

POT & PAN

HARDCORE

HOME COOKING

4400-245 PORTO

TO GET STARTED

SOUP OF THE DAY	€5
MUSHROOM & CHESTNUT CAPPUCCINO [V]	€6.5
SIMPLE COUVERT (per person)	€4
FULL COUVERT (per person)	€6

APPETIZERS

BÍSARO IBERIC HAM matured 24 months	€15
TRADITIONAL COD, chickpeas	€12
FAVA BEAN STEW with sausage & bacon	€9
FRIED SQUID with tartar sauce and red pepper jelly	€14
GREEN BEAN TEMPURA [V]	€9
MUSSELS in apple cider and fennel	€16

HEALTHY CORNER

FENNEL, APPLE & RADISH SALAD [VG]	€9
ENDIVE SALAD with warm glazed baby vegetables, rocket & pistachio pesto [VG]	€13
MIX OF GREENS with cherry tomatoes, red onion and honey, & mustard vinaigrette [VG] Add your protein: roast beef, salmon or chicken	€16

VEGGIE MAINS

MUSHROOM STEW [VG]	€18
FRIED CORN topped with tomato and melted cheese [V]	€16

[S] Spicy, [SS] Super Spicy, [V] Vegetarian, [VG] Vegan

COMFORT RICE

CARAMELISED OCTOPUS socorrat rice	€25
PORK CHEEKS and its marinated rice	€25
CARAMELISED RIB-EYE and bimis (by reservation for 4 pax)	€140

SEASIDE DELI

HAKE FILLETS with tomato and beans rice	€20
COD & PEAS STEW	€22
SCARLET SHRIMP in garlic and coriander sauce with linguini nero	€29

SUSTENANCE TIME

VEAL STEAK, black eyed peas and kale cornbread (2 people)	€60
BEEF TENDERLOIN in a mushroom sauce with fries	€26
SMOKED DUCK magret with sweet potato and pickled mushrooms	€24

SWEET FINISH

SLICED FRUIT [VG]	€8
FRENCH TOAST and port wine ice cream [V]	€9
FIG TARTE TATIN with cheese ice cream [V]	€9
CREAMY CHOCOLATE FONDANT with olive oil ice cream [V]	€8

VAT Included. Prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter.

