



Dinner

This menu is available since 1st June 2023

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

Charcuterie Platter 1 person	18
Charcuterie Platter 3 people	24
Cheese Platter 1 person	18
Cheese Platter 3 people	24
Pata Negra Iberico Ham 24 months dried cured ham	16
G-Board Choice of 3 cheeses & 3 charcuteries	28
Scarlett Board Choice of 5 cheeses, 5 charcuteries, 1 paté	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
Nicoise Salad Tuna, potatoes, anchovies, black olives, quail eggs, green salad, basil, oil	14
Crab Salad Wild crab meat, avocado guacamole, Heirloom tomatoes	16
Egg Cocotte Parfait egg, pata negra ham sliced, mushrooms and bacon	17
Sardines en Boîte Preserved sardines, grilled toast, bread, butter	18

Pâtés & Terrines

Terrine De Campagne Pork, Cognac, house seasoning	14
Pork Rillettes Slow cooked confit pork spread paté	14
Pan-seared Foie Gras Served with roquette salad, grilled toast	18

Soups

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

Tartares & Crudo

Tuna Ceviche Soy sauce, ginger, passion-fruit, chili	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	28

To Share

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

Whole Chicken	28
Black Angus Prime Rib (1kg, Portugal)	56

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

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

Vegetables Cassolette Grilled seasonal vegetables, served with Herbal sauce	16
Risotto of the Day	22

From the Ocean

Portuguese Cod Fish Served with tomatoes and potatoes in Rosacea	24
Seafood Rice Mussels, prawns, scallops in rice with garlic and paprika	25
Grilled Tiger Prawn Extra virgin oil dressing	33
Whole Seabass Deboned Grilled wild seabass, served with tomatoes, olives, onions	34

Sides

French Fries	6
Creamy Spinach	
Seasonal Vegetables	
Truffled Mashed Potatoes	

Prices are listed in Euros € and are inclusive of VAT. There is an optional 7% service charge.

Food Allergy: Should you have concerns about the following ingredients, related with food allergy, please ask a member of our team who will assist you. Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk (including lactose), Nuts, Celery, Mustard Sesame seeds, Sulphur dioxide, Lupin, Mollusc. Our menu dishes are prepared in environments that are not totally free from allergen ingredients. There is a potential risk of cross-contamination.

All food items may only be placed on the tables of this establishment after the customers have duly chosen all items they desire.