

POT&PAN

HARDCORE HOME COOKING

4400-245 PORTO

7-11



TO GET STARTED

BREAD - with olive oil and butter	€4
SELECTION OF BREAD - with alheira croquette, lupine hummus, goat cheese & pumpkin jam	€6
SOUP OF THE DAY	€6
GAZPACHO	€6,50

APPETIZERS

AGED BISARO PROSCIUTTO - sliced prosciutto capers	€14
SELECTION OF SHELLFISH "À BOLHÃO PATO" - sautéed in olive oil & garlic	€17
"À BRÁS" - of asparagus & sun-dried tomatoes	€12
FARINHEIRA - portuguese smoked sausage with asparagus scrambled eggs	€9
STEAK TARTARE	€14
PRAWNS - sautéed with chilli, garlic, parsley & lemon juice	€16

HEALTHY CORNER

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

VEGGIE MAINS

SAFFRON RISOTTO - with rocket & pomegranate salad	€15
BEAN STEW & AROMATIC RICE	€13

COMFORT RICE

MONKFISH & SHRIMP	€22
SOCARRAT RICE - caramelized with baby broccoli & smoked pepper mayo	€22

SEASIDE DELI

BAKED OCTOPUS "À LAGAREIRO"	€27
COD LOIN - with cornbread crust & grilled local kale	€25
SEAFOOD STEW FOR TWO	€50

SUSTENANCE TIME

MATURED BEEF CUTLET FOR TWO - with truffle mash, grilled romaine lettuce & tomato	€77
BEEF TENDERLOIN - with whisky cream sauce, seared duck liver & fried potato skins	€24
CRISPY PORK BELLY & CLAMS - in a white wine sauce with sauteed potatoes	€20

SWEET FINISH

SLICED FRUIT	€7
ABADE DE PRISCOS - traditional caramel pudding (beware - contains bacon)	€8
CRÈME BRÛLÉE - traditional milk pudding	€7
THREE CHOCOLATES - brownie, mousse & crunchy chocolate chip	€7

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.

