
SIRLOIN LOMBINHO 200g	129
Basted with our signature Portuguese marinade.	
FILLET FILETE 200g	169
Basted with our signature Portuguese marinade.	
BITOQUE	rump 149 sirloin 149 fillet 189
A traditional favorite. 200g Steak, egg and chips topped with hickory ham.	
RUBY PORT STEAK	rump 155 sirloin 155 fillet 195
BIFE COM MOLHO DE VINHO DO PORT 200g steak decked with slices of sautéed white mushrooms and Chouriço topped with our Ruby Port sauce.	
STEAK A PORTUGALO BIFE Á PORTUGALO	rump 145 sirloin 145 fillet 185
200g steak topped with our spicy tomato-based chicken livers.	
BEEF ESPETADA	170
(The Real Way!!) Skewered Rump chunks with an olive oil, bay leaf & coarse sea salt rub, basted with our signature Portuguese marinade. (Medium to Rare recommended for succulence)	
 LM BABY CHICKEN FRANGO ASSADO	half 98 full 155
No Pre-Cooking done here! Allow approx. 40-45 min. Grilled LM style. Served in Hot / Mild <i>píri-píri</i> or Lemon & Herb.	
 CHICKEN BREAST PEITO DE GALINHA	98
Grilled LM style. Served in Hot / Mild <i>píri-píri</i> or Lemon & Herb.	

Sides / Acompanhamentos

BOILED BABY JACKET POTATOES BATATAS COZIDAS	25
TOMATO RICE ARROZ DE TOMATE Rice cooked in a traditional homemade spiced tomato sauce.	25
VEGETABLES OF THE DAY VEGETAIS DO DIA	25
ROUND POTATO FRIES BATATA FRITA ÀS RODELAS Traditional round, thin cut potatoes, deep fried, crispy & lightly salted.	20
PORTUGUESE SIDE SALAD SALADA PORTUGUÊSA Mixed lettuce, cucumber, tomatoes, red onions & black olives with Portuguese dressing.	20

For the Little Ones / Para as Crianças

- Served with round thin cut chips -

CRUMBED CHICKEN STRIPS TIRAS DE FRANGO 150g crumbed chicken strips with cheese sauce.	60
FISH FINGERS PEIXE DOURADINHOS Deep fried fish fingers.	50
CHEESY PASTA MASSA COM MOLHO DE QUEIJO Penne pasta in a cheesy sauce.	35

Sweet Treats / Sobremesa

PORTUGUESE CUSTARD TARTLETS PASTEIS DE NATA 2 Puff pastry cups filled with custard filling, baked & caramelized.	32
ICE-CREAM WITH CHOCOLATE SAUCE GELADO COM MOLHO DE CHOCOLATE Creamy vanilla ice-cream with homemade chocolate sauce.	35
DESSERT OF THE DAY SOBREMESA DO DIA Ask your waitron about our daily selection	50
DOM PEDRO double tot 50ml Choice of Irish Whiskey - Amaretto - Kahlua - Amarula - Frangelico	70



Hot Beverages

ESPRESSO	20
MACCHIATTO	30
AMERICANO	25
CAPPUCCINO	30
CAFÉ LATTE	30
LIQUEUR COFFEES	45
GALÃO	30
Portuguese style coffee. 1 Shot espresso, 3 shots hot milk.	
SPECIAL COFFEES DOUBLE TOT	50ml 70
Choice of Irish Whiskey, Amaretto, Kahlua, Amarula	
- Decaf Available at Additional R5	
- Add Extra Shot of Espresso R10	
HOT CHOCOLATE	30
TEA'S	20

Non-Alcoholic

SAVANNA LEMON	330ml 30
HUNTER'S CHILLED	25

Cold Beverages

ICED COFFEE	30
MILKSHAKES	250ml 25 320ml 38
Chocolate, Strawberry, Lime	
FRUIT JUICE	250ml 20 320ml 30
Orange, Cranberry, Fruit Cocktail, Strawberry	
SUMOL	330ml 30
Passion Fruit / Pineapple	
APPLETISER / GRAPETISER	275ml 29
SODA'S	300ml 24
SODA'S SUGAR FREE	300ml 23
MIXERS	200ml 21
Tonic, Cucumber Tonic, Pink Tonic, Ginger Ale, Lemonade, Soda Water, Dry Lemon.	
ICED TEA	250ml 26
Peach / Lemon	
RED BULL	42
ROCK SHANDY	28
STEELWORX	28
ROSES CORDIALS	50ml 9
Kola tonic / Passionfruit.	
NATURAL WATERS	
Local Still / Sparkling	
Imported Portuguese	small 16 large 25
	small 20 large 38