



## Dinner

Our menu is crafted with locally sourced ingredients, reflecting our commitment to supporting the community.

## Scarlett Brasserie & Wine Bar

R. de Avis 10, 4050-075 Porto, Portugal  
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## Open Daily

5pm-Late

scarlettporto@randblab.com

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## Portuguese Oysters

|           |    |
|-----------|----|
| 3 Pieces  | 8  |
| 6 Pieces  | 12 |
| 12 Pieces | 18 |

## Cheese & Charcuterie

|   |    |
|---|----|
| Charcuterie Platter 1 person                | 21 |
| Charcuterie Platter 3 people                | 28 |
| Cheese Platter 1 person                     | 22 |
| Cheese Platter 3 people                     | 24 |
| G-Board                                     | 32 |
| Choice of 3 cheeses & 3 charcuteries        |    |
| Scarlett Board                              | 38 |
| Choice of 5 cheeses, 5 charcuteries, 1 paté |    |

## First Impressions

|  |    |
|--|----|
| Sardines en Boîte  | 14 |
| Preserved sardines, grilled toast, bread, butter                             |    |
| Seasonal Salad   | 16 |
| Market selection   |    |
| Burrata  | 16 |
| Burrata cheese, candy tomato, basil, olive oil                               |    |
| Smoked Salmon  | 18 |
| Served with condiments, grilled toast, crème fraîche                         |    |
| Niçoise Salad  | 16 |
| Tuna, potatoes, anchovies, black olives, quail eggs, green salad, basil, oil |    |
| Chili Shrimp   | 14 |
| Shrimp, garlic and piri piri sauce   |    |
| Crab Mayo  | 22 |
| Wild crab, avocado guacamole, tomatoes                                       |    |
| Caesar Salad   | 16 |
| Romaine lettuce, bacon, parmesan, Caesar dressing, croutons                  |    |
| Add chicken, shrimp, or salmon   | +4 |

## Pâtés & Terrines

|   |    |
|---|----|
| Terrine de Campagne                         | 14 |
| Pork, Cognac, house seasoning               |    |
| Pork Rillettes                              | 16 |
| Slow cooked confit pork spread paté         |    |
| Chicken Liver Mousse                        | 18 |
| Served with toasts and condiments           |    |
| Pan-seared Foie Gras                        | 19 |
| Served with roquette salad, pumpkin chutney |    |

## Soups

|                                     |    |
|-------------------------------------|----|
| Creamy Lobster Bisque               | 10 |
| Creamy base velouté                 |    |
| Onion Soup Gratin                   | 12 |
| Beef consommé with gratinated bread |    |

## Tartares & Crudo

|  |    |
|--|----|
| Seabream Ceviche   | 16 |
| Olive oil, lime, cilantro, chili, served with crispy chip        |    |
| Sea Bass Ceviche   | 16 |
| Coconut milk, chili, avocado, lime, pommegranate                 |    |
| Salmon Tartare   | 18 |
| Lime, argan oil, smoked à la minute                              |    |
| Beef Tartare 'à la Montmartre'                                   | 27 |
| Hand-cut raw beef tenderloin, served with French fries and salad |    |

## From the Grill

Served with potatoes & seasonal vegetables

|                                 |    |
|---------------------------------|----|
| Striploin Black Angus (Brazil)  | 32 |
| 300g                            |    |
| Tenderloin Black Angus (Brazil) | 34 |
| 250g                            |    |
| Entrecôte (Portugal)            | 33 |
| 300g                            |    |

## To Share

2-3 people, served with potatoes & seasonal vegetables

|                      |                |
|----------------------|----------------|
| Whole Chicken        | 32             |
| Tomahawk Black Angus | (Market Price) |
| Portugal             |                |

## Signatures

|   |    |
|---|----|
| Grilled Coast Octopus                       | 32 |
| Black ink risotto, bisque sauce             |    |
| Le Confit De Canard                         | 28 |
| Duck leg confit, sautéed potatoes, duck jus |    |
| Iberico Pork Chop (Spain)                   | 29 |
| 300g  |    |
| Mashed potatoes, mushrooms sauce            |    |

## Couvert (Per Person) 4

House-made truffle smoked butter, crostinis, marinated olives

## Pastas

Made with Fettuccine

|  |    |
|--|----|
| Vegetables with Pesto                    | 18 |
| Tomatoes, basil, garlic, parmesan cheese |    |
| Carbonara                                | 18 |
| Cream, bacon, parmesan cheese            |    |
| Beef Ragoût                              | 19 |
| Mushroom, bacon, parmesan cheese         |    |
| Gambas                                   | 26 |
| Creamy lobster sauce                     |    |

## From the Land

|   |    |
|---|----|
| Scarlett Burger   | 21 |
| Brioche, arugula, caramelized onion, tomato, cheese, bacon, blue cheese |    |
| Lamb Chop (Portugal)  | 36 |
| Seasonal vegetables and potatoes  |    |

## From the Garden

|   |    |
|---|----|
| Vegetables Cassolette                                 | 16 |
| Grilled seasonal vegetables, served with herbal sauce |    |
| Mushrooms Risotto                                     | 24 |
| Wild Mushrooms, arugula                               |    |

## From the Ocean

|  |    |
|--|----|
| Portuguese Cod Fish                                | 26 |
| Served with tomatoes and potatoes in rosacea       |    |
| Seafood Rice                                       | 32 |
| Mussels, prawns, scallops with creamy rice         |    |
| Grilled Tiger Prawn                                | 34 |
| Creamy bisque sauce, served with risotto           |    |
| Whole Seabass Deboned                              | 34 |
| Grilled wild seabass, served with tomatoes, onions |    |

## Sides 8

|                          |
|--------------------------|
| French Fries             |
| Creamy Spinach           |
| Seasonal Vegetables      |
| Truffled Mashed Potatoes |

This menu is available since 1st June 2023

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.