



## TAPISCO IS NOW OPEN IN PORTO

The table is a place of sharing par excellence, as already proven by Henrique Sá Pessoa at Tapisco in Lisbon since its opening in February 2017. Now, the chef, in partnership with the Multifood group, has taken the concept of sharing to Oporto, where he has just opened the second iteration of this restaurant.

At 165 Rua Mouzinho da Silveira, all of the chef's signature dishes that we have grown accustomed to in the capital are included... and many more. The menu has a northern twist and six new dishes, in addition to several replacements. "Our customers from Oporto who visited us in Lisbon asked me to open Tapisco in the city and, bearing that in mind, it didn't make sense to change the menu completely. The kitchen DNA is the same: the menu is identical, but we thought it made sense to offer dishes here like tripe, for example."

The big winner on this new menu is the "Coals" section, which has gained three new dishes: the Grilled Scarlet Shrimps with alioli and tomato salad (€29), Roast Octopus with roast potatoes (€18) and Posta Minhota Galega 300/400g (€23), in an ode to classic northern Portuguese dishes.

In the Pots & Pans section, the Squid Ink Paella with prawns, cuttlefish and alioli promises to win over northern palates, alongside the new Salt Cod Rice with tomato and coriander (€19) and PortoStyle Tripe (€17). The new dessert of Strawberries with olive oil cake and port wine sabayon (€6) is a fitting rival to Black Chocolate Mousse with olive oil and fleur de sel.

The famous La Bomba takes the name of the city that the restaurant calls home and the fried cuttlefish is served here in a sandwich with an irresistible coriander and lime mayonnaise. And the scrambled eggs are served with game sausage instead of asparagus.

The vermouth bar has been given a more prominent role – growing in brands and size and now occupies its own spot, away from the dining counter, at the entrance to the restaurant. Because the idea is to spread the Spanish vermouth culture into Porto, Tapisco has brought its well-known signature cocktails with it – Prince, Monarch and Majesty (all €10).

Housed in one of the busiest streets in the city, the restaurant occupies the ground floor of a rehabilitated building with lots of natural light, and is larger than its sibling in Lisbon. With 200m<sup>2</sup> of floor space, the establishment has 59 seats (9 at the dining counter).

In the words of Rui Sanches, from Multifood group, "After the great success in Lisbon we have decided to bring the Iberian experience of Tapisco to Oporto. This is a revivalist project that couples tradition with innovation and which, furthermore, pays homage to the local restaurant industry, which is as inviting as the city itself."

The kitchen, like its counterpart in Lisbon, is open plan and greets customers when they arrive. It was absolutely essential to include Tapisco's trademark image – the counter – in Porto. "L"-shaped, it offers a convivial option for those who prefer its charms. The cocktails and three unique tapas on the bar menu are great companions for those marking time for an available table in the waiting area, consisting of a high table with no stools.

In its retro style, inspired by the elegant look and feel of the restaurants and snack-bars of the 1950s to 70s, the restaurant features tailor-made brass fixtures and original details to compose the decor. All of the wooden chairs in the restaurant are by Olaio and from the 60s and have been reworked – in addition to being restored, they have been upholstered in olive green leather, just like the settees, to offer comfort. The three-dimensional tiles lining the high wainscot are in burgundy and contrast with the cream-coloured limestone of the table tops, shelves and counter.

For the time being, the restaurant has more restricted hours and is only open for dinner, during its soft opening, between 7pm and midnight.

**Tapisco**

Contacts: Rua Mouzinho da Silveira, 165,  
4050-421 Porto  
[tapisco@tapisco.pt](mailto:tapisco@tapisco.pt)  
222 080 783

Para mais informações contacte:

**AMUSE BOUCHE**

+351 211 314 103  
[geral@amuse-bouche.pt](mailto:geral@amuse-bouche.pt)