

RAIVA

EST.

DOURO41

2018

From the peaks of the Urbión mountains, where the Douro River springs, until meets the ocean in Porto there are 897 kilometers, where countless landscapes, flavors and cultures can be experienced. We want this menu to take you on a unique gastronomic journey, through these terraces, gorges, and plains.

What we do is fresh and seasonal, which is why our menus change daily with dinner. Alternatively, try the tasting menu and discover all the flavors that our menu has to offer, accompanied by a selection of wines from Bernardo, our sommelier.

My passion for cooking began when I was 13 as I discovered all the fresh produce and ingredients on my small family farm in Portugal.

I hope that you are able to experience some of these flavours and textures I came across growing up in the dishes on the menu today.

Honouring Portuguese heritage and provenance, with modern European creativity, our aim is to take you on a discovery of great flavours and food with a real story of Douro River, with a strong commitment to source locally produced ingredients.

Bom Appetite

Dárcio Henriques
Chef executivo

TASTING MENU

KM 48

Potimarron soup with noisette butter sabayon

With hazelnuts, chestnuts and croutons



KM 48

Crispy egg and wild mushrooms

Mushroom consome and smoked oil



KM 1

Poached Atlantic sea bass

Cauliflower purée and fish velouté

KM 48

Arouquesa rump steak and oxtail rice

With sautéed mine mushrooms

KM 168

Bitter orange roll from the Tua

With basil ice cream and hazelnut crumble

897 KMs

Cheese selection

Crackers and grapes

(€12 supplement)

4 course set menu

€85 per person with wines included

5 course tasting menu

€105 per person with wines included

The 5 Moments of the tasting menu are available until 9.30 pm.

VEGETARIAN TASTING MENU



KM 48

Potimarron soup with noisette butter sabayon

With hazelnuts, chestnuts and croutons

KM 48

Crispy egg and wild mushrooms

Mushroom consome and smoked oil

KM 1

Organic cauliflower from Verde Água Farm

Cauliflower purée and curry oil

KM 48

Organic zucchini risotto

With goat cheese

KM 168

Bitter orange roll from the Tua

With basil ice cream and hazelnut crumble

897 KMs

Cheese selection

Crackers and grapes

(€12 supplement)

4 course set menu

€75 per person with wines included

5 course tasting menu

€95 per person with wines included

The 5 Moments of the tasting menu are available until 9.30 pm.

TO START

- KM 48** 🍴 €12
Potimarron soup with noisette butter sabayon
With hazelnuts, chestnuts and croutons
- KM 48** 🍴 €12
Crispy egg and wild mushrooms
Mushroom consome and smoked oil
- KM 48** 🍴 €12
Heritage tomato salad
Beef tomato sorbet and croutons
- KM 213 – 325** €11
Spanish tortilla and smoked cod
With crème fraiche and black garlic purée and wasabi
- KM 397** €12
Quail and lentils DOP salad from Armunia
Bitter leafs salad, and quail jus aioli

TO FOLLOW

- KM 1** €25
Poached Atlantic sea bass
Cauliflower purée and fish velouté
- KM 293** €19.50
Deep fried octopus fillets with Mieza bean stew
With sweet potato and chards
- KM123** €23
Salmon and chard
With Dalva sparkling wine sauce and spinach
- KM 48** €23.50
Arouquesa rump steak and oxtail rice
With sautéed mine mushrooms
- KM 48** €28
Arouquesa beef tenderloin steak
With green potato purée, asparagus and Dalva Tawny sauce
- KM 41** €26
Lamb rack with garden herbs and pistachio crust
With parsnip pure and chervil roots
- KM 434** 🍴 €18
Organic zucchini risotto
With goat cheese
- Side dish** €7
Green summer salad
French fries
Sauteed mushrooms

TO FINISH

- KM 41** €10.50
The walnut
With Teixeira cake and caramelized walnuts
- KM 55** 🍴 €8
Raspberries lime and mint
With home made granola
- KM 168** €8.50
Bitter orange roll from the Tua
With basil ice cream and hazelnut crumble
- KM 227** €7.50
Tiramisu Xuxuzinho Douro almond
With celery and yuzu ice cream
- KM 41** €8
Blackberries in textures
With lavender from our garden
- 897 KMs** 👤 €18 👤 👤 €30
Cheese board
The best selection of cheeses from the Douro Valley, accompanied by homemade jams, grapes and fresh fruits.
Ask to see our cheese table.

🍴 Vegetarian

VAT included at legal rate. There is a Customer Complaints Book.
None dish, food or drink, including the couvert can be charged if it is not requested by the customer or it is unusable.
If you are allergic to any food products, please inform us.

Douro⁴¹
HOTEL & SPA

DISCOVERY HOTEL
MANAGEMENT