



## Dinner Summer 2023

### Ask for our daily specials

Please inform our staff of any food allergies prior to placing your order.

**Scarlett Brasserie & Wine Bar**  
R. de Avis 10, 4050-075 Porto, Portugal  
+351 932 101 833

**Open Daily**  
5pm-Late

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## Portuguese Oysters

3 Pieces	6
6 Pieces	10
12 Pieces	17

## Cheese & Charcuterie

Cheese Selection of 2	6
Cheese Selection of 3	8
Cheese Selection of 5	12
Ask our team for cheese selection	
Pata Negra	16
Charcuterie Board	18
Choice of 4 charcuteries	
G-Board	24
Choice of 3 cheeses & 3 charcuteries	
Scarlett Board	32
Choice of 5 cheeses, 5 charcuteries, 1 pâté	

## First Impressions

Seasonal Salad	10
Market selection	
Caesar Salad	11
Romaine lettuce, bacon, Parmesan, Caesar dressing, croutons	
	2
Add chicken, shrimp, or salmon	
Burrata	11
Seasonal tomatoes, basil	
Smoked Salmon	12
Served with condiments	
Niçoise Salad	12
Tuna, eggs, potatoes	
Sardines en Boîte	14
Preserved sardines, bread, butter	
Crab Salad	16
Crab meat, mayonnaise, tomatoes	

## Pâtés & Terrines

Terrine De Campagne	12
Pork, Cognac, house seasoning	
Pork Rillettes	14
Slow cooked confit pork paté	
Pâté En Croute	18
Pork, French foie gras, house-made puff pastry	
Duck Foie Gras Terrine	22
Southwestern French recipe using duck foie gras	

## Soups

Onion Soup Gratin	7
Beef consommé with Gruyère cheese and croutons	
Lobster Bisque	8
Creamy lobster soup	

## Tartares & Crudo

Tuna Ceviche (S/L)	8 / 14
Soy sauce, ginger, passion-fruit, chili	
Marinated Sea Bass	15
Olive oil, lime, pomegranate, cilantro	
Salmon Tartare	16
Salmon, lime, argan oil, smoked à la minute	
Beef Tartare 'à la Montmartre'	24
Hand-cut raw beef tenderloin, served with French fries and salad	

## From the Grill

*Comes served with potatoes & seasonal vegetables*

Entrecôte (Galicia)	25
300g	
Black Angus Fillet (Brazil)	24
250g	
Matured Simental Entrecôte (Galicia)	48
300g, 4-weeks matured	

## To Share

*2-3 people, served with potatoes & seasonal vegetables*

Roast Chicken	40
Market Fish of the Day	M/P
Grilled Turbot	42
Black Angus Prime Rib (1kg, Portugal)	68
1kg	

## Signatures

Scarlett Burger	16
Brioche, arugula, caramelized onion, tomato, cheese, bacon, blue cheese	
Le Confit De Canard	22
Duck leg confit, sautéed potatoes, duck jus	
Clams Fettuccine	22
Garlic, cilantro	
Beef Rossini	42
Perigourdine sauce	

## Couvert

Bread, Butter, Olives	2
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## Pasta

<i>Made with Fettuccine</i>	
Vegetables with Pesto	16
Tomatoes, basil, garlic, pecorino	
Beef Ragoût	18
Mushroom, bacon	
Gambas	22
Creamy sauce, tarragon	

## From the Land

Black Angus Bavette Steak (Ireland)	24
Shallot confit	
Veal Cutlet (Netherlands)	25
Mushroom sauce, mashed potatoes	
Lamb Chop (Portugal)	34

## From the Garden

Asparagus	12
Grilled, basil, garlic	
Cauliflower	14
Grilled, verge sauce	

## From the Ocean

Semi-cured Cod Fish	24
Potato, tomato	
Seafood Rice	25
Mussels, prawns, cod cooked in rice with garlic and paprika	
Whole Sole	28
Tomato concassé, olive	
Grilled Coast Octopus	29
Black ink risotto	
Grilled Tiger Prawn	33
Extra virgin oil dressing	

## Sides

French Fries	4
Creamy Spinach	
Seasonal Vegetables	
Truffled Mashed Potatoes	

