BEFORE THE FEAST

Bread Basket 4.50€ Oyster 4€

Homemade Sourdough 14 hours fermentation, artisan flatbread, EVOO, za'atar

Pinkpepper mignonette, chive oil

THE ALMINA MEZZE

A vibrant gathering of our signature flavours, artfully brought to your table

Labane, Muhammara, Matbucha & Creme fraiche dips Garnished with homemade pickles, Moroccan carrots, artisan tahini & roasted garlic Served with house-baked sourdough & artisan flatbread seasoned with olive oil & za'atar

Small 26€ | Large 45€

CHEF'S GARDEN		Carabinero A la salsa Zubdah	29€
Cabbage	13€	A la salsa Zupuan	
Roasted in butter & sage, finished with		Hraime	13€
lemon & toasted citrus breadcrumbs		Grouper steak cooked in spicy north-african tomato sauce	100g1
Kohlrabi salad	14€	north-arrican tomato sauce	
Shaved Kohlrabi, green apple, parmesan, basil & lemon-za'atar vinaigrette		THE BUTCHER'S CRAFT	
Mercado da Vila salad	14€	Beetroot Kubbeh	19€
Seasonal fresh salad	., .	Lamb-filled dumplings served	
from Cascais Farmer's market		in a silky beetroot soup	
Arugula & Burrata	17€	Steak tartare	21€
Roasted onions, peaches, pine nuts,		Hand-cut Angus beef, amba	
pomegranate molasses vinaigrette			
Wiles I a see a set a 3 a see I de I a see a	166	Roasted Bone Marrow	19 [:]
Whole roasted cauliflower Anointed with extra virgin olive oil	16€	Garlic-parsley butter, toasted sourdough & herb salad	
& Atlantic sea salt		toastea souraough a norb saraa	
		Slow-cook Picanha	24
Just carrots, seriously!	13€	Spiced picanha on laffa served with	
Slow-cooked heirloom carrots,		sumac onions, green leafy salad, pickle	es,
dukkha, labane		cooling yogurt, tahini & amba dip	
Ricotta Dumplings	16€	A SWEET END	
With brown butter, roasted pumpkin & parmesan			
		Malabi	8
SIGNATURE CATCHES		Rose water, strawberries, pistachio	
Peixe Crudo	19€	Tahini butterscotch tart	8
In a citrus levantine aguachile	.,,	With mascarpone & orange zest	
Fish cigars	21€	Chocolate & Cardamom	9:
Crisp filo rolls filled with spiced fish,		Dense cake with cardamom ganache	<i>-</i>
served with mint & s'hug-tomato dips		and a light creme fraiche foam	