

GLOBAL FLAVOURS LOCAL SOUL

CALICO

PORTO

A gastronomic journey through the flavors and traditions born from the historic spice route.

Our restaurant pays homage to Calico, the iconic fabric exported from Calicut, Vasco da Gama's landing point in India, which paved the way for an era of spice exchange. At Calico, we celebrate the sophistication and culinary diversity that flourished along these routes, presenting dishes that reflect the meeting of cultures and the art of global gastronomy.

The Art of Culinary Exchange

Since ancient times, the quest for spices has driven exchanges that transformed the world. At Calico, we honor this legacy by creatively and harmoniously integrating the flavors and traditions of various cuisines, offering an experience that engages discerning palates in a delicate and inspiring dialogue.

Our Culinary Heritage

Portuguese Influences: Rediscover the richness of Portuguese heritage, where traditional recipes gain a contemporary touch. Our menu offers everything from classic preparations to innovative interpretations, showcasing the balance between the familiar and the new.

Indian Flavors: Explore the intensity of Indian cuisine with breads baked in our artisanal tandoor oven. Each dish reimagines ancestral techniques, revealing the depth and layers of this globally admired cuisine.

Levantine Tradition: Delight in the vibrant Levantine cuisine, where every dish celebrates the coexistence and historical richness of the region, through fresh ingredients and memorable flavors.

Brazilian Diversity: Feel the vibrant spirit of Brazil in a mosaic of dishes that blend indigenous, African, and European influences, celebrating unity and cultural diversity.

Join Us

For us, the gastronomic experience goes beyond mere eating; it is a celebration of culture, art, and human connection. Explore Calico's meticulously crafted menu and allow yourself to embark on a journey of flavors, where each meal is a celebration of history and human essence.

Welcome to Calico – where flavor is a journey through time and culture.

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Starters

Green Pea Croquettes 7€

Green pea croquettes with tamarind sauce 🔥🌿

Roasted Broccoli 8€

Broccoli marinated in cream cheese, green chutney 🔥🌿

Chicken with Mascarpone 12€

Chicken seasoned with mascarpone mousse and yogurt

Salmon Tartare 12€

Diced salmon with spicy mayonnaise, cherry tomatoes, avocado, sesame, and scallions 🔥

Lamb Skewer 13€

Spicy tandoor-style lamb skewer, mint, and coriander chutney 🔥🔥

Tandoori Salmon 14€

Salmon baked in tandoor, pineapple chutney, and mint sauce 🔥

Algarve Razor Clams 14€

Razor clams with garlic, parsley, and coriander

Tropical Ceviche 14€

Ceviche made with locally sourced fish

Calico Couvert 3€ por pessoa

Indian version of the Lebanese mezze - Naan bread, chickpea hummus with masala, babaganoush seasoned with tadka, local toasts

🔥 Spicy 🌿 Vegetarian 🌱 Vegan

Do you have any allergies or dietary restrictions?

Please inform our staff so we can prepare a special dish for you.

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Main Courses

Invicta Lasagna 13€

Lasagna with slices of eggplant, zucchini, tomato, béchamel sauce, and cheese 🌱

Mushroom Biryani 15€

Stir-fried Basmati rice with mushrooms 🔥🌱

Butter Chicken 16€

Chicken breast cooked and served with aromatic Indian curry spices and cashews

Sirloin Curry 21€

Sirloin stew with Indian spices 🔥

Salmon Painting 22€

Grilled salmon with cherry tomatoes, carrots, and zucchini

Royal Cod with Olive Sauce 22€

Roasted cod served with olive sauce, paired with roasted potatoes, carrots, peppers, onions, and broccolini

Chorizo and Shrimp Biryani 22€

Stir-fried Basmati rice with chorizo and Goan-style shrimp 🔥

Prawn Curry 24€

Served with cashews and mushrooms

Passion Fruit Corvina 26€

Grilled corvina with greens and sautéed sweet potatoes in passion fruit sauce

Sashimi Picanha 28€

Picanha served with mashed potatoes and peas in house sauce

Lamb Shank 28€

Indian-style lamb cooked with curry and caramelized onions 🔥🔥

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Sides

Steamed Rice 4€

Steamed basmati rice 🌿

Aloo Jeera 7€

Golden and lightly crispy potatoes seasoned with cumin and turmeric 🌿

Moong Dal 8€

Yellow lentils seasoned with cumin 🌿

Truffled Mashed Potatoes 8€

Mashed potatoes with a touch of truffle oil

Broccolini 8€

Sautéed with butter and garlic sauce

Calico Breads

Simple Naan 3.5€ 🌿

Whole Wheat Roti 3.5€ 🌿

Butter Naan 4€

Garlic Naan 4.5€

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Desserts

Gulab Jamun Indian Doughnuts 8€

Traditional Indian gulab jamun with vanilla cream

Cheesecake 8€

Red berry sauce

Chocolate Brownie 8€

Vanilla ice cream

Dessert of the Day 10€

Share your
discovery

 [calicoporto](#)



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