



RAIVA – 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
Lobster
Seabass
Beef tenderloin
Pre dessert
Black gold*

8 Course menu^{2,3}

VEGETARIAN TASTING MENU

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

8 Course menu^{1,2,3}

CHEF'S MENU

*Amuse bouche
Couvert
Asparagus
Seabass
Beef tenderloin
Black gold*

6 Course menu^{2,3}

PAIRING SUGGESTIONS

*Non-alcoholic cocktail pairing
Premium pairing
Sommelier's choice pairing
Port wine pairing*

The tasting menu is available until 9.30 pm.

TO START

Mackerel and caviar 🌱 🌾
Cured mackerel, oscietra caviar, and turnip

Lobster and fermented tomatoes 🌾²
Blue lobster, cherry tomatoes, and bisque

Cheese and pea tortellini 🍴
Terrincho DOP cheese

Organic green asparagus 🍴^{1,2,3}
Wild mushrooms and parmesan

MAIN COURSE

Poached seabass and razor clam 🌾³
Cauliflower purée and razor clam sauce

Turbot with creamy seaweed rice^{2,3}
Sea lettuce and Portuguese carolino rice

Beef tenderloin 🌾³
Mashed potatoes and chives

Bisaro pork loin 🌾³
Mini seasonal vegetables

VEGETARIAN

Tomato spaghetti 🍴^{1,2,3}

Grilled cabbage 🍴 🌾^{1,3}
Kimchi emulsion

SIDES

Ponte nova potato fries 🍴²

Seasonal vegetables 🍴 🌾

Potato purée 🍴 🌾

Green salad 🍴 🌾

TO FINISH

Black gold 🍴
Chocolate and hazelnut

Romaria 🍴
Caramel, peanut and popcorn

Da serra 🍴
Eucalyptus honey, orange, and sheep's cheese

Strawberry and rhubarb 🍴²
White chocolate and red fruits

Fruit 🍴 🌾

Chef's cheese selection 🍴²

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 n.

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.