



Dinner

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
@scarlett_portugal

Portuguese Oysters

3 Pieces	7
6 Pieces	11
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
G-Board	28
Choice of 3 cheeses & 3 charcuteries	
Scarlett Board	32
Choice of 5 cheeses, 5 charcuteries, 1 paté	

First Impressions

Seasonal Salad	12
Market selection	
Sardines en Boîte	12
Preserved sardines, grilled toast, bread, butter	
Caesar Salad	14
Romaine lettuce, bacon, Parmesan, Caesar dressing, croutons	
Add chicken, shrimp, or salmon	4
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	
Egg Cocotte	14
Parfait egg, Pata Negra ham shaved, mushrooms and bacon cream sauce	
Crab Mayo	16
Wild crab meat, avocado guacamole, tomatoes	

Pâtés & Terrines

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

Soups

Onion Soup Gratin	8
Beef consommé with gratinated bread	
Creamy Lobster Bisque	9
Creamy base velouté	

Tartares & Crudo

Seabream Ceviche	14
Olive oil, lime, cilantro, chili, served with crispy chip	
Sea Bass Ceviche	15
Coconut milk, chili, avocado, lime, pommegranate	
Salmon Tartare	16
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

Striploin Black Angus (Brazil)	27
300g	
Tenderloin Black Angus (Brazil)	28
250g	
Entrecôte (Portugal)	29
300g	

To Share

2-3 people, served with potatoes & seasonal vegetables

Whole Chicken	26
Tomahawk Black Angus	(Market Price)
Portugal	

Signatures

Le Confit De Canard	25
Duck leg confit, sautéed potatoes, duck jus	
Grilled Coast Octopus	25
Black ink risotto, Bisque sauce	
Iberico Pork Chop (Spain)	29
300g	
Mashed potatoes, mushrooms sauce	

Couvert (Per Person) 2.5

House-made truffle smoked butter, crostinis, marinated olives

Pastas

<i>Made with Fettuccine</i>	
Vegetables with Pesto	16
Tomatoes, basil, garlic, Parmesan cheese	
Carbonara	16
Cream, bacon, Parmesan cheese	
Beef Ragoût	18
Mushroom, bacon, parmesan cheese	
Gambas	22
Creamy lobster sauce	

From the Land

Scarlett Burger	18
Brioche, arugula, caramelized onion, tomato, cheese, bacon, blue cheese	
Lamb Chop (Portugal)	34
Seasonal vegetables and potatoes	

From the Garden

Vegetables Cassolette	14
Grilled seasonal vegetables, served with Herbal sauce	
Mushrooms Risotto	22
Wild Mushrooms, arugula	

From the Ocean

Portuguese Cod Fish	24
Served with tomatoes and potatoes in Rosacea	
Seafood Rice	26
Mussels, prawns, scallops with creamy rice	
Grilled Tiger Prawn	33
Creamy bisque sauce, served with risotto	
Whole Seabass Deboned	34
Grilled wild seabass, served with tomatoes, onions	

Sides 6

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.