



REAL
RESTAURANTE
BY CASA DA CALCADA

/ PORTUGUESE CUISINE

We present to you an eclectic menu, a journey between Portuguese classics and dishes linked to Oporto locals' imagination, aspiring to elevate Portuguese cuisine to where it belongs, with elegance and the deepest commitment to the product and to its authenticity.

/ KITCHEN

Lunch

Monday to Saturday, from 12:30 am to 02:30 pm.

Dinner

Monday to Saturday, from 07:00 pm to 10:30 pm.

Please state all allergies and food intolerances in advance.

All our prices are in euros and include VAT and service. No dish, food product or drink, including the couvert, shall be charged unless it is ordered or rendered unusable by the customer.



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/ LUNCH SUGESTION

Menu available from 12:30 pm to 2:30 pm, from Monday to Friday, except holidays.

SIMPLE MENU 21

Couvert, starter and main course or main course and dessert.

Drinks included: *Water and coffee*

COMPLETE MENU 24

Couvert, starter, main course and dessert.

Drinks included: *Water and coffee*

Verify the suggestions available



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/ COUVERT

Wheat bread of natural fermentation and farmhouse bread of Avintes,
Biologic extra virgin olive oil, butter from Marinhas, and Cobrançosa olives 3,5 / pax

/ STARTERS

Octopus with olive oil, Algarve muxama tuna, onions, peppers and parsley 14

Potatoes and shredded cod fish fritters 5

Oxtail croquette 6

Sautéed mushrooms with cured egg yolk 12

Sautéed shrimp 22

Bolota black pork cured ham 18

3 Portuguese varieties cheese board 12

Grilled vegetables with goat cheese and pine nuts 14

/ SOUPS

Vegetables cream soup 6

Cauliflower velouté 9



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/ FISH & SEAFOOD

Seabass(1 rice with seaweed 60 (2 people)

Grilled seabass(1), potatoes, sautéed cabbage and baby carrot 25

Hake fish fillet with brothy tomato rice 19

Sheered codfish, sautéed onions, matchstick potatoes, and egg yolk 18

Octopus, Portuguese style potatoes,, mashed turnip greens and olive oil 25

(1) According to the availability of the fish market, the fish can be replaced by other specie like golden bream, sea bream or similar.

/ MEAT

Black pork cheeks confit with sweet potatoes, chesnut and caramelized onion 20

Traditional rooster with Carolino rice, blood and vinegar 55 (2 people)

Boneless lamb shank with mashed potatoes 23



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/ FROM THE BIO CHARCOAL

Select the meat

Minho's steak 48 (600gr)

Ribeye 27 (270gr)

Tenderloin beef 23 (170gr)

Sirloin beef 21 (250gr)

Sirloin beef 17 (150gr)

Select the sauce

15Y Port wine sauce

Wild Pepper sauce

Serra Cheese sauce

Wild mushrooms

/ SIDE DISH

Mashed turnip greens 4

Grilled seasonal vegetables 4

Portuguese style potatoes 3

Fried potatoes with aromatic herbs 3

Creamy tortilha 4

Sautéed asparagus 6

Mix salad 5



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/ VEGETARIAN

Beans and mushrooms stew 22

Amarela chicken egg with vegetables, sautéed onions, matchstick potatoes, egg yolk 18

/ KIDS

Vegetable cream soup 5

Hake fillets, breaded chicken beef or grilled steak with rice or pasta or french fries 16

/ CHEESE

Vale da Estrela
Serra da Estrela DOP, Beira Alta
Buttery sheep cheese

Caprichoso
Alcobaça
Goat cheese

Ilha 12 meses de cura
Ilha de São Jorge, Açores
Cured cow cheese

Dona Amélia
V. N. Famalicão
Buttery cow cheese

2 varieties cheese board, Real jam and Bolo Rei toasts 14

4 varieties cheese board, Real jam and Bolo Rei toasts 20



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/ DESSERT

Almond tart 6

Portuguese pudding with egg yolk, lard and Port Wine 8

Traditional almond, eggs and chila sweet 9

Raspberry cheesecake 8

Moist dark chocolate cake 8

Orange or tangerine tart 6

Portuguese dessert like crème brûlée 6

Sliced fruit 8

Handmade icecream and sorbet 5