



À LA CARTE

M E N U

Our Restaurant Ribeira 17 has been carefully designed to supply the guest needs and is available from 12.30 pm to 2.30 pm and 7.30 pm to 10.30 pm.

It is located in a restored historic building where customers can find wall paintings from 17th century which report the customers back in time.

If you suffer from any allergy, please inform the waiter while he is placing the order.

Any dish, food product or beverage, including couvert, cannot be charged if not requested by the guest or if rendered useless by him.

Following our constant commitment with sustainability, most of our fresh products are brought to you from national producers, being our dishes prepared with local and sustainable ingredients.

WWW.CASAZOGBI.COM

RESTAURANT

RIBEIRA 17

12.30 p m - 2.30 p m | 7.30 p m - 10.30 p m

STARTERS

Couvert <i>Sourdough Bread, Vila Flor DOP olive oil and homemade flavored butter</i> 🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷	10,00€
Autumn Carpaccio with Chèvre <i>Thin slices of beetroot and pumpkin reveal a delicate combination of flavors and textures, enhanced by the creaminess and slight acidity of chèvre cheese.</i> 🍷🍷🍷	11,00€
Chestnut Velouté with Cured Ham Dust <i>A velouté chestnut cream evoking autumn flavors, balanced by the intensity and salty notes of powdered cured shoulder.</i> 🍷🍷🍷	13,00€
Land & Poultry Duo with Mustard and Orange notes <i>Classic and contemporary in perfect harmony, finished with a quail egg that adds richness and elegance.</i> 🍷🍷🍷🍷	18,00€
Portobello with Soy Protein <i>A light and aromatic dish that highlights vegetarian cuisine.</i> 🍷	19,00€

FISH

Creamy Octopus Rice <i>Comforting dish with a Portuguese soul. A rich, intense, and balanced creation celebrating the best of seafood cuisine.</i> 🍷🍷🍷	37,00€
Red Mullet “Caldeirada” (Portuguese-Style Fish Stew) <i>A dish combining tradition and refinement, highlighting the purity and freshness of the ingredients.</i> 🍷🍷🍷🍷	42,00€
Duo of Octopus and Codfish <i>Two classics of Portuguese cuisine elegantly reinterpreted, unit by sea.</i> 🍷🍷🍷	44,00€

MEAT

Slow-Cooked Veal Cheek <i>A rich and refined gastronomic experience, where technique and tradition meet to create a memorable moment in every bite.</i> 🍷🍷🍷	31,00€
Iberian Land: Pork, “Albeira” & Caramelized Onion <i>An elegant combination of confit pork belly, the freshness of Granny Smith apple, and the subtle sweetness of chutney.</i> 🍷🍷🍷🍷	38,00€
Autumn in Four Shades <i>Delicately confit duck, accompanied by the crisp freshness of celery and the subtle sweetness of apple and caramelized onion.</i> 🍷🍷🍷🍷	38,00€

PASTAS & RISOTTOS

Ravioli of Portuguese “Cozido” <i>An elegant reinterpretation of the classic Portuguese stew. A dish that combines comfort and sophistication in a single forkful.</i> 🍷🍷🍷	18,00€
Asparagus, Cherry Tomato & Pumpkin Risotto <i>A light, refined dish full of character, celebrating the simplicity and sophistication of vegetarian cuisine.</i> 🍷🍷🍷	19,00€
Linguini with Prawns <i>Al dente linguini delicately coated in a light sauce that enhances the freshness and succulence of the prawns.</i> 🍷🍷🍷🍷🍷	20,00€
Saffron & Oxtail Risotto <i>A creamy, aromatic risotto where saffron enhances color and flavor. A combination that merges tradition with contemporary technique.</i> 🍷🍷🍷	22,00€

VEGETARIAN

Soy Protein Cannelloni <i>Cannelloni filled with soy protein, wrapped in a delicate aromatic sauce and gratinated to perfection.</i> 🍷🍷🍷🍷🍷	17,00€
Seitan with vegetable jus, Textured Chickpeas & Crispy Binis <i>Artisanal seitan, where simplicity and technique meet in a light, nutritious, and elegant combination.</i> 🍷🍷🍷🍷🍷	22,00€

KID’S MENU

For children up to 10 years old

Spaghetti Bolognese 🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷	13,00€
Chicken Nuggets with chips and mayonnaise 🍷🍷🍷🍷🍷	15,00€

DESSERT

Fresh Sliced Fruit	13,00€
Egg Yolks, Sponge Cake with Ginger & Orange <i>A light and aromatic dessert where the sweetness of the yolks blends with the sponge cake texture.</i> 🍷🍷🍷🍷🍷	15,00€
Pear Oasis with Citrus Caviar <i>A light dessert, scented with white wine, that closes the meal with harmony and subtlety.</i> 🍷🍷🍷🍷🍷	17,00€
Artisanal New York Cookie with Vegan Ice Cream <i>A comforting, modern, and sophisticated dessert creating a blend of textures and flavors.</i> 🍷🍷🍷	17,00€
Deconstructed “Pastel de Nata” <i>A contemporary reinterpretation of an icon of Portuguese pastry.</i> 🍷🍷🍷🍷	19,00€

If you suffer from any allergies a technical sheet is available

