



HAPPY
NEW YEAR

RIB
BEEF & WINE
LISBOA



HAPPY NEW YEAR

IN TO 2026

Trilogia de pão massa mãe – centeio, sementes e chouriço
Manteiga artesanal – tomate seco e flor de sal

AMUSE-BOUCHE

Ceviche de Carabineiro, caviar Oscietra e lima
Infinitude blend, Colares

GOLDEN START

Lagosta, perceves, couve-flor fumada, limão Caviar e folha de ostra
Tártaro de Wagyu A5, trufa negra, espuma de queijo cabra e shiso roxo
Indie Pinot Noir , Colares

SPARKLING FLAVORS

Espuma fresca e cristais de lima

PEARL OF THE OCEAN

Tranche de garoupa, aveludado de ameijôas,
presunto Pata Negra, espargos e endívia
Soalheiro Alvarinho, Vinhos Verdes

FORTUNE'S CUT

Lombo maturado 15 dias, pancetta, couve-coração grelhada,
queijo azul da Arrábida e molho satay
Quinta de Lemos Dona Louise, Dão

SWEET FINALE

Mille-feuille com mousseline de framboesa, pistachio, licor de Cassis e tuile de cacau
Companhia das Lezírias Colheita Tardia, Tejo

BRINDE DE CHAMPAGNE

H.Blin Brut Tradition



HAPPY NEW YEAR

WELCOME COCKTAIL

Mateus Sparkling, Rosé
Cocktail RIB
Sumo laranja natural

Vol-au-vent de queijo de Seia, cogumelos e castanha crocante
Croquete de leitão e molho de pimentas
Escabeche de perdiz e foie gras

APÓS 00H00

Bar aberto internacional

Caldo Verde
Pastéis de bacalhau
Tábua de queijos e enchidos
Mini pastéis de nata

MÚSICA AO VIVO & DJ

RIB
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LISBOA

RESERVAS

Lisboa (Praça do Comércio, 31-34)

rib.lisboa@pestana.com

+351 968 578 962



HAPPY NEW YEAR

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Sourdough bread trilogy – rye, seeds, and chorizo
Homemade butter – dried tomato and fleur de sel

AMUSE-BOUCHE

Scarlet prawn ceviche, Oscietra caviar and lime

Infinitude blend, Colares

GOLDEN START

Lobster, barnacles, smoked cauliflower, finger lime caviar and oyster leaf

A5 Wagyu Tartare, black truffle, goat cheese foam and purple shiso

Indie Pinot Noir, Colares

SPARKLING FLAVORS

Refreshing foam and lime crystals

PEARL OF THE OCEAN

Grouper tranche, clams velouté,
Pata Negra smoked ham, asparagus and endives

Soalheiro Alvarinho, Vinhos Verdes

FORTUNE'S CUT

Dry aged Beef loin (15 days), pancetta, grilled cabbage,
Arrábida blue cheese and satay sauce

Quinta de Lemos Dona Louise, Dão

SWEET FINALE

Mille-feuille with raspberry mousseline, pistache, Cassis liqueur and cocoa tuile

Late Harvest Companhia das Lezírias, Tejo

CHAMPAGNE TOAST

H.Blin Brut Tradition



HAPPY NEW YEAR

WELCOME COCKTAIL

Mateus Sparkling, Rosé Wine

RIB Cocktail

Fresh orange juice

Vol-au-vent with *Seia* cheese, mushrooms and chestnut

Suckling pig croquette with peppers sauce

Partridge escabeche with foie gras

AFTER 12PM

International Open Bar

Traditional portuguese soup

Codfish pastry

Cheese and charcuterie selection

Portuguese custard tart

LIVE MUSIC & DJ



BOOKINGS

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