

# POT&PAN

HARDCORE HOME COOKING

4400-245 PORTO

*7-11*



## TO GET STARTED

<b>COUVERT</b>	<b>€5/PAX</b>
Selection of breads, chilli & lemon butter, extra virgin olive oil, sardine pâté	
<b>SOUP OF THE DAY</b>	<b>€5</b>
<b>CHILLED SMOKED WATERMELON SOUP</b>	<b>€6.5</b>
<b>CURED SMOKED SWORDFISH</b>	<b>€12</b>
with mango, cucumber, onion & chilli salad	
<b>SEARED TUNA</b>	<b>€13</b>
with apple, ginger & sweet potato	
<b>RICOTTA &amp; PEAR RAVIO</b>	<b>€10</b>
with creamy white sauce	
<b>PICA-PAU with tender beef &amp; pickles</b>	<b>€15</b>
<b>BREADED PRAWNS with chef's sauce</b>	<b>€14</b>
<b>GREEN BEAN TEMPURA</b>	<b>€9</b>

## SALADS

<b>GREEN LIVING</b>	<b>€15</b>
Prawn & quinoa salad with iceberg lettuce, chicory, cabbage & cucumber with an avocado, ricotta & cashew dressing	
<b>PINK TROUBLE</b>	<b>€13</b>
Grilled peach & couscous salad with cherry tomatoes, toasted nuts, feta cheese & a mint, basil & beetroot pesto	
<b>MEAT FRIENDLY</b>	<b>€16</b>
Marinated & sautéed veal salad with mixed greens, cherry tomato, onion, garlic chips & sesame seeds	

## SPECIALS (BY RESERVATION)

<b>SALT BAKED SEA BASS</b>	<b>€110</b>
with shrimp & coriander rice (4 pax)	
<b>CARAMELISED RIB-EYE</b>	<b>€120</b>
with wild broccoli (4 pax)	
<b>SUCKLING PIG</b>	<b>€220</b>
with aromatic salad & chips (min 6 pax)	

Food prepared in our restaurant may contain the following allergenic ingredients: mustard, soy, sulfites & celery. If you are allergic or intolerant to any ingredient,

## RICE

<b>ARROZ DE BACALHAU</b> (Codfish Rice)	€22
<b>OLD-FASHIONED CARAMELISED RICE</b> with duck	€24

## VEGETARIAN

<b>MINT PEA CREAM</b>	€18
with parmesan tuille, thyme foam & glazed vegetables	
<b>TAGLIATELLE</b> with lemon & capers	€16

## FISH

<b>FISH OF THE DAY</b> & its açorda	€25
<b>CRAYFISH &amp; SQUID VERMICELLI</b>	€29
<b>TUNA STEAK</b>	€22
with lemon confit sauce, sweet potato chips & cassava	

## MEAT

<b>TENDERLOIN</b>	€26
with green chilli sauce & potato mille-feuille	
<b>PIRI-PIRI CHICKEN</b>	€18
with parsley root purée, caramelised onions & chips	
<b>BLACK PORK FILLETS</b>	€20
with xerém and salsa verde	

## DESSERT

<b>SLICED FRUIT</b>	€8
<b>FRUIT (OUR WAY)</b>	€9
mango panna cotta with pineapple carpaccio, coconut syrup & lychee	€8
<b>GRILLED PEACH</b>	€10
with mascarpone, pistachio & maple syrup	
<b>MILLE-FEUILLE</b> Pastel de nata style	€11
<b>ORANGE TART &amp; TANGARINE SORBET</b>	€10

