

# POT&PAN

HARDCORE HOME COOKING

4400-245 PORTO

*7-11*



## COUVERT

**SELECTION OF ARTISAN BREADS (V)** €6  
served with tapenade, butter and olive oil

## STARTERS

**CHEESE AND CHARCUTERIE BOARD\*** €25.5  
with Serra da Estrela, Nisa and Transmontano goat's cheese, 24-month cured *porco preto* ham and copita, served with toasted walnuts, grapes, caper berries and rosemary grissini

**VEAL PASTRY** €7  
with reduced jus and fresh shoots

**TRUFFLED POTATO CREAM\*** €18  
sautéed mushrooms, low-temperature egg and cured ham

**BEETROOT CARPACCIO (V)\*\*** €12  
with vinaigrette, goats cheese mousse and toasted pistachio

**GARLIC ATLANTIC PRAWNS (S)** €16.5  
sautéed in butter, garlic and parsley

## FISH

**CONFIT COD** €29  
with fish roe xerém, sautéed greens and crispy kale

**FISH AND PRAWN RICE** €29.5  
with lime and coriander

**SEA BASS IN BUTTER** €25.5  
with cauliflower textures and sparkling wine sauce

\* (V) option available    \*\* (VG) option available  
(V) Vegetarian    (VG) Vegan    (S) Slightly Spicy    (SS) Spicy

## MEAT

- PORK SHOULDER** €24  
with cured sausage rice
- STEAK ON THE STONE 200G (SS)** €29  
served with creamed spinach, shoestring fries,  
chimichurri and mustard jus (400g: €58)
- BRAISED VEAL CHEEK** €26  
with potato cream, baby broccoli and reduced jus

## VEGETARIAN

- ROASTED CELERIAC (V)\*\*** €17  
with mushrooms, new potatoes, baby broccoli  
and vegetable jus with a touch of miso
- POTATO DUMPLINGS (V)** €17  
with beurre noisette, cauliflower purée, sautéed  
salsify, grilled kale and vegetable jus

## DESSERT

- ABADE DE PRISCOS** €9  
pudding with orange gel, almond crisp and  
almond ice cream
- CHOCOLATE BROWNIE (V)** €10  
with salted caramel sauce, whipped peanut  
ganache, toasted peanuts and vanilla ice cream
- COCONUT PANNA COTTA (V)** €9  
with pineapple, lemongrass and kaffir lime  
syrup and pineapple coulis

\* (V) option available \*\* (VG) option available

(V) Vegetarian (VG) Vegan (S) Slightly Spicy (SS) Spicy

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.**



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