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fact sheet · November 2026



photo: Paula Yubero

a plant-based tasting menu in Porto.

twenty-six seats in the Baixa. we work directly with the people who grow the food, and the menu follows them.

quick facts.

where	Rua Fernandes Tomás 345, 4000-216 Porto. Bolhão metro is a short walk.
when	every evening, 19h to 23h. last booking 21h30.
the room	twenty-six seats: 18 at tables, 8 at the window counter.
the menu	one plant-based tasting menu, four or six courses, about two hours. desserts are ordered separately; wine and non-alcoholic pairings.
opened	February 2023, in Porto's Baixa.
the chef	Monika Błoch, co-founder and executive chef.
founders	Monika Błoch, Snider Rodrigues and Julian Fernandes.
access	a removable ramp at the entrance. the toilet is not wheelchair accessible.

contact.

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press kit	venncanteen.com/press

the people.

Monika Błoch
co-founder and executive chef. leads the kitchen; menu development and the restaurant's culinary identity are her work.

Snider Rodrigues
co-founder, strategy and sourcing.

Julian Fernandes
co-founder, analytics.

recognition.

October 2026	360°Eat Guide, listed as a pioneer
August 2026	Sustainable Restaurant Association, case study and film
July 2026	We're Smart Green Guide 2026, four radishes
June 2026	Food Made Good Standard 2026, three stars
November 2025	Evasões, Jornal de Notícias
March 2025	Guia Repsol
October 2023	T Magazine, The New York Times

where the food comes from: venncanteen.com/provenance. photographs and logos at venncanteen.com/press; full-size files on request.

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