ABOUT
Come to lunch or dinner and rest your eyes on the Costa Vicentina sea while you eat at Porto das Barcas – a safe harbour for those looking for the best fish from this region, served in a relaxed atmosphere. The main room is bright, with its windows open in all fronts. The Bar, at the end, where one can find a fireplace lit on the coldest days, invites you to moments of concentration. One cannot avoid the sight of the fish in the display case that Sofia Cabecinha buys daily from the local wholesale fish market and that can be cooked to the customer’s liking: boiled, fried or grilled. The Menu changes daily according to what the fishermen catch, but nevertheless there are set dishes that follow the couvert consisting of marinated Alentejo olives, bread and olive oil from Alentejo and dry cheese. The dishes, following the couvert, include: shrimps “à Braz” sided by a tomato and oregano salad and, spaghetti with clams and prawns, octopus from the coast cooked in the pan with Cavaleiro sweet potatoes or sliced codfish on a bed of turnip greens and yellow corn bread. As for starters you can count on a salad of octopus from the coast or on scrambled eggs with farinheira as well as on fried prawns with garlic and amêijoas à Bulhão Pato, amongst other choices. The purpose is to preserve the tastes of the past. If a vegetarian, you can chose, among other improvised delicacies, a vegetable curry with saffron or nasi goreng, which is a mix of vegetables and Soya beans. For those who love real Alentejo meat, there are, on the daily menu, little grilled lamb chops with rosemary and sautéed potatoes, chunks of grilled Rump beef sided with bean rice, chips or sweet potatoes au gratin topped with a herb sauce and Porto das Barcas salad or Alentejo lamb tagine with orange, mint and rosemary. As for Dessert, there are many treats, such as sericaia with Elvas Plums PDO and chocolate mousse made with flor de sal and local olive oil. A selection of top wines by small wine producers from all over the country. Quick pleasant service!

Contacts
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Characteristics and Services
Capacity: 50 pessoas
Outdoor parking
Reserved area for non-smokers

Timetable and reservations
Horário 12h30-15h00; 18h30-23h00; Dia(s) de Encerramento: Terça-feira, exceto em julho e agosto. Encerra no mês de janeiro

Payments
Credit cards accepted
Target price: $$$ (20€ - 30€)

Accessibility
Disabled access
Other information

Emblematic Dish

It will be the fish from our coast cooked with little noodles and fresh mint because it combines the freshness from the fish caught nearby with the flavours of the shellfish, the herbs and the vegetables produced locally, such as the tomatoes and the mint.

Added Value

The wine list is long and well balanced, showing the best produced in Alentejo, especially the wine created by small producers. It only contains national quality wines recognised by Sofia Cabecinha. Do not miss the terrace over viewing the sea!