



### ***The Essence of the Douro on a Plate***

*Raiva was born as a tribute to the Douro and the village that gives it its name. More than just a restaurant, this space is the expression of the strength and authenticity of this region, where past and present intersect to create a unique gastronomic identity. Here, every detail reflects the respect for the land, traditions, and flavors that define this singular landscape.*

*My cuisine is a tribute to the territory, where local products serve as the starting point for a contemporary interpretation. With a career marked by experiences in Paris, Shanghai, and London, I bring a vision that combines technique and creativity, without ever losing touch with the roots. Each dish is born from the balance between memory and innovation, respecting the seasons and giving prominence to the best that the land and river have to offer. More than a meal, this menu offers a sensory journey through the Douro, with flavors that tell stories and emotions expressed in every detail.*

### ***Welcome to Raiva***

***Dárcio Henriques***  
***Executive Chef***

## ***TASTING MENU***

*Amuse bouche*  
*Couvert*  
*Asparagus*  
*Scallops*  
*Seabass*  
*Beef tenderloin*  
*Pre dessert*  
*Black gold*

***8 Course menu<sup>2,3</sup>***

***136 pp***

## ***VEGETARIAN TASTING MENU***

*Amuse bouche*  
*Couvert*  
*Asparagus*  
*Tortellini and peas*  
*Cabbage*  
*Courgette*  
*Pre dessert*  
*Black gold*

***8 Course menu<sup>1,2,3</sup>***

***96 pp***

## ***CHEF'S MENU***

*Amuse bouche*  
*Couvert*  
*Asparagus*  
*Seabass*  
*Beef tenderloin*  
*Black gold*

***6 Course menu<sup>2,3</sup>***

***106pp***

## ***PAIRING SUGGESTIONS***

<i>Non-alcoholic pairing</i>	<b><i>60pp</i></b>
<i>Premium pairing</i>	<b><i>70pp</i></b>
<i>Sommelier's choice pairing</i>	<b><i>110pp</i></b>
<i>Port wine pairing</i>	<b><i>130pp</i></b>

*The tasting menu is available until 9:30 pm.*

## TO START

<b>Mackerel and caviar</b> 🌱 🌱	26
<i>Cured mackerel, oscietra caviar and turnip</i>	
<b>Scallops and fermented tomatoes</b> 🌱 2	32
<i>Scallops, cherry tomatoes and bisque</i>	
<b>Cheese and pea tortellini</b> 🌱	20
<i>Terrincho DOP cheese</i>	
<b>Organic green asparagus</b> 🌱 1, 2, 3	24
<i>Wild mushrooms and parmesan</i>	

## MAIN COURSE

<b>Poached seabass and razor clam</b> 🌱 3	40
<i>Cauliflower purée and razor clam sauce</i>	
<b>Turbot with creamy seaweed rice</b> 2, 3	41
<i>Sea lettuce and Portuguese carolino rice</i>	
<b>Beef tenderloin</b> 🌱 3	34
<i>Mashed potatoes and spring onion</i>	
<b>Bisaro pork loin</b> 🌱 3	34
<i>Seasonal vegetables</i>	

## VEGETARIAN

<b>Tomato spaghetti</b> 🌱 1, 2, 3	19
<b>Grilled cabbage</b> 🌱 🌱 1, 3	19
<i>Kimchi emulsion</i>	
<b>Roasted courgette</b> 🌱 1, 2, 3	20
<i>Ajo blanco with almonds from the Douro and quinoa</i>	

## SIDES

<b>Ponte nova potato fries</b> 🌱 2	7
<b>Seasonal vegetables</b> 🌱 🌱	7
<b>Potato purée</b> 🌱 🌱	7
<b>Green salad</b> 🌱 🌱	7

## TO FINISH

<b>Black gold</b> 🌱	19
<i>Chocolate and hazelnut</i>	
<b>Romaria</b> 🌱	15
<i>Caramel, peanut and popcorn</i>	
<b>From the mountain</b> 🌱	15
<i>Eucalyptus honey, orange, and sheep's cheese</i>	
<b>Strawberry and rhubarb</b> 🌱 🌱	14
<i>White chocolate and red fruits</i>	
<b>Fruit</b> 🌱 🌱	14
<i>Selected seasonal fruit</i>	

- 1- Vegan option available  
 2- Gluten-free option available  
 3- Lactose-free option available  
 🌱 - Lactose-free  
 🌱 - Gluten-free  
 🌱 - Vegan  
 🌱 - Vegetarian

Bread, butter and olive oil at 6€ per person.

Water service 4,50€ per person.

For the best experience we suggest that reservations over 4 people will order from the same menu, à la carte or tasting menus.

No dish, product, or beverage, including the cover charge, can be billed if not requested by the customer or if it is rendered unused by them.

The prices above are in Euros. VAT included.

Some of the exposed and provided food may contain allergens.

Fish and meat from local sources/suppliers.

Sustainably certified fish.