

# almas

HENRIQUE SÁ PESSOA

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.



Scan the QR Code to check our menu in other languages.



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Wifi: Restaurante-Alma | Pass: ALMA2024

## Bread Service and Chef's Surprises

15

# À la carte

## Entrees

- Carrots, bulghur, apricot purée, goat cheese 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 55  
Suckling Pig Confit, turnip top purée, pickled onions, black pepper *jus* 65  
Lamb, mint, chickpeas, coffee *jus* 65  
Monkfish and Lobster Rice, tomato and coriander 65

# Alma

Menu inspired by the Chef's classics

**Carrots**, bulghur, apricot purée, goat cheese

**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

"**Rice Custard**", cauliflower, lemon caramel, bayleaf

190

# 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 fillet**, roasted vegetables, fish jus, Oscietra caviar

**Pear**, fennel, olive, walnut

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

190

To ensure a complete and integrated experience, the menus Alma and Costa a Costa are served for the entire table, respecting the same itinerary.

Reservations for 130pm/930pm will only have the à la carte service available, therefore the degustation menus cannot be chosen.

Prices in €, include VAT at the current legal rate.