

Cozinha



pequeno almoço *breakfast*

Pão, scones, manteiga, fiambre, queijo, compotas caseiras, sumo natural, café/chá, leite e bolo caseiro

Bread, scones, butter, ham, cheese, homemade jam, natural juice, coffee/tea, milk and homemade cake
7.5 euros

[Ask me if you want something different!]



entradas *starters*

pão recheado com blend de queijo e azeitonas

bread filled with a cheese blend and olives
8 euros

pão recheado com blend de queijo e alheiras

bread filled with a cheese blend and Portuguese sausage
8 euros

mini-quiches de bacalhau

mini codfish quiche
5 euros (unid)

queijo brie com compota/mel

brie cheese with honey
9 euros

tábua de queijos/enchidos

cheese/portuguese sausage varieties
6 euros (2 pax)

tarteletes de alheira

mini Portuguese sausage tarteletes
6 euros (5 unid)



carnes *meat*

Lombo wellington c/paté de cogumelos

steak Wellington with mushrooms
12.5 euros

posta à mirandesa

grilled beef mirandesa
25 euros (2 pax)

lombelo recheado (alheira/ameixa)

pork meat stuffed with portuguese sausage/plums
22 euros (2 pax)

rosbife

roastbeef
12.5 euros

arroz de pato

Portuguese duck rice
17 euros (2pax)

francesinha
7 euros



sobremesas *deserts*

chiffon com frutos silvestres

chocolate cake with red fruits
3.5 euros

crumble de maçã

apple crumble
3.5 euros

mousse de chocolate

chocolate mousse
3.5 euros

doces conventuais

traditional monastery specialities
3.5 euros



bacalhau *cod*

com natas
with cream
8.5 euros

espiritual

soufflé with sliced carrots
11.5 euros

à zé do pipo

roast with potatoe puré
13.5 euros

à gomes de sá

with potatoes, onions, garlic, eggs slightly
toasted

11.5 euros

com broa

maiz bread crust, onions, jacked roasted
potatoes

11.5 euros

show cooking

cozinhe e prove comida
típica portuguesa

cook and taste real portuguese food
during your stay in Porto

encomendas *orders*

+ 351 916 630 510
personal delivery

portuguese food experience