

ROAST MENU JANTAR

DE SEGUNDA A SEXTA 18H30 - 22H30

SÁBADO E DOMINGO 12H30-15H00; 18H30-22H30

1

PARA COMEÇAR

- R** Os Croquetes do ROAST com Maionese de Piri-Piri _____ 4
- Bolinhos de Bacalhau _____ 4,5
- ♥ Pimentos Padrón com Flor de Sal _____ 7
- Salada de Grão de Bico com Lascas de Bacalhau _____ 6
- R** Asinhas de Frango com Molho Agri-doce _____ 6
- ♥ A Salada do ROAST _____ 5

2

PRINCIPAIS

- R** O Nosso Frango (com manteiga e limão ou "da casa" ou chermoula) ____ 11,5
com Batatas Fritas e Salada de Alface
- R** Perna de Pato Confitada com Puré de Aipo e Maçã Verde _____ 13,5
- R** Costelinha de Porco com Molho BBQ e Salada Coleslaw _____ 14
e batatas fritas
- Prego no Prato, à Portuguesa _____ 14
- Filete de Robalo com Cenouras Assadas _____ 14
- R** Bacalhau Confitado com Puré de Pimentos Assados _____ 15
- O Nosso Arroz de Cogumelos _____ 10

SOBREMESAS

- R** Abacaxi Assado com Especiarias _____ 3,5
- A Tarte de Chocolate da Chef Carla _____ 3,5
- O Nosso Tiramisu _____ 3,5

ROAST DINNER MENU

FROM MONDAY TO FRIDAY 6:30 - 10:30 PM

SATURDAY & SUNDAY 12:30-3:00 PM; 6:30-10:30 PM

1

TO START

- R** ROAST Croquettes with Piri-Piri Mayo _____ 4
- Cod Fritters _____ 4,5
- ♥** Padrón Peppers with Sea Salt _____ 7
- Chickpea Salad with Cod Flakes _____ 6
- R** Sweet & Sour Chicken Wings _____ 6
- ♥** ROAST Salad _____ 5

2

MAINS

- R** Our Roasted Chicken (lemon and butter, Roast Special, or chermoula) with French Fries and Green Salad _____ 11,5
- R** Duck Leg Confit with Celery and Green Apple Purée _____ 13,5
- R** Pork Ribs with BBQ Sauce, Coleslaw and French Fries _____ 14
- Grilled Steak with French Fries and Egg Portuguese Style _____ 14
- Seabass Filet with Roasted Carrots _____ 14
- R** Confit Cod with Roasted Pepper Purée _____ 15
- Our Mushroom Rice _____ 10

DESSERTS

- R** Roasted Spiced Pineapple _____ 3,5
- Chef Carla's Chocolate Tart _____ 3,5
- Our Tiramisu _____ 3,5



@roastporto



VEGETARIAN



ROTISSERIE

www.roastporto.pt

All prices are in euros and include VAT.
This establishment has a complaints book.

If you suffer from any allergies or intolerances, please inform the restaurant manager. No dish, food product, or beverage, including couvert, may be charged if it is not requested by the customer or if it is not used by the customer. A detailed allergen sheet is available upon request.