

# DOURO

BY PAULO ANDRÉ

## Menu

Originally from Vila do Conde, I grew up between the sea and the deep-rooted traditions of a land with a strong identity.

My close connection to tradition and local produce has shaped, from early on, my vision of cuisine as an expression of elegance, precision, and a true sense of place. My path has been forged with dedication and exacting standards.

In 2021, I launched my own authorial project with the opening of Rio, recognised with a Bib Gourmand distinction by the Michelin Guide.

In 2025, Douro was born, in the heart of Porto a space where I continue to explore a cuisine that honours the product, technique, and sensory experience.

I believe in a cuisine that is precise, contemporary, and grounded where each dish tells a story with depth, detail, and intention.

*Paulo André*

### Bread Service

Naturally leavened bread, organic Douro olive oil,  
roasted tomato butter — €6 / person

### Starters

Scallops, cauliflower and toasted hazelnuts — €17

Beef tenderloin tartare, Cabernet Sauvignon reduction, cured egg yolk — €17

Slow-cooked egg, Valpaços sausage, straw potatoes, pork crackling — €14

### Main Courses

Sea bass, clam and prawn rice, trout roe — €29

Corvina, kizaca greens and crispy cabbage — €27

Tuna, carrot, endive and ponzu sauce — €27

Duck, carrot and caramelised miso — €25

Veal, rustic potato and foie gras — €35

Wild mushroom risotto, island cheese crisp — €22 🍷

### Desserts

Three textures of fresh raspberry — €14

Sweet corn with warm spices — €17

Guinness cake, honeycomb, salted caramel ice cream — €12

Special selection of artisanal cheeses — €24