

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 +351 932 101 833

Open Daily

5pm-Late

scarlettporto@randblab.com

② @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 Choice of 3 cheeses & 3 charcuteries	28
Scarlett Board Choice of 5 cheeses, 5 charcuteries, 1 paté	32

First Impressions

Sardines en Boîte Preserved sardines, grilled toast, bread, butter	12
Seasonal Salad Market selection	14
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
Chili Shrimp Shrimp, garlic and piri piri sauce	14
Crab Mayo Wild crab, avocado guacamole, tomatoes	16
Caesar Salad Romaine lettuce, bacon, parmesan, Caesar dressing, croutons	16
Add chicken, shrimp, or salmon	+4

Pâtés & Terrines

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

Soups

Creamy Lobster Bisque Creamy base velouté	9
Onion Soup Gratin Beef consommé with gratinated bread	10

Tartares & Crudo

Seabream Ceviche Olive oil, lime, cilantro, chili, served with crispy chip	16
Sea Bass Ceviche Coconut milk, chili, avocado, lime, pommegranate	16
Salmon Tartare Lime, argan oil, smoked à la minute	18
Beef Tartare 'à la Montmartre' Hand-cut raw beef tenderloin, served with French fries and salad	24

From the Grill

Served with potatoes & seasonal vege	etables
Striploin Black Angus (Brazil)	27
<mark>Tenderloin Black Angus (Brazil)</mark> 250g	28
Entrecôte (Portugal) 300g	29
To Share	
2-3 people, served with potatoes & se vegetables	easonal
Whole Chicken	26
Tomahawk Black Angus Portugal	(Market Price)
Signatures	
Crilled Coast Octobus	26

Couvert (Per Person)

Black ink risotto, bisque sauce

Iberico Pork Chop (Spain)

Mashed potatoes, mushrooms sauce

Le Confit De Canard

House-made truffle smoked butter, crostinis, marinated olives

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.

Pastas

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

From the Land

Scarlett Burger Brioche, arugula, caramelized onion, tomato, cheese, bacon, blue cheese	18
Lamb Chop (Portugal) Seasonal vegetables and potatoes	32

From the Garden

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

From the Ocean

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

Sides

French Fries

29

Creamy Spinach

Seasonal Vegetables

Truffled Mashed Potatoes