

• LUNCH MENU •

Monday to Friday . 12.30pm - 3pm

## Lunch with the Douro river in sight

Ask our staff member about our suggestions for today!



Choose one option:



FISH

or



MEAT

or



VEGETARIAN

Complete your meal with our starters and desserts available on our "la carte" menu.

13€ / person

Terms and Conditions: Lunch menu available Monday to Friday from 12.30pm to 3pm, excluding weekends and national holidays. Drink not included. Included VAT.



**Viva Porto** defines itself as a restaurant inspired by Portuguese cuisine, which carefully selects products from the region and the season, in an atmosphere of comfort and sharing.

Going back in time, we kept original techniques and flavors, always respecting the product and its origins. Along with this tradition, there's also new approaches and a more contemporary vision.

**A MENU THAT REFLECTS OUR LOVE FOR THE CUISINE,  
FOR WHAT IS PORTUGUESE.**

You can choose the “Chef’s Corner” or take the lead on this adventure and design your own experience.

*Enjoy!*



· TASTING MENU ·

## “Chef's Nook by Douro River”

The “Chef's Nook by Douro River” identifies itself as a journey through memories of what is ours, of what is Portuguese.

### CHEF'S WELCOME

We disembark towards our coastal area, from north to south, there are more than 800 kilometers of sea in mainland Portugal, and it is this sea that offers us fish and seafood with unique characteristics in the world.

### SHRIMP AND BANANA TACO

...

Known in times by the “bread of the tides”, the Codfish belongs to the Portuguese since the middle of 1500, when its discovery in the route of the Discoveries.

### CODFISH FILLET, EDAMAME AND SQUID STEW AND BIO CARROTS

...

In this moment, our journey takes you through the Alentejo plains, where this breed of Black Pig is reared in freedom, with a diet centered on natural resources.

### PORK LOIN, RED CABBAGE AND BRAISED VEGETABLES

...

Finally, we disembark in the North of Portugal where we find one of the most emblematic Portuguese convent sweets, Pudim Abade Priscos. The origin of this sweet, dates back to the nineteenth century, in Santiago de Priscos, Braga.

### ABADE DE PRISCOS PUDDING (TRADITIONAL EGG PUDDING), CITRUS AND GINGER

56€ / person



Wine pairing: 24€ / person

Conditions: Available for a minimum of 2 persons; Available only at Dinner service - from 7:00 pm to 9:30 pm. Included VAT.  
The choice of this menu requires the total consumption of the items it includes, the exchange of any item requires the Chef's approval.  
To this Menu, some elements of the menu “À la carte” can be added, being charged in full as an addition to the value of the menu.

## · COUVERT ·



Chef's Selection of Breads, Butters and Olives 3,5€

## · STARTERS ·

### *to entertain*

Low Temperature Egg, Potato Textures and Serrano Ham 12€

Ribs, Citrus and Sesame 12€

Burrata, Cherry Tomato, Cherry, and Hazelnut 13€

Seabass, Grapefruit and Mango Ceviche 14,50€

Shrimp and Banana Taco 14,50€

Traditional Cheese and Chacuterie Board 18€

## · FISH ·

### *treasures from our coast*

SEA BASS, SPARKLING SAUCE, AND SEASONAL VEGETABLES 23€

SHRIMP AND ROAST OCTOPUS RISOTTO 26€

BRAISED TUNA, FRESH LEAF, TOMATO AND VIOLET POTATO 24,50€

CODFISH FILLET, EDAMAME AND SQUID STEW AND BIO CARROTS 27€

## · MEAT ·

### *meadow secrets*

PORK LOIN, RED CABBAGE, AND BRAISED VEGETABLES 24,50€

FILLET OF GUINEA FOWL, TUPINAMBO, POTATOES AND BRAISED ASPARAGUS 25€

BEEF, RUSTIC POTATOES AND CREAMED SPROUTS 26,50€

MILK LAMB, RED LENTIL, PEA, AND DATE STEW 27€

## · VEGETARIAN ·

### *tasty alternatives*

POTATO GNOCCHI, ROASTED TOMATO SAUCE 17€

SPINACH, DRY TOMATO AND LIME RISOTTO 18€

## · DESSERTS ·

### *to spread sweetness*

Mango, Coconut and Basil 8€

Chocolate, Amaretto & Vanilla 9€

Almond Brulee, Coffee and Salted Caramel 9€

Abade de Priscos Pudding (traditional egg pudding), Citrus and Ginger 9€

## · KID'S MENU ·

### Starter

Vegetable Soup +

### Fish Option

GRILLED SEA BASS WITH VEGETABLES RICE

Or

### Meat Option

SPAGHETTI BOLOGNESE

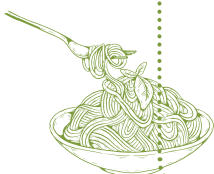
### Dessert

+ Ice Cream Scoop















13€\*

\* Conditions: Sale apply only to children aged 12 years old and under. Not sellable to adults. Items in this menu are not sold separately or a la carte.

If you suffer from intolerances and food allergies, please let us know before you order your food and drink if you want clarification about our ingredients. You can also consult allergen table at the end. None dish, food or drink, including the couvert can be charged if it is not requested by the client or it is unusable. Included VAT.



## · ALLERGENS TABLE ·

														
	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
STARTERS	Low Temperature Egg, Potato Textures and Serrano Ham	✓		✓										
	Traditional Cheese and Chacuterie Board	✓		✓			✓	✓						
	Ribs, Citrus and Sesame				✓	✓		✓	✓	✓	✓			
	Burrata, Cherry Tomato, Cherry, and Hazelnut	✓					✓	✓					✓	
	Shrimp and Banana Taco	✓	✓	✓				✓				✓		
	Seabass, Grapefruit and Mango Ceviche	✓			✓		✓	✓	✓					
VEGETARIAN	Potato Gnocchi, Roasted Tomato Sauce	✓		✓			✓	✓	✓					
	Spinach, Dry Tomato and Lime Risotto	✓					✓	✓	✓					
FISH	Sea Bass, Sparkling Sauce, and Seasonal Vegetables	✓			✓		✓		✓				✓	
	Shrimp and Roast Octopus Risotto	✓			✓		✓		✓			✓	✓	
	Braised Tuna, Fresh leaf, Tomato and Violet Potato	✓			✓								✓	
	Codfish Fillet, Edamame and Squid Stew and Bio Carrots	✓			✓				✓				✓	
MEAT	Pork Loin, Red Cabbage, and braised Vegetables						✓		✓				✓	
	Fillet of Guinea Fowl, Tupinambo, Potatoes and braised Asparagus	✓					✓		✓				✓	
	Beef, Rustic Potatoes and Creamed Sprouts						✓		✓				✓	
	Milk lamb, Red Lentil, Pea, and Date Stew						✓		✓				✓	
DESSERTS	Mango, Coconut and Basil	✓					✓	✓						
	Chocolate, Amaretto & Vanilla	✓		✓			✓	✓					✓	
	Almond Brulee, Coffee and Salted Caramel	✓		✓			✓	✓						
	Abade de Priscos Pudding (traditional egg pudding), Citrus and Ginger	✓		✓			✓	✓						
KID'S MENU	Vegetable Soup						✓							
	Grilled Sea Bass with Vegetables Rice	✓				✓		✓						
	Beef Bolognese with Spaghetti	✓			✓			✓					✓	
	Ice Cream Scoop	✓			✓			✓						

													
Glúten	Crustaceos	Eggs	Fish	Peanut	Soy	Milk	Tree Nuts	Celery	Mustard	Sesame	Clams	Sulphur Dioxide	Lupine

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