

*que se inicie a* ÉPOCA FESTIVA EM CADA  
DETALHE

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*let the festive* SEASON BEGIN IN EVERY  
DETAIL





INÍCIO | NATAL | ANO NOVO  
HOME | CHRISTMAS | NEW YEAR

TERMOS & CONDIÇÕES  
TERMS & CONDITIONS

CHEF ARTUR ROLDÃO *inspira-se na rica história da gastronomia portuguesa e na sua infância tradicional para criar uma cozinha de conforto e qualidade no Porter Bistro, onde o tradicional se alia ao contemporâneo para oferecer pratos autênticos numa atmosfera descontraída e confortável, sempre com um serviço cuidadoso e atencioso.*

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CHEF ARTUR ROLDÃO *draws inspiration from the rich history of Portuguese cuisine and his traditional childhood to create comforting, high-quality dishes at Porter Bistro, where the traditional blends with the contemporary to offer authentic dishes in a relaxed and comfortable atmosphere, always with attentive and thoughtful service.*



*celebre o ano novo* COM SABOR E MOMENTOS  
ESPECIAIS

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*celebrate the new year* WITH FLAVOR AND SPECIAL  
MOMENTS



*new year's eve*  
DINNER BUFFET

December 31st

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COUVERT

Trio of artisanal breads with house-made butters

COLD DISHES

Trilogy of artisan breads

Homemade butters

Gratinated asparagus

Salads – a variety of simple and composed salads

Azores pineapple bundles with black pudding

Partridge and mushroom pies

Roasted vegetables

Cheese and charcuterie board

Meat pie

DOP Alentejo ham

Boiled shrimp

Stuffed crab shells

Sliced roast beef with tartar sauce

Codfish fritters

Negraís – Style Suckling Pig

HOT DISHES

Seafood cream soup with croutons

Gratinated cod with spinach

Pork loin with a ham and chorizo crust

Sautéed greens with garlic and smashed potatoes

Vegetable gratin

Cheese ravioli with tomato Pesto

DESSERTS

King cake

Almond tart

Vanilla and raspberry mille-feuille

Orange roll

Rice pudding

Chocolate mousse with mascarpone cream

Crème Brûlée

Sliced fresh fruit

BEVERAGES

White, Red, and Rosé Wines – Conde Monsul, Douro

Still and Sparkling Water

Orange Juice

Soft Drinks

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50€ | per person with drink



*lunch*  
MENU

January 1st

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ENTRY

Sourdough bread, house-made butter, daily Pâté, and marinated olives  
Fish and seafood soup

MAIN COURSE

Lagareiro-style octopus (tender octopus roasted with olive oil, garlic, and herbs)  
or  
Slow-cooked beef loin with pepper sauce, sautéed greens, and house-made chips

DESSERT

KitKat Madness

BEVERAGES

White, Red, and Rosé Wines - Casa Cadaval, Tejo  
Still and Sparkling Water  
Orange Juice  
Soft Drinks

\*\*\*

50€ | per person with drink



As imagens são ilustrativas e não refletem a apresentação dos pratos servidos |  
Images are for illustrative purposes and do not necessarily reflect the presentation of the dishes served



*dinner*

MENU

January 1st

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ENTRY

Salmon and beet carpaccio with Limoncello reduction

MAIN COURSE

Braised grouper with cauliflower purée and seared shrimp

or

Chicken breast wrapped in lardo with chestnut purée, caramelized shallots  
and Roast Jus

DESSERT

Cantaloupe melon with burrata, ice cream and Moscatel jelly

BEVERAGES

White, Red, and Rosé Wines - Chocapalha, Lisbon

Still and Sparkling Water

Orange Juice

Soft Drinks

\*\*\*

50€ | per person with drink



**Jantar de Natal** - 24 de dezembro

**Almoço** - 25 de dezembro

**Jantar** - 25 de dezembro

**Jantar de passagem de ano Buffet** - 31 de dezembro

**Almoço** - 1 de janeiro

**RESERVAS:**

Para garantir a sua reserva, será necessário realizar o pagamento total do menu

**NOTAR:**

Crianças até 6 anos não pagam

Criança dos 6 aos 12 anos têm 50% desconto

IVA Incluído

**PARA MAIS INFORMAÇÕES:**

(+351) 218 288 000

reservations@greatcreation.com

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**Christmas Dinner** - December 24

**Christmas Lunch** - December 25

**Christmas Dinner** - December 25

**New Year's Eve Buffet Dinner** - December 31

**New Year's Day Lunch** - January 1

**RESERVATIONS:**

To guarantee your reservation, you will need to make full payment for the menu

**NOTE:**

Children under 6 do not pay

Children from 6 to 12 years have 50% discount

VAT included

**FOR MORE INFORMATION:**

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