POT&PAN

HARDCORE HOME COOKING

4400-245 PORTO

7-11

NON STOP
EVENING
LOVE & JOY

TO GET STARTED

COUVERT	€5/PAX
Selection of breads, chilli & lemon butter, extra virgin olive oil, sardine pâté	
SOUP OF THE DAY (V Option)	€5
CHILLED SMOKED WATERMELON SOUP (V)	€6.5
CURED SMOKED SWORDFISH with mango, cucumber, onion & chilli salad	€12
SEARED TUNA	€13
with apple, ginger & sweet potato	
RICOTTA & PEAR RAVIOLI (V) with creamy white sauce	€10
PICA-PAU with tender beef & pickles	€15
BREADED PRAWNS with chef's sauce (S)	€14
GREEN BEAN TEMPURA	€9
SALADS	
GREEN LIVING	€15
Prawn & quinoa salad with iceberg lettuce, chicory, cabbage & cucumber with an avocado, ricotta & cashew dressing	
PINK TROUBLE (V) Grilled peach & couscous salad with cherry tomatoes, toasted nuts, feta cheese, mint, basil & beetroot pesto	€13
MEAT FRIENDLY Marinated & sautéed veal salad with mixed greens, cherry tomato, onion, garlic chips & sesame seeds	€16
RICE	
ARROZ DE BACALHAU (Codfish Rice)	€22
OLD-FASHIONED CARAMELISED RICE with duck	€24
VEGETARIAN	
MINT & PEA CREAMY RICE (V) with parmesan tuille, thyme foam & glazed vegetables	€18
TAGLIATELLE with lemon & capers (V)	€16

SPECIALS (BY RESERVATION)

SALT BAKED SEA BASS with shrimp & coriander rice (4 pax)	€110
CARAMELISED BEEF SHORT RIB with wild broccoli (4 pax)	€120
SUCKLING PIG with aromatic salad & chips (min 6 pax)	€220
FISH	
FISH OF THE DAY & its açorda	€25
CRAYFISH & SQUID VERMICELLI	€29
TUNA STEAK with lemon confit sauce, sweet potato chips & cassava	€22
MEAT	
TENDERLOIN with green chilli sauce & potato mille-feuille	€26
PIRI-PIRI CHICKEN with parsley root purée, caramelised onions & chips	€18
BLACK PORK FILLETS with xerém and salsa verde	€20
DESSERT	
SLICED FRUIT (VG)	€8
FRUIT (OUR WAY) (V) mango panna cotta with pineapple carpaccio, coconut syrup & lychee	€9
GRILLED PEACH (V) with mascarpone, pistachio & maple syrup	€10
MILLE-FEUILLE Pastel de nata style (V)	€11
ORANGE TART & TANGERINE SORBET (V)	€10

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.