

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 Arrábida 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€	Prawns with garlic	14€
Couvert bread, curry hummus, baby carrots, cucumber, roasted garlic butter	4.5€	with whisky, and coriander	
Vegetable soup	2.5€	Homemade smoked salmon with dill mustard port wine marinated salmon, hot smoked	16€
Fish soup	6€	"Pata negra" prosciutto with arugula and olive oil	16€
"Bulhão pato" clams from Aveiro with garlic, coriander and beer	20€	Artichoke flower confit crispy prosciutto with truffle olive oil	15€
Raw oysters 4 units	14€	Smoked cod carpaccio red onion, red pepper puree and black olive dust	12€
Boiled prawns 200g with cocktail sauce	14.5€	Melon with ham seasonal starter	5.5€



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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 enveloped 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 balsamic 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

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

Prawn "açorda"

traditional dish with bread, onion,
clams, prawns and mint

Prawns timbale

peppers and cream wrapped with
puff pastry, fries and salad

Clams tagliatelli

garlic, beer and coriander

Casserole

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

80€

14€

14€

14€

39.5€

Grilled seabass fillet

with coriander rice

Fried hake fillet

with prawns rice

Grilled octopus

with sweet potato purée, tomato
and courgette confit and crispy
chickpeas

Baked cod

carrot, tomato and onion confit
with thyme and potatoes

Cod "à brás"

onion, garlic, egg, chips and parsley

Cod timbale

peppers and cream wrapped in
puff pastry, fries and salad

17.5€

16€

22.5€

18.5€

13€

14€



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MEAT

Pork knee confit
baked with garlic, fries and
cucumber sunumono

Beef tataki
with fries and red onion pickle

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

Chicken timbale 12.5€
peas, peppers, saffron and cream
wrapped with puff pastry, fries and
salad

18€

18€

20€

12.5€

Steak tartar

raw sirloin chopped with fries

Ceuta steak

grilled sirloin, black beer and cream
sauce with fries

Veal chop

2 persons
grilled with salt, with fries and tartar
sauce

20€

20€

47.5€



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DESSERTS

Tradicional "toucinho do céu"	6€	Egg pudding tradicional with caramel sauce	5€
almond sweet with a scoop of vanilla ice cream			
"Bolo de bolacha"	5€	Ice cream red berries, salted caramel, vanilla, lemon, raspberry and chocolate refreshing and creamy, varied and irresistible flavors	4.5€
old recipe of a fresh cake with butter cream and coffee biscuit			
Lime tart	5€	Fruits please ask for the available fruits	3€
smooth and citric, the perfect balance between sweet and sour			
Salted caramel tart	5€	Ask about our cake of the day! discover the flavor of our cake of the day and delight your palate	5€
crunchy and caramelized, an explosion of sweet flavor			
Oreo mousse	5€	"Serra" cheese style with toasts and jam	7€
velvety and irresistible, with chocolate and crunchy pieces of Oreo cookie			
Wet "pão de ló"	5€	Matured "Serra" cheese style with toasts and jam	7€
tradicional sweet, light and moist, melts in the mouth			

