

Portuguese traditional cuisine, travelling around the world and a passion for Asia are the inspirations for the Alma's chef. In this restaurant everything is prepared with the utmost detail so as to offer you the best possible experience.

Join us on this journey led by chef Henrique Sá Pessoa who, at each stop, reserves a unique moment of tasting.



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Wifi: Restaurante-Alma | Pass: ALMA2023

Bread service

À la carte

Entrees

Carrots, bulghur, apricot purée, goat cheese, cumin oil 35
Foie Gras, apple, granola, beetroot, coffee 45
Local Fish and Shellfish Soup, seaweed, "caldeirada" broth 45
Scarlet Shrimp, roasted leek, corn, almond emulsion, orange 55

Main courses

'Cobblestreet' Salted Cod, samos, onion purée, egg yolk 50

Suckling Pig Confit, turnip top purée, pickled onions, black pepper jus 60

Lamb, apricot, chickpeas, coffee jus 65

Monkfish and Lobster Rice, tomato and coriander 60

Alma

Menu inspired by the Chef's classics

Carrots, bulghur, apricot purée, goat cheese, cumin oil Foie Gras, apple, granola, beetroot, coffee

Salted Cod, coriander, brandade, kale Alentejo Style Pork, red pepper paste, "bulhão pato" clam sauce

Sweet potato, clementine, ginger, cashew

"Sweet Rice", cauliflower, lemon caramel, walnut

185

Costa a Costa

Tribute to the fish and shellfish of our coast

Stuffed Squid, flavored broth, sun-dried tomato Scarlet Shrimp, roasted leek, corn, almond emulsion, orange

Monkfish and Lobster Rice, tomato and coriander
Sea bass prepared in two ways, with fillet and belly, vegetable puff pastry, and roast sauce

Pear, fennel, olive, walnut

Sea Flavors and Citrus 2.0, yuzu sorbet, crystallized algae, citrus curd

185