

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^{2,3}

VEGETARIAN TASTING MENU

Amuse bouche

Couvert

Asparagus

Tortellini and peas

Cabbage

Courgette

Pre dessert

Black gold

136 pp 8 Course menu 1, 2, 3

96 pp

CHEF'S MENU

Amuse bouche

Couvert

Asparagus

Seabass

Beef tenderloin

Black gold

6 Course menu^{2,3}

106pp

PAIRING SUGGESTIONS

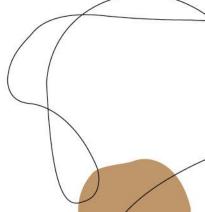
Non-alcoholic pairing 60pp
Premium pairing 70pp
Sommelier's choice pairing 110pp
Port wine pairing 130pp

TOSTART		TO FINISH
Mackerel and caviar ^⑧ ⑤ Cured mackerel, oscietra caviar and turnip	26	Black gold V 19 Chocolate and hazelnut
Scallops and fermented tomatoes © 2 Scallops, cherry tomatoes and bisque	32	Romaria V Caramel, peanut and popcorn
Cheese and pea tortellini ♥ Terrincho DOP cheese	20	From the mountain 7 15 Eucalyptus honey, orange, and sheep's cheese
Organic green asparagus \$\forall 1,2,3\$ Wild mushrooms and parmesan	24	Strawberry and rhubarb W & 14 White chocolate and red fruits
MAIN COURSE		Fruit ♥ ③ 14 Selected seasonal fruit
Poached seabass and razor clam ^(*) ³ Cauliflower purée and razor clam sauce	40	
Turbot with creamy seaweed rice ^{2, 3} Sea lettuce and Portuguese carolino rice	41	¹ - Vegan option available ² - Gluten-free option available
Beef tenderloin ^{® 3} Mashed potatoes and spring onion	34	3 - Lactose-free option available ① - Lactose-free ③ - Gluten-free ✓ - Vegan ✓ - Vegetarian
Bisaro pork loin (18)3 Seasonal vegetables	34	
VEGETARIAN		
Tomato spaghetti $\sqrt[4]{}^{1,2,3}$	19	
Grilled cabbage ♥ (3) _{1,3} Kimchi emulsion	19	
Roasted courgette 1.2.3	20	

SIDES

Ponte nova potato fries 💜 2	7
Seasonal vegetables 🐿 😩	7
Potato purée 🗸 🖲	7
Green salad ♥ ③	7

Ajo blanco with almonds from the Douro and quinoa



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, ala carte or tasting menus.

No dish, product, or beverage, including the cover charge, can be billed if not requested by then.

The prices above are in Euros. VAT included.

Some of the exposed and provided food may contained allergens.

Fish and meat from local sources/suppliers. Sustain