

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.

Calico Couvert

An Indian take on Lebanese Mezze - 3€ per person

Featuring naan bread and local toast, chickpea hummus with masala, and baba ganoush seasoned with tadka 🌿🌱

Starters

Soup of the Day	5€
Chef's daily preparation using fresh, seasonal ingredients	
Pea Croquettes	9€
Served with tamarind sauce 🌿🌱🌾	
Sautéed Broccoli	10€
Served on a silky bed of chickpea and beetroot hummus 🌿🌱 <u>request</u>	
Avocado & Sweetcorn Chaat	13€
Creamy avocado and sweetcorn, combined with pomegranate, fresh herbs, lime and chaat masala, served with crispy poppadom 🌿🌱🌾	
Tropical Ceviche	13€
Local fish marinated in leche de tigre with red onion and coriander, served with fried plantain and crispy corn 🌿🌾	
Beef Skewer	14€
Spiced minced beef roasted in the tandoor, served with fresh mint and coriander chutney 🌿🌾	
Chicken Tandoori	15€
Chicken roasted in the tandoor, marinated with aged Cheddar, cream, yoghurt, cashew and cardamom, served with plum chutney 🌿🌾	
Mushroom Ceviche	16€
Marinated in coconut milk and passion fruit, with Indian spices, red onion and coriander, served with crispy sweetcorn and heart of palm 🌿🌱🌾	
Tandoori Prawns	18€
Prawns marinated in spiced yoghurt, roasted in the tandoor and served with a fresh mango and pineapple salsa 🌿🌿🌾	

🌿 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.

Calico Signature

Butter Chicken 21€

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

Alcatra Curry 26€

Slow-cooked rump steak in a caramelised onion curry sauce with a blend of Indian spices 🔥 🌿

Prawn Curry 27,50€

Prawns cooked in an onion and cashew nut sauce with an aromatic blend of spices 🔥 🌿 🥥 🥜

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 and roasted pineapple 🌿

🔥 spicy 🌿 vegetarian 🌱 vegan 🌾 gluten free 🥜 nuts

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Main Courses



FLAVOURS OF INDIA

Pork Vindaloo 20€
Pork belly marinated in vinegar, garlic, wine and Indian coastal spices, slow-cooked and served with sautéed potatoes and a spicy curry sauce 🔥🔥🌾

Duck Curry 26€
Slow-cooked duck breast served with a rich curry infused with Tellicherry spices 🔥🌾



LAND EXPEDITIONS

Imperial Pork Leg 26€
Roasted pork leg served with potatoes and baby corn, finished with yuzu sauce 🌾

Rump Steak Parmigiana 29€
Breaded rump steak topped with seasoned tomato sauce and gratinated cheese



TREASURES OF THE SEA

Tandoori Meagre 28€
Meagre seasoned with tandoori spices, served in a coconut broth flavoured with green chilli, mustard seeds and curry leaves 🔥🔥🌾

Golden Green Octopus 30€
Octopus marinated in yoghurt sauce with fresh herbs, served with sautéed potatoes and finished with dried fruit 🌾🥜



VEGETABLE ROUTE

Ansache Sasav *Goan Sweet-and-Sour Pineapple Currys* 15,50€
A sweet-and-sour, aromatic Goan-inspired curry prepared with coconut, spices and caramelised pineapple 🔥🔥🌾🌿

Almyache Tonak *Coastal Mushroom Curry* 19€
Wild mushroom curry prepared with toasted coastal spices, coconut, onion and tomato masala, finished with a subtle touch of tamarind 🔥🌾🌿

Wild Mushroom Risotto 22€
Creamy wild mushroom risotto served with sautéed bimi and Parmesan shavings 🌿🌾

🔥 spicy 🌿 vegetarian 🌱 vegan 🌾 gluten free 🥜 nuts

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Calico Breads

Plain Naan	3.5€
Butter Naan	4€
Garlic Naan	4.5€
Cheese Naan	5€
Bacon & Camembert Naan	8€

Desserts

Dessert of the day	8,50€
Yuzu Cheesecake Butter sablé base with fresh cream cheese and citrus notes of yuzu	8,50€
Salted Caramel Chocolate Duo Soft chocolate cake with a molten salted caramel center, served with vanilla ice cream	9€
Bebinca Multilayered traditional Goan cake made with coconut milk and lightly caramelised	9€

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DISCOVERY

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