

Be My Valentine

TO BE SHARED AND ENJOYED TOGETHER

AMOUSE BOUCHE

Oyster

Pinkpepper mignonette, chive oil



STARTER

Kohlrabi Salad

Shaved Kohlrabi, green apple, parmesan,
basil & lemon-za'atar vinaigrette

Peixe Crudo

In a citrus levantine aguachile



MAIN

Picanha Shawarma

Served with sumac onions, green leafy salad,
pickles, cooling yogurt, tahini & amba dip

Ricotta Pillows

With brown butter, roasted pumpkin
& parmesan



DESSERT

Chocolate & Cardamom

Dense cake with cardamom ganache and a light
creme fraiche foam

Malabi

Rose water, strawberries, pistachio and
roasted coconut flakes



50€

VAT included
+20€ wine pairing

Be My Valentine

PARA PARTILHAR E DISFRUTAR EM CONJUNTO

AMOUSE BOUCHE

Oyster

Mignonette de pimenta-rosa, azeite de
cebolinho



ENTRADA

Salada de Kohlrabi

Kohlrabi laminado, maca verde, parmesao,
manjericao e vinagrete de limao e za'atar

Peixe Cruo

Em aguachile citrico levantino



PRATO PRINCIPAL

Picanha Shawarma

Com cebolas ao sumagre, salada verde,
pickles, iogurte, tahine e molho amba

Almofadinhas de Ricotta

Com manteiga noisette, abobora assada e
parmesao



SOBREMESA

Chocolate & Cardamomo

Bolo denso com ganache de cardamomo e espuma
leve de creme fraiche

Malabi

Agua de rosas, morangos, pistacio e flocos de
coco torrados



50€

VAT incluido
+20€ harmonizacao de vinhos

ALMINA

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