

GLOBAL FLAVOURS LOCAL SOUL

CALICO

PORTO

A Modern Global Kitchen

Calico is a contemporary expression of global cuisine — shaped by centuries of trade, travel, and cultural exchange.

Named after Calico cloth from Calicut, once traded through Portugal to the wider world, our kitchen reflects how flavours, techniques, and ideas have always moved freely across borders.

At Calico, traditions are not replicated — they are reinterpreted. Each dish draws from global influences, refined through modern technique and a respect for provenance.

Our Philosophy

We cook with curiosity and intention. Ingredients lead, heritage informs, and creativity connects.

The menu is designed to evolve—inspired by Asia, South America, and the many cultures shaped by migration and exchange — while remaining grounded in balance, craft, and flavour.

At the Table

Dining at Calico is more than a meal. It is a shared experience — of cultures meeting, stories unfolding, and flavours travelling.

Welcome to Calico - Where flavour knows no borders.

Starters

Soup of the Day - 5€

Chef's daily preparation with fresh seasonal ingredients

Pea Croquettes - 9€

Green pea croquettes served with tamarind sauce



Edamame - 9.50€

Edamame sautéed with garlic and ginger, finished with togarashi, sesame seeds and an aromatic blend of Indian spices



Sautéed Broccoli - 10€

Sautéed broccoli served on a silky bed of chickpea and beetroot hummus

Tandoori Mushrooms - 13€

Mushrooms marinated with Indian spices, roasted in the tandoor and served with lightly spiced yogurt sauce



Chicken Tikka - 14€

Chicken cubes marinated in yogurt seasoned with garlic, turmeric and Thai spices, grilled in the tandoor



Beef Skewer - 14€

Spiced minced beef roasted in the tandoor, served with fresh mint and coriander chutney



Ceviche - 16€

Local fish marinated in tiger's milk - a classic Peruvian citrus based marinade, red onion and coriander, served with fried plantain and traditional corn crunch



Tandoori Shrimp - 18€

Shrimp marinated in spiced yogurt, roasted in the tandoor and served with fresh mango and pineapple salsa



Ideal for sharing

Accompanied by dried fruit, marmalade and rustic bread.

Calico Couvert - 3€ per person

Indian version of Lebanese mezze — naan bread and local toast, chickpea hummus with masala and babaganoush seasoned with tadka



Seasonal Cheese Board - 24€

Selection of domestic and international cheese along with marmalade and Pao



Seasonal Cheese & Sausage Board - 30€

Selection of domestic and international cheese along with locally sourced cured meats, with marmalade and Pao



🔥 spicy 🌱 vegetarian 🌱 vegan 🌱 gluten free 🥥 nuts

If you have any allergies or dietary restrictions, please let our team know.

We will be happy to assist you.

Main Courses

Butter Chicken - 19€

Chicken breast cooked in a tomato and cashew nut sauce with Indian spices, finished with butter and fenugreek leaves   

Pork Vindaloo - 19€

Pork belly marinated in vinegar, garlic, wine and Indian coastal spices, slow-cooked and served with sautéed potatoes and spicy curry sauce  

Wild Mushroom Risotto - 22€

Creamy wild mushroom risotto with sautéed bimi and parmesan shavings  

Duck Curry - 24€

Slow-cooked duck served with a rich curry infused with Tellicherry spices  

Alcatra Curry - 24.50€

Slow-cooked rump steak in caramelized onion curry sauce with a blend of Indian spices  

Grilled Dourada - 25€

Served with a creamy Parmesan risotto 

Shrimp Curry - 26€

Shrimp cooked in onion and cashew nut sauce with an aromatic blend of spices  

Rump Steak Parmigiana - 28€

Breaded rump steak topped with seasoned tomato sauce and gratinated cheese

Passion Fruit Corvina - 28€

Grilled corvina coated in passion fruit sauce, served with sautéed sweet potato and mini carrots 

Golden Green Octopus - 30€

Octopus marinated in yogurt sauce with fresh herbs, served on sautéed potatoes and finished with dried fruit  

Crispy Sesame Tuna - 32€

Tuna seared in a toasted sesame crust, served with potato salad dressed with wasabi mayonnaise 

Picanha Sashimi - 33€

Grilled rump cap served with truffled mashed potatoes, sautéed mushrooms and roasted pineapple 

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Calico Breads

Plain Naan - 3.5€

Butter Naan - 4€

Garlic Naan - 4.5€

Cheese Naan - 5€

Cheese and Mushroom Naan - 6€

Desserts

Yuzu Cheesecake - 8.50€

Butter sablé base with fresh cream cheese and citrus notes of yuzu

Salted Caramel Chocolate Duo - 9.00€

Soft chocolate cake with a molten salted caramel center, served with vanilla ice cream

Bebinca - 9.00€

Multilayered traditional Goan cake made with coconut milk, farinha and ovos

Dessert of the Day - 8.50€

Share your
Discovery

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