

#### 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

Pario Henrioces

# **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>

### **TOSTART**

Onion soup 🕙 🗸 1,3

Licorice and Douro dop almonds

Autumn duck 🔮 3

Mini beetroot, pickles and smoked duck

Lobster and fermented tomatoes (b) 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 V<sub>1,2,3</sub>

Ajo blanco with almonds from the Douro and quinoa

Wild mushroom Risotto V 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

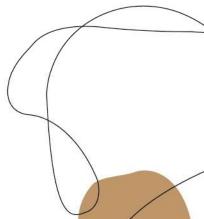
Strawberry and rhubarb 💆 🕃

White chocolate and red fruits

Fruit 🐿 🕃

Selected seasonal fruit

- <sup>1</sup>- Vegan option available
- <sup>2</sup> Gluten-free option available
- <sup>3</sup> Lactose-free option available
- <sup>4</sup> Vegetarian option available
- 🚺 Vegan
- **❸** Gluten-free
- 🕑 Lactose-free
- 🗸 Vegetarian



Bread, butter and olive of at 6€ per persor Water service 4,50€ per perso For the best experience we suggest that reservations over 4 pe will order from the same menu, à la carte or tasting No dish, product, or beverage, including the cover charge, can be b<mark>illed if not</mark> requ the customer or if it is rendered unused The prices above are in Euros. VA Some of the exposed and provided food may cont Fish and meat from local sou Sustaing