





COUVERT 3,00

STARTERS

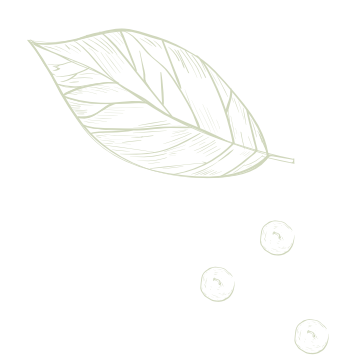
Soup of the Day 4,50

Burrata, Cherry Tomatoes and Mint Vinaigrette Salad 6,50

Braised Seabass, Dill, Radish, Wasabi
and Smoked Fish Broth 7,00

Cured Mackerel, Baby Vegetables “Escabeche” and Soy Air 7,00

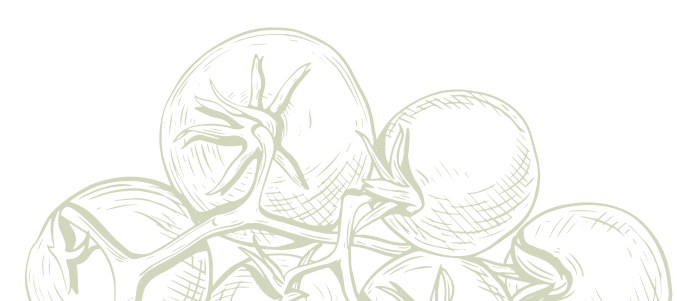
Steak Tartare, Home Made Toasts
and Semi Cured Egg Yolk 8,00



SALADS

Grandmother’s Style Octopus Salad 14,50

“Alheira” Roasted Bell Pepper Salad 15,50





FISH

Marinated Seabass Loin, Caramelized Cauliflower
and Dill Sauce 16,00

Fish of the Day Filet, Fondant Potato and Swiss Chard 16,50

Red Mullet, Broad beans, Peas, Chorizo and Pork Sauce 17,50

Fish and Seafood Rice 18,00

MEAT

Crispy Pork Belly, Caramelized Peaches
with Clam “Feijoada” 17,00

Lamb Rack, Pomegranate Purée, Figs and Bio Vegetables 18,50

Ox Tornado, Season Purées and Baby Vegetables 17,50

Matured Cowboy Steak with roasted Potatoes
and Salad 7,00 / 100gr (minimum of 800gr)





VEGETARIAN

Bell Pepper and Egg “Batatalhoda” 16,50

Goat’s Cheese Bruleé, Quince Paste, Sriracha
and Sweet Walnuts 15,00

PASTAS AND RISOTTOS

Saffron Risotto, Wild Mushrooms and Red Fruits Sauce 15,50

Spaguetti Nero, Garlic Prawns and “Seia” Cheese 14,50

DESSERTS

Laminated Fruits Selection 5,00

Honey Cheesecake, Lemon Curd and Edible Dirt 6,00

Egg Flan, Textures of Citrus and Port Wine Ice Cream 7,00

Chocolate and Coffee with Cinnamon Ice Cream 7,50

Portuguese Cheese Board, Homemade Jams
and Dried Fruits 10,00



Tasting Porto

Burrata, Cherry Tomatoes and Mint Vinaigrette Salad

Cured Mackerel, Baby Vegetables “Escabeche” and Soy Air

Fish and Seafood Rice

Crispy Pork Belly, Caramelized Peaches with Clam “Feijoada”

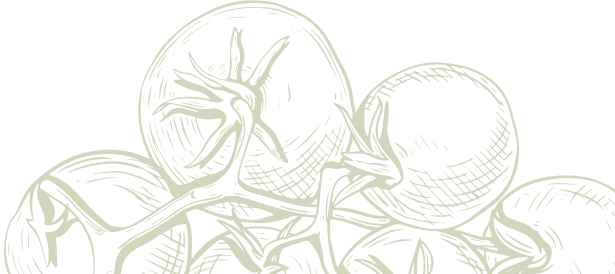
Lemon Sorbet

Egg Flan, Textures of Citrus and Port Wine Ice Cream

Chocolate and Coffee with Cinnamon Ice Cream

65,00 (Per person)

95,00 (Per person with wine paring)





ALLERGENS TABLE

	 GLUTEN	 CRUSTACEOS	 EGGS	 FISH	 PEANUT	 SOY	 MILK	 TREE NUTS	 CELERY	 MUSTARD	 SESAME	 SO ₂ SULPHUR DIOXID	 LUPINE	 CLAMS
Soup of the day	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☒	☐	☐
Burrata, Cherry Tomatoes...	☐	☐	☐	☐	☐	☒	☒	☒	☐	☒	☐	☒	☐	☐
Braised Seabass, Dill...	☐	☐	☐	☐	☐	☐	☒	☐	☐	☐	☐	☐	☐	☐
Cured Mackerel, Baby Vegetables...	☐	☐	☐	☐	☐	☒	☐	☐	☐	☐	☒	☒	☐	☐
Steak Tartare, Home Made...	☒	☐	☒	☐	☐	☒	☐	☐	☐	☒	☐	☒	☐	☐
Grandmother's Style Octopus...	☐	☐	☐	☐	☐	☒	☐	☐	☐	☐	☐	☐	☐	☐
"Alheira" Roasted Bell Pepper...	☒	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Bell Pepper and Egg...	☐	☐	☐	☐	☐	☐	☒	☐	☐	☐	☐	☐	☐	☐
Goat's Cheese Bruleé, Quince...	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Saffron Risotto, Wild Mushrooms...	☐	☐	☐	☐	☐	☐	☒	☐	☐	☐	☐	☒	☐	☐
Spaguetti Nero...	☐	☐	☐	☐	☐	☒	☒	☐	☐	☐	☐	☒	☐	☐
Crispy Pork Belly...	☐	☐	☐	☐	☐	☒	☐	☐	☐	☒	☐	☒	☐	☐
Lamb Rack, Pomegranate...	☒	☐	☒	☐	☐	☒	☒	☐	☐	☐	☐	☒	☐	☐
Ox Tornado, Season...	☐	☐	☐	☐	☐	☐	☒	☐	☐	☒	☐	☒	☐	☐
Matured Cowboy Steak...	☐	☐	☐	☐	☐	☐	☒	☐	☐	☐	☐	☐	☐	☐
Marinated Seabass Loin...	☐	☐	☐	☐	☐	☐	☒	☐	☐	☐	☐	☐	☐	☐
Fish of the Day Filet...	☐	☐	☒	☐	☐	☒	☒	☐	☐	☒	☐	☒	☐	☐
Red Mullet, Broad...	☐	☐	☐	☐	☐	☐	☒	☐	☐	☒	☐	☒	☐	☐
Fish and Seafood Rice	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☒
Laminated Fruits Selection	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Honey Cheesecake, Lemon...	☐	☐	☒	☐	☐	☐	☒	☐	☐	☐	☐	☐	☐	☐
Egg Flan, Textures...	☐	☐	☒	☐	☐	☐	☒	☐	☐	☐	☐	☒	☐	☐
Chocolate and Coffee...	☐	☐	☒	☐	☐	☐	☒	☐	☐	☐	☐	☐	☐	☐
Portuguese Cheese Board...	☒	☐	☐	☐	☐	☐	☒	☐	☐	☐	☐	☐	☐	☐

As it comes to food, there may be slight variations. The analyzes were performed on product type.
Cross contamination inside the restaurant can never be excluded.



VIVA
restaurante
PORTO



White Wine

Douro

Diálogo Branco 18,00

3 Bagos - Sauvignon Blanc 26,00

Duas Quintas Branco 32,00

Vallado Prima 22,00

Quinta da Pedra Escrita 30,00

Verde

Muros antigos – Alvarinho 23,00

Quinta de Santa Cristina Branco Escolha 16,00

Dão

Rótulo 20,00

Alentejo

Pousio Selection 18,00

Vicentino Branco 23,00



Red Wine

Douro

Diálogo Tinto 18,00

Quinta do Portal – Tinta Barroca 40,00

Duas Quintas Tinto 30,00

Redoma Tinto 56,00

Dão

Clandestino 25,00

Alentejo

Poliphonia Reserva 28,00

Pousio Selection Tinto 18,00

Óbidos

Página – Pinot Noir 25,00



Rose Wine

Quinta do Portal 19,00

Pousio Rosé Selection 18,00



Sparkling Wine

Espumante Mural Reserva Brut 17,00

Espumante Pousio Brut Nature 30,00

Espumante Real Companhia Velha Brut 50,00



Champagne

Drappier Carte d'Or Brut 95,00

Drappier Brut Nature 100,00





Selection of wines by the glass

White Wine

Diálogo Branco 5,00

3 Bagos Sauvignon Blanc 7,00

Quinta da Pedra Escrita 7,00

Muros Antigos Alvarinho 5,50

Rose Wine

Quinta do Portal 5,00

Pousio Selection 5,00

Red wine

Diálogo Tinto 5,00

Poliphonia Reserva 8,00

Página – Pinot Noir 8,00



Water

- Still Water (0,375 l) 2,00
- Still Water (0,75 l) 3,00
- Sparkling Water (0,25 l) 2,50
- Sparkling Water (0,75 l) 3,50

Soft Drinks

- Soft Drinks (0,20 l) 3,00
- Fizzy Soft Drinks (0,33 l) 3,00
- Fruit Juice (0,33 l) 3,00

Beer

- Draft (0,30 l) 3,00
- Draft (0,40 l) 4,00
- Draft (0,50 l) 5,00
- National Beer (Bottle 0,33 l) 3,50
- National Beer Stout (Bottle 0,33 l) 3,50
- Alcohol Free Beer (Bottle 0,33 l) 3,50
- IPA Beer (Bottle 0,33 l) 5,00
- Cider (Bottle 0,33 l) 4,00
- Imported Beer (Bottle 0,33 l) 5,00



Portos

Dry White (Glass) 5,00 / (Bottle) 30,00

Tawny (Glass) 5,00 / (Bottle) 30,00

Ruby (Glass) 5,00 / (Bottle) 30,00

LBV 2015 (Glass) 7,00 / (Bottle) 52,00

10 Anos (Glass) 10,00 / (Bottle) 80,00

20 Anos (Glass) 15,00 / (Bottle) 150,00

Coffee

Espresso 2,00

Decaf Espresso 2,00

Espresso Macchiato 2,00

Double Espresso 2,50

American Coffee 2,80

Coffee with Milk (Latte) 3,00

Cappuccino 3,50

Latte Macchiato 4,00

Hot Chocolate 4,50

