



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
f @scarlett_porto

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 Iberico Ham	16
24 months dried cured ham	
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 Rillette	

First Impressions

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

Pâtés & Terrines

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

Soups

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

Tartares & Crudo

Tuna Ceviche (S/L)	8 / 14
Soy sauce, ginger, passion-fruit, chili	
Sea Bass Ceviche	15
Olive oil, lime, passion fruit, 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

Served with potatoes & seasonal vegetables	
Entrecôte (Galicia Ribeye)	25
300g	
Black Angus Fillet Tenderloin (Brazil)	24
250g	

To Share

2-3 people, served with potatoes & seasonal vegetables	
Whole Chicken	40
Grilled Turbot	42
Black Angus Prime Rib (1kg, Portugal)	68

Signatures

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

Couvert

House-made bread, marinated olives	2
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Pasta

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

From the Land

Black Angus Bavette Steak (Ireland)	24
Shallot confit sauce, served with french fries	
Veal Cutlet (Netherlands)	25
Mushroom sauce, mashed potatoes	
Lamb Chop (Portugal)	34
Seasonal vegetables and potatoes	

From the Garden

Asparagus	12
Grilled, basil, garlic	
Cauliflower	14
Grilled, vierge sauce	
Vegetables Cassolette	16
Grilled seasonal vegetables, served with Herbal sauce	
Scarlett Burger	18
Brioche, arugula, caramelized onion, tomato, cheese, bacon, blue cheese	

From the Ocean

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

Sides

French Fries	6
Creamy Spinach	
Seasonal Vegetables	
Truffled Mashed Potatoes	

Ask
About Our
Specials