



### ***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***

*Dárcio Henriques*

### ***ROSEMARY MENU***

*Amuse bouche*  
*Couvert*  
*Onion soup*  
*Autumn duck*  
*Seabass and white bean*  
*Beef tenderloin*  
*Pre-dessert*  
*Black gold*

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

### ***EUCALYPTUS MENU***

*Amuse bouche*  
*Couvert*  
*Onion soup*  
*Terrincho cheese tortellini*  
*Celery tagliatelle*  
*Wild mushroom risotto*  
*Pre-dessert*  
*Black gold*

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

### ***CARQUEJA MENU***

*Amuse bouche*  
*Couvert*  
*Onion soup*  
*Seabass and white bean*  
*Beef tenderloin*  
*Black gold*

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

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

## TO START

**Onion soup** 🌱 🍴 1,3

Licorice and Douro dop almonds

**Autumn duck** 🌱 3

Mini beetroot, pickles and smoked duck

**Lobster and fermented tomatoes** 🌱 2

Blue lobster, cherry tomatoes and bisque

**Terrincho cheese tortellini** 4

Arouquese veal consommé, truffle and mushrooms

## MAIN COURSE

**Poached seabass** 2,3

White bean and chorizo purée

**Turbot and wild mushrooms** 3

Fish and truffle sauce

**Beef tenderloin** 🌱 3

Mashed potatoes and spring onion

**Bisaro pork loin** 🌱 3

Seasonal vegetables

## VEGETARIAN

**Celery tagliatelle** 🍴 1,2,3

Truffle and island cheese

**Roasted zucchini** 🍴 1,2,3

Ajo blanco with almonds from the Douro and quinoa

**Wild mushroom Risotto** 🍴 🌱 1,3

Portuguese organic rice

## SIDES

**Ponte nova potato fries** 🍴 2

**Seasonal vegetables** 🍴 🌱

**Potato purée** 🍴 🌱

**Green salad** 🍴 🌱

## TO FINISH

**Black gold**

Chocolate and hazelnut

**Romaria** 🍴

Caramel, peanut and popcorn

**Fig tart**

Fig leaf ice cream

**Strawberry and rhubarb** 🍴 🌱

White chocolate and red fruits

**Fruit** 🍴 🌱

Selected seasonal fruit

1 - Vegan option available

2 - Gluten-free option available

3 - Lactose-free option available

4 - Vegetarian option available

🍴 - Vegan

🌱 - Gluten-free

🍴 - Lactose-free

🍴 - 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.

Complaints book available.