RIBEIRA 17 RESTAURANTE

À LA CARTE

MENU

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.

RESTAURANT

RIBEIRA 17

12.30PM-2.30PM | 7.30PM-10.30PM

STARTERS

Couvert 10,00€
Selection of breads, Casa das Oliveira organic extra virgin olive oil, homemade flavoured butter and olive tapenade

Vegetable Velouté 9,00€
Silky seasonal vegetable soup

Suckling Pig Croissant 15,00€
Artisanal croissant made with flaky puff pastry, filled with slow-roasted suckling pig, offering a delicate balance of richness, texture, and freshness

Sea Bass Carpaccio 21,00€
Delicate slices of sea bass, dressed with citrus, extra virgin olive oil, and fresh herbs, creating a harmonious balance of freshness and flavour

Portuguese Cheese & Charcuterie Board 23,00€
A selection of Portuguese cheeses and cured meats, served with seasonal accompaniments and artisanal bread

FISH

Cod Loin, Thyme-Infused Olive Oil Cauliflower Purée and Sautéed Spinach 37,00€
Cod loin gently confit in thyme-infused olive oil, served with silky cauliflower purée and sautéed spinach

Braised Octopus, Purple Sweet Potato, Baby Vegetables and Coriander Mayonnaise 40,00€
Braised octopus served with purple sweet potato, baby vegetables and coriander mayonnaise, combining contrasting textures and Mediterranean flavours

Sea Bass with Fine Herbs and Beurre Blanc, Aromatic Couscous 44,00€
Sea bass gently confit and served with aromatic couscous, fresh herbs, and beurre blanc, balancing richness with freshness

MEAT

Portuguese-Style Beef Steak 24,00€
A carefully selected cut of beef, seared to perfection and served with a rich, intensely flavoured sauce inspired by traditional Portuguese cuisine

Confit Chicken Supreme Vegetable Purée & Fine Herbs 28,00€
Confit chicken supreme served with a smooth vegetable purée, finished with fresh parsley and chives

Slow-Cooked Veal Cheek Potato Purée & Sautéed Spinach 34,00€
Veal cheek slow-cooked at a low temperature until exceptionally tender, served with potato purée and sautéed spinach

Sliced Sirloin Steak Creamy Mushroom Purée 38,00€
Tender sirloin steak, thinly sliced and served with creamy mushroom purée, combining depth of flavour with contrasting textures

RICE & PASTA

Linguine with Prawns, Bisque & Cherry Tomatoes 26,00€
Linguine coated in a rich and aromatic prawn bisque, finished with cherry tomatoes and delicate marine notes

Veal Risotto with Woodland Aromas 32,00€
Creamy Carnaroli risotto with tender veal, inspired by the earthy and aromatic flavours of the woodland

Octopus & Rice 38,00€
Octopus presented in different textures, accompanied by its rice in a contemporary interpretation of a traditional Portuguese-inspired dish

VEGETARIAN

Linguine Pomodoro 22,00€
Linguine with a carefully reduced tomato sauce, extra virgin olive oil and aromatic herbs

Vegan Mille-Feuille 24,00€
Delicate layers of seasonal vegetables, bringing together contrasting textures and flavours in an entirely plant-based composition

Mushroom Risotto 26,00€
Creamy Carnaroli risotto with a selection of mushrooms

KID'S MENU

For children up to 10 years old

Spaghetti Bolognese 15,00€

Chicken with French Fries & Mayonnaise 17,00€

DESSERT

Fresh Seasonal Fruit 11,00€
A selection of fresh seasonal fruit, delicately sliced and simply presented

Vegan Trilogy 12,00€
Three refined plant-based creations combining different textures, aromas and flavours for a delightful tasting experience

Pear in Various Textures 14,00€
Confit pear, crisp pear and delicate pear foam, creating an elegant interplay of textures and temperatures

Serra da Estrela Cheese, Pumpkin Jam & Artisan Toasts 12,00€
Creamy Serra da Estrela cheese served with pumpkin jam and artisan toasts, balancing intensity, sweetness and crunch

If you suffer from any allergies a technical sheet is available

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