

PORTUGUESE AND
INTERNATIONAL
CUISINE



ENGLISH



Rua de Ceuta 26 - Porto
967 405 669



@caféceuta
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CAFÉ CEUTA HISTORY

It is one of the most emblematic cafes in Porto, founded by José Ferreira dos Santos and designed by architect Carlos Neves. The café became famous for its gatherings and political meetings attended by illustrious Portuguese figures, including Sotto Mayor Cardia (Minister of Education), Francisco Sá Carneiro (Prime Minister), Eurico Mello (Minister of Internal Administration), Montalvão Machado, Ferreira Alves, Cal Brandão, Fernando Fernandes, Albino Aroso, Pedro Alvim, Manuel Baganha, Julio Resende, Julio Pomar, Fernando Lanhas, Agostinho Ricca, Arménio Losa, Cassiano Barbosa, Viana de Lima, and many other renowned personalities. It has served as a setting for music videos, the latest being by singer Fernando Daniel; movies, such as the film "Porto," which put the city on the international cinema map; and television series, like "Mulheres de Abril."

After being closed for 2 years, it has been restored, preserving its original style and the splendor of the unique Brecha da Arrabida marble and stained glass windows depicting scenes related to the conquest of Ceuta.

It has been open again since October 2021 and is ready to host various types of events, not only related to dining but also cultural events, including theater, dance, book launches, magazine launches, and more.

Regarding our menu, we highlight the contemporary Portuguese cuisine while still honoring its traditions. Our signature dishes include artisanal hot-smoked salmon aged in Port wine barrels, charcoal-grilled octopus, cod dishes as expected, and the "bife à Ceuta," prepared with a lightly truffled black beer sauce. The widely known Francesinha, a traditional Porto dish, is also featured. Additionally, we offer a selection of cold dishes inspired by oriental cuisine.

Our desserts are homemade and the perfect way to conclude a meal.



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STARTERS

Bread 1.5€

Couvert 4.5€
bread, curry hummus, baby carrots,
cucumber, roasted garlic butter

Vegetable soup 2.5€

Fish soup 6€

"Bulhão pato" clams 20€
from Aveiro with garlic, coriander
and beer

Raw oysters 14€
4 units

Boiled prawns 200g 14.5€
with cocktail sauce

Prawns with garlic 14€
with whisky, and coriander

**Homemade smoked
salmon with dill mustard** 16€
port wine marinated salmon, hot
smoked

"Pata negra" prosciutto 16€
with arugula and olive oil

Artichoke flower confit 15€
crispy prosciutto with truffle olive oil

Smoked cod carpaccio 12€
red onion, red pepper puree and
black olive dust

Melon with ham 5.5€
seasonal starter



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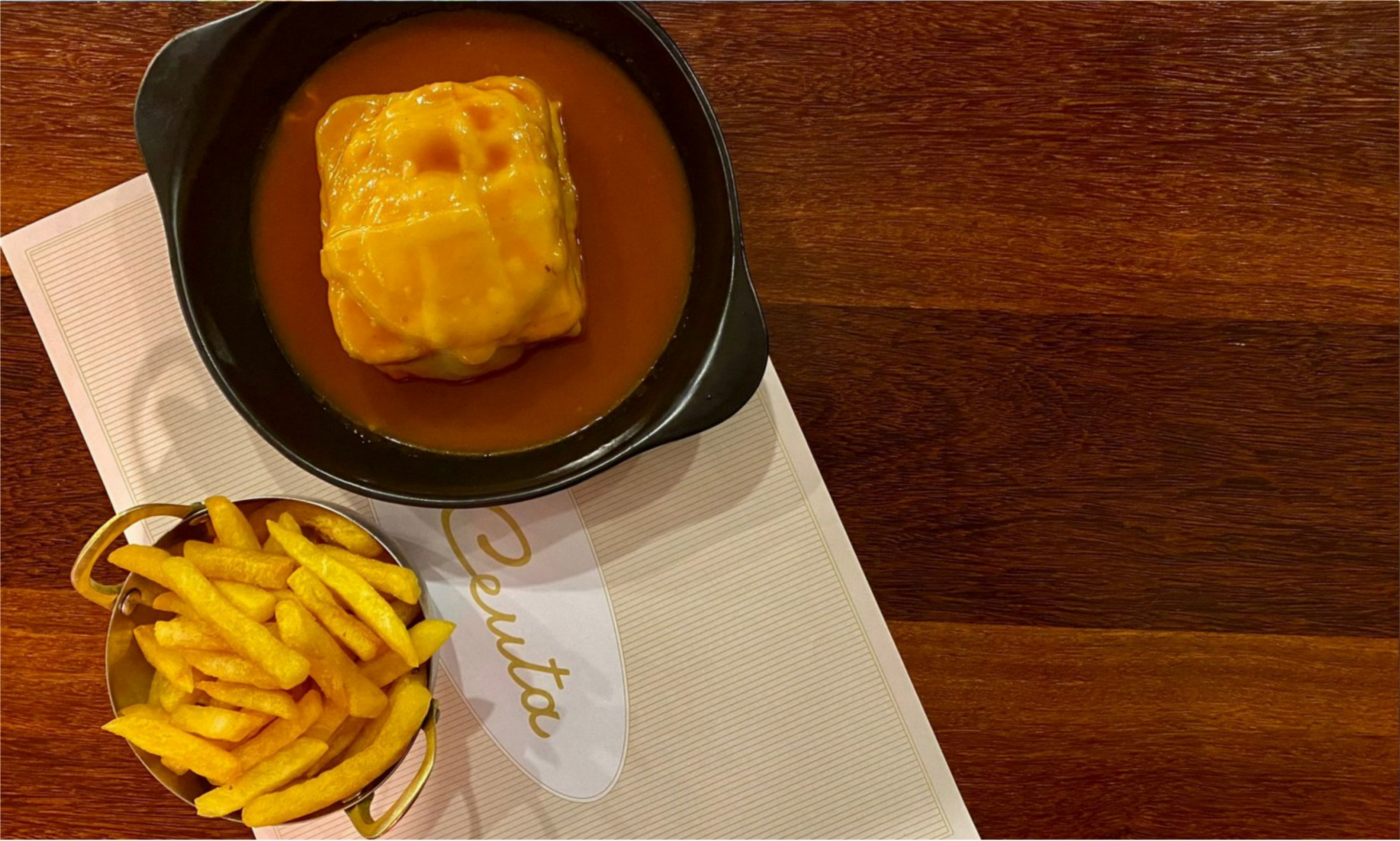
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COLD DISHES

- | | |
|---|------------|
| Scallop tartar
scallop in filo pastry with grapes
and crispy prosciutto | 14€ |
| Mix tartar with salmon
skin
dehydrated salmon skin, cream
cheese and avocado | 13€ |
| Tuna ceviche
tuna loin with nori seaweed, "leche
de tigre" and wasabi peas | 13€ |
| Salmon ceviche
with avocado and mango envolved
in pure "leche de tigre" | 13€ |

SALADS

- | | |
|---|-------------|
| Caprese salad
mix greens, cherry tomato, mini
mozzarella, pesto sauce,
accompanied with tomato and
basil ice cream | 9€ |
| Balsamic salad
mix greens, radish, sweet corn, mini
mozzarella, boiled egg, crispy onion
and balsaminc sauce | 8.5€ |
| Smoked salmon salad
mix greens, cherry tomato, red
onion and dill mustard | 13€ |
| Shrimp salad
with mango curry in won ton ring | 13€ |



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VEGETARIAN DISHES

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|--|--------------|
| Strawberry "gaspacho" with burrata
served with mint pesto | 12€ |
| Vegan ceviche
palm hearts with avocado, mango and grapes | 10€ |
| Vegetables tagliatelli
ratatouille, tomato and pesto sauce | 11.5€ |
| Quinoa and bulgur bowl
ratatouille, sweet corn, curry hummus and crispy onion | 13€ |
| Vegetarian timbale
varied vegetables with tomato sauce wrapped with puff pastry, fries and salad | 12.5€ |

FRANCESINHAS

- | | |
|---|-------------|
| "Francesinha" Ceuta style
just like the "francesinha" from the 60's | 9.5€ |
| "Francesinha" steak and egg
renovated and more substancial | 13€ |
| Half "francesinha" with steak & egg | 9.5€ |
| Vegetarian francesinha
mushrooms, peppers, onion, garlic, courgette, tomatoes and parsley | 9.5€ |
| Special hot-dog
Porto-style | 9.5€ |
| Chips | 2.5€ |



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FISH | COD

King prawns (20cm)
2 per portion
grilled with hot sauce and chips

80€

Prawn "açorda"
traditional dish with bread, onion,
clams, prawns and mint

14€

Prawns timbale
peppers and cream wrapped with
puff pastry, fries and salad

14€

Clams tagliatelli
garlic, beer and coriander

14€

Casserole
2 persons
fish of the day, potatoes, red
pepper, tomato, onion, clams,
prawns and mint

39.5€

Grilled seabass fillet 17.5€
with coriander rice

Fried hake fillet 16€
with prawns rice

Grilled octopus 22.5€
with sweet potato purée, tomato
and courgette confit and crispy
chickpeas

Baked cod 18.5€
carrot, tomato and onion confit
with thyme and potatoes

Cod "à brás" 13€
onion, garlic, egg, chips and parsley

Cod timbale 14€
peppers and cream wrapped in
puff pastry, fries and salad



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MEAT

Pork knee confit
baked with garlic, fries and
cucumber sunumono

18€

Beef tataki
with fries and red onion pickle

18€

**Sirloin with butter sheep
cheese**
with puff pastry, fries and tomato
confit

20€

Chicken timbale
peas, peppers, saffron and cream
whrapped with puff pastry, fries and
salad

12.5€

Steak tartar
raw sirloin chopped with fries

20€

Ceuta steak
grilled sirloin, black beer and cream
sauce with fries

20€

Veal chop
2 persons
grilled with salt, with fries and tartar
sauce

47.5€



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DESSERTS

Tradicional "toucinho do céu"

almond sweet with a scoop of vanilla ice cream

6€

"Bolo de bolacha"

old recipe of a fresh cake with butter cream and coffee biscuit

5€

Lime tart

smooth and citric, the perfect balance between sweet and sour

5€

Salted caramel tart

crunchy and caramelized, an explosion of sweet flavor

5€

Oreo mousse

velvety and irresistible, with chocolate and crunchy pieces of Oreo cookie

5€

Wet "pão de ló"

traditional sweet, light and moist, melts in the mouth

5€

Egg pudding

tradicional with caramel sauce

5€

Ice cream

red berries, salted caramel, vanilla, lemon, raspberry and chocolate refreshing and creamy, varied and irresistible flavors

4.5€

Fruits

please ask for the available fruits

3€

Ask about our cake of the day!

discover the flavor of our cake of the day and delight your palate

5€

"Serra" cheese style

with toasts and jam

7€

Matured "Serra" cheese style

with toasts and jam

7€

