



Dinner 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

scarlettporto@randblab.com

@scarlett_porto

Portuguese Oysters

3 Pieces	6
6 Pieces	10
12 Pieces	17

Cheese & Charcuterie

Charcuterie Platter 1 pax	16
Charcuterie Platter 3 pax	18
Cheese Platter 1 pax	16
Cheese Platter 3 pax	18
Pata Negra Iberico Ham 24 months dried cured ham	16
Charcuterie Board Choice of 4 charcuteries	18
G-Board Choice of 3 cheeses & 3 charcuteries	24
Scarlett Board Choice of 5 cheeses, 5 charcuteries, 1 Rillette	32

First Impressions

Seasonal Salad Market selection	12
Caesar Salad Romaine lettuce, bacon, Parmesan, Caesar dressing, croutons	14
Add chicken, shrimp, or salmon	4
Burrata Burrata cheese, candy tomato, basil, olive oil	14
Smoked Salmon Served with condiments, grilled toast, Crème Fraîche	14
Niçoise Salad Tuna, potatoes, anchovies, black olives, quail eggs, green salad, basil, oil	14
Sardines en Boîte Preserved sardines, grilled toast, bread, butter	18
Crab Salad Wild crab meat, avocado guacamole, Heirloom tomatoes	16
Egg Cocotte Parfait egg, pata negra ham sliced, mushrooms and bacon	17

Pâtés & Terrines

Terrine De Campagne Pork, Cognac, house seasoning	14
Pork Rillettes Slow cooked confit pork spread paté	14
Foie-Gras Pan-seared foie gras, served with roquette salad, grilled toast, passion fruit chutney	18
Duck Foie Gras French Terrine Southwestern French recipe using duck foie gras	24

Soups

Onion Soup Gratin Beef consommé with Gruyère cheese and croutons	8
Creamy Lobster Bisque	9

Tartares & Crudo

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

From the Grill

Served with potatoes & seasonal vegetables

Entrecôte (Galicia Ribeye) 300g	25
Black Angus Fillet Tenderloin (Brazil) 250g	24

To Share

2-3 people, served with potatoes & seasonal vegetables

Whole Chicken	32
Grilled Turbot	42
Black Angus Prime Rib (1kg, Portugal)	68

Signatures

Le Confit De Canard Duck leg confit, sautéed potatoes, duck jus	22
Clams Fettuccine Garlic, cilantro	22
Grilled Coast Octopus Black ink risotto, Bisque sauce	29

Couvert

House-made bread, marinated olives	2
------------------------------------	---

Pasta

Made with Fettuccine

Vegetables with Pesto Tomatoes, basil, garlic, pecorino cheese	16
Beef Ragoût Mushroom, bacon, parmesan cheese	18
Gambas Creamy sauce, tarragon	22

From the Land

Scarlett Burger Brioche, arugula, caramelized onion, tomato, cheese, bacon, blue cheese	18
Black Angus Bavette Steak (Ireland) Shallot confit sauce, served with french fries	24
Veal Cutlet (Netherlands) Mushroom sauce, mashed potatoes	25
Lamb Chop (Portugal) Seasonal vegetables and potatoes	34

From the Garden

Asparagus Grilled, basil, garlic	12
Cauliflower Grilled, vierge sauce	14
Vegetables Cassolette Grilled seasonal vegetables, served with Herbal sauce	16

From the Ocean

Portuguese Cod Fish Served with tomatoes and potatoes in Rosacea	24
Seafood Rice Mussels, prawns, cod cooked in rice with garlic and paprika	25
Whole Seabass Deboned Grilled wild seabass, served with tomatoes, olives, onions	29
Grilled Tiger Prawn Extra virgin oil dressing	33

Sides

French Fries	6
Creamy Spinach	
Seasonal Vegetables	
Truffled Mashed Potatoes	

