

# RABELOS

## CAIS DE GAIA

*Decree-Law No. 10/2015 of 16-01-2015 Article 135 "No dish, food product, or drink, including the couvert, can be charged if it is not requested by the customer or if it is rendered unusable by them."*

*Although we offer gluten-free options, our kitchen is not an exclusively gluten-free facility and cross-contamination may occur.*



*Rabelos is inspired by the history of the Douro and the **traditional** rabelo boats, once used to transport wine. Born from Enrique Vieira's passion for the Douro, its people, and **viticulture**, the space carries a legacy that is now continued by Hugo Domingues, who combines **tradition** and **modernity**. The menu celebrates **Portuguese cuisine** through authentic flavors that reflect the soul of the country.*

*Welcome aboard. Let yourselves be carried away.*
*Enrique Vieira / Hugo Domingues*

# STARTERS

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|---|---|
| Couvert | €7.50 |
| Baked brie cheese with honey and almonds | €16.50 |
| Mixed board with fruits | €24.50 |
| Bread basket | €3.75 |
| Gluten-free bread basket | €3.75 |
| Olives | €2.50 |
| Clams à Bulhão Pato | €19.50 |
| Bruschetta | €9.75 |
| Garlic prawns | €18.50 |
| Codfish cake | €2.50 |
| Soup | €3.90 |

# SPECIALTIES

**Paella de Marisco com camarão tigre (2 people).....€45.00**
**Paella de Marisco com camarão tigre.....€17.50**

**Sea Rice (2 or 3 People).....€39.00**
**Accompanied by Shrimp and Clams**

**Alaska Fish.....€19.50**
**Hake loin over smooth mashed potatoes,**
**vegetables and shrimp, gratinated with parmesan cheese**

**Earth and Fire Risotto (2 People).....€49.50**
**Truffled Portobello mushroom risotto with sliced steak aged for 21 days**

**Mare et Aridam (2 or 3 People).....€49.50**
**Sautéed seafood accompanied by grilled sirloin steak strips**
**served on a bed of fries**
**Preparation time: 35 minutes**

# MEATS

**Francesinha**.....**€16.50**
***Traditional local sandwich with steak, ham, sausage, and chorizo topped with cheese and sauce***

**Tagliata (2 People)**.....**€39.50**
**Sliced meat on a bed of arugula, cherry tomatoes, and Parmesan flakes, served with fries**

**Naco à Rabelos**.....**€19.50**
**Alcatra steak served with mashed potatoes, vegetables, Port wine reduction, and almonds**

**Oven-roasted veal served with smashed potatoes and vegetables**.....**€17.50**

**Oven-roasted veal. (2 people)**.....**€35.00**
**Served with smashed potatoes and vegetables**

# FISH

**Alaska**.....**€19.50**
*Hake loin with mashed potatoes, vegetables, shrimp, and gratin sauce*

**Grilled Sea Bass**.....**€19.50**
*Served with vegetables and smashed potatoes*

**Grilled Salmon**.....**€19.50**
*Served with boiled potatoes, vegetables, and house sauce.*

**Sea Tiger Raft (2 or 3 people)**.....**€59.50**
*Seafood platter on a bed of boiled potatoes with tiger shrimp and hake.*

**Cod with Cornbread**.....**€24.50**
*Cod on a bed of onions with a cornbread crust*

**Cod with Cornbread (1200 Gr)**.....**€49.50**
*Cod on a bed of onions with a cornbread crust*

**Cod à Brás**.....**€18.50**
*Shredded cod with straw potatoes and eggs*

**Cod à Alma Cremosa**.....**€18.50**
*Cod with Cream Gratin*

# PASTA AND RISOTTOS

***Fideiguá*.....19.50€**
***Seafood pasta***

***Raviolis*.....16.50€**
***Ricotta and spinach ravioli served with arugula, tomato sauce, and Parmesan cheese***

GLUTEN FREE **Portobello Mushroom Risotto.....€18.50**

GLUTEN FREE **Hake Risotto.....€19.50**
***Lemon Hake Fillet***

# SALADS

***April in Paris*** ..... **€17.50**
*Mix of lettuce and arugula with goat cheese, parmesan cheese,*
*pear, cherry tomatoes, almonds, and a red fruit and honey dressing*

***Caesar Salad*** ..... **€16.50**
*Mix of lettuce, chicken, bacon, croutons, and parmesan,*
*topped with Caesar dressing*

***Mixed Salad*** ..... **€7.50**
*Mix of lettuce, tomato, onion, and carrot, vinaigrette dressing*

# CHILDREN'S DISH

Up to 12 years old

**Napolitan Pasta.....€9.50**

**With tomato sauce and parmesan**

**Mini Steak on a plate.....€9.50**

**Steak with fries and salad**

**Codfish Cakes.....€8.50**

**Served with rice and salad**

# DESSERT

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|---|---|
| *Chocolate Cake with Ice Cream* | *€6.50* |
| *Tiramisu* | *€6.50* |
| *Red Fruit Cheesecake* | *€4.50* |
| *Chocolate Mousse* | *€4.50* |
| *Passion Fruit Mousse* | *€4.50* |
| *Apple Crumble* | *€9.50* |
| *Pineapple with Lemon Zest* | *€5.50* |



# DRINKS

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|---|---|
| *Draft Beer 50cl* | €5.75 |
| *Beer 35cl* | €4.75 |
| *Beer 20cl* | €3.50 |
| *Coca-Cola* | €3.50 |
| *Nestea* | €3.50 |
| *Fresh Orange Juice* | €4.00 |
| *Sparkling Water* | €2.75 |
| *Water 0.75cl* | €3.75 |

# COFFEE

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|---|---|
| *Coffee* | €1.50 |
| *Decaf* | €1.50 |
| *Latte* | €2.75 |
| *Light espresso* | €1.25 |
| *Macchiato* | €1.50 |
| *Tea* | €3.50 |
| *Cappuccino* | €4.50 |
| *Americano* | €2.75 |