

POT&PAN

HARDCORE

HOME COOKING

4400-245 PORTO

7-11



TO GET STARTED

COUVERT

SELECTION OF BREADS (VG) (pumpkin, sourdough) and herb grissini	€5
TOMATO BUTTER (V)	€3
ARTICHOKE PÂTÉ (V)	€4
CHEF'S CHOICE CHEESE (V)	€10

STARTERS & SALADS

ARJAMOLHO (VG) (S) (Portuguese fresh vegetable soup, served cold)	€8
SMOKED AMBERJACK CARPACCIO with broad bean vinaigrette	€18
SMOKED MUSSELS (S)	€16
BEEF TARTARE (S)	€19
TROPICAL BULGUR SALAD (VG)	€15
CHICKEN OR AVOCADO CAESAR SALAD	€18

SIDES

SALAD (VG)	€8
SAUTÉED VEGETABLES (VG)	€8
PADRÓN PEPPERS (VG)	€5
WHITE RICE (V)	€4
FRENCH FRIES (VG)	€5

FISH

MONKFISH RICE STEW (S)	€25
COD with creamy potatoes and onion reduction	€24
COCKLE POLENTA with tiger prawns	€30
SEA BASS IN GRAVY (SERVES 2) with baked potatoes	€65

MEAT

STEAK	€25
with creamed spinach and shoestring fries	
SUCKLING PIG (S)	€24
with sweet potato purée	
TURKEY WRAP (CONTAINS NUTS) (S)	€23
TOMAHAWK STEAK (SERVES 3)	€75
with smoked meat Migas	

VEGETARIAN

LENTIL AND MUSHROOM (VG)	€19
with cassava chips	
CHICKPEA AND MANGO CURRY	€19

DESSERT

DRUNKEN PEAR (V)	€10
Pear semifreddo, pear and madeira wine namelaka, cucumber and mint snow cone	
ROMEO AND JULIET (V)	€9
Apple cake, marmalade ice cream, cream cheese and filo dough	
ROSE PANACOTTA (V)	€9
Rose panacotta, pistachio cake, hibiscus gel, elderflower cream and violet ice cream	

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food 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. **VAT included.**

(V) Vegetarian (VG) Vegan (S) Spicy / Hot (SS) Super spicy

