## BEFORE THE FEAST

**Bread Basket** 4.50€
Homemade Sourdough 14 hours fermentation, artisan flatbread, EVOO, za'atar

**Oyster** 4€
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

**Cabbage** 13€
Roasted in butter & sage, finished with lemon, toasted breadcrumbs and parmesan

**Kohlrabi salad** 14€
Shaved Kohlrabi, green apple, parmesan, basil & lemon-za'atar vinaigrette

**Mercado da Vila salad** 14€
Seasonal fresh salad from Cascais Farmer's market

**Arugula & Burrata** 17€
Roasted onions, seasonal fruit, pine nuts and pomegranate molasses vinaigrette

**Whole roasted cauliflower** 16€
Anointed with extra virgin olive oil & Atlantic sea salt

**Just carrots, seriously!** 13€
Slow-cooked heirloom carrots, dukkha, labane

**Ricotta Pillows** 16€
With brown butter, roasted pumpkin & parmesan

## SIGNATURE CATCHES

**Peixe Crudo** 19€
In a citrus levantine aguachile

**Fish cigars** 21€
Crisp filo rolls filled with spiced fish, served with dill yogurt & s'hug-tomato dips

**Carabinero** 29€
A la salsa Zubdah

**Hraime** 100gr 13€
Grouper steak cooked in spicy north-african tomato sauce

## THE BUTCHER'S CRAFT

**Beetroot Kubbeh** 19€
Lamb-filled dumplings served in a silky beetroot soup

**Steak tartare** 21€
Hand-cut Angus beef, amba

**Roasted Bone Marrow** 19€
Garlic-parsley butter, toasted sourdough & herb salad

**Picanha Shawarma** 24€
On laffa served with sumac onions, green leafy salad, pickles, yogurt, tahini & amba dip

## A SWEET END

**Malabi** 8€
Rose water, strawberries, pistachio and roasted coconut flakes

**Tahini butterscotch tart** 8€
With mascarpone & orange zest

**Chocolate & Cardamom** 9€
Dense cake with cardamom ganache and a light creme fraiche foam