

HUB

OF THE URBAN BITES GASTROBAR

O Porto Palácio Hotel apresenta o primeiro Gastrobar na cidade do Porto: Hub Gastrobar um laboratório gastronómico de cozinha contemporânea que chega ao Porto para desafiar ao convívio e à partilha de pratos em ambiente home feeling.

Com produtos nacionais e ajustados a cada época do ano, Hub The Urban Bites Gastrobar, mostra a criatividade artística desconstruída na experiência da partilha. O Porto Palácio Hotel propõe diferentes conjugações de ingredientes para degustar a qualquer horário do dia (ou da noite) num Gastrobar com serviço informal e uma vasta selecção de vinhos portugueses a copo.

O HUB Gastrobar é ainda um espaço marcado pela presença de arte contemporânea e de uma considerável biblioteca para consulta permanente.

The Porto Palácio Hotel presents the first Gastrobar in the city of Porto: Hub Gastrobar, a gastronomic laboratory of contemporary cuisine that arrives in Porto to challenge conviviality and sharing dishes in a home feeling environment.

With national products adjusted to each season of the year, Hub The Urban Bites Gastrobar shows artistic creativity deconstructed in the experience of sharing. The Porto Palácio Hotel proposes different combinations of ingredients to enjoy at any time of the day (or night) in a Gastrobar with informal service and a wide selection of Portuguese wines by the glass.

HUB Gastrobar is also a space marked by the presence of contemporary art and a considerable library for permanent consultation.

food

GIN, VODKA & RUM 50ML

GIN

CÍTRICO E FRESCO
CITRUS AND FRESH

Tanqueray 10 €14

Beefeater €11

LEVE E FLORAL
LIGHT AND FLORAL

Hendricks €14

RICO EM SABOR / FLORAL
RICH IN FLAVOR / FLORAL

Bulldog €14

Sharish €14

Gin Mare €14

VODKA

Grey Goose €20

Zubrówka €10

Ketel One €15

TiTo's €14

RUM

Diplomático reserva €14

Havana Club 3 €13

Zacapa 23 €18

Barceló €13

Kraken €14

William Hinton 6 €15

TEQUILAS & WHISKY 50ML

TEQUILA

Don Julio Blanco €12

Olmecca Blanco €10

Corralejo Blanco €12

Corralejo Anejo €14

Corralejo Reposado €13

WHISKY

John Walker Black Label €12

John Walker Red Label €10

Cutty Sark €10

Famous Grouse €10

Jameson €10

Bushmills Black Bush €10

Caol Ila 12 €16

Talisker 10 €18

Auchentoshan Three Wood €20

Carhdu 12 €12

Macallan Double oak 12 €25

Oban 14 €20

Jack Daniel's €10

Makers Mark €11

Nikka from the barrel €12

drinks

AGUARDENTE, ARMAGNAC, CALVADOS, COGNAC, APERITIVOS & LICORES 50ML

AGUARDENTE NACIONAL (BRANDY)

Aguardente da lourinha XO DOC	€15
Ferreirinha	€22
Carvalho Ribeiro & Ferreira	€10
Adega Velha XO 12	€18

ARMAGNAC

Janneau	€16
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CALVADOS

Daran Fine	€10
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COGNAC

Remy Martin VSOP	€18
Remy Martin XO	€29
Courvoisier VSOP	€18
Hennessy XO	€32

APERITIFS

Martini Rosso	€8
Martini Bianco	€8
Martini Extra Dry	€8
Ricard	€10
Aperol	€11
Campari	€12
Italicus	€13

LICORES

LIQUEURS

Baileys	€10
Licor Beirão	€10
Disaronno	€10
Drambuie	€10
Limoncello	€10
Grand Marnier	€10
Jagermeister	€10
Tia Maria	€10
Kahlúa	€13

drinks

VINHOS

WINE

ESPUMANTES E CHAMPANHES

SPARKLING WINE AND CHAMPAGNES

2018 – Soalheiro Reserva Bruto – Vinhos Verdes
NV - A. Henriques Super Reserva Bruto – Bairrada
NV - Cattier Premier Cru Rosé - Champanhe, França



€14 - €55

€10 - €35

€20 - €75

VINHOS BRANCOS

WHITE WINE

Leves e Delicados (Light and Delicate)

2022 – Anselmo Mendes Contacto Alvarinho – Vinhos Verdes
2022 – Bulas – Douro
2021 – Quinta do Cidro Sauvignon Blanc – Douro



€10 - €40

€7 - €25

€9 - €36

Encorpados e Complexos (Full Bodied and Complex)

2021 – Flor de São José Reserva – Douro
2019 – Herdade da Calada Reserva – Alentejo

€13 - €55

€12 - €46

drinks

VINHOS

WINE

VINHOS ROSÉS

ROSES WINE

Leves e Delicados (Light and Delicate)

2021 – Soalheiro – Vinhos Verdes

Encorpados e Complexos (Full Bodied and Complex)

2019 – Quinta do Piloto Reserva – Península de Setúbal



€9 - €34

€10 - €40

VINHOS TINTOS

RED WINE

Leves e Delicados (Light and Delicate)

2022 – Bulas – Douro

2021 – Casa Cadaval Pinot Noir – Tejo

Encorpados e Complexos (Full Bodied and Complex)

2021 – Grainha Reserva - Douro

2019 – Trufa Negra – Douro

2017 – Cartuxa Reserva – Alentejo



€7 - €25

€10 - €40

€11 - €45

€14 - €60

€15 - €100

VINHOS DE SOBREMESA

DESSERT WINE



10y – Bulas Tawny – Douro

€11 - €42

20y – Bulas Tawny – Douro

€20 - €66

2017 – Graham's LBV – Douro

€11 - €35

2013 – Horácio Simões Bastardo -

€13 - €50

Península de Setúbal

drinks

CERVEJAS E CIDRAS

BEER & CIDER

CERVEJA

BEER

Super Bock 35cl	€7
Super Bock sem álcool 33cl Super Bock alcohol free	€6
Super Bock Abadia 33cl	€7
Super Bock Sout 33cl	€7
Super Bock 1927 Munich Drunkel 33cl	€7
Super Bock 1927 Bengal Amber Ipa 33cl	€10
Super Bock 1927 Japan Lagar 33cl	€26
Super Bock Coruja Amber Lager 33cl	€10
Super Bock Coruja IPA 33cl	€10
Heineken 25cl	€9
Chimay azul 33cl	€8
Chimay azul 75cl (para partilhar)	€8
Erdinger Dunkel 50cl	€8
Erdinger Weissbier 50cl	€7
Guinness Draught Stout 33cl	€7

CIDRA

CIDER

Somersby Maçã Somersby Apple	€6
Somersby Amora Somersby Blackberry	€6

ÁGUAS, REFRIGERANTES, SUMOS

WATER, SODAS, JUICES

ÁGUA

WATER

Castelo	€3
Pedras 25cl	€3
Pedras 75cl	€5
Pedras Limão 25cl	€4
Vitalis 37,5cl	€3
Vitalis 75cl	€7

REFRIGERANTES, SUMOS

SODAS, JUICES

Nordic	€5
Fever Tree	€7
Coca-Cola	€5
Coca-Cola Zero	€5
Compal	€4
Trina	€5
Fanta Laranja	€6
Sprite	€5
Ginger Ale	€5
Red Bull	€7

drinks

CHÁS E CAFETARIA

TEAS & COFFEE

CHÁS

TEA

Camomila	€5
Chamomile Early	€5
Grey	€5
Geisha blossom	€5
Grand jasmine	€5
Cidreira Lemon Balm	€5
Tília Linden tree	€5
Morrocan mint	€5
Red Africa	€5
Royal darjeeling	€5
Sencha	€5
Silver moon	€5
Vanilla bourbon	€5

CAFETARIA

COFFEE

Americano	€5
Expresso	€3,50
Pingo / Expresso Machiato	€3,50
Cappuccino	€5,50
Carioca de Limão Boiled water with lemon zest	€2,50
Descafeinado Decaf coffee	€3,50
Meia de leite White coffee	€5,50
Caffè Latte	€7

drinks

HUB BAR BITES

SOPAS SOUPS

^{24H} SOPA DO DIA €7
FRESH DAILY

OVOS EGGS

^{24H} OMELETA À ESCOLHA €8
(INCLUI 3 INGREDIENTES À ESCOLHA)
OMELETE OF YOUR CHOICE
(WITH 3 INGREDIENTS OF YOUR CHOICE)

INGREDIENTES DISPONÍVEIS:
Queijo, cebola, tomate, fiambre, cogumelos, gambas
AVAILABLE INGREDIENTS:
Cheese, onion, tomato, ham, mushrooms, prawns

EXTRAS €2,50
EXTRAS uni

SALADAS SALADS

SALADA CAESAR €15
CAESAR SALAD
Alface mista e fresca, frango
grelhado e tomate cereja,
grissinis e molho César
Mixed Lettuces & Fresh Her, Grilled
Chicken & Cherry Tomato, grissinis
and caesar sauce

SALADA DE TOMATE €13
E MOZZARELLA
TOMATO AND MOZZARELLA
SALAD

Queijo Mozzarella, tomate
e molho pesto
Mozzarella cheese, tomato
and pesto sauce

TOSTAS E SANDUICHES TOASTS & SANDWICHES

^{24H} TOSTA DE QUEIJO E FIAMBRE €10
COM BATATA CHIPS
CHEESE & HAM TOAST WITH
CHIPS

SANDUICHE DE SALMÃO €18
SALMON SANDWICH
Salmão fumado, pão pita, rúcula,
queijo de ervas, alcaparra e
molho de mostarda e mel
Smoked salmon, pita bread, arugula,
cream cheese with herbs, caper,
mustard and honey sauce

^{24H} SANDUICHE CLUB €14
SANDWICH CLUB
Frango grelhado, tomate, ovo e
bacon tostado em mistura de
alfaces envolta em maionese
Grilled Chicken, tomato, egg and
toasted bacon in lettuce mix with
mayonnaise

food

HUB BAR BITES

TOSTAS E SANDUICHES TOASTS & SANDWICHES

24H SANDUICHE CLUB VEGETARIANA **€12**
VEGETARIAN SANDWICH CLUB
Legumes grelhados, tomate,
ovo e pleurothus tostado em
mistura de alfaces
Grilled vegetables, tomato, egg and
toasted pleurothus in lettuce mix

24H HAMBÚRGER **€15,50**
HAMBURGER
Brioche, Black Angus, tomate,
alface, molho mexicano
e queijo gouda
Brioche, Black Angus, tomato, lettuce,
Mexican sauce and Gouda cheese

FRANCESINHA **€21**
FRANCESINHA
Bife do lombo, salsicha de
especiarias, queijo flamengo,
mortadela e fiambre
Sirloin steak, spicy sausage, sliced
Flemish cheese, mortadella and ham

24H BIFE EM BOLO DO CACO **€15**
STEAK SANDWICH IN BOLO
DO CACO BREAD
Bife do lombo, manteiga
de alho e queijo flamengo
Sirloin steak, garlic butter and
Flemish cheese

QUEIJOS E ENCHIDOS CHEESE AND SAUSAGE

SELEÇÃO DE QUEIJOS **€20**
E COMPOTAS PORTUGUESAS
PORTUGUESE SELCTION
OF CHEESE AND JAM'S
Tostas de pão, marmelada
e uvas frescas
Rusk bread, quince jam and fresh
grapes

SELEÇÃO DE ENCHIDOS **€22**
PORTUGUESES
SELECTION OF PORTUGUESE
SAUDAGES
Azeitonas, grissinis de tomate
seco e broa de Avintes
Olives, dried tomato grissini and the
famous dark bread "broa de Avintes"

food

HUB BAR BITES

PEIXE E CARNE FISH AND MEAT

24H SALMÃO €20
SALMON

Salmão braseado com sésamo em quinoa com legumes salteados e ervas finas

Braised salmon with sesame in quinoa with sautéed vegetables and fine herbs

NOVILHO €24
VEAL

Naco de novilho gratinado com queijo da serra em esmagado de batata envolto em cebolada, azeitona negra e tomate seco, molho da posta

Veal gratin with Serra cheese in crushed potato wrapped in onion, black olives and sun-dried tomatoes, steak sauce

24H Disponível 24 horas
Available 24 hours

VEGETARIANO VEGETARIAN

COUSCOUS €18
COUSCOUS

Couscous com estufado de legumes em beringela grelhada com balsâmico e ovo a baixa temperatura

Couscous with vegetable stew in grilled aubergine with balsamic and low temperature egg

SOBREMESAS DESSERTS

24H SELEÇÃO DE FRUTA LAMINADA €9
SELECTION OF MIXED SLICED
FRUIT

24H BROWNIE DE CHOCOLATE E €10
AVELÃ TOSTADA COM GELADO
DE BAUNILHA
CHOCOLATE AND TOASTED
HAZELNUT BROWNIE WITH
VANILLA ICE CREAM

24H BOLO DE LARANJA, CAMELO €12
SALGADO E CREME DE CAFÉ
ORANGE CAKE, SALTED
CAMEL AND COFFEE

Os nossos pratos podem conter vestígios de alergénios, tais como: Cereais com Glúten, Ovos, Leite (lactose), Peixe, Crustáceos, Amendoins, Soja, Aipo, Dióxido de Enxofre (sulfitos), Tremoços, Moluscos, Frutos de Casca Rija (Nozes), Sementes de Sésamo e Mostarda.

Our dishes may contain traces of allergens, such as: Cereals with Gluten, Eggs, Milk (lactose), Fish, Crustaceans, Peanuts, Soybeans, Celery, Sulfur Dioxide (sulfites), Lupines, Molluscs, Nuts (Walnuts), Sesame Seeds and Mustard.

Por favor, obtenha mais informações junto da nossa equipa
Please ask our team for more information

food

COCKTAILS CLÁSSICOS

CLASSIC COCKTAILS

NEGRONI

€14

Gin, Campari, vermute tinto
Gin , Campari, sweet vermouth

OLD FASHION

€14

Bourbon, açúcar, bitters
Bourbon, sugar, bitters

MANHATTAN

€12

Rye/bourbon whisky, vermute
tinto, bitters
Rye/bourbon whisky, sweet
vermouth, bitters

MOJITO

€13

Rum, lima, hortelã, açúcar, soda
Rum, lime, mint, sugar, soda

APEROL SPRITZ

€12

Aperol, espumante, soda
Aperol, sparkling wine, soda

DRY MARTINI

€12

Gin, vermute extra dry
Gin, dry vermouth

MOSKOW MULE

€14

Vodka, lima, ginger beer
Vodka, lime, ginger beer

drinks