



COUVERT

BREAD UNIT
OLIVES
FLAVORED BUTTER
TUNA PATÉ OLIVE
OIL WITH BALSAMIC REDUCTION
CHEESE
COUVERT OF THE DAY

SOUP

CREAM OF VEGETABLE
FISH SOUP "RIBEIRA"
SEAFOOD CREAM

**STARTERS
&
APPETIZERS**

MELON WITH HAM
NATURAL COCKLES
CLAMS "BOLHÃO PATO"
MUSSELS WITH PORTUGUESE SAUCE
GARLIC SHRIMPS
RAZOR CLAMS "BULHÃO PATO"
OYSTERS (6 units)
CRAB SHELL
MEDIUM TIGER PRAWNS GRILLED
CARABINEIROS WITH GARLIC AND OLIVE OIL
TUNA TARTAR
STONE BASS CEVICHE
SMOKED HAM VARANEGRA
RICE SOUP WITH CLAMS
BIVALVES "XERÉM"
TIBORNA DE MUXAMA
SPICY OCTOPUS TACO
HOMEMADE CUTTLEFISH BALLS 2 UNIT
ALVARGIA SQUID 4 UNIT
"ALIMADO" MACKEREL
STRIPS OF CUTTLEFISH
COD FISH SALAD
MUSHROOM "BOLHÃO PATO"



Dear Client,

In our restaurant, we honor the seasonality and unpredictability of fishing, bringing our customers a varied selection of fresh fish every day. However, due to the nature of the sea, we cannot guarantee the availability of all species at all times. We appreciate our customers' understanding as we work with what the sea offers us daily to create unique and fresh gastronomic experiences!

THE ENTIRE TEAM IS AVAILABLE TO RECOMMEND THE BEST FISH FOR
YOUR TABLE!

**FRESH
FISH**

FROM THE SEA
TO
aRibeira

SARDINE/ MACKEREL
BLUEFISH
THICKLIP GREY MULLET/ATLANTIC BONITO
SQUID / CUTTLEFISH
TURBOT
SOLE
GOLDEM BREAM/ SEA BASS
RED SNAPPER
SILVER BREAM
ZEBRA SEABREAM
RED MULLET
COMMON PANDORA
BLACK SPOT SEA BREAM
BRILL
JONH DORY
SCORPION
RED BREAM
ALFONSINO
WRECKFISH STEAK
FISH STEAK
(GROUPER, RED SNAPPER/STONEBASS)
FISH IN THE OVEN IN A SEA SALT CRUST

GRILLED | COOKED | FRIED | | SALAD | AÇORDA | BOILED POTATOES



SEAFOOD

FROM THE SEA
TO
afRibeira

GRILLED GIANT TIGER PRAWNS

SMALL SHRIMP

PRAWN FROM THE COAST

CARABINEIROS PRAWNS

NATURAL CRAB (mín. 35 min.)

LOBSTER

BLUE LOBSTER

SEAFOOD ALVOR

(±100gr clams, 100gr cockles, 100gr mussels, 100gr razor clams, 100gr small shrimp, 100gr prawn from the coast, 2 medium tiger prawns, 2 oysters, 1 shell crab and toasts)

SEAFOOD RIBEIRA

(±100gr clams, 100gr cockles, 100gr mussels, 100gr razor clams, 100gr small shrimp, 100gr prawn from the coast, 2 medium tiger prawns, 2 oysters, ± 500gr lobster and toasts)

SIGNATURE DISH

TIGER PRAWNS "RIBEIRA"

(garlic tiger prawns with rice and mixed salad selection)

PRAWNS AND SHELLFISH SPAGHETTI

CODFISH WITH ONIONS

CODFISH "RIBEIRA"

(flakes of salted codfish confit in a cornbread crust and on a bed of chickpea purée and turnip greens)

FRESH CODFISH FROM THE ATLANTIC

(bed of smoked cauliflower puree and breadcrumbs)

OCTOPUS "LAGAREIRO"

OCTOPUS "RIBEIRA"

(octopus stew with sweet potato and croutons)

ALGARVE-STYLE TUNA STEAK

PRAWNS "AÇORDA"

MONCKFISH BACON AND SHRIMP SKEWER

STONEBASS WITH FRIED BIVALVE XEREM

LOBSTER WITH SALAD, EGG AND HOMEMADE FRIES



**POTS &
CATAPLANAS**

(2 people)

MONKFISH CATAPLANA
SEAFOOD CATAPLANA
SEAFOOD RICE
LOBSTER/ BLUE LOBSTER RICE
WILD FISH HOOK CITRUS RICE
RED SNAPPER/ GROUPER PASTA STEW
MONKFISH AND BIVALVE RICE
FISH HOOK RICE
FISH HOOK STEW
RED SNAPPER/ GROUPER RICE SOUP

With the exception of Caldeirada, all specialties have prawns and bivalves.
(dishes are made on the hour, as such there is a minimum 35 minute wait)

MEAT

IBERIAN PORK SKEWER
ENTRECÔTE ANGUS *grain feed*
DUCK MAGRET
(Truffled celery puree and mini vegetables)
LOW-TEMPERATURE COOKED PORK CHEEK
(mashed potatoes and mini vegetables)

VEGETARIAN

MUSHROOM RISOTTO
VEGETABLE RISOTTO
PEAS WITH EGGS POACHED

KIDS

SPAGHETTI BOLOGNESE
FISH STEAK

**SIDE
DISHES**

FRENCH FRIES
BAKED POTATO
RICE
CORIANDER RICE
GREEN VEGETABLE RICE
VEGETABLES
AÇORDA
TOMATO SALAD
SELECTION OF WILE SALAD
ALGARVE SALAD