



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, in Vila do Conde, which that same year was distinguished by the Portugal & Spain Michelin Guide, a recognition it has proudly retained to this day.

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

SOURDOUGH BREAD, ORGANIC DOURO OLIVE OIL,
ROASTED TOMATO BUTTER — €6 / PER PERSON

STARTERS

~~~~ FISH SOUP FROM MY CHILDHOOD — €8

~~~~ SARDINE, TOMATO, SWEET PEPPER — €14

◆ BEEF LOIN TARTARE, CABERNET SAUVIGNON BALSAMIC, CURED EGG YOLK — €17

◆ SLOW-COOKED EGG, VALPAÇOS ALHEIRA SAUSAGE, MATCHSTICK POTATOES, PORK CRACKLING — €14

MAIN COURSES

◆ SEA BASS, CLAM AND PRAWN RICE, TROUT ROE — €29

~~~~ SKATE AND CALDO VERDE BROTH — €26

~~~~ TUNA, CARROT, ENDIVE AND PONZU SAUCE — €25

DUCK, PUMPKIN PURÉE, CARAMELIZED SHALLOT — €24

◆ VEAL, POTATO AND TRUFFLE — €35

BLACK PORK NECK, POTATO AND CELERIAC — €25

WILD MUSHROOM RISOTTO, CHEESE TUILE — €22

CHILDREN'S MENU (UNTIL 12 YEARS OLD)

SOUP | MAINCOURSE | ICE CREAM - 25 €

DESSERTS

◆ THREE TEXTURES OF FRESH RASPBERRY — €14

~~~~ ROMEO AND JULIET — €14

SPECIAL SELECTION OF ARTISANAL CHEESES — €24

### TASTING MENUS

◆ CLASSIC TASTING MENU — €90

WINE PAIRING — €55

~~~~ TRADITION TASTING MENU — €90

WINE PAIRING — €45

Info& Reservations:

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