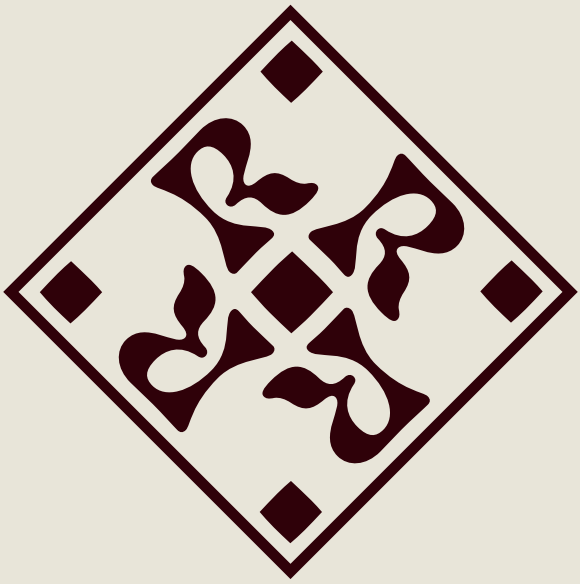
# HAPPY NEW YEAR

CHAMPAGNE WELCOME COCKTAIL
JANTAR HARMONIZADO
DJ & MÚSICA AO VIVO
BAR ABERTO
CEIA



Rib

**RESERVAS**
RIB Beef & Wine Porto - Praça da Ribeira, nº 1
rib.porto@pestana.com
+351 966 273 822

## GOLDEN START

*Champagne H. Blin Brut*

*Cocktail de assinatura RIB*

Carpaccio de vieira, maracujá e abacate

Carabineiro e milhos de coentros

Croquete de pato e chutney de laranja amarga

Brioche, cogumelos silvestres e pecorino

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## IN TO 2026

Pão rústico, focaccia de alecrim, manteiga de gordura de vaca, dip pimento assado

Tártaro de atum rabilho, avelã e rábano

*Pequenos Rebentos Alvarinho | Verde*

Ravioli de lavagante, miso e cebolete

*Pequenos Rebentos Alvarinho | Verde*

Robalo de mar, cevadinha de ostra e citronela

*Antão Vaz da Malhadinha Vinha da Peceguina | Branco |Alentejo*

Tornedó maturado ao Josper, gratin batata, espargos,
champanhe e trufa

*Quinta do Barriolo Menino Francisco Reserve | Tinto | Douro*

Framboesa, pistachio, cardamomo e chocolate branco

*Vinho do Porto Graham's 20 anos*

Se tiver alguma restrição alimentar, por favor informe-nos.

## GOLDEN START

*Champagne H. Blin Brut*

*Cocktail de assinatura RIB*

Carpaccio de vieira, maracujá e abacate

Carabineiro e milhos de coentros

Croquete de pato e chutney de laranja amarga

Brioche, cogumelos silvestres e pecorino

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## VEGGIE

Pão rústico, focaccia de alecrim, manteiga de gordura de vaca, dip pimento assado

Carpaccio de beterraba, vinagrete de tangerina e pistácio

*Pequenos Rebentos Alvarinho | Verde*

Tempura de cogumelos, quinoa e espargos

*Pequenos Rebentos Alvarinho | Verde*

Tofu, soja, húmus e grão de bico crocante

*Antão Vaz da Malhadinha Vinha da Peceguina | Branco |Alentejo*

Cevadinha de shitake, trufa e sésamo

*Quinta do Barriolo Menino Francisco Reserve | Tinto | Douro*

Framboesa, pistachio, cardamomo e chocolate branco

*Vinho do Porto Graham's 20 anos*

Se tiver alguma restrição alimentar, por favor informe-nos.

## OPEN BAR

*RIB Signature Cocktail*

*Gin*

*Whisky*

*Vodka*

*Rum*

*Cerveja*

*Seleção de vinhos RIB*

## CEIA

Croquetes de carne, maionese de alho negro e paprika fumada

Hambúrguer de novilho maturado, compota de bacon, cheddar e relish

Bao de bochecha de vaca bt e aioli

# KIDS

Pão rústico, focaccia de alecrim, manteiga de gordura de vaca, dip pimento assado

Croquetes de carne com maionese de pickles

Creme de couve-flor

Robalo ao vapor, arroz de açafrão, cogumelos silvestres

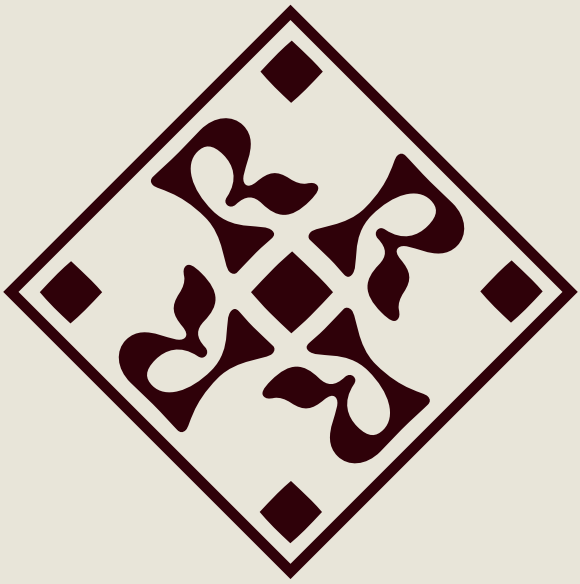
Lombo de novilho, batata palito e espargos

Bolo de 72% de cacau, gelado de baunilha e crocante de chocolate

Se tiver alguma restrição alimentar, por favor informe-nos.

# HAPPY NEW YEAR

CHAMPAGNE WELCOME COCKTAIL
DINNER & WINE PARING
DJ & LIVE MUSIC
OPEN BAR
SUPPER



Rib

**BOOKINGS**
RIB Beef & Wine Porto - Praça da Ribeira, nº 1
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## GOLDEN START

*Champagne H. Blin Brut*

*Signature cocktail*

Scallop carpaccio, passion fruit and avocado

Scarlet prawn and cornmeal with coriander

Duck croquette, bitter orange chutney

Brioche, wild mushrooms and pecorino

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## IN TO 2026

Rustic bread, rosemary focaccia, beef fat butter, and roasted pepper dip

Bluefin tuna tartare, hazelnut and horseradish

*Pequenos Rebentos Alvarinho | Verde*

Lobster ravioli, miso and chives

*Pequenos Rebentos Alvarinho | Verde*

Sea Bass, pearl barley, oyster and lemongrass

*Antão Vaz da Malhadinha Vinha da Peceguina | White wine |Alentejo*

Josper-grilled dry aged beef tenderloin, potato gratin, asparagus, champagne and truffle

*Quinta do Barriolo Menino Francisco Reserve | Red wine | Douro*

Raspberry, pistachio, cardamom and white chocolate

*Graham's 20 Year Old Tawny Port*

If you have any food restrictions, please let us know.

## GOLDEN START

*Champagne H. Blin Brut*

*Signature cocktail*

Scallop carpaccio, passion fruit and avocado

Scarlet prawn and cornmeal with coriander

Duck croquette, bitter orange chutney

Brioche, wild mushrooms and pecorino

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## VEGGIE

Rustic bread, rosemary focaccia, beef fat butter, and roasted pepper dip

Beetroot carpaccio with tangerine vinaigrette and pistachio

*Pequenos Rebentos Alvarinho | Verde*

Mushroom tempura with quinoa and asparagus

*Pequenos Rebentos Alvarinho | Verde*

Tofu, soy sauce, hummus and crispy chickpeas

*Antão Vaz da Malhadinha Vinha da Peceguina | White wine |Alentejo*

Pearl barley with shiitake mushrooms, truffle and sesame

*Quinta do Barriolo Menino Francisco Reserve | Red wine | Douro*

Raspberry, pistachio, cardamom and white chocolate

*Graham's 20 Year Old Tawny Port*

If you have any food restrictions, please let us know.

## OPEN BAR

*RIB Signature Cocktail*

*Gin*

*Whisky*

*Vodka*

*Rum*

*Beer*

*RIB Wine Selection*

## SUPPER

Beef croquettes, black garlic and smoked paprika mayonnaise

Dry aged beef burger, bacon jam, cheddar and relish

Slow cooked beef cheek bao, aioli sauce

# KIDS

Rustic bread, rosemary focaccia, beef fat butter, and roasted pepper dip

Handmade meat croquettes with pickle mayonnaise

Cauliflower cream soup

Steamed sea bass with saffron rice and wild mushrooms

Beef tenderloin, shoestring potatoes and asparagus

72% dark chocolate cake, vanilla ice cream and chocolate crisp

If you have any food restrictions, please let us know.