

# POT&PAN

HARDCORE

HOME COOKING

4400-245 PORTO

*7-11*



## TO GET STARTED

### COUVERT

<b>SELECTION OF ARTISAN BREADS</b> (Broa de Avintes, sourdough and codfish crackers)	<b>€5</b>
<b>HERB AND SPICE BUTTER (V)</b>	<b>€3</b>
<b>CHEF'S CHOICE CHEESE (V)</b>	<b>€12</b>

### STARTERS & SALADS

<b>SOPA DA PEDRA</b> (Portuguese "stone soup" with beans, pork, <i>chouriço</i> , and vegetables)	<b>€8</b>
<b>FEIJOADA</b> with a taste of cod	<b>€13</b>
<b>SCALLOPS</b> with almonds and bread	<b>€20</b>
<b>ALHEIRA SAUSAGE</b> with black garlic purée and pork terrine	<b>€16</b>
<b>MUSHROOMS (V)</b> with corn textures and peanut sauce	<b>€15</b>

### SIDES

<b>SALAD (VG)</b>	<b>€8</b>
<b>SAUTÉED VEGETABLES (VG)</b>	<b>€8</b>
<b>PADRÓN PEPPERS (VG)</b>	<b>€5</b>
<b>WHITE RICE (VG)</b>	<b>€4</b>
<b>FRENCH FRIES (VG)</b>	<b>€5</b>

### FISH

<b>CARAMELISED SEAFOOD RICE (SERVES 3)</b>	<b>€75</b>
<b>GRILLED COD</b> with potato mille-feuille and cod foam	<b>€26</b>
<b>SALT-BAKED SOLE (SERVES 2)</b> with apple and chilli purée and fried cabbage	<b>€41</b>
<b>SQUID</b> with fresh pasta, lemon and capers sauce	<b>€29</b>

## MEAT

<b>TRADITIONAL PORTUGUESE STEW (SERVES 2)</b>	<b>€45</b>
with a bread dough top	
<b>RACK OF LAMB</b>	<b>€29</b>
served with celery and ginger purée, roast potatoes and meat jus	
<b>CONFIT DUCK LEG</b>	<b>€26</b>
with pumpkin purée and sautéed mushrooms	
<b>PORK SHOULDER</b>	<b>€25</b>
with black pudding and turnip rice stew	

## VEGETARIAN

<b>ROASTED PUMPKIN (VG)</b>	<b>€16</b>
with risoni, pesto and sparkling wine sauce	
<b>GRILLED AUBERGINE (VG)</b>	<b>€18</b>
with yoghurt, roasted cashews and spices	
<b>SMOKED CAULIFLOWER (VG)</b>	<b>€17</b>
with white bean purée and a tomato sauce	

## DESSERT

<b>HONEYCOMB (V)</b>	<b>€11</b>
with rosemary jam and lavender ice cream	
<b>FIG CAKE (V)</b>	<b>€13</b>
with a stilton cheese foam and a balsamic reduction	
<b>CAVACAS (V)</b>	<b>€9</b>
with cheese cream, mulled wine and bread ice cream	
<b>DESSERT OF THE MONTH (V)</b>	<b>€8</b>

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



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